



Les Bouchons

ENTRÉES FROIDES/COLD STARTERS

COCKTAIL DE CREVETTES

Prawn, Salad, Avocado and Marie-Rose Sauce

66

TERRINE DE FOIE GRAS “MAISON”, COMPOTÉE D’OIGNON

Homemade Duck Liver Terrine, Onion Chutney and Toast

77

TARTARE DE BŒUF À LA PARISIENNE (100 GM)

100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley

68

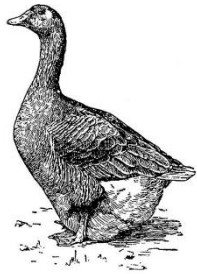
OYSTERS

Size L 03 Pieces, Mignonette and Lemon

Size L 06 Pieces, Mignonette and Lemon

60

109



ENTRÉES CHAUDES/HOT STARTERS

SOUPE À L’OIGNON MAISON

Homemade French Onion Soup with Emmental Toast

42

SOUPES AUX CÈPES MAISON, HUILE D’OLIVE À LA TRUFFLE

Homemade French Ceps Soup with Truffle Olive Oil

49

ESCARGOTS DE BOURGOGNE AU BEURRE D’AIL MAISON

Burgundy Snails with Homemade Garlic Butter

42

OS À MOELLE, CRÈME DE CÈPES

Beef Bone Marrow, Porcini Mushroom Cream and Toast

69

FOIE GRAS POÊLE (60 GM), COMPOTÉE D’OIGNON, PAIN GRILLÉ

Pan Seared Duck Liver, Onion Chutney and Toast

88

GALETTES DE CRABE MAISON ET AÏOLI

Homemade Crab Cake served with French Garlic Mayonnaise

62



ASSIETTES / PLATTERS

Served with Mixed Salad & Free Flow of Homemade French Fries (+15 For Truffle Fries)

L’ASSIETTE DU VIANDARD

Royal Meat Platter: 2 Grilled Lamb Chops, 2 Lamb Merguez, 200gm Black Angus Tenderloin MS 2, and 1 Duck Leg Confit with Garlic Cream Sauce

402



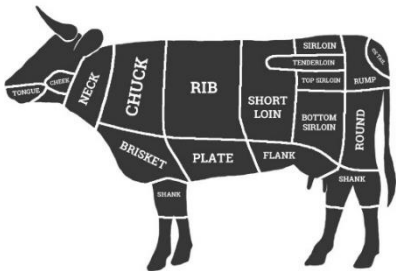


Les Bouchons

NOS STEAKS /OUR STEAKS

Served with Mixed Salad & Free Flow of Homemade French Fries (+15 For Truffle Fries)

FILET DE BŒUF, ANGUS, MS 2 (200 GM) <i>Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)</i>	190
ENTRECÔTE DE BŒUF, BLACK ANGUS, MS 2 <i>Grilled Australian Black Angus Beef Rib Eye, “Vigneron Butter”, 150 Days Grain Fed, MS 2</i>	200GM/182 300GM/252 500GM/390
FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2 <i>Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2</i>	200GM/148 300GM/211 500GM/278
FAUX-FILET DE BŒUF, WAGYU, MBS 5 (200 GM) <i>Grilled Australian Wagyu Beef Sirloin MBS 5 (200gm)</i>	262



À PARTAGER / TO SHARE

CÔTE DE BŒUF, BLACK ANGUS, MS 3 (1.0kg to 1.4kg) <i>Grilled Australian Black Angus Beef OP Ribs, 150 Days Grain Fed MS 3 (1.0kg to 1.4kg). For Medium Well, 40 min cooking time</i>	75/100 GM
TOMAHAWK DE BŒUF, BLACK ANGUS, MS 2 (1.1kg-1.7kg) <i>Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.1kg to 1.7kg) For Medium Well, 40 min cooking time</i>	68/100 GM

SAUCES & BUTTER

BLACK PEPPER SAUCE (ALCOHOL)	16
PORCINI SAUCE	16
GARLIC CREAM SAUCE	16
TRUFFLE BUTTER (35 GR)	25
VIGNERON BUTTER	12

KIDS MENU

TRADITIONAL MAC & CHEESE	30
MINI CHEESEBURGER & FRIES	32
MINI CHICKEN CHEESEBURGER & FRIES	32
CHICKEN SAUSAGE & FRIES	32

ACCOMPAGNEMENTS / SIDES

CREAM SPINACH	30
SAUTEED MUSHROOM	30
PROVENÇAL RATATOUILLE	30
TRUFFLE FRIES	32
PAN SEARED FOIE GRAS (60 GM)	77

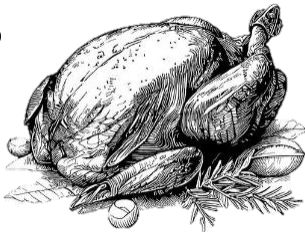


Les Bouchons

PLATS / MAINS

Served with Mixed Salad & Free Flow of Homemade French Fries (+15 For Truffle Fries)

CASSOULET AUDOIS (NEW) Traditional French White Bean (Haricot du Lauragais/South of France) Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only, no Fries	137
BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL) Home-Made Burgundy Style Black Angus MBS 3 Beef Cheeks red wine Stew	126
TARTARE DE BŒUF À LA PARISIENNE (200 GM) 100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley	118
CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3 PCS) Grilled Australian Lamb Chop with Provencal Herbs (3Pcs)	176
POULET RÔTI AUX 40 GOUSSES D'AIL Traditional roasted half 40 garlic chicken, (Butter Sauce, Confit garlic and Onions)	98
CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME D'AIL Roasted French Confit Duck Leg, Garlic Cream	126



POISSONS & CRUSTACÉS/FISH & SEAFOOD

Served with Mixed Salad & Free Flow of Homemade French Fries (+15 For Truffle Fries)

FILET DE SAUMON GRILLÉ, SAUCE VIERGE Grilled Norway Salmon Filet, Vierge sauce	104
FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES Grilled Halibut Filet, Capers Sauce	104
GAMBAS GÉANTES GRILLÉES Jumbo Tiger Prawns simply grilled with olive oil	128



'MAC & CHEESE

CLASSIC MAC & CHEESE	41
TRUFFLE MAC & CHEESE	62
PRAWN MAC & CHEESE Grilled Prawns Mac & Cheese	120



All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes



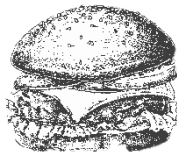
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'HOMEMADE' BURGER

Served with Mixed Salad & Free Flow of Homemade French Fries (+15 For Truffle Fries)

CHEESEBURGER AU BOEUF WAGYU

Wagyu Cheeseburger, wagyu beef patty (200gm), Cheddar, Romaine Salad, Tomatoes, Gherkin, Bearnaise. (+46 rm for additional Wagyu Patty)



95

CHEESEBURGER AU POULET

Chicken Cheese Burger, Chicken patty (200gm) Cheddar, Romaine Salad, Tomatoes, Gherkin, Aioli. (+20 rm for an additional Chicken Patty)

62

DESSERT & FROMAGE

BRIE À LA TRUFFE FAIT MAISON

HomeMade Truffle Brie

35

CRÊPE SUZETTE (ALCOHOL)

French Crêpe Flambeed with Grand Marnier at Your Table, Vanila Ice Cream

75

MOUSSE AU CHOCOLAT NOIR “VALRHONA

HomeMade Dark Valrhona Chocolate 66% and Chantilly Cream

30

FONDANT AUX DEUX CHOCOLAT

HomeMade Double Valrhona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream

48

TARTE DU JOUR

Tart of The Day

45

CRÈME BRÛLÉE

30

CRÈME CARAMEL

32

PECHE MELBA

2 Scoops Vanilla Ice Cream, Raspberry Coulis and poached Peach

36

DAME BLANCHE

Vanilla & Chocolate Ice Cream topped with Valrhona Dark Chocolate 66% Sauce, Whipped Cream and Almond

30

ASSORTED SORBET & ICE CREAM (3 SCOOP)

Calamansi, Wild Berries, Vanilla, Chocolate

40

ICE CREAM SCOOP

14



PLEASE ASK OF TEAM TO ASSIST YOU WITH CURRATED CIGARS AND DISGESTIFS LIST