



Les Bouchons
Le Roi Du Steak Frites

Event Deck



Les Bouchons

Le Roi Du Steak Frites
"King of Steak & Fries"

Les Bouchons has been a well-known name in Singapore since 2002 for classic and value-for-money Steak Frites & French cuisine.

Bringing the same charm to Kuala Lumpur, Les Bouchons KL offers a warm and inviting Parisian bistro-style setting, making it an ideal venue for both Personal & Corporate events. Whether it's a full restaurant booking or a more intimate private dining experience, our space can be tailored to accommodate your needs, with flexible arrangements to ensure a memorable occasion for up to 90 guests.





Food & Beverage

At Les Bouchons KL, guests can indulge in a hearty meal of perfectly grilled premium meats, fresh seafood, and timeless French classics, all served in a warm and inviting setting that captures the charm of a true Parisian bistro.

To complement the dining experience, the restaurant offers an extensive wine list featuring over 80 labels - from old and new world regions, with a strong focus on French vintages, including rare and exclusive selections.



Spaces available for Booking

Main Dining Area: 58

Main Dining Area + Terrace: 70

Main Dining Area + Terrace + Private Rooms: 90

Address & Operating Hours

First Floor, Lot 183, Jalan Mayang, Off,
Jalan Yap Kwan Seng, Kampung Baru,
50450 Kuala Lumpur, Federal Territory of
Kuala Lumpur



Monday to Sunday:

12:00pm-3:30pm, 6:00pm-11:30pm

(Lunch last order - 2:30pm)

(Dinner last order 10:00pm)

We are happy to work hand-in-hand with you
for your event requirements.

View our menu here: www.lesbouchonsmalaysia.com



3 COURSE MENU - RM98++

STARTERS

SOUPE À L'OIGNON MAISON

HOMEMADE FRENCH ONION SOUP WITH EMMENTAL TOAST
OR

OEUFS À LA MAYONNAISE TRUFFÉE

HARD BOILED EGGS, HOMEMADE TRUFFLE MAYONNAISE, TOBIKO
OR

SALADE CÉSAR GRILLÉE

GRILLED ROMAINE LETTUCE, HOUSE CAESAR DRESSING, BEEF BACON
BITS, CROUTONS, PARMESAN CHEESE

MAINS

FAUX-FILET DE BŒUF GRILLÉ, ANGUS, MS 2 (200 GM)

GRILLED AUSTRALIAN ANGUS BEEF SIRLOIN, GRASS FED MS 2 (200GM)
OR

DEMI-POULET RÔTI, JUS D'OIGNON

24 HOURS BRINE, ROASTED CHICKEN, ONION JUS
OR

FILET DE BARRAMUNDI GRILLÉ, SAUCE CHIMICHURRI

GRILLED BARRAMUNDI FILET, CHIMICHURRI SAUCE
OR

TRUFFLE CREAM MIX VEGETABLE PASTA (VEGETARIAN)

DESSERT

MOUSSE AU CHOCOLAT NOIR "VALRHONA"

HOMEMADE WEISS DARK CHOCOLATE 64%, VANILLA CRUMBLE AND
CHANTILLY CREAM
OR

CRÈME BRÛLÉE

HOMEMADE CRÈME BRÛLÉE AND CARAMELIZED BROWN SUGAR

ADDITIONAL RM10++ PER PERSON FOR FREE FLOW ICE LEMON TEA



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

- MINIMUM 15 PAX AND ABOVE
- DEPOSIT NEEDED TO CONFIRMED BOOKING
(AMOUNT WILL BE BASED ON NUMBER OF PAX)
- FULL PRE-ORDER NEEDED ONE WEEKS IN ADVANCE
- ALL WINES BY THE BOTTLE 10% DISCOUNT
- GIVEN IF GUESTS PREFER TO BRING OWN WINES,
GUESTS ARE REQUIRED TO BUY MINIMUM OF 12
BOTTLES OF WINES FROM US, AND THE REST THEY
MAY CHOOSE TO OPEN THEIR WINES WITHOUT
CORKAGE CHARGE (10% DISCOUNT STILL APPLIES)



3 COURSE MENU - RM150++

STARTERS

ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON

BURGUNDY SNAILS WITH HOMEMADE GARLIC BUTTER

OR

GRAVLAX DE SAUMON « MAISON » (ALCOHOL)

TEQUILA CURED SALMON, BLINIS, SOUR CREAM, HONEY LEMON

VINAIGRETTE, TOBIKO

OR

FRESH OYSTERS

SIZE L 02 PIECES, MIGNONETTE AND LEMON

MAINS

RUMSTECK DE BŒUF WAGYU GRILLÉ, MBS 4 (180 GM)

GRILLED AUSTRALIAN WAGYU RUMP, 150 DAYS GRAIN FED, MBS 4 (180GM)

OR

CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME AUX THYM

ROASTED HOMEMADE FRENCH CONFIT DUCK LEG, THYME SAUCE

OR

SAINT-JACQUES GRILLÉ AUX BEURRE BLANC

GRILLED HOKKAIDO SCALLOPS, BEURRE BLANC SAUCE, LINGUINE,

TOBIKO

DESSERT

BRIE À LA TRUFFE FAIT MAISON

HOMEMADE TRUFFLE BRIE

OR

TIRAMISU « MAISON »

(+ 12 FOR A SHOT OF FRANGELICO HAZELNUT LIQUEUR)

(+ 12 FOR A SHOT OF BAILEYS IRISH CREAM)

OR

CRÈME BRÛLÉE

HOMEMADE CRÈME BRULÉE AND CARAMELIZED BROWN SUGAR

ADDITIONAL RM20++ FOR ADDITIONAL COURSE OF FRENCH

ONION SOUP

ADDITIONAL RM10++ FOR A GLASS OF MOCKTAIL



ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

- MINIMUM 15 PAX AND ABOVE
- DEPOSIT NEEDED TO CONFIRMED BOOKING
(AMOUNT WILL BE BASED ON NUMBER OF PAX)
- FULL PRE-ORDER NEEDED ONE WEEKS IN ADVANCE
- ALL WINES BY THE BOTTLE **15% DISCOUNT**
- GIVEN IF GUESTS PREFER TO BRING OWN WINES,
GUESTS ARE REQUIRED TO BUY MINIMUM OF 12
BOTTLES OF WINES FROM US, AND THE REST THEY
MAY CHOOSE TO OPEN THEIR WINES WITHOUT
CORKAGE CHARGE (15% DISCOUNT STILL APPLIES)



3 COURSE MENU - RM250++

STARTERS

OS À MOELLE, CRÈME DE CÈPES

*BEEF BONE MARROW, PORCINI MUSHROOM CREAM AND TOAST
OR*

FOIE GRAS POËLE (40 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ

PAN SEARED DUCK LIVER, ONION CHUTNEY AND TOAST

MAINS

FILET DE BŒUF, BLACK ANGUS, MS 2 (180 GM)

*GRILLED EXTRA TENDER AUSTRALIAN BLACK ANGUS BEEF FILET,
150 DAYS GRAIN FED, MS 2 (180GM)
OR*

CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3 PCS)

*GRILLED AUSTRALIAN LAMB CHOP WITH PROVENÇAL HERBS
(3PCS)
OR*

U3 CREVETTE GÉANTE D'EAU DOUCE

GRILLED U3 RIVER PRAWN THERMIDOR, LINGUINE, TOBIKO

DESSERT

FONDANT AUX DEUX CHOCOLAT

*HOMEMADE VALRHONA DOUBLE CHOCOLATE LAVA CAKE
SERVED WITH VANILLA ICE CREAM
OR*

POIRE POCHÉE AU VIN ROUGE» (ALCOHOL)

SYRAH RED WINE POACHED PEAR, CHANTILLY MASCARPONE

**ADDITIONAL RM20++ FOR ADDITIONAL COURSE OF FRENCH
ONION SOUP**

ADDITIONAL RM10++ FOR A GLASS OF MOCKTAIL



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

- MINIMUM 15 PAX AND ABOVE
- DEPOSIT NEEDED TO CONFIRMED BOOKING
(AMOUNT WILL BE BASED ON NUMBER OF PAX)
- FULL PRE-ORDER NEEDED ONE WEEKS IN ADVANCE
- ALL WINES BY THE BOTTLE 20% DISCOUNT
- GIVEN IF GUESTS PREFER TO BRING OWN WINES,
GUESTS ARE REQUIRED TO BUY MINIMUM OF 12
BOTTLES OF WINES FROM US, AND THE REST THEY
MAY CHOOSE TO OPEN THEIR WINES WITHOUT
CORKAGE CHARGE (20% DISCOUNT STILL APPLIES)



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Contact Us Today!

For all event inquiries and bookings:

Email: young@lesbouchonsmalaysia.com

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For all media, partnerships & marketing inquiries: marketing@langelusgroup.com

For the Latest Updates

Instagram: [@lesbouchonsmalaysia](https://www.instagram.com/lesbouchonsmalaysia)

Facebook: [@BouchonsMalaysia](https://www.facebook.com/BouchonsMalaysia)

XiaoHongShu: [@Les Bouchons KL](https://www.xiaohongshu.com/profile/lesbouchonskl)

TikTok: [@lesbouchonskl](https://www.tiktok.com/@lesbouchonskl)

Website:

www.lesbouchonsmalaysia.com