

The King of Steak and Fries!

Les Bouchons, established since 2002,
is amongst the first restaurants in Singapore to serve
French Steak Frites "Steak and Fries".

From its 3 branches in Singapore, Les Bouchons has expanded
into Iskandar, Johor in Malaysia, located in the Nerve centre of
Puteri Harbour. It has our typical Parisian bistro decor and
overlooks the Private Marina.

We have also expanded recently in 2023 to
Jalan Mayang, Kuala Lumpur, in the heart of KL!
With our classic ambience of French Bistro with a dazzling
new intricately decorated dining halls and private dining rooms!

The meats are served with the trademark Homemade French fries
and a curated wine offering built up over the years - proof of our
impeccable reputation. The restaurant is bistro style, simple and friendly.

Diners enjoy the fired grilled meat with fries.
The restaurant is geared for all occasions - be it business meetings,
celebrations or an intimate gathering.

Since our opening, the goal has always been the same - to ensure that you
feel welcome, comfortable, enjoy a consistent, satisfying and a good
quality experience.

Indeed, Les Bouchons is affectionately known as the
King of steak and fries.


Or as the French call it Le roi du steak frites.

Or as the locals call it
"Malaysia Boleh"



Les Bouchons

Facebook.com/bouchonsmalaysia

 @lesbouchonsmalaysia

ENTRÉES

Soupe à L'oignon Maison (French Onion Soup)	32
French Ceps Soup with Truffle Oil	40
Burgundy Escargots with Garlic Butter (6 Pcs)	42
NEW! Os à Moelle (Beef Bone Marrow with Truffle Mushroom)	54
Crab Cake with Aioli "Garlic Mayonnaise" (3 Pcs)	42
Pan-Seared Foie Gras with Onion Chutney & Toast (60 gm)	98
NEW! Salade César (Classic Ceasar Salad)	45
NEW! Salade César au Poulet (Chicken Ceasar Salad)	58
NEW! Salade de Burrata (Burrata Cheese Salad with Truffle Cream)	60
Norwegian Smoked Trout with Toast and Sour Cream	54

PLATS

Served with Mixed Salad & Free Flow of Homemade French Fries

Plant-Based Steak Haché Grillé (V)	60
Grilled Black Angus Ribeye Steak with "Vigneron" Butter	200gm/158
<i>"Australian Black Angus, 150Days Grain Fed MBS 2"</i>	300gm/228
	400gm/298
Grilled Black Angus Sirloin Steak with Herbes de Provence	200gm/138
<i>"Australian Black Angus, 150Days Grain Fed MBS 2"</i>	300gm/198
	400gm/258
Grilled Australian Lamb Chops with Herbes de Provence	148
Assiette "Bat d'af" (Lamb, Merguez, Harissa Chilli)	108
Tartare de Bœuf	108
(100% Fresh Raw Angus Beef, Gherkin, Capers, Shallots and Parsley prepared like in Paris)	

Les Volailles (Poultry)

Poulet aux 40 Gousses d'Ail (Traditional 40 Garlic Roasted Chicken)	88
Confit de Canard (Confit French Duck Leg with Garlic Cream)	98

Les Poissons et Fruits de Mer (Fish and Seafood)

Grilled Filet of Halibut with Capers Sause	108
Grilled Filet of Salmon with Vierge Sauce	108
Jumbo Tiger Prawn Simply Grilled with Extra Virgin Olive Oil	178

All prices are subject to 10% service charge and Prevailing government tax



Special of the House

Grilled Australian Wagyu Sirloin MBS 4/5 238

Grilled Extra Tender Black Angus Beef Filet 188
"Australian Black Angus, 150Days Grain Fed MBS 2"

À Partager (To Share)

Grilled Black Angus Tomahawk (1.2kg to 1.5kg) 58/100gm
"Australian Black Angus, 150Days Grain Fed MBS 2"

NEW! Royal Meat Platter 358
(2 Grilled Lamb Chop, 2 Lamb Merguez Sausage, 200gm Black Angus Ribeye MS 2 & 1 Duck Leg Confit with Garlic Cream Sauce)

NEW! Coquillettes Au Fromage (Mac & Cheese)

Classic Mac & Cheese (V) 45
 Chicken Mac & Cheese 55
 Truffle & Mushrooms Mac & Cheese (V) 60
 Tiger Prawns and Garlic Confit Mac & Cheese 58

Homemade Burgers

Cheeseburger au Poulet (Chicken Cheeseburger) 58
 Burger Bouchons au Bœuf Black Angus (Black Angus Bouchons Beef Burger) 68

Sides & Sauces

Épinards à la Crème (Cream Spinach) 26
 Sautéed Mushroom 15
 Truffles Fries 32
NEW! Provençal Ratatouille 28

Black Pepper sauce 15
 Garlic Cream sauce 15
 Porcini sauce 15

KIDS MENU

Mini Beef Cheeseburger with Homemade French Fries 35
 Mini Chicken Cheeseburger with Homemade French Fries 32
 Grilled Chicken Bratwurst Sausage with Homemade French Fries 32
 Kids Traditional Mac & Cheese 30



DESSERTS

Homemade Double Chocolate Lava Cake with Vanilla Ice Cream	30
NEW! Valhrona Dark Chocolate Mousse <i>(Homemade Valhrona Dark Chocolate 66% and Chantilly Cream)</i>	24
NEW! Homemade Tart of the Day	30
Crème Brûlée	22
Crème Caramel	22
Pêche Melba <i>(2 Scoops Vanilla Ice cream with Raspberry Coulis and Peach)</i>	22
Dame Blanche <i>(Vanilla & Chocolate Ice Cream Topped with Hot Chocolate Sauce and Whipped Cream)</i>	22
Assorted Sorbet & Ice cream (3 scoops)	22
By the scoop <i>(Lemon, Raspberry, Passion Fruits, Vanilla, Chocolate, Hazelnut)</i>	10