



Les Bouchons

MENU DÉCOUVERTE / ALL DAY SET

3 COURSES RM188
MONDAY TO SUNDAY
NOT AVAILABLE ON PUBLIC HOLIDAY AND SPECIAL DAY

ENTRÉES

FOIE GRAS POÊLE (30 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ + RM 8

Pan Seared Duck Liver, Onion Chutney and Toast



or

FRESH OYSTERS

2 Pcs Oysters Size N2, Mignonette and Lemon

or

SOUPES AUX CHAMPIGNONS MAISON, HUILE D'OLIVE À LA TRUFFE

Homemade Mix Forest Mushroom Soup with Truffle Olive Oil

or

GRAVLAX DE SAUMON » (ALCOHOL)

Tequila Cured Salmon, Blinis, Sour Cream, Honey Lemon Vinaigrette, Tobiko

PLAT

Served Homemade Fries & Mix Salad (Fries are not Free Flow, +RM12 For Truffle Fries)

FILET DE BŒUF ANGUS MS 2 + RM 28

Grilled Extra Tender Australian Black Angus Beef Filet, 150 Days Grain Fed, MS 2 (180gm)

or

BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL)

Home-Made Burgundy Style Black Angus MBS 3 Beef red wine Stew

or

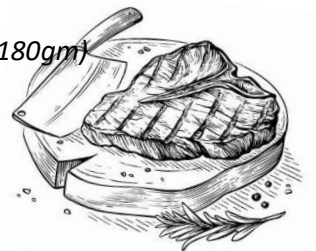
CASSOULET AUOIS

Traditional French White Bean Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only NO FRIES

or

CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (2 PCS)

Grilled Australian Lamb Chop with Provencal Herbs (2Pcs)



DESSERT & FROMAGE

CRÊPE SUZETTE (ALCOHOL) + RM 22

French Crêpe Flambée with Grand Marnier at Your Table, Vanilla Ice Cream

or

FONDANT AUX DEUX CHOCOLAT

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

or

TARTE TARTIN

Caramelized Apples, Pastry Crust and Vanilla Ice Cream or

or

POIRE POCHÉE AU VIN ROUGE (ALCOHOL)

Syrah Red wine Poached Pear, Chantilly Mascarpone

SOMMELIER SELECTION THREE GLASS WINE + RM112

One Glass White Wine, Two Glass Red Wine (120ml)

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