



Les Bouchons Ann Siang

7 ANN SIANG ROAD

+65 6423 0737 | WHATSAPP +65 9673 2053



DESSERTS 🇫🇷

HOMEMADE CRÈME BRÛLÉE 🍷 16

Velvety vanilla baked custard finished with a crisp, torched sugar crust.

HOMEMADE CRÈME CARAMEL 16

Silky, delicate French custard draped in a sweet, golden caramel glaze.

HOMEMADE VALHRONA DARK CHOCOLATE MOUSSE 16

Decadent and airy mousse crafted with premium, world-renowned dark chocolate, served with whipped cream.

HOMEMADE DOUBLE CHOCOLATE LAVA CAKE 20

Warm, molten chocolate cake with a rich flowing centre, served with vanilla ice cream. (~10 to 15 min preparation time)

DAME BLANCHE 🍷 16

Creamy vanilla and chocolate ice cream with warm chocolate sauce and almond flakes.

ASSORTED SORBET & ICE CREAM

Artisanal Vanilla, Chocolate, or Lemon flavours

1 Scoop 6 2 Scoops 11 3 Scoops 16

COUPE GRIOTTINES 20

Premium vanilla ice cream paired with luxurious cherries marinated in fine brandy.

LE COLONEL BOUCHONS 20

A refreshing treat of crisp lemon sorbet elegantly bathed in premium, chilled vodka.

FRENCH CHEESE PLATTER OF THE MOMENT 20

A curated, artisanal selection of the finest seasonal French cheeses of the moment.



COFFEE & HOT DRINKS

BLACK COFFEE, SINGLE ESPRESSO,
SINGLE MACCHIATO 6.50

LATTE, CAPPUCINO 8.50

DOUBLE ESPRESSO,
DOUBLE MACCHIATO 9.50

TEA & INFUSION 7

AFFOGATO 11

IRISH COFFEE 22



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST