



Les Bouchons Ann Siang

7 ANN SIANG ROAD

+65 6423 0737 | WHATSAPP +65 9673 2053

ENTRÉES / STARTERS

French Onion Soup served with emmental crouton	\$19
Burgundy Snails served with homemade garlic butter	\$19
Burrata Cheese Salad served with heirloom tomatoes, truffle cream and pine nuts	\$21
Smoked Salmon served with sour cream and toast	\$21
18-month Parma Ham & Homemade Pork Rillettes	\$21
Angus Beef Tartare (100g) with gherkins, capers, shallots, parsley (<i>seasoned to order</i>)	\$21
Pan Seared Foie Gras (1pc) served with blueberry sauce, toasted bread	\$24
Beef Bone Marrow served with toasted bread ~ 10 to 15min preparation time	\$28

SERVED WITH SALAD AND CHOICE OF SIDE:

Homemade Fries / Sautéed Spinach with Garlic / Burnt Roasted Broccoli with Almond Flakes

SPÉCIALITÉS / MUST-TRY SIGNATURES

RIBEYE - Grilled Australian Black Angus Ribeye with shallot butter (250g)	\$58
TENDERLOIN - Grilled Australian Angus Beef Filet (180g)	\$58
WAGYU SIRLOIN - Grilled Wagyu Angus Beef Sirloin with provençal herbs (MB 6/7 200g)	\$56

PLATS / MAINS

WAGYU PICANHA - Grilled Beef Wagyu Picanha (MB 4/5 200g)	\$56
LAMB CHOP - Grilled Australian Lamb Chop with provençal herbs (2pcs)	\$49
COD FISH - Grilled Filet of Atlantic Cod Fish served with French Yuzu cream sauce	\$49
CASSOULET AUDOIS - Traditional French White Bean Stew, Duck Leg Confit, Lamb Sausages, Lamb Leg Bites (<i>served with salad only</i>)	\$49

À PARTAGER / SHARING PLATTER

OP RIB - Grilled Australian Black Angus Beef Prime Rib (1kg) ~ 20 to 35min preparation time	\$158
-------------------------------------------------------------------------------------------------------	-------

SIDES & SAUCES

Cream Spinach	\$12
Sautéed Spinach with Garlic	\$10
Burnt Roasted Broccoli with Almond Flakes	\$14
Blue Cheese sauce	\$7
Black Pepper sauce	\$7