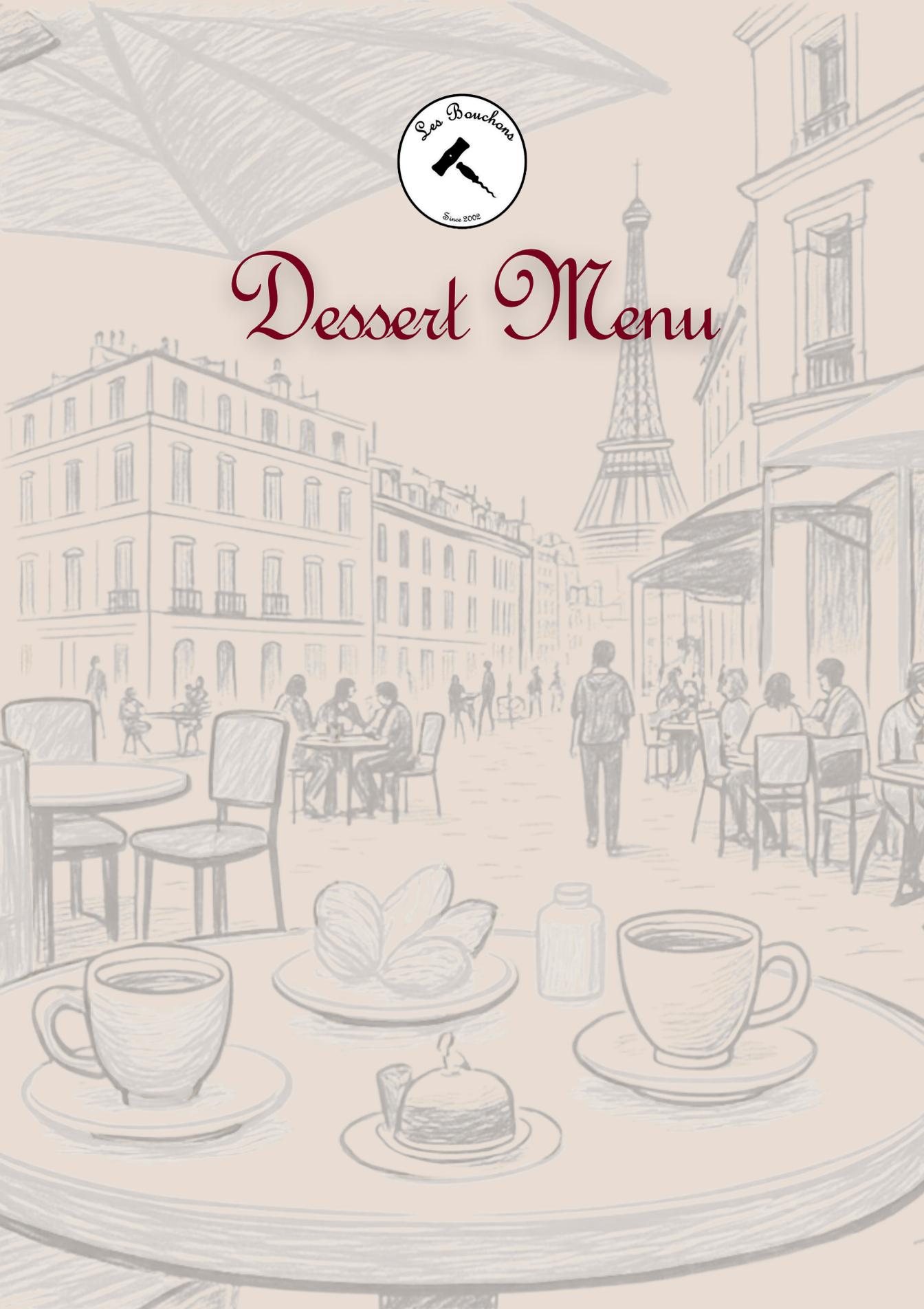




Dessert Menu





Les Bouchons Robertson Quay

60 ROBERTSON QUAY #01-02

+65 6733 4414 | WHATSAPP +65 8428 1083

DESSERTS

Homemade Crème Brûlée

Homemade Caramel Pudding

Homemade Valhrona Dark Chocolate Mousse

Dame Blanche - vanilla & chocolate ice cream, Valhrona chocolate sauce, whipped cream, almond flakes

\$14

Floating Island - vanilla sauce, egg white meringue, caramel sauce, roasted almond flakes

Assorted Sorbet & Ice cream (3 scoops)

Enjoy any 2 desserts above for \$25!

Homemade Double Chocolate Lava Cake with Vanilla Ice Cream

~ 10 to 15min preparation time

Coupe Griottines - vanilla ice cream with brandy marinated cherry

\$19

Le Colonel Bouchons - lemon sorbet and vodka

French Cheese Platter



CHOCOLATE LAVA CAKE



CRÈME BRÛLÉE



DAME BLANCHE



CRÈME CARAMEL



FRENCH CHEESE PLATTER



FLOATING ISLAND



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LIQUEURS

Limoncello

Amaretto

Grand Marnier

\$18

Sambuca

Kahlua

Frangelico

DIGESTIF

Calvados

Mirabelle

Framboise

\$17

Poire Williams

House Cognac & Armagnac

COFFEE

Regular Coffee

\$6.5

Single Espresso

\$6.5

Single Macchiato

\$6.5

Latte

\$8.5

Cappuccino

\$8.5

Double Espresso

\$9.5

Double Macchiato

\$9.5

Affogato

\$11

Irish Coffee

\$22

TEA FROM TWG

Emperor Sencha

French Earl Grey

Moroccan Mint

\$9.9

Chamomile

Les Bouchers



Since 2002