

# 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 (5 Pcs)	39
<b>NEW!</b>	Os à Moelle (Beef Bone Marrow with Truffle Mushroom)	51
	Crab Cake with Aioli "Garlic Mayonnaise" (3 Pcs)	40
	Pan-Seared Foie Gras with Onion Chutney & Toast (60 gm)	98
<b>NEW!</b>	Salade César (Classic Ceasar Salad)	38
<b>NEW!</b>	Salade César au Poulet (Chicken Ceasar Salad)	48
<b>NEW!</b>	Salade de Burrata (Burrata Cheese Salad with Truffle Cream)	58
	Norwegian Smoked Trout with Toast and Sour Cream	54

## PLATS

*Served with Mixed Salad & Free Flow of Homemade French Fries*

<b>Grilled ANGUS Ribeye Steak with "Vigneron" Butter</b>	200gm/98
"Australian Angus, Grass Fed	300gm/128
<b>Grilled ANGUS Sirloin Steak with Herbes de Provence</b>	200gm/88
"Australian Angus, Grass Fed	300gm/118
<b>Grilled BLACK ANGUS MBS 2 Ribeye Steak with "Vigneron" Butter</b>	200gm/154
"Australian Black Angus, 150Days Grain Fed MBS 2"	300gm/224
	400gm/278
<b>Grilled BLACK ANGUS MBS 2 Sirloin Steak with Herbes de Provence</b>	200gm/138
"Australian Black Angus, 150Days Grain Fed MBS 2"	300gm/198
Grilled Australian Lamb Chops with Herbes de Provence	148
Tartare de Bœuf	110
(100% Fresh Raw Angus Beef, Gherkin, Capers, Shallots and Parsley prepared like in Paris)	
Plant-Based Steak Haché Grillé (V)	60

## Les Volailles (Poultry)

Poulet aux 40 Gousses d'Ail (Traditional 40 Garlic Roasted Chicken)	78
Confit de Canard (Confit French Duck Leg with Garlic Cream)	98

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



## Les Poissons et Fruits de Mer (Fish and Seafood)

Grilled Filet of Halibut with Capers Sauce	88
Grilled Filet of Salmon with Vierge Sauce	98
Jumbo Tiger Prawn Simply Grilled with Extra Virgin Olive Oil	158

## Special of the House

**Grilled Australian WAGYU Sirloin 250g MS 6/7** 218

**Grilled Extra Tender Black Angus Beef Filet** 168  
*"Australian Black Angus, 150Days Grain Fed MBS 2"*

## À Partager (To Share)

**Grilled Australian Black Angus Beef Ribs, MS 3 (1.0kg to 1.4kg)** 70/100gm  
*"Australian Black Angus Beef OP Ribs, 150Days Grain Fed MS 3"  
For Medium Well, 40 min cooking time*

**Royal Meat Platter** 368  
*(2 Grilled Lamb Chop, 2 Lamb Merguez Sausage, 200gm Black Angus Ribeye MS 2  
& 1 Duck Leg Confit with Garlic Cream Sauce)*

## Homemade Burgers

Cheeseburger au Poulet (Chicken Cheeseburger) 54  
Burger Bouchons au Bœuf Black Angus (Black Angus Bouchons Beef Burger) 64

## Sides & Sauces

Épinards à la Crème (Cream Spinach)	26	Black Pepper sauce	15
Sautéed Mushroom	15	Garlic Cream sauce	15
Truffles Fries	32	Porcini sauce	15
Provençal Ratatouille	28		

## KIDS MENU

<b>NEW!</b> Mini Beef Cheeseburger with Homemade French Fries	32
Mini Chicken Cheeseburger with Homemade French Fries	30
Grilled Chicken Bratwurst Sausage with Homemade French Fries	30
Kids Traditional Mac & Cheese	30



# Les Bouchons



## PIZZA MAISON/ HOMEMADE PIZZA

ALL PIZZA are Size 12" and Homemade THIN CRUST

### PIZZA MARGHERITA

*Margherita Pizza, Tomato Sauce, Shredded Mozzarella and Fresh Basil*

49

### PIZZA 4 FROMAGES

*4 Cheese pizza, Tomato Sauce, Mozzarella, Gorgonzola, Brie and Goat Cheese*

62

### PIZZA AU PEPPERONI

*Beef Pepperoni Pizza, Tomato Sauce, Shredded Mozzarella and Beef Pepperoni*

59

### PIZZA AU SAUMON ET CÂPRES

*Salmon & Capers Pizza, Tomato Sauce, Shredded Mozzarella, Onions, Capers and Salmon*

64



## PÂTES / PASTA

### SPAGHETTI AIL & HUILE D'OLIVE

*Spaghetti Aglio e Olio, extra Virgin Olive Oil, Fresh Garlic, Black Tiger Prawn, Chili Flakes, Fresh Parsley*

59

### SPAGHETTI CRÈME & POULET

*Spaghetti Alfredo, Chicken, Lemon Cream, Parmesan Cheese and Mushrooms*

49

### SPAGHETTI & BOULETTES WAGYU

*Spaghetti, Beef Wagyu Meat Balls, Tomato Sauce and Fresh Basil*

65





## DESSERTS

Homemade Double Chocolate Lava Cake with Vanilla Ice Cream	32
<b>NEW!</b> Valhrona Dark Chocolate Mousse <i>(Homemade Valhrona Dark Chocolate 66% and Chantilly Cream)</i>	24
<b>NEW!</b> 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>	28
Dame Blanche <i>(Vanilla &amp; Chocolate Ice Cream Topped with Hot Chocolate Sauce and Whipped Cream)</i>	28
Assorted Sorbet & Ice cream (3 scoops)	30
By the scoop <i>(Lemon, Raspberry, Passion Fruits, Vanilla, Chocolate, Hazelnut)</i>	10