



bistro & oyster bar

BY CHEF DANIEL BOULUD

BOUCHON BEVERAGE SELECTION

195 Beauchatel Sauvignon Blanc-375ml

VDP Comté du Toloson
Bordeaux, France, 2016
\$36

196 Beauchatel Cabernet Sauvignon-375ml

VDP de L'Aude
Bordeaux, France, 2017
\$36

185 Private Release, Rawson's Retreat

Shiraz & Cabernet Blend-
South Eastern, Australia, 2018
\$55

199 Gérard Bertrand Réserve Spéciale

Cabernet Sauvignon
Pays D'oc, France, 2017
\$75

568 Bulletin Place

Cabernet Sauvignon
Barossa Valley, Australia 2018
\$75

186 Oyster Bay

Pinot Noir
Marlborough, New Zealand, 2018
\$80

MENU BOUCHON

TWO COURSES 55 | THREE COURSES 65

Everyday until 7:00pm

Wild Mushroom Soup

Port wine, Truffle Cream

Beet & Goat Cheese Salad

Fennel, Candied Walnuts
Baby Sorrel, Lemon Vinaigrette

Pâté Grand-Mère

Chicken Liver & Pork Terrine, Pickles, Mustard
Toasted Baguette

Rigatoni Bolognese

Aged Parmesan

Tasmanian Sea Trout

Haricots Verts, Parsley, Sauce Amandine

Coq Au Vin

Red Wine Braised Chicken, Bacon, Carrot
Mushroom, Spätzle

Duo of Artisanal Cheeses

Chef's Selection

Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream

Assorted Ice Cream & Sorbet

Chef's Selection

Prices listed are subject to GST & Service Charge

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