



bistro & oyster bar

BY CHEF DANIEL BOULUD

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**BOUCHON BEVERAGE SELECTION**

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**Beauchatel Sauvignon Blanc-375ml**

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

**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

**178 Peccavi 'No Regrets**

Cabernet Sauvignon, Margaret River, Australia, 2014  
\$95

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**MENU BOUCHON**

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**TWO COURSES 55 | THREE COURSES 65**

Everyday until 7:00pm

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**Roasted Tomato Soup**

Sun-Dried Tomato, Basil, Rosemary Croûtons

**Beet & Goat Cheese Salad**

Fennel, Candied Walnuts  
Baby Sorrel, Lemon Vinaigrette

**Pâté en Croûte**

Duck, Foie Gras, Pistachio, Apricot  
Pickles & Mustard

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**Rigatoni Pomodoro**

Spicy Fennel Sausage

**Grilled Ahi Tuna**

Sauce Vierge

**Coq Au Vin**

Red Wine Braised Chicken Bacon, Carrot,  
Mushroom, Spätzle

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**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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