



bistro & oyster bar

BY CHEF DANIEL BOULUD

U.S.A NATIONAL SEAFOOD MONTH

Throughout the month of October, enjoy daily specials celebrating iconic American seafood classics!

Ravioli Nero

White Wine & Clam Butter Sauce
Brandade

26 | 36

Miso Grilled Hamachi

Wasabi Pea Purée, Sweet & Sour Sauce

40

Boston Cream Pie

Vanilla Ice Cream, Almond Tuile

15

BOUCHON BEVERAGE SELECTION

with the Purchase of a Bouchon Menu

McGuigan Sauvignon Blanc

2015 NSW, Australia 10

McGuigan Shiraz

2014 NSW, Australia 12

Strawberry-Kiwi Iced Tea 6

MENU BOUCHON

TWO COURSES 52 | THREE COURSES 62

Sunday—Thursday All Night Long
Friday & Saturday until 7:00pm

Curried Pumpkin Soup

Coconut, Coriander, Toasted Seeds

Frisée Lyonnaise

Farm Egg, Smoked Bacon
Crispy Chicken Liver, Croûtons

Pâté Grand-Mère

Chicken Liver & Pork Terrine
Pickles & Mustard

Barley & Wild Mushroom Risotto

Aged Parmesan

Tasmanian Sea Trout

Brussels Sprouts Marmalade
Lemon Chicken Jus

Lamb "Tagine"

Carrots, Apricots, Almonds, Hummus

Duo of Artisanal Cheeses

Brie & Beaufort

Banoffee Tart

Toffee Sauce, Banana Compote
Coffee Ice Cream

Dulcey Gâteaux

Speculoos Crunch, Mango Gelée
Chocolate Sorbet

Assorted Ice Creams & Sorbets

Chef's Selection

Prices listed are subject to GST & Service Charge

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