



bistro & oyster bar

BY CHEF DANIEL BOULUD

## MARKET SPECIALS

### Hokkaido Uni Spaghetti

Lemon Butter Sauce

50

### Truffled "Boudin Blanc"

Diver Scallops Mousse, Apples, Pommes Puree  
Scallops Jus

48

### Pigeon Pithivier "Oliver Muller" For Two

Foie Gras, Black Truffle,  
Savoy Cabbage, Baked in Crust

120

### BOUCHON BEVERAGE SELECTION

with the Purchase of a Bouchon Menu



#### McGuigan Chardonnay

2017 South Eastern, Australia 14

#### McGuigan Merlot

2016 South Eastern, Australia 14

#### Moroccan Mint Ice Tea 8

## MENU BOUCHON

TWO COURSES 52 | THREE COURSES 62

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

### Hokkaido Pumpkin Soup

Duck Confit, Celery, Pumpkin Seeds

### "Spinosa" Burrata

Beets, Artichokes & Haricot Verts

### Duck Pâté "en Croûte"

Foie Gras, Green Peppercorns



### Wild Mushroom Risotto

Black Truffle, Trumpet & Chanterelle Mushrooms  
Aged Parmesan

### Tasmanian Sea Trout

Puy Lentils, "Lyonnaise" Lemon Kale

### Duck Confit

Foie Gras, Crushed Potatoes, Broccolini,  
Natural Jus



### Duo of Artisanal Cheeses

Brie & Beaufort

### Plum Clafoutis

Plum Variations, Vanilla Mascarpone Cream Lemon  
Verbena-Yogurt Sorbet

### Chocolate & Pear

Chamomile Pear, Soft Chocolate  
Almond Biscuit

### Assorted Ice Cream & Sorbet

Prices listed are subject to GST & Service Charge

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