

Starters \$18

Soupe à l'Oignon

Classic French onion soup with gratinated cheese toasts

Escargots de Bourgogne

Six snails prepared with parsley butter and garlic

Charcuteries Plate

A classic selection of house-made French charcuteries

Homemade Duck Foie Gras Terrine (+\$5)

With sugar glazed onions

Comté Cheese Soufflé

A true taste of soufflé - freshly baked with a hearty portion of Comté cheese

Roquefort Cheese Soufflé

Freshly baked soufflé - with a hearty portion of Roquefort cheese

Truffled Mushroom Soufflé

Freshly baked soufflé accompanied by a truffle-infused mushroom duxelle with garlic and cream

Laksa Soufflé (+\$5)

A taste of traditional Singapore flavours in a soufflé, made with fresh prawns and a laksa sauce

Lobster Soufflé (+\$10)

Freshly baked lobster soufflé accompanied by a rich pour-over lobster bisque

Mains \$32

Soufflé Tasting Flight

A tasting selection of three mini savoury soufflés
Choice of: Comté/Roquefort/Truffled Mushroom/Laksa/Lobster

Boeuf Bourguignon with Mini Comté Soufflé

A traditional French stew with slow-cooked beef cheeks, red wine, stewed vegetables and a garniture of bacon

Parmentier de Canard with Mini Truffled Mushroom Soufflé

Luscious duck confit under a blanket of mashed potato, finished in the oven with butter parsley breadcrumbs

Blanquette de Veau with Mini Comté Soufflé

Traditional slow-cooked veal stew with white wine and cream, finished with freshly squeezed lemon

'Local Catch' Bouillabaisse with Mini Lobster Soufflé

A classic Provençal-style seafood stew loaded with fisherman's catch seafood served with rouille toasts

Entrecôte Maître d'Hôtel with Mini Roquefort Soufflé

Grilled entrecôte steak with herbed butter

Desserts \$18

Cheese Plate

A classic selection of French cheeses

Grand Marnier et Oranges Confites (+\$5)

Freshly baked soufflé with a generous dousing of Grand Marnier and candied orange

A la Chartreuse (+\$5)

Freshly baked soufflé with a generous dousing of Chartreuse; the popular French digestif made with over 100 plants and flowers - a perfect way to end the meal

Valrhona Chocolat Noir et Glace Vanille

Freshly baked soufflé with Valrhona dark chocolate and vanilla ice cream

Framboises et Glace Vanille

Freshly baked soft soufflé with raspberries and vanilla ice cream

Speculoos, Crème Speculoos

Freshly baked soufflé with speculoos spiced shortcrust biscuits accompanied by a speculoos cream

Soufflé Glacé Citron Vert

A tall, rich, zesty lime iced soufflé



Snap away and tag us at
#soufflesg and #soufflesingapore



2 courses

Starter + Main /
Main + Dessert

\$45

3 courses

Starter + Main + Dessert

\$58

Sides

Sautéed potatoes with garlic and thyme	6
Luscious mashed potatoes	8
Crisp mixed vegetables	6
Mixed green salad lightly dressed with French vinaigrette	6

Seasonal Special Black Summer Truffles

Add freshly shaved Black Summer Truffles
over your dishes! Ask our staff for recommendations! **10**

Ask our
staff about *wine*
recommendations!