



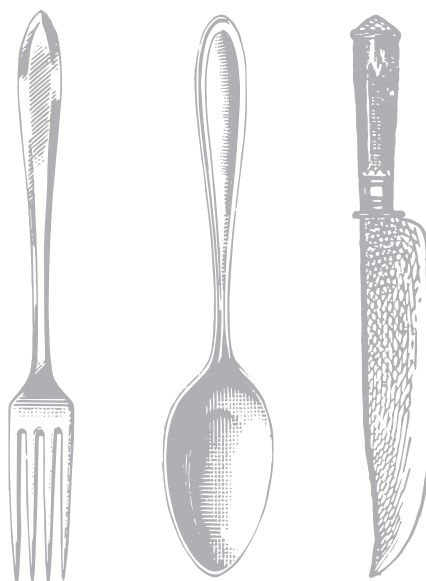
SAVEUR



PURVIS STREET

FRENCH FOR EVERYONE

SERVING FINE FRENCH FARE AFFORDABLY



Dinner Set

3 - COURSE

\$38++

STARTER

Pan-Seared FOIE GRAS

ADD \$4++

Homemade MUSHROOM VELOUTE *En Croute*

NORWEGIAN SALMON *Confit*

ESCARGOTS *a la Bourgignonne*

MAIN

Ratissenie BABY CHICKEN

PORK CHEEK *Bourgignonne*

Red SNAPPER

BEEF *En Croute*

ADD \$12++

DESSERT

PISTACHIO *Baileys* PANNA COTTA

Crème BRULEE

Lunch Set

3 - COURSE

\$24++

STARTER

ESCARGOTS *a la Bourgignonne*

SAVEUR *Pasta*

CHEF'S *Special*

MAIN

SHRIMP & BABY SCALLOP *Fettuccine*

Signature DUCK *Confit*

CHEF'S *Special*

DESSERT

Ice Cream

ADD-ONS

\$3 FLAVOURED SODAS / COFFEE / TEA

\$4 JUICES

\$8 CORONA

\$9 HOUSEPOUR WINE

COLD STARTER & SALAD

STARTER

OYSTER *of the Day* (6PCS / 1 DOZEN)

SHERRY VINAIGRETTE, LEMON

\$18/\$30

Hanycots Vents SALAD

FRENCH BEAN, CHEVRE BLANC, TOASTED ALMOND, HONEY MUSTARD

\$14

Country PATE

PORK TERRINE WITH DUCK LIVER

\$18

CHEESE *and* HAM

PROSCIUTTO DI PARMA, 18 MONTHS COMTE, BRILLAT-SAVARIN AND CONDIMENTS

\$20

NORWEGIAN SALMON *Confit*

IKURA, CAULIFLOWER, COUS COUS, AVURGA CAVIAR, GREEN APPLE, KOMBU

\$14

WARM STARTER

Homemade MUSHROOM VELOUTE *En Croûte*

BAKED WITH PUFF PASTRY & TRUFFLE BUTTER

\$10

Traditional French ONION SOUP

GRUYERE CROSTINI

\$12

Smoked SALMON & ASPARAGUS

WARM ASPARAGUS, SMOKED SALMON, SOFT POACHED EGG, SAUCE BERNAISE

\$14

Pan-Seared FOIE GRAS

CARAMELIZED APPLE, GRAPEFRUIT, SAUCE BIGARADE

\$14

SAVEUR *Pasta*

CAPELLINI, SAKURA EBI, CHIVE, SHALLOT, TRUFFLE OIL

\$9

ESCARGOTS *a la Bourgignonne*

BURGUNDY SNAILS BAKED WITH PARSLEY & GARLIC BUTTER

\$9

Bone MARROW

BONE MARROW, GARLIC CONFIT, PARSLEY, SOURDOUGH

\$16

MAIN

MEAT

Ratissene BABY CHICKEN \$22
ROASTED BABY CARROT, RATTE POTATO, LETTUCE, ROASTING JUS

Signature DUCK Confit \$19
MASH POTATO, SAUTEED MUSHROOM, ORANGE, NATURAL JUS

LAMB Shank \$26
JALEPENO ROSEMARY CRUMB, GARLIC MASH POTATO

BEEF *En Croute* \$34
BAKED IN PASTRY WITH MUSHROOM DUXELLE AND FOIE GRAS, BORDELAISE SAUCE

PORK CHEEK *Bourguignonne* \$24
RED WINE, SMOKED BACON, MUSHROOM, ONION, CARROT, CROUTON, GRATIN DAUPHINOIS

STEAK & Fries \$38
ANGUS RIBEYE 150 DAYS GRAIN FED, FRIES, CAFE DE PARIS BUTTER

FISH

Moules-Frites (MUSSELS & FRIES) \$22
SHALLOT, FENNEL, GARLIC, WHITE WINE, THYME, ROSEMARY, GARLIC

BOUILLABAISSE \$26
TRADITIONAL RICH SEAFOOD STEW, ROUILLE & CROUTON

Red SNAPPER \$24
CITRUS QUINOA, SQUID, PAPRIKA, LARDO

SHRIMP & BABY SCALLOP *Fettuccine* \$19
SHRIMP, SCALLOP, WHITE WINE, CHOPPED ROMA TOMATO, FRESH HERB

LOBSTER *Thermidor* (700 GRAMS, SERVES 2) \$68
MUSHROOM, MUSTARD, GRUYEE, BRANDY, SALAD, FRIES, SAUTEED GREEN BEAN

VEGETARIAN

Truffle MUSHROOM, MACARONI *Gratin* \$18
TRUFFLE BECHAMEL, PARMESAN, HERB CRUST

DESSERT

Crème BRULEE \$10
TRADITIONAL VANILLA CREAM BRULEE

CREPES *Suzette* \$10
CREPES WITH GRAND MARNIER SAUCE, VANILLA ICE CREAM

VALRHONA CHOCOLATE *Fondant Cake* \$14
BAKED ON ORDER, VANILLA ICE CREAM

PISTACHIO *Baileys* PANNA COTTA \$12
CAMELISED PISTACHIO, BAILEYS CREAM

ICE CREAM & *Sorbet* PER SCOOP \$5
CHOCOLATE / VANILLA / LEMON / STRAWBERRY

SIDE

MASH \$6

Green SALAD \$6

Sautéed GREEN BEAN \$6

Sautéed MUSHROOM \$6

Braised LENTIL & BACON \$6

TRUFFLE FRIES \$9

DRINKS

COFFEE & TEA

BLACK COFFEE \$5

COFFEE FLOAT \$7

EARL GREY | ORIENTAL SENCHA | CHAMOMILE |
BLACK TEA WITH GINGER | MOROCCAN MINT \$5

SOFT DRINK

COKE | COKE LIGHT | SPRITE | ROOT BEER |
GINGER ALE | TONIC \$4

JUICE

APPLE JUICE | ORANGE JUICE | GRAPEFRUIT JUICE \$6

FLOAT

ROOTBEER FLOAT | COKE FLOAT \$7

FLAVOURED SODA

RASPBERRY | LYCHEE | ELDERFLOWER | STRAWBERRY \$6

WATER

SAN PELLEGRINO, SPARKLING WATER \$6

DASANI MINERAL WATER \$1

MOCKTAIL

FOREST BERRIES | GRAPEFRUIT SPRITZ |
LYCHEE MOJITO | FRIZZY LEMONADE \$8

COCKTAIL

MOJITO	\$12
CHILI CUBAN	\$12
GIN FIZZ	\$12
MARGARITA	\$12
PALOMA	\$12
WHISKY SOUR	\$12
OLD FASHIONED	\$12
MARTINIS	\$12

BEER

BUCKET OF 5 (ANY MIX OF 33CL)	\$40
CORONA, 33CL	\$10
ASAHI ORIGINAL, 33CL	\$10
ERDINGER, 50CL	\$16

HOUSEPOUR (WHITE)

GLASS | BOTTLE

PIERRE JEAN COLOMBARD CHARDONNAY

\$10

\$50

AROMAS OF RIPE APPLE AND PEARS WITH THE CHARDONNAY CONTRIBUTING A HINT OF TROPICAL FRUIT

HOUSEPOUR (RED)

PIERRE JEAN MERLOT

\$10

\$50

MEDIUM DRY WITH A HINT OF SWEETNESS AND SOFT TO THE PALATE. ELEGANT, REFINED, WITH A REMARKABLE FRUITINESS

BUBBLES

CAVA BRUT

\$55

SPIRITS

MACALLAN 12 YEARS (DOUBLE CASK)

\$18

\$188

FAMOUS GROUSE

\$9

-

LARIOS GIN

\$9

-

ERISTOFF VODKA

\$9

-

HAVANA CLUB RUM

\$9

-

CAMINO TEQUILA

\$9

-

JIM BEAM BOURBON

\$9

\$128

WHITE WINE

WINE LIST

MONTES LIMITED CHARDONNAY \$54

HINTS OF CEDAR, MEDIUM BODY, BRIGHT ACIDITY, AND A FRESH FINISH.

KATNOOK FOUNDERS BLOCK SAUVIGNON BLANC \$60

A LIVELY UNDERWOOD SAVVY WITH TANTALISING GOOSEBERRY NOTES. LIFTED FLORAL OVERTONES WITH A CITRUS TANG.

ST URBAM HOF RIESLING TROCKEN DRY \$65

VERY INTENSE NOSE, FRESH NOTES OF LIME AND YELLOW FLOWERS, IT ADDS AN UNDERCURRENT OF MINERAL OIL AND CHALK. HINTS OF RIPE YELLOW FRUIT AND ACACIA FLOWERS.

JEAN MAX ROGER SANCERRE MARRMES ET CAILLOTES \$75

RICH ROUND ATTACK THAT FILLS THE MOUTH GIVING WAY TO INCREASING FRESHNESS ON THE MID PALATE AND ENDING ON A PLEASANTLY VIVACIOUS NOTE.

JEAN CLAUDE CHATELAIN POUILLY FUME LES CHAILLOUX \$75

THE PALATE OFFERS WONDERFUL ENERGY AND FRESHNESS WITH PEAR DROPS, A LEMON TWIST AND A HINT OF MINT AND FLINTINESS.

RED WINE

MONTES LIMITED PINOT NOIR \$54

HINTS OF CEDAR, MEDIUM BODY, BRIGHT ACIDITY, AND A FRESH FINISH.

KATNOOK FOUNDERS BLOCK CABERNET SAUVIGNON \$60

GENTLE TANNINS AND RICH, MINTY FRUIT FLAVOURS

ENVYFOL GSM \$60

AN EASY DRINKING BLEND THAT IS MEDIUM BODIED AND HOLDS MODERATE ACIDITY.

THE FRUITS FADE IN THE FINISH, WHILE THE TANNINS LINGER SLIGHTLY.

KERLANN PINOT NOIR \$70

SLIGHTLY MUSTY AND BARNYARD-LIKE ON THE NOSE WITH NOTES OF WET CLAY. LIGHT BODIED WITH SOFT TANNINS, LACKING IN PRIMARY FRUIT CHARACTER.

LA RESERVE DE SOCIANDO MALLET \$85

BON THE NOSE DARK FRUITS RED CURRENTS, PALATE IS ON THE SAME WAY

MEDIUM BODIED, VERY PLEASANT AND TYPICAL OLD WORLD STYLE WINE, FINISH MODERATE.

CHEVALIER DES LASCOMBES \$100

BRIGHT AND FLORAL PALATE, LILAC AND VIOLET NOTES LEADING TO FRIENDLY

CHERRY AND RED CURRANT FRUIT. SUBTLE ALDER, BAY LEAF AND TAR DETAILS ENHANCES THE FINISH.