



La Boucherie 3 course set Menu Valentine Day

\$130 per person, includes bread & canapes

Valentine Day Lunch and Dinner
2 hours dining time

Dinner - First Seating from 5:30 pm
Dinner - Second Seating from 7:45 pm

Menu and prices subject to change without any notice

Fresh Oysters

Oysters 6 / 12 (+\$36 / + \$70)

Foie Gras (+\$60)

Bread and poached fruits

Canapes

Entree

Escargot (Snail) façon La Boucherie
(GF Opt)

Garlic herb butter, mushroom sauce fried
garlic crumb and crouton

Steak Tartare (GF Opt)

Premium hand cut eye fillet, traditional
condiments, cured egg yolk & crostini

French Onion Soup (V Opt)

Caramelised onion, topped with cheesy
parmesan crouton

Baked Brie Cheese GF Opt

with truffle honey, thyme and baguette

Friture de Calamar DF (Calamari)

Flash fried with house seasoning,
Marie Rose sauce

Desserts

Orange Crème Brulé (GF Opt)

Basque Cheesecake (GF)

Coconut Panna cotta (VG & GF)

With lemon lime sorbet

Main

350 Striploin (GF)

Black Angus, thick and juicy New York style cut.

Duck leg confit with thyme (GF)

Pan roasted duck with leek, mushroom, baby onions
and berry sauce

'Sole' meunière

Pan-seared whole 'sole', lemon, butter, parsley, and
capers, served with sauce vierge

Eggplant Steak (VG Opt)

Grilled eggplant, green vegetables, macadamia nuts,
pickle onions, crunchy fried ginger

Ballotine de poulet (stuffed chicken) (GF)

Prosciutto wrapped chicken roulade stuffed with
mushroom duxelle. Served with seasonal vegetables
and cauliflower puree

Sides (+\$15)

Steak Fries, Mash or Green Salad