

EST.



1993

L'Angélus

Entrées Froides / Cold Starters

LES HUITRES D' HYOGO

Hyogo Oysters, Shallot Vinegar, Lemon

3pc \$22 | 6pc \$39

RILLETTES DE TRUITE

\$20

Home-made Rainbow Trout Rilette,
Toasted Sour Dough, Pickle Shallot,
Mesclun Salad

PÂTÉ GRAND-MÈRE

\$23

Home-made Pork and Chicken Liver Pâté
"Grand-Mère Style", Cornichon, Sourdough,
Onion Chutney

CONSOMMÉ FROID DE TOMATES ET BURRATA

\$24

Artisanal Burrata, Chilled Tomato
Consommé, Pesto, Confit Tomato, Arugula

CAVIAR

SEASONAL PRICE

Chef Selected Caviar 30g, Blinis, Chives,
Crème Fraîche (Approach our staff for more info.)

"LARNAUDIE" FOIE-GRAS (PGI) TERRINE 28

\$28

Duck Liver Terrine, Sourdough, Onion Chutney

ÂSSETTE DE CHARCUTERIE

\$26

Pork Rilette, Rosette, Bayonne Ham

RILLETTES DE PORC

\$16

Home-made Pork Rilette 50g, Toasted
Sour Dough, Gherkins, Mesclun Salad



Entrées Chaudes / Hot Starters

ESCARGOTS 6PC

\$25

Burgundy Snails in clay pot,
a L'Angélus specialty

FREE FLOW EVERY WEDS EVENINGS

CANTABRIA POULPE GRILLÉ

\$34

Mediterranean Grilled Octopus Leg,
Black Garlic Purée, Balsamic Macerated
Tomato, Sun-dried Tomato Dressing

OS à MOELLE

\$25

Baked Bone Marrow, Toast, Cèpes
Mushrooms and Ham Sauce

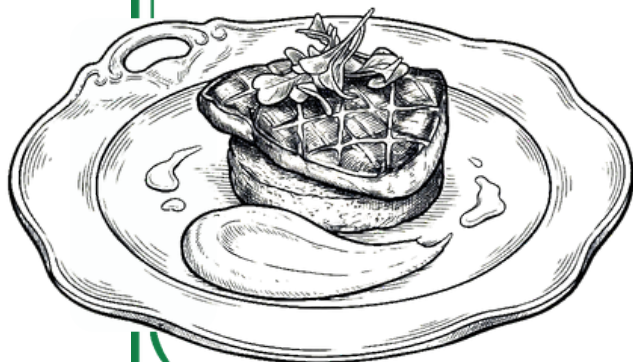
NOIX DE ST JACQUES GRILLÉES

\$34

Grilled Hokkaido Scallops, Saffron
Réduction, Chorizo, Black Garlic Purée

"LARNAUDIE" FOIE-GRAS (PGI) 60g \$30 | 120g \$42

Pan-Seared Foie Gras, Bak Kwa Sauce,
Pickled Plums, Hawthorn Purée



Soupes / Soups

SOUPE À L' OIGNON

French Onion Soup, Gruyère Cheese, Croutons and Chives

\$18

CONSOMMÉ DE BOEUF ET TORTELLINI AUX CHAMPIGNONS

Truffle Beef Consommé, Mushroom Tortellini

\$19



PRICE ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

EST.



1993



L'Angélus

Plats Principaux / Main Dishes

CONFIT DE CANARD « LARNAUDIE » \$49

Home Made Confit Duck Leg, Braised Purple Cabbage, Potato Purée and Port Wine Réduction

MAGRET DE CANARD A L' ORANGE \$40

Larnaudie Duck Breast, Endive Salad, Potato Purée and Orange Réduction

POULET JAUNE AUX MORILLES EN COCOTTE 500g \$70

French Yellow Chicken, Creamy Morel sauce, Pomme Purée and Green Peas

LE CASSOULET \$55

French "Country Style" Baked Beans, Toulouse Sausage, Vaudoise Sausage, Duck Confit and Pork Belly

JOUES DE BOEUF BOURGUIGNON \$44

Black Angus Beef Cheek Bourguignon, Braised in Red Wine, Pearl Onion, Lardon, Button Mushroom

TARTARE DE BOEUF "AU COUTEAU" \$42

Hand Cut Beef Tartare Seasoned L' Angélus Style, Fries



Nos Steaks / Our Steaks

PLAT-DE-CÔTES BOEUF BRAISÉ SAUCE PORTO \$46

Braised Angus Shortribs, Daikon, Scallion, Potato Purée, Port Wine Réduction

ENTRECÔTE BLACK ANGUS \$58

300g Black Angus Rib Eye, Potato Gratin, Seasonal Vegetable,
Choice of Red Wine or Blue Cheese Sauce

FILET DE BOEUF ROSSINI \$64

Australian Beef Filet Mignon, Mushroom Duxelles, Truffle Madeira sauce,
60G PAN FRIED FOIE-GRAS

FAUX FILET WAGYU (MS 6/7) \$69

200g Wagyu Sirloin, Potato Gratin, Seasonal Vegetable,
Choice of Red Wine or Blue Cheese Sauce

Accompagnements & Sauces / Side Dishes

RED WINE SAUCE	\$7	GREEN PEAS WITH PANCETTA	\$14
BLUECHEESE SAUCE	\$7	FRIES WITH TARRAGON MAYONAISE	\$10
PEPPERCORN SAUCE	\$7	TRUFFLES FRIES	\$18
PERIGOURDINE SAUCE	\$12	POMME PURÉE	\$10
		MIXED SALAD & VINAIGRETTE	\$10
		ÉPINARDS À LA CRÈME (CREAM SPINACH)	\$13

PRICE ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

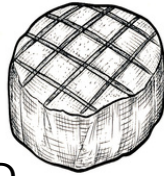
EST.



1993

L'Angélus

*À Partager /
To Share*



LE CHÂTEAUBRIAND 200g \$59

*Pan Roasted Beef Filet 'Châteaubriand',
Potato gratin, Seasonal Vegetables
2 Choices of Red Wine Sauce, Blue Cheese
Sauce or Black Peppercorn Sauce*

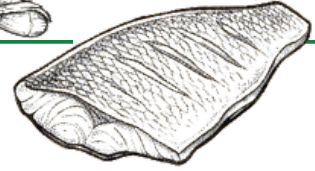
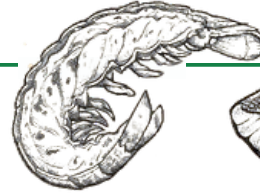
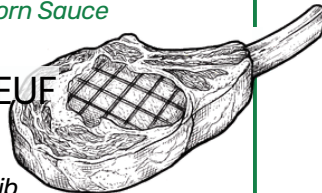


BIFTECK D'ALOYAU 500g \$65

*Pan Roasted New Zealand
T-Bone, Potato gratin, Seasonal Vegetables
2 Choices of Red Wine Sauce, Blue Cheese
Sauce or Black Peppercorn Sauce*

LA CÔTE DE BOEUF 1Kg \$170

*Giant Angus OP Prime Rib,
Potato gratin, Seasonal Vegetables
2 Choices of Red Wine Sauce, Blue Cheese
Sauce or Black Peppercorn Sauce*



Poissons et Crustacés / Fish & Shellfish

LA PÊCHE DU JOUR SEASONAL PRICE

*Seasonal Selection of Fresh Market Seafood,
Prepared according to the Chef's Inspiration*

RISOTTO DE HOMARD \$49

*Butter Roasted Canadian Lobster, Home Made
Lobster Stock Infused Carnaroli Risotto,
Sea Urchin Foam*

FILET DE BARRAMUNDI, SAUCE BOUILLABAISSE \$44

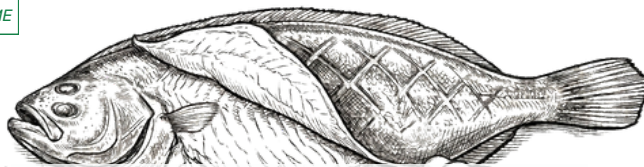
*Pan Seared Barramundi, Mussels, Confit Fennel,
Rouille Sauce, Bouillabaisse Réduction*



Pre-Order Specials

PLEASE ALLOW
3-4 DAYS
PREPARATION TIME

*Enjoy exclusive seasonal dishes made with
premium ingredients, crafted for a refined dining experience.*



WHOLE FOIE-GRAS LOBE 500g-600g \$128

*"LARNAUDIE" Whole French
Foie-Gras Lobe (PGI),
Brandied Cherry Reduction,
Mesclun Salad*

ATLANTIC DOVER SOLE SEASONAL PRICE

*Pan Seared Atlantic Line
Caught Sole, Confit "Ratte"
French Baby Potatoes,
Butter Lemon Sauce*



BEEF WELLINGTON 800g \$178

*Australian Angus Grass Fed
Chateaubriand Beef
Wellington, Mesclun Salad,
Périgourdine Sauce*

T&Cs apply. Deposit required upon ordering, please feel free to ask our staff for details.

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES