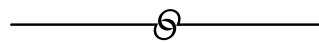




## SHARING SET (2-3 PAX) - \$140.00++



Salmon Tartare

*(Sashimi Grade Salmon, Avocado, Lemon capers Vinaigrette, Crème Fraîche)*

Charcuterie

*(Cold Cuts & Rillettes served with Pickles)*

Poulet Rotisserie

*(Roasted Free Range Chicken, Truffle Mashed Potato, Vegetables Ragout)*

1 Bottle of Wine

*Choices of wine: \$60 and below*



## 3 COURSE MEAL - \$50++

### Choice of 1 Appetizer



Country Pate

*(Pork & Foie gras Pate, Pickles)*

French Onion Soup

*(Caramelized Onion, Beef Broth, Gruyere Crostini)*

Pan Seared Foie Gras (50gm)

*(Caramelized Apple, Roasted Hazelnuts, Jus Bigarade)*

### Choice of 1 Main



Saveur Duck Leg Confit

*(Mash Potato, Mushroom, Orange and Red Wine Sauce)*

Pan Seared Norwegian Salmon

*(Pan Seared Norwegian Salmon, Parsley Potato, Sauce Veirge)*

Filet Mignon Au Poivre (+\$14)

*(Pepper Crusted Beef Fillet, Cognac, Pepper Sauce, Potato Au Gratin)*

### Choice of 1 Dessert



Pistachio Panna Cotta

*(Candied Pistachio, Baileys Cream)*

Cheese and Condiments

*(Selection of French Cheese with Condiments)*

Madagascar Vanilla Crème Brûlée

*(Served with Fresh Raspberries)*



## Cold Appetizers

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Oyster of the day	Seasonal
<i>1/2 Dozen freshly shucked oysters, served with lemon wedges</i>	
Country Pate	\$18
<i>Pork &amp; Foie gras Pate, Pickles</i>	
Charcuterie	\$23
<i>Cold Cuts &amp; Rillettes served with Pickles</i>	
Salmon Tartare	\$20
<i>Sashimi Grade Salmon, Avocado, Lemon capers Vinaigrette, Crème Fraîche</i>	

## Hot Appetizers

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Lobster Bisque	\$20
<i>Creamy, smooth flavorful Lobster Soup, Chive Cream</i>	
French Onion Soup	\$15
<i>Caramelized Onion, Beef Broth, Gruyere Crostini</i>	
Pan Seared Foie Gras (100gm)	\$26
<i>Caramelized Apple, Roasted Hazelnuts, Jus Bigarade</i>	
Saveur's Pasta	\$12
<i>Warm Capellini, Sakura Ebi, Truffle Oil, Kombu</i>	
Escargots à la Bourguignonne	\$16
<i>Snails, Garlic &amp; Parsley Butter</i>	

## Fish

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Atlantic Cod Fillet, Boullabaisse Sauce	\$38
<i>Shellfish Stew, Fennel</i>	
Pan Seared Norwegian Salmon	\$26
<i>Parsley Potato, Sauce Veirge</i>	

## Meats

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Poulet Rotisserie For 2	\$58
<i>Roasted Free Range Chicken, Truffle Mashed Potato, Vegetables Ragout</i>	
Saveur Duck Leg Confit	\$26
<i>Mash Potato, Mushroom, Orange and Red Wine Sauce, (Truffle Mash Potato +\$6)</i>	
Wild Game Pithivier	\$39
<i>Quail, Duck, Foie Gras and Wild Mushroom Pie, Madeira Sauce</i>	
Roasted Pork Rack	\$30
<i>Seasonal Root Vegetables, Charcuterie Sauce</i>	
Filet Mignon Au Poivre	\$42
<i>Pepper Crusted Beef Fillet, Cognac, Pepper Sauce, Potato Au Gratin</i>	
Beouf Bourguignon	\$32
<i>Slow Braised Beef Cheek in Red Wine, Bacon, Serve with Egg Pasta</i>	
Macaroni Au Gratin	\$24
<i>Baked with Three Cheese, Smoked Bacon, Garlic Crust</i>	

## Vegetables & Sides

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Mashed Potato	\$8
Mixed Green Salad	\$8
Sauteed Green Beans	\$8
Sauteed Mushrooms	\$8
Fries	\$12
Potatoes Au Gratin	\$12
Young Vegetables Ragout	\$12
Truffle Mashed Potato	\$16



## Desserts

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Cheese and Condiments	\$22
<i>Selection of French Cheese with Condiments</i>	
Madagascar Vanilla Crème Brûlée	\$12
<i>Served with Fresh Raspberries</i>	
Valrhona Chocolate Fondant	\$15
<i>Served with Vanilla ice cream</i>	
Pistachio Panna Cotta	\$12
<i>Candied Pistachio, Baileys Cream</i>	
Profiteroles	\$12
<i>Choux Puff filled with French Vanilla Ice cream, Warm Chocolate Sauce and Hazelnut</i>	
Pear and Almond Tart	\$12
Home made Ice cream and Sorbet	\$6

## Bottled Beers

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Corona	\$12
Asahi	\$12
Erdinger	\$16

## Drinks

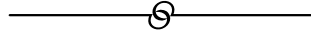
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Mineral Water	\$1.2
Sparkling Water	\$6
Soft Drinks	\$4
<i>coke/ coke light/ sprite/ root beer/ tonic/ ginger ale</i>	
Floats	\$9
<i>coke/ root beer/ coffee</i>	
Flavored Sodas	\$6
<i>lychee/ elderflower/ raspberry</i>	
Juices	\$5
<i>apple/ orange/ grapefruit</i>	
Espresso	\$4
Black Coffee	\$5
Hot Tea	\$5
<i>english breakfast/ earl grey/ chamomile/ oriental sencha/ black tea and ginger/ morrocan mint</i>	



## Wine Menu

### Champagne/ Sparkling



Nicolas Maillart – Marie Hanze Champagne Brut <i>Chardonnay, Pinot Noir, Pinot Meunier, France</i>	\$95
Henri Abelé Brut Champagne <i>Chardonnay, Pinot Noir, Pinot Meunier, France</i>	\$125
Henri Abelé Rosé Champagne Vintage <i>Chardonnay, Pinot Noir, Pinot Meunier, France</i>	\$155
Ruinart Blanc de Blancs Brut Champagne <i>Chardonnay, France</i>	\$230
Castellblanc Cava Bru <i>Xarello, Macabeo, Parellada, Spain</i>	\$15 / \$60
Pasqua Passimento Romeo & Juliet IGT Prosecco <i>Glera, Italy</i>	\$65



SAVEUR

## Wine Menu

### White Wines

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Pierre Jean Chardonnay <i>Chardonnay, France</i>	\$13	\$48
Montes Classic Sauvignon Blanc <i>Sauv Blanc, Chile</i>	\$15	\$58
Roche Mazet Chardonnay <i>Chardonnay, France</i>		\$60
Louis Latour Bourgogne Chardonnay <i>Chardonnay, France</i>		\$72
Jean-Marc Brocard Domaine sainte Claire Chablis <i>Chardonnay, France</i>		\$92
Louis Latour Chablis "Les Clos" Grand Cru 2018 <i>Chardonnay, France</i>		\$195
Domaine du Chalet Pouilly Saint-Véran <i>Chardonnay, France</i>		\$75
Louis Latour Meursault Blanc 2018 <i>Chardonnay, France</i>		\$178
Louis Latour Puligny Montrachet 2018 <i>Chardonnay, France</i>		\$189
Pierre Andre Chassagne-Montrachet 1er Cru Les Embazees 2018 <i>Chardonnay, France</i>		\$230
Rongopai Marlborough Sauvignon Blanc <i>Sauv Blanc, New Zeland</i>		\$65
Château de Tracy, Mademoiselle de T, Pouilly-Fumé <i>Sauv Blanc, France</i>		\$92
Château Fontaine Audon Sancerre Blanc <i>Sauv Blanc, France</i>		\$98
Famille Perrin Luberon Blanc 2018 <i>Bourboulenc, Grenache, Ugni blanc, Roussanne, France</i>		\$60
La Nerthe, Les Cassagnes de la Nerthe Blanc, Côtes du Rhone <i>Roussanne, Grenache Blanc, Viognier, France</i>		\$85
Famille Perrin Chateauneuf-du-Pape Les Sinards Blanc 2017 <i>Clairette, Grenache Blanc, Roussanne, France</i>		\$138
Joseph Cattin Riesling <i>Riesling, France</i>		\$65

### Rosè Wines

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Miraval Cotes de Provence Rose <i>Cinsault, Grenache, Syrah Vermentino, France</i>		\$90
Domaine De Chatillon Vin De Savoie Rose 2017 <i>Gamay, France</i>		\$65



## Wine Menu

### Red Wines

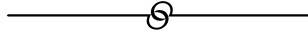


Pierre Jean Merlot <i>Merlot, France</i>	\$13	\$48
Vieux Papes, Rouge <i>Merlot, Syrah, France</i>	\$14	\$58
Montes Classic Cabernet Sauvignon <i>Cab Sauv, Chile</i>	\$15	\$62
F.Thienpont Saint Emilion Grand Cru 2016 <i>Cab Franc, Merlot, France</i>		\$125
Francois Janoueix, Genevieve D'Arthus 2018 <i>Cab Franc, Merlot, France</i>		\$72
Chateau Hostens Picant 2016 <i>Merlot, Cab Franc, France</i>		\$112
Hebrard Bordeaux Rouge 2016 <i>Petit Verdot, Cab Sauv, Cab Franc, Malbec, Merlot, France</i>		\$76
Chateau Petit-Village Pomerol <i>Merlot, France</i>		\$165
Chevalier des Lascombes 2013 <i>Merlot, Cab Sauv, France</i>		\$150
Chateau Le Crock, Sain-Estephe 2016 <i>Cab Sauv, Merlot, Cab Franc, Petit Verdot, France</i>		\$165
Les Tourelles de Longueville 2013 <i>Merlot, Cab Sauv, Cab Franc, Petit Verdot, France</i>		\$176
Chateau Pichon-Longueville Comtesse de Lalande Pauillac Grand Cru 2017 <i>Cab Sauv, Merlot, Cab Franc, Petit Verdot, France</i>		\$388
Finca El Camino Malbec <i>Malbec, Argentina</i>		\$60
Terra Andina Lifestyle Elegant Pinot Noir <i>Pinot Noir, Chile</i>		\$58
Louis Latour Bourgogne Pinot Noir <i>Pinot Noir, France</i>		\$80
Louis Latour Marsanny Rouge 2017 <i>Pinot Noir, France</i>		\$120
Pierre Andre Aloxe Corton 1er Cru La Coutiere 2016 <i>Pinot Noir, France</i>		\$198
Pierre Andre Gevrey-Chambertin 2019 <i>Pinot Noir, France</i>		\$220
Deep Wood Estate Shiraz <i>Syrah, Australia</i>		\$85
Famille Perrin Ventoux Rouge <i>Syrah, Grenache, Carignan, Cinsault, France</i>		\$60
La Nerthe, Les Cassagnes Côtes-du-Rhône Villages <i>Grenache, Syrah, Mourvedre, France</i>		\$85
La Nerthe Châteauneuf du Pape Rouge 2016 <i>Grenache, Mourvèdre, Syrah, Cinsault, France</i>		\$178
Clos des Papes Chateauneuf du Pape Rouge 2017 <i>Grenache, Mourvèdre, Syrah, Cinsault, France</i>		\$258
Domaine de Chatillon Vin De Savoie Gamay 2017 <i>Gamay, France</i>		\$68



## Wine Menu

### Sweet Wines (375ml)



De Bortoli Noble One Botrytis Semillon 2017 <i>Semillon, Australia</i>	\$98
Castelnau de Suduiraut 2006 <i>Semillon, Sauvignon Blanc, France</i>	\$65