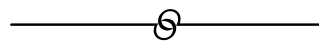




SHARING SET (2-3 PAX) - \$140.00++



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)

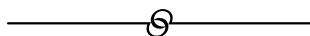
1 Bottle of Wine

Choices of wine: \$60 and below



3 COURSE MEAL - \$50++

Choice of 1 Appetizer



Country Pate

(Pork & Foie gras Pate, Pickles)

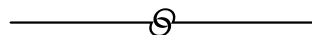
French Onion Soup

(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)

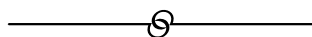
Pan Seared Norwegian Salmon

(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

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

Hot Appetizers

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 & Parsley Butter</i>	

Fish

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

Meats

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>	
Roasted Pork Rack	\$30
<i>Seasonal Root Vegetables, Charcuterie Sauce</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

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

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

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

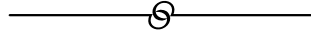
Drinks

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



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



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

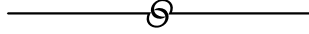


Pierre Jean Merlot <i>Merlot, France</i>	\$13	\$48
Vieux Papes, Rouge <i>Merlot, Syrah, France</i>	\$14	\$58
Montes Classic Cabernet Sauvignon <i>Cab Sauv, Chile</i>	\$15	\$62
F.Thienpont Saint Emilion Grand Cru 2016 <i>Cab Franc, Merlot, France</i>		\$125
Francois Janoueix, Genevieve D'Arthus 2018 <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