

Soups & Salads

Savoureux



French Onion Soup



Caramelized onions and tender beef chunks mingle beneath a gooey blanket of cheese-topped toast

13.90



Wild Mushroom Soup



Six-Mushroom Delight unites in a creamy truffle-infused symphony, topped with golden croutons for a delightful crunch.

12.90



Caesar Salad

Crisp romaine lettuce dressed in a classic Caesar, adorned with juicy cherry tomatoes, a perfectly sous vide egg, crunchy croutons, and delicate shavings of Parmesan.

12.90



Soba Salad



Refreshing blend of soba noodles, crisp carrots, and cucumber, with sweet cherry tomatoes and wakame, all tossed in a fragrant goma dressing.

12.90

Bonjour and Konnichiwa! Welcome to Savoureux, a one-of-a-kind Muslim-owned restaurant that uniquely houses both French and Japanese cuisines. Since we opened on June 1, 2022, we have proudly offered these distinct culinary traditions side by side, allowing diners to freely choose according to their tastes. Join us for a memorable journey where the essence of French and Japanese flavors creates an unparalleled dining experience for all!

Starters

Savoureux



Oysters (½ dozen)



Sakoshi Bay oysters from Japan, offering a taste of the sea, accompanied by fresh lemon to complement their exquisite flavor.

38.90



Foie Gras Poele

Rich decadence of pan-seared duck liver atop a toasty brioche, complemented by sweet onion jam and a tangy berry reduction, served with a delicate petite salad.

30.90



Chicken Karaage



Crunchy marinated fried chicken paired with a spicy chilli aioli for a kick of bold flavour.

13.90



Chawanmushi

Delicate & smooth of Japanese steamed egg custard, enriched with tender shrimp, earthy shiitake, and colorful kamaboko.

4.90



Fries

Selection of fries: classic golden, truffle, or takoyaki

13.90

Mains

Japanese

Savoureux



Unagi Kabayaki Don



Smoky sweetness of grilled eel paired with a velvety sous vide egg over sushi rice, garnished with select condiments.

38.90



Mentaiko Salmon Don



Creamy spice of mentaiko sauce drizzled over succulent salmon and a sous vide egg, nestled on a bed of sushi rice.

26.90



Gyudon



Tender slices of Angus beef and a perfectly cooked sous vide egg atop sushi rice, seasoned with a blend of traditional condiments.

21.90



Karaage Don



Crisp chicken karaage meets a soft sous vide egg and sushi rice, finished with a sprinkle of flavorful condiments.

18.90



Teppanyaki Udon



Sautéed salmon or chicken with chewy udon in a savory dashi broth, complemented by a sous vide egg.

23.90



Ryu Udon



Angus beef slices and a sous vide egg in a spicy broth, coupled with hearty udon noodles.

25.90

Mains

Pasta and Soba

Savoureux

SAVOUR THE FLAVOUR. SHARE THE LOVE



Smoked Duck Truffle Pasta



Savor the richness of truffle and shiitake-laden spag no 5, topped with smoked duck, a sous vide egg, and Parmesan.

28.90



Tomato Pasta



Savor robust flavors of pasta with marinara pesto base, with cherry tomatoes and Parmesan, customizable with your choice of protein

22.90



Aglio Olio



A timeless aglio olio with pasta, spiked with garlic and chili, featuring a choice of clams, chicken or mushrooms

19.90



Pan-Seared Salmon with Soba



Fusion of salmon with buckwheat soba, drizzled with a miso beurre blanc sauce and glazed vegetables

25.90

Choice of Pasta:



Spaghetti No. 5



Penne

Mains

Meat and Seafood

Savoureux



Lobster Thermidor



Baked Boston lobster with béchamel and mozzarella, paired with fries and glazed vegetables.

73.90



Wagyu Beef Burger



Wagyu beef patty topped with sunny side up, onions, romaine, tomatoes, lemon truffle aioli and cheddar, accompanied by a side of fries and salad

36.90



Steak & Fries



Perfectly grilled Angus striploin paired with classic fries, a refreshing petite salad, and a robust black pepper sauce.

35.90



Duck Leg Confit



Tender duck leg confit, served with truffle-infused mashed potatoes, a berries reduction, and a medley of glazed vegetables.

24.90



Chicken Roulade



Succulent chicken stuffed with mushrooms, resting on creamy mashed potato, with a rich albufera sauce and glazed vegetables.

23.90



Fish & Chips



Light, crispy battered fish served with golden fries, garlic aioli, and a fresh lemon wedge for that perfect zesty finish.

19.90

Kids Meal & Dessert

Savoureux



Karaage Pen & Cheese



Crispy chicken karaage with penne in a creamy cheese sauce.

12.90



Fish & Chips



Tender white fish in a crispy batter, served with garlic aioli and fries.

12.90



Sausage & Ham Marinara



Chicken cheese sausage and ham in a rich marinara, sprinkled with Parmesan.

12.90



Chocolate Bar

A slice of rich dark chocolate praline paired with smooth ice cream.

16.90



Waffles with Ice Cream

Waffle squares with double scoops of ice cream, drizzled in chocolate syrup.

16.90



Crème Brûlée

Classic creamy crême brûlée topped with a layer of caramelized sugar and chocolate ganache.

12.90

Beverages

Savoureux



	Hot	Cold
Caffeine		
Americano	4.90	5.90
Cappuccino	6.90	7.90
French Vanilla Latte	6.90	7.90
Latte	5.90	6.90
Mocha	7.90	8.90
Non-Caffeine		
Honey Lemon	4.90	5.90
Honey Yuzu		
Mocktails		12.90
Lychee Mojito		
Peach Mojito		
Juices		5.90
Apple		
Lime		
Mango		
Orange		
Drinks		4.50
Sprite / Rootbeer / Coke / Coke Zero / 100plus		
Still water		
Hot Tea (per pot)		6.90
Blood orange pu-erh		
Japanese green tea		
Passion berry (strawberry, notes of passionfruit)		
Yellow meadows (chamoline, lemongrass and orange peel. caffeine-free)		
Zen garden (floral, mint. caffeine-free)		

Beverages

Savoureux



520ml

820ml

Butterbeer Series

Butterscotch beer

Peach butterbeer

Watermelon butterbeer

12.90

18.90

Flavoured Tea (per glass)

Lychee tea

Peach tea

7.90