



A celebration of French culinary classics, and boasting Parisian Chic, Soufflé is Singapore's first and only restaurant dedicated to serving authentic soufflés and traditional casseroles.

With Soufflé directly translating to 'puff' or 'blow' in English, we breathe a breath of fresh air into Singapore's restaurant scene, and the quaint cobbled streets of Duxton Hill.

Paying homage to the rich French culinary history, Soufflé serves a delectable array of cloud-like soufflés in both sweet and savoury varieties, as well as regional French casseroles, fresh from the oven.

We invite you to enjoy a quiet moment of solitary bliss with one of our dishes, or order a variety for sharing amongst a group of loved ones. To accompany your meal, we offer a lovely array of carefully-curated wines direct from France.

It's a true taste of France -

C'est vraiment délicieux!

Starters

Homemade Duck Foie Gras Terrine <i>With sugar glazed onions</i>	24
Soupe à l'Oignon <i>Classic French onion soup with gratinated cheese toasts</i>	10
Escargots de Bourgogne <i>Six snails prepared with parsley butter and garlic</i>	16
Duck Rillettes <i>With crunchy pickled gherkins</i>	18
Oven-baked Beef Marrow <i>With Guérande sea salt</i>	19
La Planche De Charcuteries <i>A selection of duck rilette, country pâté with pistachio, duck foie gras terrine, gherkins, onion confit, dijon mustard and baguette</i>	24
La Planche De Fromages <i>A classic cheese selection of Comté, Sainte-Maure, Camembert and Roquefort with walnuts, dried apricot and baguette</i>	22

Savoury Soufflés

Comté Cheese <i>A true taste of soufflé - freshly baked with a hearty portion of Comté cheese</i>	22
Roquefort Cheese <i>Freshly baked soufflé - with a hearty portion of Roquefort cheese</i>	24
Truffled Mushroom <i>Freshly baked soufflé accompanied by a truffle-infused mushroom duxelle with garlic and cream</i>	20
French Chicken, Calamansi and Tarragon <i>Freshly baked soufflé with pan-roasted French chicken and a tarragon calamansi butter sauce</i>	18
Lobster <i>Freshly baked lobster soufflé accompanied by a rich pour-over lobster bisque</i>	28
Laksa <i>A taste of traditional Singapore flavours in a soufflé, made with fresh prawns and a laksa sauce</i>	26

Please allow soufflés 20 mins to soufflé

Ramekins for soufflés are served piping hot!

Prices subjected to 10% service charge and prevailing government taxes

Les Casseroles

Boeuf Bourguignon <i>A traditional French stew with slow-cooked beef cheeks, red wine, stewed vegetables and a garniture of bacon</i>	28
Parmentier de Canard <i>Luscious duck confit under a blanket of mashed potato, finished in the oven with butter parsley breadcrumbs</i>	24
Blanquette de Veau <i>Traditional slow-cooked veal stew with white wine and cream, finished with freshly squeezed lemon</i>	28
'Local Catch' Bouillabaisse <i>A classic Provençal-style seafood stew loaded with fisherman's catch seafood served with rouille toasts</i>	28
Le Loup aux Herbes <i>Pan fried fresh seabass with mixed vegetables and Maître d'Hôtel butter</i>	26

Side Dishes

Sautéed potatoes with garlic and thyme	6
Luscious mashed potatoes	8
Crisp mixed vegetables	6
Mixed green salad lightly dressed with French vinaigrette	6
Basmati buttered herb rice	5

Sweet Soufflés

	Individual	Large
Grand Marnier et Oranges Confites <i>Freshly baked soufflé with a generous dousing of Grand Marnier and candied orange Additional shot of Grand Marnier - \$12</i>	20	28
A la Chartreuse <i>Freshly baked soufflé with a generous dousing of Chartreuse; the popular French digestif made with over 100 plants and flowers- a perfect way to end the meal Additional shot of Chartreuse - \$12</i>	20	28
Valrhona Chocolat Noir et Glace Vanille <i>Freshly baked soufflé with Valrhona dark chocolate and vanilla ice cream</i>	18	24
Framboises et Glace Vanille <i>Freshly baked soft soufflé with raspberries and vanilla ice cream</i>	15	22
Caramel Beurre Salé, Glace Caramel <i>Freshly baked soufflé with salted caramel and salted caramel ice cream</i>	15	22
Speculoos, Crème Speculoos <i>Freshly baked soufflé with speculoos spiced shortcrust biscuits accompanied by a speculoos cream</i>	15	22
Soufflé Glacé Citron Vert <i>A tall fluffy zesty lime iced soufflé</i>	16	
Soufflé Glacé Fruits Confits <i>A tall fluffy iced soufflé laced with colourful candied fruit</i>	16	

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Wine List

Champagne

		GLASS	BOTTLE
N.V	Delamotte Champagne	18	98

White

2016	Château la Genetière, Les Galets White, IGP Pays d'Oc	12	56
2016	Domaine des Terres Blanches, Domaine Blanc AOP Les Baux de Provence		79
2017	Domaine du Tariquet, Côtes de Gascogne IGP, Sauvignon Blanc		89
2012	Domaine Comte Senard, Corton Grand Cru		320
2017	Domaine Régis Jouan, Sancerre, Loire		98

Rose

2017	Domaine de La Vallongue, Les Callans, Rosé, IGP Alpilles	12	56
2016	Domaine des Terres Blanches, Domaine Rosé, AOP Les Baux de Provence		79



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Grace Ciao

Wine List

Red

Cotes Du Rhone and Provence

		GLASS	BOTTLE
2017	Château la Genestiere, Les Galets Red, IGP Pays d'Oc	12	56
2015	Château Genestière, Lirac, Rhône Valley		79
2015	Domaine des Terres Blanches, Domaine Rouge, AOP Les Baux de Provence		79
2015	Château Genestière, Cuvée Terre de Soie, Lirac, Rhône Valley		99
2015	Cave De Tain, Crozes-Hermitage		99
2017	Domaine des Terres Blanches, Aurelia, AOP Les Baux de Provence		128

Bordeaux

2015	Château L'Escadre, Côtes de Blaye		80
2014	Château Clairac, Bordeaux		89
2014	Clos St Vincent, Saint Émilion Grand Cru		99
2014	Vieux Château Goujon, Montagne-Saint-Émilion		99
2008	Château Simard, Saint-Émilion Grand Cru		149

Bourgogne

2017	Domaine Chanson Bourgogne, Pinot Noir		89
2016	Domaine Vincent Bouzereau Bourgogne, Pinot Noir		109

Beer

Tiger	12
Estrella Galicia	14

Aperitif / Digestif

Kir	12
Kir Royale	24
Ricard	15
Calvados Pays D'Auge Domaine Dupont	18
Bas Armagnac XO	24
Chartreuse Green	20
Cockburn's Ruby Port	16
Amaretto	15
Johnnie Walker Black Label 12YO	15

House Pour Liquor

Gordon's London Dry Gin	15
Stolichnaya Vodka	15
Bacardi Carta Blanca	15

Mineral Water

Evian	9
Badoit	9.5

Soft drinks / Juices

Coke	5.5
Coke Light	5.5
Sprite	5.5
Ginger Ale	5.5
Soda Water	5.5
Tonic Water	5.5
Orange Juice	6
Lime Juice	6
Cranberry Juice	6

Coffee and Tea

Macchiato – Espresso – Coffee Lungo	5
Coffee Lungo Latte – Coffee Lungo	6
Latte Decaf – Cappuccino	5
Earl Grey Tea	5
English Breakfast Tea	5
Chamomile Tea	5
Peppermint Tea	5