

# LE COMMONS BISTRO

French & Asian Cuisine

## DINNER MENU

### Soups

**Bisque de Homard** 10

*Lobster bisque with croûtons & crème fraîche.*

**Tom Kha Chicken** 6 / **Shrimp** 7.50

*Coconut milk base, kaffir lime leaf, tamarind, galanga, lemongrass, mushroom, cilantro & scallion.*

★ **Tom Yum Chicken** 6 / **Shrimp** 7.50

*Spicy lemongrass, pepper, kaffir lime leaf, mushroom.*

★ **Tom Yum** (Creamy version) 6 / **Shrimp** 7.50

*Spicy lemongrass, pepper, kaffir lime leaf, mushroom.*

### Starters

**Edamame** 5

*Steamed green soy beans with pinch of sea salt.*

**Steak Tartare** 11

*Minced lean raw beef salad, mustard, onion, capers, raw egg, chive.*

**Salade d'Endive** 9

*Endive Salad with green apple, roquefort cheese, walnut, balsamic vinaigrette.*

**Salade de Canard** 12

*Crispy duck salad, tomato, onion tossed in cherry vinaigrette.*

**Mousse Truffée** 10

*Liver pâté with truffle.*

**Escargot** 10

*Baked snail with garlic, parsley & butter.*

**Steamed or Fried Shrimp Dumpling** (4pcs) 6

*With soy-ginger dipping sauce.*

★ **Yum Thai Chicken, Beef or Pork** 10 / **Duck or Shrimp** 12

*Tossed salad with lettuce, onion, tomato, lime juice, scallion, cilantro, mint.*

★ **Spicy**

## Entrées

### Steak Frites au Poivre 24

*Sirloin (8oz) with fries or wasabi-garlic purée & mixed greens.*

### Margret de Canard au Poivre Vert 25

*Duck breast peppercorn sauce, with fries or wasabi-garlic purée & mixed greens.*

### Côtes d'Agneau 25

*Racks of Lamb with fries or wasabi-garlic purée & mixed greens.*

### Filet de Saumon 22

*Pan-seared salmon fillet with butter-lemon sauce, with rainbow baby carrots.*

### Sauté de Longe de Porc 19

*Sautéed pork loin, with fries or wasabi-garlic purée & mixed greens.*

### Moules-Frites 22

*Steamed mussels white wine-cream sauce, herbs, with fries.*

### ★ Sautéed Spicy Basil Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Fresh basil, pepper, garlic, onion, mushroom, string bean, with jasmine rice*

### ★ Red Curry Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Coconut milk, eggplant, basil, pepper, with jasmine rice.*

### ★ Green Curry Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Coconut milk, eggplant, basil, pepper, with jasmine rice.*

### Yellow Curry Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Potato, onion, bay leaf, with jasmine rice.*

## Noodles & Rice

### Bún Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Cold vermicelli, lemongrass, lettuce, bean sprouts, cucumber, mint & cilantro.*

### Mi Vit Tiem 15

*Vietnamese duck leg noodle soup, fresh ginger, gailan, shiitake, scallion & fried garlic.*

### Pad Thai Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Sautéed rice noodle, egg, brown tofu, shallot, daikon, egg, chive, bean sprout.*

### Pad See-Ew Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Sautéed broad noodle with sweet soy sauce, gailan (Chinese broccoli), egg.*

### ★ Drunken Noodles Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Onion, garlic, bell pepper, mushroom, baby corn, basil, string bean.*

### Fried Rice Chicken, Beef or Pork 14 / Duck or Shrimp 18

*Sautéed with egg, pea, carrot, onion, gailan.*

### ★ Drunken Fried Rice Chicken, Beef or Pork 14 / Duck or Shrimp 18

## Sides

**French Fries or Purée 4**

**Jasmine Rice 2**

**Shrimp 4.50**

**Sticky Rice or Brown Rice 2.50**

**Chicken, Beef or Pork 3**

**Mixed Greens Salad 5**

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### Desserts

6.50

#### Banoffee

*Cup of banana, caramel-coffee over cookie crust,  
topped with whipped cream & chocolate.*

#### Gâteau à l'Orange

*Orange cake.*

#### Crème Brûlée

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