

France, as ever.

❧ Sole Dugléré ❧

• SUMMER HILL • 442 ORCHARD ROAD •
• CLAYMORE CONNECT • LEVEL 2 •



A Parisian classic revived.

Created by Chef Adolphe Dugléré of the famed chef of Café Anglais in Paris in the late 1800s. White wine, fish stock, tomatoes, parsley in a buttery emulsion. Draped over pan fried sole. **AVAILABLE ON À LA CARTE DAYS. 48++**

France, where you least expect it.



Wagyu Beef Stroganoff

Sanchoku wagyu (MBS 6/7), sour-cream sauce, buttered noodles 58++

This dish wears a Russian noble family's name, though how it came by it, no one quite agrees. The history is muddled, the way the best old dishes often are. As one story goes, French cooks in the Stroganov household refined it from older Russian recipes, somewhere in the nineteenth century. Whoever's right, it left Russia and became one of the world's great comfort dishes.