

Le Francais

ONE BANGSAR, 63-F JALAN ARA, BANGSAR BARU, 59100 KUALA LUMPUR
TEL: 03-2282 2510

SETTING: The chic interior is intimate and modern. Dim lighting, curtains for privacy, and relatively few tables make it the perfect location for a tete a tete.

FOOD: The menu may seem rather limited, but don't panic as this is de rigueur for French restaurants of this type. A relatively short menu generally signals a greater emphasis on quality and attention to detail. Certainly that holds true here. The dishes here are usually cooked to perfection – comme il faut. For starters, the scallops and candied carrots are delicate, sweet and light, while the salmon blini is smoky and rich. The soups are clever, both in terms of their creativity of ingredients and careful presentation. The cream of cauliflower with tiger prawns is a delicate velvet puree of cauliflower that is effectively complemented by the sweetness of the prawn. The leek soup with olive oil poached is rich, earthy and satisfying. The highly recommended imported duck magret with celery root mash is well matched by a lovely orange sauce. For something a little more adventurous, try the pan-seared beef tenderloin with cocoa sauce and foie gras, guaranteed to excite even the most jaded palate. Desserts are sublime, from the unusual iced nougat and pineapple ravioli to the more familiar chocolate fondant cake made with decadent Valrhona.

WINE: A wide range of wines and French aperitifs. Prices range from the reasonable to the astronomical, so choose wisely.

SERVICE: Attentive and friendly service.

PRICE: Very reasonable for French food of this calibre in agreeable surroundings.

NEW ENTRY



Reservations: Recommended for lunch and dinner

Lunch: Noon-2.30pm

Dinner: 7pm-10.30pm

Last orders: 2.15pm; 10.15pm

Closed on Sundays

Set meals: No

Buffet: No

Use of MSG: No

Baby chairs: No

Amenities: No

Live music: No

Car valet: No

Established: '05

Credit cards: AE,D,V,MC

Email:

Jereme.chef@lefrancaisfrenchdining.com

Website:

www.lefrancaisfrenchdining.com

Map ref: B

SIGNATURE DISHES

- Foie gras
- Roasted duck magret
- Beef tenderloin with foie gras
- Souffle and creme brulee

