

LE FRANCAIS

Contemporary French cuisine is presented in a space that exudes a comfortably reassuring warmth. Amidst the high-backed chairs and spot lighting, head chef Jerome Deconinck invites you on a culinary experience with a menu that changes bi-monthly. Foie gras de Canard, or duck liver 'Rougie' is spot on; melt-in-the-mouth gorgeous and paired with the perfect foil to its occasional richness;



peppery rocket leaves. Smoked sea bass retained flavour from the fish, due to its hand-preparation methods. The



humble chicken soup is taken to another level with the poultry consomme 'royal'. A steak of monkfish, roasted and demi-glaced, held its firmness. Chicken breast steeped in red wine and then grilled, displayed an amazing ability to retain water (and alcohol). A circle of beef tenderloin with mashed celery root is devoured quickly, a testament to its all-round popularity with newcomers and regular patrons alike. The much-awaited for desserts arrive in a succession; lavish slabs of bittersweet chocolate terrine in a lemon and saffron sauce, a peppermint chocolate 'After Eight' inspired souffle and thyme flavoured creme brulee are simply irresistible. Lunch is served towards the weekend, with simpler offerings for the palate.

■ 63-F Jalan Ara, Bangsar Baru 59100.
Tel 03 2282 2510