

Chapitre d'Asie
De la Compagnie des Mousquetaires d'Armagnac
Escadron de Singapour



Capitaine Pierre de Montesquiou d'Artagnan,
Members of The Etat Major,

Represented by

Capitaine Lieutenant Laurence Onfroy
Chef de l'escadron de Singapour

Would be honoured by your presence at our

Singapore Chapitre Dinner

Thursday 26th November 2026

Apéritif will be served from 7 pm
Ceremony and dinner will begin at 7.30 pm

Restaurant L'Entrecote,
18 Mohamed Sultan Rd, Singapore 238967

Cocktail or chic casual
Please wear your Musketeer sash and medallion for the evening

Confirmation before the 7th of November 2026

Mousquetaires and partners : \$268
Guests : \$285

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ALL FOR ONE, AND ONE FOR ALL!



Menu Dégustation

Canapes

*Smoked Duck Breast, Olives, Polenta
Salmon Tartare, Brioche Crouton
Truffled Mushroom vol-au-vent*

Blanc Gascon

Tartare de Langoustines

Langoustine Tartar, Avruga Caviar, extra virgin olive oil, lemon juice and lemon zest

Foie Gras Poêlé, Flambé à l'Armagnac

Pan seared Foie Gras, Muscat grapes, Flambé with Armagnac

Trou Gascon

Delord Bas-Armagnac XO

Trimmed Entrecote Steak

Our crown jewel. The famous Entrecote steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries

Planche de Fromages

Sélection of French Cheese from Les Frères Marchand, Meilleur Ouvrier de France

Dessert

Flan aux Pruneaux à l'Armagnac

French Baked Custard Cake, Prunes soaked in Armagnac

Wine Selection

White Wine - 2024 Domaine Thomas & Fils Sancerre Blanc - 'Le Pierrier

Red Wine - 2021 Domaine des Terres Blanches, Domaine Rouge, AOP Les Baux de Provence

Still / Sparkling / Soft drinks



Armagnac Selection

Dartigalongue, Double-Oaked Armagnac, Bas-Armagnac, NV,

Baco 22A, Ugni Blanc and Folle Blanche. Aged for a minimum of 3 years, with two successive passages in new Gascon oak barrels, 43% ABV. Awarded 95 points by Wine Enthusiast (2021) and Gold with 92 points at the Bartender Spirits Awards (2022).

An expressive Bas-Armagnac showcasing the distinctive character of Gascon oak. The nose and palate reveal toasted bread, cacao, roasted aromas and warming spices. Rich and distinctive, with pronounced toasted-wood character, it can be enjoyed neat, alongside dessert or in an Old Fashioned cocktail.

Château Arton, La Réserve, Haut-Armagnac AOC, NAS,

Ugni Blanc and Colombard, blend of different casks aged for a minimum of 6 years, 45% ABV. Awarded the Prix d'Excellence at the Concours Général Agricole de Paris in 2017, with a Gold Medal in 2008 and Silver Medals in 2010, 2011, 2014, 2016, 2017 and 2022.

A beautiful amber robe with golden highlights. An elegant, expressive nose of chamomile and candied kumquat. The palate is generous and refined, revealing candied citrus fruits and floral notes, followed by a fresh, lively finish with a delicate balance of acidity.

Armagnac Delord, XO, Bas-Armagnac,

Blend of Ugni Blanc, Folle Blanche and Baco, aged for a minimum of 15 years, 40% ABV. Gold Medal at the Concours Mondial de Bruxelles in 2015 and Gold Medal at the Concours Général Agricole de Paris in 2010.

An amber robe. An expressive nose of caramel, candied fruit, vanilla and nuts. The palate is rich and rounded, revealing dried fruit and hints of rancio, with a harmonious balance of sweetness and oak. A lingering finish combines vanilla, cinnamon and spiced wood.

Château de Millet, Millésime 1998, Bas-Armagnac,

Baco and Ugni Blanc, 42% ABV. Gold Medal at the Concours Général Agricole de Paris in 2020.

A beautiful mahogany-gold colour. An elegant nose with fresh and delicate vanilla notes. The palate reveals aromas of dried fruit, followed by subtle notes of candied fruit, leading to a rich and pleasantly long finish.

Château de Laubade, Millésime 2003, Brut de Fût, Bas-Armagnac,

Ugni Blanc and Folle Blanche, 52.7% ABV. Barrique F2000-202, Chai No. 3, Bottle No. 34, Tirage No. 1.

A powerful, expressive Bas-Armagnac bottled at natural cask strength. The nose reveals intense aromas of citrus, vanilla and oak. The palate is elegant and refined, with woody and toasted notes, reflecting the character of its Gascon oak ageing. A distinctive, lingering finish completes this exceptional vintage. Château de Laubade, a multi-award-winning Armagnac house recognised in international spirits competitions.