

Warm & Cuddly

French Onion Soup 13
Sautéed Onions, Beef Broth, Red Wine, Thyme, Baguette

Mushroom Soup 13
Blended Wild Button Mushrooms, White Onion, Butter, Baguette

Main Characters

Shortrib Ragu Pappardelle 24
Pappardelle Pasta, Short Rib Ragu, Parmesan

Double Cheese Da Bomb Burger 24
100% Double Ground Beef Patty, Cheddar, Sliced Tomato, Romaine Lettuce, Tartar Sauce, Grilled Bacon,
Sunny Side Up Egg served with Fries & Garden Greens tossed in Balsamic Dressing

Messy Breakfast 26
Bockwurst Sausage, Shio Pan, Bacon, Wild Mushrooms, Tomatoes, Truffle Scrambled Eggs
served with Garden Greens and tossed in Balsamic Vinaigrette

Blueberry Pancake Stack 21
Pancake infused with Blueberries, topped with Plump Blueberries, Drizzled with Rich Caramel Sauce
Requires 20 minutes preparation time

Gammon Ham Melt 12
Thick Toast, Gammon ham, Cheddar Cheese, Tomatoes, Romaine Lettuce, Béchamel Sauce

Kaya Fondue with Thick Toast 12
Rich Kaya Spread with Thick Toast

SIMPLICITÉ

All prices are nett of Service Charge | Subjected to prevailing GST

Sips & Snuggles

(Large Size)

Spanish Latte	8.8
Organic Kagoshima Matcha Latte	8.8
Biscoff Latte (Caffeine-Free)	8.8
Pistachio Latte (Caffeine-Free)	8.8
Rose Latte	9.9
Lavender Latte	9.9
Double Chocolat	8.8
Iced Fresh Strawberry Matcha Latte	12

Sweeties

Berryhush Cloud <small>Vanilla Sponge, Cookies & Cream</small>	13
Dewberry Sponge <small>Vanilla Sponge, Strawberry Mousse, Top with Buttercream, Strawberry and Chocolate</small>	13
Sunny Cheeselet <small>Chocolate Sponge, Mango Mousse, Mango Jelly</small>	13
Cookiecrumb Loaf <small>Biscoff Mousse, White Chocolate Mousse, Biscoff Cream, Biscuit</small>	13
Citrus Twinkle <small>Tangy Homemade Lemon Curd</small>	11
Lychee Cocoroll <small>Vanilla Sponge, Lychee Mousse, Lychee slice, Coconut, and Chocolate</small>	13
Velvetberry Hug <small>Red Velvet Sponge Cake, Velvety Cream Cheese, Raspberry</small>	13

SIMPLICITÉ

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SIMPLICITÉ

WHIMSY HOUR

2PM - 6PM
\$55.9 FOR 2 PAX

PÂTISSERIE

Macarons
Strawberry Tartlets
Raisin Scones
Milk Tea Vanilla Mousse
Raspberry Glacé Rings

SAVOURIES

Truffle Cold Angel Hair
Smoked Salmon Canapés
Prawn Bruschetta

BEVERAGES

Choice of:
Pot of Tea
OR
Coffee



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M E N U

SOUPS WITH BAGUETTE

FRENCH ONION SOUP 13
Sautéed Onions, Beef Broth, Red Wine, Thyme

  **WILD MUSHROOM SOUP** 13
Blended Wild Button Mushrooms, White Onion, Butter

SALADS

CRABMEAT AVOCADO SALAD 21
Garden Greens, Avocado, Crabmeat, Cherry Tomatoes and Pickled Beetroot, tossed in Sesame Dressing



CAESAR SALAD [SMOKED SALMON | CHICKEN] 19 | 18
Romaine Lettuce, Cherry Tomatoes, Hard-Boiled Egg and Parmesan Cheese, served with Croutons and tossed in Caesar Dressing

 **COLD ANGEL HAIR MASAGO CAVIAR** 22 | 13
FULL PORTION WITH PRAWNS | HALF PORTION
Angel Hair Pasta, Masago Caviar, tossed in Truffle Oil & Sesame Dressing

PASTAS


ANGEL HAIR OPTION AVAILABLE

 **CRABMEAT AGLIO OLIO** [SPICY | NON SPICY] 22
Spaghetti, Crabmeat, Smoked Salmon & Korean Chilli Flakes

  **MASAGO PRAWN PASTA** [SPICY | NON SPICY] 22
Spaghetti, Prawns, Quail Eggs, Masago Caviar

 **SHORTTRIB RAGU PAPPARDELLE** NON SPICY 24
Pappardelle Pasta, Short Rib Ragù with Parmesan Cheese


BURGERS


 **DOUBLE CHEESE DA BOMB BURGER** 24
100% Double Ground Beef Patty, Cheddar Cheese, Sliced Tomato, Romaine Lettuce, Tartar Sauce, Grilled Bacon and Sunny Side Up Egg, served with Fries & Garden Greens tossed in Balsamic Dressing

THE CLUB BURGER 21
Cajun Chicken, Cheddar Cheese, Sliced Tomato, Romaine Lettuce, Tartar Sauce, Grilled Bacon and Sunny Side Up Egg, served with Fries & Garden Greens tossed in Balsamic Dressing



SIMPLICITÉ


TAPAS

 **SIMPLICITÉ WINGS** 14
Fried Chicken, served with homemade Sweet Chilli Sauce

 **TRUFFLE FRIES** 13
Shoe-String Fries, Truffle Oil, served with Truffle Mayo Dip


MOZZARELLA CHEESE BEEF MEATBALLS 13
Baked Mozzarella Cheese Beef Meatballs, served in Spicy Tomato Sauce


  **GAMBAS AL AJILLO** [SPICY | NON SPICY] 14
Large Shrimps, Garlic Butter, Thyme, Olive Oil, Chilli



 **CHEESE STICKS** 14
Fried Mozzarella Cheese Sticks, served with Honey Mustard Mayo Dip



 **CHIPS WITH NACHO CHEESE** 14
Tortilla Chips served with Nacho Cheese

MAINS


 **CLASSIC FISH & CHIPS** 22
Pacific Dory, Lemon and Tartar Sauce, served with Fries & Garden Greens tossed in Balsamic Vinaigrette


 **SALMON MEUNIÈRE** 25.3
Pan Seared Salmon, Browned Butter Sauce, Cherry Tomatoes, Fried Chinese Kale, served with Mashed Potatoes

  **NZ ANGUS RIB-EYE (200g)** 34.1
Grass-fed NZ Angus Rib-eye, Brown Sauce, Fried Chinese Kale, served with Fries

  **DUCK CONFIT** 34.1
Duck Leg, Brown Sauce, Broccoli, Corn, served with Mashed Potatoes

FRENCH BONE-IN PORK LOIN WITH GARLIC BUTTER HERB 24
Grilled Bone-in Pork Loin, Garlic Butter, Cherry Tomatoes, Broccoli Corn and Wild Mushrooms and Black Vinegar Sauce, served with Mashed Potatoes

 **CHICKEN FRICASSEE** 22
Grilled Chicken, Onions, Corn, Garlic, Herbs, Broccoli, Carrot, drenched in White Wine Cream Sauce

 **SHAKSHUKA** [BOCKWURST SAUSAGE +5] 21
Poached Eggs, Sourdough served in sauce of Tomatoes, Yellow Onions, Shitake Mushrooms, Green & Red Capsicum



Gluten-Free Option Available



Vegetarian Option Available







Chef's Recommendation

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M E N U

SIMPLICITÉ

ALL-DAY BRUNCH

 MESSY BREAKFAST Brioche +1 Bockwurst Sausage, Shio Pan, Bacon, Wild Mushrooms, Tomatoes and Truffle Scrambled Eggs, served with Garden Greens and tossed in Balsamic Vinaigrette	26	 BLUEBERRY PANCAKE STACK Pancakes infused with Blueberries, topped with Plump Blueberries, drizzled with Rich Caramel Sauce <i>*Requires 20 minutes preparation time</i>	21
BANGERS & MASH Bockwurst Sausages, Mashed Potatoes and Brown Sauce	18	GAMMON HAM MELT Thick Toast, Gammon ham, Cheddar Cheese, Tomatoes, Romaine Lettuce, Béchamel Sauce	12
EGG MAYO THICK TOAST Creamy Egg Mayo generously layered on fluffy thick-cut toast	10	CROISSANT CHICKEN BURGER Croissant, Grilled Chicken Patty, Cheddar Cheese, Tartar Sauce, and Sunny Side Up Egg	19
CROISSANT BENEDICT Croissant, Poached Eggs, Gammon Ham, and velvety Hollandaise sauce	19	 CROISSANT SMASH BEEF BURGER Croissant, Double Smash Beef Patties, Cheddar Cheese	21
 CROISSANT WITH SALMON & AVOCADO Croissant, Scrambled Eggs, paired with a refreshing combination of Smoked Salmon and Avocado	19	CROISSANT WITH BACON Croissant, Scrambled Eggs, tucked with crispy strips of Bacon	17

ADD ON	
Sautéed Mushroom	3.3
Bacon (2 pieces)	3.3
Grilled Bockwurst Sausage (1 piece)	5.5
Avocado	3.3
Smoked Salmon	3.3


Croissant may be replaced with Sourdough upon request

PASTRIES

 CROISSANT	4.4	 FRENCH BAGUETTE	5.3
 SOURDOUGH	3.3	 SHIO PAN	5.5

DESSERTS

SLICED | WHOLE (500g)




 CHOCOLATE BLACKOUT Valrhona 70% Guanaja Chocolate Ganache, Shiny Dark Chocolate Glaze (+\$2.50 for 1 scoop of ice cream)	8.8	45	SIMPLICITÉ MACARONS Selection: Vanilla Bean, Passionfruit Milk Chocolate, Sea Salt Caramel Dark Chocolate	2.8
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M E N U


COFFEE

TOP UP \$1 FOR OAT MILK

*Crafted with Nylon Coffee's El Salvador Los Pirineos beans
Tasting notes: smooth sweetness with hints of citrus and caramel*

	HOT	ICED
ESPRESSO	4.4	
LONG BLACK	5.5	6.6
MACCHIATO	5	
FLAT WHITE	6.6	7.7
LATTE	6.6	7.7
 MAGIC COFFEE	6.6	
CORTADO	6.6	
PICCOLO	6.6	
CAPPUCCINO	6.6	7.7
MOCHA	7.7	8.8
SPANISH LATTE	8.8	9.9
 ORGANIC KAGOSHIMA	8.8	9.9
MATCHA LATTE		
 BISCOFF LATTE (CAFFEINE-FREE)	8.8	9.9
PISTACHIO LATTE (CAFFEINE-FREE)	8.8	9.9
ROSE LATTE	9.9	11
LAVENDER LATTE	9.9	
DOUBLE CHOCOLAT	8.8	9.9
FRESH STRAWBERRY MATCHA LATTE		12

COLD-PRESSED JUICES

AUNTY OXIDANT	8.8
<i>Apple, Orange, Celery</i>	
 THREE TO TANGO	8.8
<i>Pineapple, Apple, Orange</i>	

CANNED DRINKS

COKE	3.3
COKE ZERO	3.3
SPRITE	3.3

SIMPLICITÉ

ARTISAN TEA & COLD BREW

	HOT (BY THE POT)	ICED
 NATURAL BEAUTY	8.8	9.9
<i>Black Tea, Blueberries, Blackberry Leaves, Cornflower Petals</i>		
LYCHEE FIESTA	8.8	9.9
<i>Green Tea, Lush Lychee Aroma, Floral Notes</i>		
ANTI STRESS (CAFFEINE-FREE)	9.4	
<i>Pure chamomile flowers</i>		
EARL PEACH (COLD BREW)		9.9
<i>Peach, Earl Grey Tea</i>		
EARL ZEST (COLD BREW)		9.9
<i>Lemon, Earl Grey Tea</i>		

MOCKTAILS

 BUBBLY BLISS	13.2
<i>Butterfly Pea, Blue Lagoon, Pink Guava, Lemon Juice</i>	
 PASTEL SWIRL	11
<i>Peach, Lemon Juice, Butterfly Pea Tea</i>	
 FLEUR BLUE	13.2
<i>Pink Grapefruit, Blue Lagoon, Sprite</i>	
PINK PEONY	11
<i>Pink Grapefruit, Lychee, Soda Water</i>	
MR K	11
<i>Osmanthus, Passionfruit, Earl Grey Tea</i>	

COCKTAILS

LA SIMPLICITÉ	17.6
<i>Butterfly Pea, Lemon Juice, Gin</i>	
THE AZORES	16.5
<i>Rum, Blood Orange, Lychee, Pineapple juice, Orange Slice</i>	

BEERS

	JUG/TOWER	HALF/PINT
SAPPORO LAGER (DRAUGHT)	30.8 / 42.9	7.7 / 11



Gluten-Free Option Available



Vegetarian Option Available



Chef's Recommendation

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M E N U

SIMPLICITÉ

HOUSEPOUR WINES

	GLASS	BOTTLE
THREE JAILBIRDS (WHITE) Sauvignon Blanc, Australia, 2020 Medium bodied. lemon and cut grass aromas with palate of gooseberries flavours, crisp acid and a fresh after taste	14	55
THREE JAILBIRDS (RED) Cabernet Sauvignon, Australia, 2017 Full bodied, ripe black fruit aromas with palate of cassis and black currant fruits balanced with spicy oak	14	55

WHITE WINES

TERRE FORTI PINOT GRIGIO Pinot Grigio, Italy, 2019 Velvety perfectly balanced texture, with hints of apple, and pear	65
RUTINI TRUMPETER TORRONTES Torrantes, Tunpungato Mendoza Argentina Pleasant freshness with citrus notes, aromas of white peaches accompanied with hints of jasmine aromas	68
WENTO MORNING FOG Chardonnay, United States, 2020 Crisp flavours of green apple and tropical fruits, balanced by vanilla and a touch of toasty oak	70

RED WINES

DUCHESSE DU BERRY Cabernet Sauvignon, Merlot, Cabernet Franc, 2018 Ruby red wine with purple notes. Fresh nose of red and black fruits with some depth and notes of spice	75
RUTINI ENCUESTRO Malbec, Mendoza Argentina, 2020 Medium bodied and dry with notes of dark fruits, oak and vanilla	70
30 MILE Shiraz, Australia, 2021 Full bodied with notes of fresh dark fruits of blackcurrants, herbs and balanced with some spicy integrated oak	65