

## Warm & Cuddly

**French Onion Soup** 13

Sauted Onions, Beef Broth, Red Wine, Thyme, Baguette

**Mushroom Soup** 13

Blended Wild Button Mushrooms, White Onion, Butter, Baguette

## Main Characters

**Masago Prawn Pasta** 22

Spaghetti, Prawns, Quail Eggs, Masago Caviar

**Crabmeat Aglio Olio** 22

Spaghetti, Crabmeat, Smoked Salmon & Korean Chilli Flakes

**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

**The Club Burger** 24

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

**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** (+\$2.5 for single scoop ice-cream) 21

Pancake infused with Blueberries, topped with Plump Blueberries, Drizzled with Rich Caramel Sauce

\*Requires 20 minutes preparation time\*

**French Toasties** (+\$2.5 for single scoop ice-cream) 11

French Toast, Strawberries, Maple Syrup

**Bangers & Mash** 17

Bockwurst Sausages, Mashed Potatoes and Brown Sauce

**Salmon Sunrise Crepe** 22

Crepe, Smoked Salmon, Avocado, Scrambled Eggs, Mozzarella Cheese

**Cuddle Junior Chix n' Rice** 13

Japanese Rice, Grilled Chicken, Mixed Vegetables

**Assorted Snugglebuns** 10

Red Bean, Curry, Salted Butter

SIMPLICITÉ

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

# Sips & Snuggles

## (Large Size)

Organic Kagoshima Matcha Latte	8.8
Rose Latte	9.9
Iced Fresh Orange Chocolate	9.9
Iced Fresh Strawberry Matcha Latte	12
Mr K Osmanthus, Passionfruit, Earl Grey Tea	11
Pink Peony Pink Grapefruit, Lychee, Soda Water	11
Citrus Splash Orange, Lemon, Soda Water	8.8

# Sweeties

Jolly Xmas Tree	13
Vanilla Sponge, Pistachio Mousse, Matcha Mousse	
Yolkie Matcha Tart	13
Matcha, White Chocolate Mousse, Passionfruit Jelly	
Berry-Nutto	13
Vanilla Sponge, Strawberry Mousse	
Sunny Cheeselat	13
Chocolate Sponge, Cheese, Mango Mousse, Mango Jelly	
Cookiecrumb Loaf (serves 2)	16
Biscoff Mousse, White Chocolate Mousse, Biscoff Cream, Biscuit	
Citrus Twinkle	11
Tangy Homemade Lemon Curd	
Lychee Cocoroll	13
Vanilla Sponge, Lychee Mousse, Lychee slice, Coconut, and Chocolate	
Raspberry-Chillin	13
Vanilla Sponge, Raspberry Mousse, Yogurt Mousse	
Swissyroll	13
Chocolate Sponge, Cherry Chocolate Ganache, Strawberry	
Bunny Macaron	3
Choice of Vanilla Bean, Passionfruit Milk Chocolate, Sea Salt Caramel Dark Chocolate	

SIMPLICITÉ

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SIMPLICITÉ

# WHIMSY HOUR

**2PM - 6PM**  
**\$55.9 FOR 2 PAX**

## PATISSERIE

Bunny Macarons  
Strawberry Cream Custard Tartlets  
Blueberry Maple Mini Pancakes  
Mango Vanilla Mousse Cup  
Blueberry Mousse Cake

## SAVOURIES

Truffle Cold Angel Hair  
Smoked Salmon Canapés  
Prawn Bruschetta

## BEVERAGES

Choice of:  
A Pot of Tea



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# MENU

SIMPLICITÉ

## 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

 **SHORTRIB RAGU PAPPARDELLE** NON SPICY 24  
Pappardelle Pasta, Short Rib Ragu with Parmesan Cheese

**CARBONARA** NON SPICY 22  
Spaghetti, Bacon, Mushroom

## 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** 24  
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

## 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, Shiitake Mushrooms, Green & Red Capsicum

**CUDDLE JUNIOR CHIX N' RICE** 13  
Exclusive Kids-friendly Japanese Bento with Grilled Chicken & Mixed Vegetables



Gluten-Free Option Available



Vegetarian Option Available



Chef's Recommendation

# MENU

SIMPLICITÉ

## ALL-DAY BRUNCH

 <b>MESSY BREAKFAST</b> Choice of Thick Toast, Sourdough Bread or Smiley Bread, Bockwurst Sausage, Bacon, Wild Mushrooms, Tomatoes and Truffle Scrambled Eggs, served with Garden Greens and tossed in Balsamic Vinaigrette	26	 <b>BLUEBERRY PANCAKE STACK</b> (+\$2.5 for single scoop ice-cream) Pancakes infused with Blueberries, topped with Plump Blueberries, drizzled with Rich Caramel Sauce *Requires 20 minutes preparation time	21
<b>BANGERS &amp; MASH</b> Bockwurst Sausages, Mashed Potatoes and Brown Sauce	17	<b>FRENCH TOASTIES</b> (+\$2.5 for single scoop ice-cream) French Toast, Strawberries, Maple Syrup	11
<b>EGG MAYO THICK TOAST</b> Creamy Egg Mayo generously layered on fluffy thick-cut toast	10	<b>CROISSANT CHICKEN BURGER</b> Croissant, Grilled Chicken Patty, Cheddar Cheese, Tartar Sauce, and Sunny Side Up Egg	19
<b>CROISSANT BENEDICT</b> Croissant, Poached Eggs, Gammon Ham, and velvety Hollandaise sauce	19	 <b>CROISSANT SMASH BEEF BURGER</b> Croissant, Double Smash Beef Patties, Cheddar Cheese	21
 <b>CROISSANT WITH SALMON &amp; AVOCADO</b> Croissant, Scrambled Eggs, paired with a refreshing combination of Smoked Salmon and Avocado	19	<b>CROISSANT WITH BACON</b> Croissant, Scrambled Eggs, tucked with crispy strips of Bacon	17
 <b>SALMON SUNRISE CREPE</b> Crepe, Smoked Salmon, Avocado, Scrambled Eggs, Mozzarella Cheese	22	<b>ADD ON</b> 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

 <b>CROISSANT</b>	4.4	 <b>FRENCH BAGUETTE</b>	5.3
 <b>SOURDOUGH</b>	3.3	 <b>SHIO PAN</b>	5.5
<b>ASSORTED SNUGGLEBUNS</b> Red Bean, Curry, Salted Butter	10		

## DESSERTS

<b>SLICED   WHOLE (500g)</b>			
 <b>CHOCOLATE BLACKOUT</b> Valrhona 70% Guanaja Chocolate Ganache, Shiny Dark Chocolate Glaze (+\$2.50 for 1 scoop of ice cream)	8.8	 45	<b>SIMPLICITÉ MACARONS</b> Selection: Vanilla Bean, Passionfruit Milk Chocolate, Sea Salt Caramel Dark Chocolate
			<b>SIMPLICITÉ ICE CREAM</b> Single scoop ice cream with chocolate drizzle and assorted fruits
			3



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# SIMPLICITÉ

Our coffee is brewed using **Nylon Coffee's** El Salvador Los Pirineos beans, featuring a smooth sweetness with subtle citrus and caramel notes. **Homeground Coffee's** Glow in the Dark 100% Fazenda Sertao, Brazil Yellow Bourbon beans is available on request, with bold dark-chocolate, creamy, and roasted nut flavours.

## BLACK COFFEE

	HOT	ICED
ESPRESSO	4.4	
ESPRESSO MACCHIATO	5	
LONG BLACK	5.5	6.6

## WHITE COFFEE

TOP UP \$1 FOR OAT MILK

	HOT	ICED
FLAT WHITE	6.6	7.7
 LATTE	6.6	7.7
MAGIC COFFEE	6.6	
DIRTY COFFEE		7.7
CORTADO	6.6	
PICCOLO	5.5	
CAPPUCCINO	6.6	7.7
MOCHA	7.7	8.8

## FLAVOURED LATTE TOP UP \$1 FOR OAT MILK

	HOT	ICED
 EARL GREY LATTE	7.7	8.8
SPANISH LATTE	8.8	9.9
ORGANIC KAGOSHIMA MATCHA LATTE	8.8	9.9
 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
FRESH STRAWBERRY MATCHA LATTE		12

## KIDS-FRIENDLY

	HOT	ICED
DOUBLE CHOCOLAT	8.8	9.9
BABYCINO	6	7
ICED ORANGE CHOCOLATE		9.9



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# MENU

SIMPLICITÉ

## ARTISAN TEA & COLD BREW

HOT  
(BY THE POT) ICED

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

## MOCKTAILS

 <b>BUBBLY BLISS</b>	13.2
Butterfly Pea, Blue Lagoon, Pink Guava, Lemon Juice	
 <b>PASTEL SWIRL</b>	11
Peach, Lemon Juice, Butterfly Pea Tea	
 <b>FLEUR BLUE</b>	13.2
Pink Grapefruit, Blue Lagoon, Sprite	
<b>PINK PEONY</b>	11
Pink Grapefruit, Lychee, Soda Water	
<b>MR K</b>	11
Osmanthus, Passionfruit, Earl Grey Tea	
<b>CITRUS SPLASH</b>	8.8
Orange, Lemon, Soda Water	

## COCKTAILS

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

## BEERS

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

## COLD-PRESSED JUICES

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

## CANNED DRINKS

<b>COKE</b>	3.3
<b>COKE ZERO</b>	3.3
<b>Sprite</b>	3.3



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SIMPLICITÉ

## HOUSEPOUR WINES

	GLASS	BOTTLE
<b>THREE JAILBIRDS (WHITE)</b> 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

<b>THREE JAILBIRDS (RED)</b> Cabernet Sauvignon, Australia, 2017 Full bodied, ripe black fruit aromas with palate of cassis and black currant fruits balanced with spicy oak	14	55
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## WHITE WINES

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

<b>DUCHESSE DU BERRY</b> 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	
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<b>RUTINI ENCUENTRO</b> Malbec, Mendoza Argentina, 2020 Medium bodied and dry with notes of dark fruits, oak and vanilla	70	
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<b>30 MILE</b> Shiraz, Australia, 2021 Full bodied with notes of fresh dark fruits of blackcurrants, herbs and balanced with some spicy integrated oak	65	
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