

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

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 Cheeselet	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

PÂTISSERIE

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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M E N U

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

 **SHORT RIB RAGU PAPPARDELLE** NON SPICY 24
Pappardelle Pasta, Short Rib Ragù 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, Shitake 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





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ALL-DAY BRUNCH


 MESSY BREAKFAST 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	 BLUEBERRY PANCAKE STACK (+\$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
BANGERS & MASH Bockwurst Sausages, Mashed Potatoes and Brown Sauce	17	FRENCH TOASTIES (+\$2.5 for single scoop ice-cream) French Toast, Strawberries, Maple Syrup	11
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
 SALMON SUNRISE CREPE Crepe, Smoked Salmon, Avocado, Scrambled Eggs, Mozzarella Cheese	22	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
ASSORTED SNUGGLEBUNS Red Bean, Curry, Salted Butter	10		

DESSERTS

SLICED WHOLE (500g)					
	CHOCOLATE BLACKOUT	8.8	45	SIMPLICITÉ MACARONS	3
	Valrhona 70% Guanaja Chocolate Ganache, Shiny Dark Chocolate Glaze (+\$2.50 for 1 scoop of ice cream)			Selection: Vanilla Bean, Passionfruit Milk Chocolate, Sea Salt Caramel Dark Chocolate	
				SIMPLICITÉ ICE CREAM	5
				Single scoop ice cream with chocolate drizzle and assorted fruits	



Gluten-Free Option Available



Vegetarian Option Available



Chef's Recommendation

M E N U

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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M E N U

ARTISAN TEA & COLD BREW

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

MOCKTAILS

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

SIMPLICITÉ


COCKTAILS

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

BEERS

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

COLD-PRESSED JUICES

 AUNTY OXIDANT Apple, Orange, Celery	8.8
THREE TO TANGO Pineapple, Apple, Orange	8.8

CANNED DRINKS

COKE	3.3
COKE ZERO	3.3
SPRITE	3.3



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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