

## 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

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

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# JELLYCAT WHIMSY HOUR

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

## PATISSERIE

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

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

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

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

 <b>CROISSANT</b>	<b>4.4</b>	 <b>FRENCH BAGUETTE</b>	<b>5.3</b>
 <b>SOURDOUGH</b>	<b>3.3</b>	 <b>ASSORTED DANISH (6PCS)</b>	<b>12</b>

## DESSERTS

SLICED | WHOLE (500g)

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


## COFFEE

TOP UP \$1 FOR OAT MILK

Our blended coffee beans consist of dark chocolate, heavy bodied, creamy white coffee and dark chocolate, robust, roasted nuts black coffee from South America

	HOT	ICED
ESPRESSO	4.4	
FLAT WHITE	6.6	7.7
LONG BLACK	5.5	6.6
CAPPUCCINO	6.6	7.7
MOCHA	7.7	8.8
LATTE	6.6	7.7
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	10.9
LAVENDER LATTE	9.9	
DOUBLE CHOCOLAT	8.8	9.9
FRESH STRAWBERRY MATCHA LATTE		12

## COLD-PRESSED JUICES

POWER PUNCH	8.8
Apple, Orange, Celery	
 THREE TO TANGO	8.8
Pineapple, Apple, Orange	

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

## MOCKTAILS

 LA NOUVELLE SIMPLICITÉ	13.2
Butterfly Pea, Blue Lagoon, Pink Guava, Lemon Juice	
 PASTEL SWIRL	11
Peach, Lemon Juice, Butterfly Pea Tea	
 FLEUR BLUE	13.2
Pink Grapefruit, Blue Lagoon, Sprite	
PINK PEONY	11
Pink Grapefruit, Lychee, Soda Water	
MR K	11
Osmanthus, Passionfruit, Earl Grey Tea	

## COCKTAILS

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

## BEERS

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



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# M E N U

SIMPLICITÉ

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## HOUSEPOUR WINES

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	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

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<b>TERRE FORTI PINOT GRIGIO</b> Pinot Grigio, Italy, 2019 Velvety perfectly balanced texture, with hints of apple, and pear	65
<b>RUTINI TRUMPETER TORRONTES</b> Torrantes, Tunpungato Mendoza Argentina Pleasant freshness with citrus notes, aromas of white peaches accompanied with hints of jasmine aromas	68
<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

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<b>DUCHESS 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
<b>RUTINI ENCUESTRO</b> Malbec, Mendoza Argentina, 2020 Medium bodied and dry with notes of dark fruits, oak and vanilla	70
<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