


M E N U

SIMPLICITÉ

SOUPS WITH BAGUETTE

-  **FRENCH ONION SOUP** 11
Sautéed Onions, Beef Broth, Thyme
- WILD MUSHROOM SOUP** 10
Blended Wild Button Mushrooms, White Onion, Butter, Truffle Oil

SALADS



- CRABMEAT AVOCADO SALAD** 15
Garden Greens, Avocado, Crabmeat, Cherry Tomatoes and Pickled Beetroot, tossed in Sesame Dressing
- CAESAR SALAD** [SMOKED SALMON | CHICKEN] 16 | 14
Romaine Lettuce, Bacon Bits, Cherry Tomatoes, Hard-Boiled Egg and Parmesan Cheese, served with Croutons and tossed in Caesar Dressing
-  **COLD ANGEL HAIR MASAGO CAVIAR** 10
Angel Hair Pasta, Masago Caviar, tossed in Truffle Oil & Sesame Dressing

PASTAS

ANGEL HAIR OPTION AVAILABLE

-  **CRABMEAT AGLIO OLIO** [SPICY | NON SPICY] 19
Spaghetti, Crabmeat & Korean Chilli Flakes
-   **MASAGO PRAWN PASTA** [SPICY | NON SPICY] 18
Spaghetti, Fresh Prawns, Quail Eggs, Masago Caviar
-  **SPAGHETTI ALLE VONGOLE** [SPICY | NON SPICY] 17
Spaghetti, Fresh Flower Clams, Chilli Padi, Wild Mushrooms & Wine




BURGERS

-  **DOUBLE CHEESE DA BOMB BURGER** 20
100% Double Ground Beef Patty, Cheddar Cheese, Sliced Tomato, Romaine Lettuce, Sweet Relish, Tartar Sauce, Pineapple Ring, Crispy Bacon and Egg, served with Fries & Garden Greens tossed in Balsamic Vinaigrette
- THE CLUB BURGER** 19
Cajun Chicken, Cheddar Cheese, Sliced Tomato, Romaine Lettuce, Tartar Sauce, Crispy Bacon and Egg, served with Fries & Garden Greens tossed in Balsamic Vinaigrette
-  **VEGETARIAN CHICKPEA BURGER** 18
Chickpea & Vegetables Patty, Sliced Tomato, Romaine Lettuce, Cheddar Cheese and Wild Mushrooms, served with Fries & Garden Greens tossed in Balsamic Vinaigrette

TAPAS

-  **SIMPLICITÉ WINGS** 10
Crispy-fried Chicken Wings, served with homemade Sweet Chilli Sauce
-  **TRUFFLE FRIES** 12
Shoe-String Fries, Truffle Oil, served with Truffle Mayo Dip
- MOZZARELLA CHEESE MEATBALLS** 10
Baked Mozzarella Cheese Meatballs, served in Spicy Tomato Sauce
-  **FRIED CHICKPEA BALLS** 8
Chickpeas, Green Beans, Potatoes, Parsley, Cabbage and Carrot, served with Honey Mustard Mayo Dip
-  **GAMBAS AL AJILLO** [SPICY | NON SPICY] 13
Large Shrimps, Garlic Butter, Thyme, Olive Oil, Chilli
-  **CHEESE STICKS** 9
Fried Mozzarella Cheese Sticks, served with Honey Mustard Mayo Dip

MAINS

-  **CLASSIC FISH & CHIPS** 19
Pacific Dory, Lemon and Tartar Sauce, served with Fries & Garden Greens tossed in Balsamic Vinaigrette
- SALMON MEUNIÈRE** 20
Pan Seared Salmon, Browned Butter Sauce, Cherry Tomatoes, Chinese Kale, served with Mash Potatoes
- NZ ANGUS RIBEYE (200g)** 29
Grass-fed NZ Angus Ribeye, Brown Sauce, Chinese Kale, served with Fries
-  **DUCK CONFIT** 28
Duck Leg, Brown Sauce, Broccoli, Corn and Wild Mushrooms, served with Mash Potatoes
-  **FRENCH BONE-IN PORK LOIN WITH GARLIC BUTTER HERB** 20
Grilled Bone-in Pork Loin, Garlic Butter, Cherry Tomatoes, Broccoli, Corn and Wild Mushrooms, served with Mash Potatoes
- CHICKEN FRICASSEE** 19
Braised Grilled Chicken, Onions, Garlic, Herbs, Broccoli, Carrot, drenched in White Wine Cream Sauce






MENU

SIMPLICITÉ

FRESH BAKES

PAIN AU CHOCOLAT	1.8	BLUEBERRY BRAID	1.8
CROISSANT	2.8	APPLE BRAID	1.8
ORANGE SNAIL	1.8	FRENCH BAGUETTE	3.8
RASPBERRY CLAW	1.8		

BRUNCH (before 3pm)

 MESSY BREAKFAST	18	EGGS BENEDICT	15
<i>Oxford Pork Sausages, Brioche, Bacon, Wild Mushrooms, Tomatoes and Truffle Scrambled Eggs, served with Garden Greens and tossed in Balsamic Vinaigrette</i>		<i>Sous-vide Poached Eggs, Brioche, Tomatoes, Smoked Salmon/Bacon and Hollandaise Sauce</i>	
BANGERS & MASH	14	 BLACK STONE	15
<i>Oxford Pork Sausages, Mashed Potatoes & Brown Sauce</i>		<i>Sous-vide Poached Eggs, Brioche, Wild Mushrooms, Tomatoes and Hollandaise Sauce</i>	
SMOKED SALMON & SCRAMBLED CROISSANT	16	 SMASHED AVOCADO ON BRIOCHE WITH POCHED EGGS	16
<i>Croissant, Smoked Salmon and Scrambled Eggs, served with Garden Greens and tossed in Balsamic Vinaigrette</i>		<i>Avocado, Sous-vide Poached Eggs, Brioche, Tomatoes, Arugula</i>	
 ASSORTED FRESH BAKES (6PCS)	10.5	  BRIOCHE FRENCH TOAST	15
<i>Pain Au Chocolat, Croissant, Orange Snail, Raspberry Claw, Blueberry Braid, Apple Braid</i>		<i>Brioche, Snow Powder, Sweet Crumble and Seasonal Mixed Berries, served with Honey Cream & Maple Syrup</i>	

DESSERTS

 LYCHEE CAKE	7.5	 CHOCOLATE DIPPED CROISSANT	4
<i>Lychee Mousse, Vanilla sponge, White Chocolate shavings</i>		<i>Fluffy Croissant, Vanilla Custard, Almonds, Valrhona Chocolate Glaze</i>	
 CHOCOLATE BLACKOUT	7.5	CHOCOLATE MANGO DOME	7.5
<i>Valrhona 70% Gunaja Chocolate Ganache, Shiny Dark Chocolate Glaze</i>		<i>Mango Mousse, Valrhona 40% Jivara Mousse, Soft Vanilla Sponge, Dark Chocolate Glaze</i>	
SIMPLICITÉ MACARONS	2.5	SIMPLICITÉ ICE CREAM	4.5
<i>Selection: Vanilla Bean, Passionfruit Milk Chocolate, Sea Salt Caramel Dark Chocolate</i>		<i>Selection: Dark Chocolate, French Vanilla Bean</i>	
RED VELVET CHEESECAKE	7.5	LEMON MERINGUE TART	6
<i>Red Velvet Sponge Cake, Velvety Cream Cheese Icing</i>		<i>Tangy Homemade Lemon Curd, Torched Meringue</i>	

MENU

COLD-PRESSED JUICES

AUNTY OXIDANT	8
<i>Carrot, Apple, Orange, Ginger</i>	
FRUIT BEATS	8
<i>Beetroot, Apple, Orange, Lemon</i>	
THREE TO TANGO	8
<i>Pineapple, Apple, Orange</i>	
ZESTY GREENS	8
<i>Cucumber, Spinach, Apple</i>	

COFFEE

TOP UP \$1 FOR OAT MILK

	HOT	ICED
ESPRESSO	4	
FLAT WHITE	5.5	6.5
LONG BLACK	5	6
CAPPUCCINO	5.5	6.5
MOCHA	6	7
LATTE	5.5	6.5
SPANISH LATTE	6	7
ROSE LATTE	6	7
DOUBLE CHOCOLAT	6	7

TEA BY THE POT

ETERNAL GARDEN	8
<i>Black Tea, Natural Rose Petals, Smooth Floral Sweetness</i>	
LYCHEE FIESTA	8
<i>Green Tea, Lush Lychee Aroma, Floral Notes</i>	
JASMINE BLISS	8
<i>Green Tea, Green Rooibos Tea, Dry Fruits, Flower Petals</i>	
ANTI STRESS (CAFFEINE FREE)	8
<i>Rooibos, Soothing Chamomile, Organic Honeybush, Lemon Balm, Fennel, Lemongrass, Honey, Caramel & Ginseng Roots</i>	
COLD BREW JASMINE BLISS	6
<i>Green Tea, Green Rooibos Tea, Dry Fruits, Flower Petals</i>	

CANNED DRINKS

COKE	3
COKE ZERO	3
SPRITE	3

SIMPLICITÉ



BEERS

	PINT	1/2 PINT
ASAHI (DRAFT)	10	7
KRONENBOURG BLANC (DRAFT)	11	8
SAPPORO	9	

COCKTAILS

 LA SIMPLICITÉ	16
<i>Gin, Tonic, Violet</i>	
CHERUB'S KISS	15
<i>Mojito Milk Punch, Red Wine, Soda Water</i>	
PARIS LAGOON	16
<i>Gin, Falernum, Asia Lemongrass, Blue Lagoon, Lemon Juice, Soda Water</i>	
THE AZORES	15
<i>Rum, Blood Orange, Lychee, Pineapple Juice, Orange Slice</i>	
TWIST OF FRENCH 75	14
<i>Butterfly Pea, Gin, Lemon Juice, Simple Syrup, Soda Water</i>	

MOCKTAILS

PINK PEONY	9
<i>Pink Grapefruit, Lychee, Soda Water</i>	
 MR K	10
<i>Osmanthus, Passionfruit, Earl Grey Tea</i>	
 J	10
<i>Cucumber Mojito Milk Punch, Soda Water</i>	
DARK CLOVER	11
<i>Clove, Cinnamon Stick, Star Anise, Orange, Chai Tea, Blood Orange, Sprite</i>	
SWEET TOOTH	8
<i>Passionfruit, Soda Water</i>	

HOUSEPOUR WINES

	GLASS	BOTTLE
BODEGAS FAUSTINO	12	50
<i>VII Bianco (White)</i>		
<i>Clean, bright, pale golden yellow with marked characters of white notes on the nose</i>		
BODEGAS FAUSTINO	12	50
<i>VII Tempranillo (Red)</i>		
<i>Pleasant on the nose, ripe fruits touch and sweet barrel hints</i>		