

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, Smoked Salmon & 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 & 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, 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


POPCORN CHICKEN 8
Bite-sized Chicken, served with Garden Greens tossed in Balsamic Vinaigrette

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 Mashed 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, served with Mashed 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 and black vinegar sauce, served with Mashed Potatoes

 **CHICKEN FRICASSEE** 19
Braised Grilled Chicken, Onions, Garlic, Herbs, Broccoli, Carrot, drenched in White Wine Cream Sauce

 **CHARGRILLED KING PRAWNS** 26
chargrilled King Prawns, Garlic Butter, Brown Sauce, Broccoli, Corn, served with Mashed Potatoes

MENU

SIMPLICITÉ

FRESH BAKES

 PAIN AU CHOCOLAT	1.8	BLUEBERRY BRAID	1.8
CROISSANT	2.8	FRENCH BAGUETTE	3.8
ORANGE SNAIL	1.8	<i>Served with Unsalted Artisan French Butter</i>	
RASPBERRY CLAW	1.8	CINNAMON ROLL	1.8
		 DANISH CUSTARD WITH RAISIN	1.8

All-DAY BRUNCH

 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 Egg, 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 Egg, Brioche, Wild Mushrooms, Tomatoes and Hollandaise Sauce</i>	
SMOKED SALMON & SCRAMBLED CROISSANT	16	 SMASHED AVOCADO ON BRIOCHE WITH POACHED EGG	16
<i>Croissant, Smoked Salmon and Scrambled Eggs, served with Garden Greens and tossed in Balsamic Vinaigrette</i>		<i>Avocado, Sous-vide Poached Egg, Brioche, Tomatoes, Arugula</i>	
 ASSORTED FRESH BAKES (6PCS)	10.8	  BRIOCHE FRENCH TOAST	15
<i>Pain Au Chocolat, Croissant, Orange Snail, Raspberry Claw, Blueberry Braid, Cinnamon Roll, served with Unsalted Artisan French Butter</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	 TARTE AU CITRON	6
<i>Red Velvet Sponge Cake, Velvety Cream Cheese</i>		<i>Tangy Homemade Lemon Curd, Torched Meringue</i>	
RAINBOW CAKE	8	 CHÂTEAU'S JEWEL BOX	15
<i>Layered Sponge Cake, Zesty Orange Cream Cheese</i>		<i>Macarons, Tarte au Citron, Assorted Artisan Chocolate Ganache</i>	

MENU

COLD-PRESSED JUICES

AUNTY OXIDANT 8
Carrot, Apple, Orange, Ginger

FRUIT BEATS 8
Beetroot, Apple, Orange, Lemon

 **THREE TO TANGO** 8
Pineapple, Apple, Orange

ZESTY GREENS 8
Cucumber, Spinach, Apple

COFFEE

TOP UP \$1 FOR OAT MILK

	HOT	ICED
ESPRESSO	4	

FLAT WHITE	5.5	6.5
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LONG BLACK	5	6
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CAPPUCCINO	5.5	6.5
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MOCHA	6	7
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LATTE	5.5	6.5
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SPANISH LATTE	6	7
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 **ROSE LATTE** 6 7.5

LAVENDER LATTE	6	7.5
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CARAMEL LATTE	6	7
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HAZELNUT LATTE	6	7
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DOUBLE CHOCOLAT	6	7
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TEA BY THE POT

ETERNAL GARDEN 8
Black Tea, Natural Rose Petals, Smooth Floral Sweetness

 **LYCHEE FIESTA** 8
Green Tea, Lush Lychee Aroma, Floral Notes

JASMINE BLISS 8
Green Tea, Green Rooibos Tea, Dry Fruits, Flower Petals

ANTI STRESS (CAFFEINE FREE) 8.5
Rooibos, Soothing Chamomile, Organic Honeybush, Lemon Balm, Fennel, Lemongrass, Honey, Caramel & Ginseng Roots

COLD BREW JASMINE BLISS [BY GLASS] 6
Green Tea, Green Rooibos Tea, Dry Fruits, Flower Petals

SIMPLICITÉ

BEERS

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

 **LA SIMPLICITÉ** 16
Gin, Tonic, Violet

CHERUB'S KISS 15
Mojito Milk Punch, Red Wine, Soda Water

PARIS LAGOON 16
Gin, Falernum, Asia Lemongrass, Blue Lagoon, Lemon Juice, Soda Water

THE AZORES 15
Rum, Blood Orange, Lychee, Pineapple Juice, Orange Slice

TWIST OF FRENCH 75 14
Butterfly Pea, Gin, Lemon Juice, Simple Syrup, Soda Water

MOCKTAILS

 **PINK PEONY** 9
Pink Grapefruit, Lychee, Soda Water

 **MR K** 10
Osmanthus, Passionfruit, Earl Grey Tea

J 10
Cucumber Mojito Milk Punch, Soda Water

DARK CLOVER 11
Clove, Cinnamon Stick, Star Anise, Orange, Chai Tea, Blood Orange, Sprite

SWEET TOOTH 8
Passionfruit, Soda Water

CANNED DRINKS

COKE 3

COKE ZERO 3

SPRITE 3

M E N U

SIMPLICITÉ

HOUSEPOUR WINES

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

WHITE WINES

WAKEFIELD ESTATE <i>Chardonnay, Australia, 2019</i>		57
CHATEAU CLARKE <i>Le Merle Blanc, France, 2017</i>		66
CLOUDY BAY <i>Sauvignon Blanc, New Zealand, 2020</i>		69

RED WINES

RIDDOCH COONAWARRA RESERVE <i>Cabernet Sauvignon, Australia, 2018</i>		62
RUPERT & ROTHSCHILD <i>Classique, South Africa, 2016</i>		65
RIMAPERÉ <i>Pinot Noir, New Zealand, 2017</i>		69