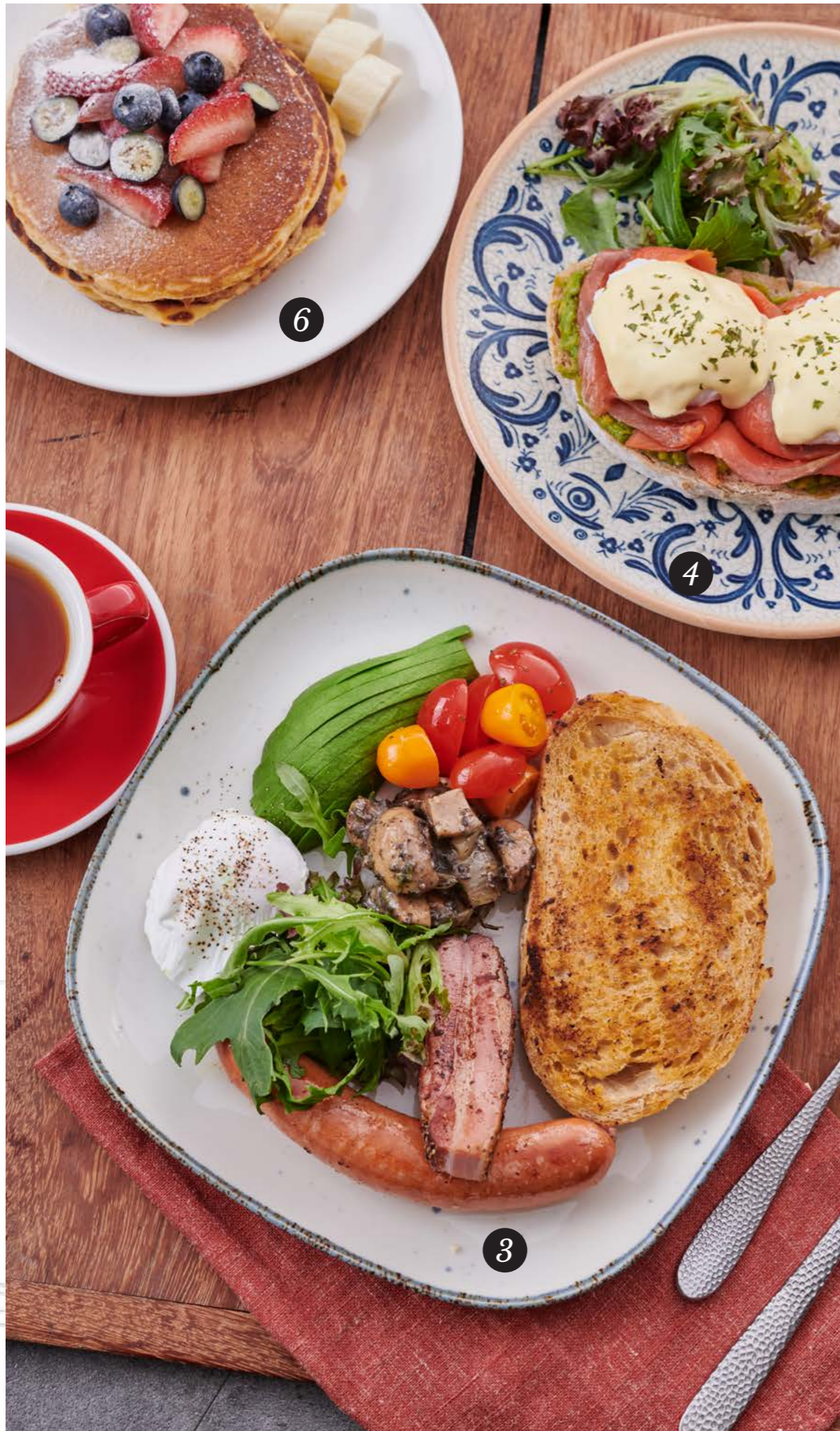




*Le Petit
Katong*



Petit-Déjeuner

is Available until 2.30pm daily

- 1
Truffle Scramble V 22
Black truffles, scrambled eggs, Parmigiano Reggiano, sourdough, house salad
- 2
Ratatouille DF V 18
Poached eggs, vegetable medley in homemade tomato sauce, sourdough
- 3
Big Petit-Dejeuner 25
Grilled bacon slab, Kurobuta pork sausage, eggs your way, mushrooms, avocado, cherry tomatoes, sourdough, house salad
- 4
Royale V 23
Smoked salmon, smashed avocado, poached eggs, hollandaise, sourdough, house salad
- 5
Eggs Your Way 15
Poached, scrambled or sunny side up, toast, house salad
- 6
Le Petit Katong Pancakes 18
3 pancakes, berries, bananas, salted caramel
- 7
Granola Bowl | Acai or Greek Yogurt V 14
Homemade granola, fresh fruits

R Recommended
 V Vegetarian
GF Gluten Free
DF Dairy Free

Prices are subject to 10% service charge and prevailing government tax.



Entrées

- 1
Smoked Hamachi Rilette ☞ 16
Hamachi in a sour cream mix of capers, gherkins, parsley, shallots, toast
- 2
Castaing Duck Rilette 18
Duck rilette from the Landes region in southwest France, toast, pickles, toast
- 3
Cold Cuts & Cheese Platter 35
Coppa (cured pork shoulder), Le Petit Katong's smoked Hamachi and Castaing Duck rillettes, Camembert, 12 month-aged Comté, Roquefort, seasonal jam, pickles, walnuts
- 4
Carrot & Tomato Salad V GF DF 13
Homemade fermented carrot tagliatelle, cherry tomatoes, shallot rings, mustard vinaigrette.
- 5
Quinoa & Beetroot Salad ☞ V GF 16
Quinoa, beetroots, raisins, walnuts, Roquefort
- 6
Baked Camembert 19
Camembert, garlic, white wine, thyme honey, baguette
- 7
Eggs Mimosa ☞ V GF 13
French version of deviled eggs, house salad
- 8
Potato Croquettes V 10
Fried potato balls, lime aioli
- 9
Fish Goujons 14
Battered, fried fish strips, homemade tartare sauce

☞ Recommended V Vegetarian GF Gluten Free DF Dairy Free

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Pastas

- 1
Beef Bourguignon 28
Traditional French beef stew, red Burgundy wine, pappardelle
- 2
Forest Mushroom Truffle 26
Black truffles, mushrooms, Parmigiano Reggiano, paccheri
- 3
Roasted Tomato & Garlic 21
Slow-roasted tomatoes, garlic, olive oil, basil, elbow pasta
- 4
Mac & Cheese 25
Emmental, mozzarella, parmesan cheeses, bacon cubes, maccheroni

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Plats



2



3
































4






5

- 1** *Provencal Seafood Stew*  **33**
Locally sourced barramundi, mussels, scallops, white wine in broth of red peppers, tomatoes, olives
- 2** *Steak Frites*  **35**
Australia grass-fed beef ribeye, peppercorn trio sauce, fries
- 3** *Le Petit Katong Wagyu Beef Burger*  **27**
180g Wagyu patty, Roquefort, pickled beetroot, lettuce, mustard in a sesame bun, fries
- 4** *Chicken Schnitzel*  **24**
Thin-pounded chicken steak breaded and fried, egg sauce, house salad
- 5** *Croque Monsieur* **22**
Ham, cheese, béchamel, mustard, sourdough, house salad
- 6** *Cauliflower Steak*   **22**
Roasted cauliflower, tomato fondue, shaved Comté, hazelnut dukkah

Add-ons

- | | | |
|--------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Potato Mash</i> |   9 | <i>Gluten free Bread</i>    6 |
| <i>Truffle Potato Mash</i> |   12 | <i>Sourdough Bread</i>   6 |
| <i>Side Salad</i> |    9 | <i>Pork Sausage</i> 8 |
| <i>Shoestring Fries</i> |    10 | <i>Smoked Salmon</i> 8 |
| <i>Mix Vegetables</i> |    10 | <i>Bacon Slab</i> 8 |
| <i>Smashed Avocado</i> |    6 | <i>Hollandaise</i>    3 |
| <i>Sauté Mushroom</i> |    6 | <i>Butter or Jam</i> 2 |
| <i>Buffalo mozzarella 125g</i> |   10 | |

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Boissons

Cocktails

18

Espresso Martini
Espresso, Kahlua, Vodka

Pink Panther
Roselle & honey infused Gin, fresh lemon juice,
whipping cream, eggwhite

Galactic Nebula
Blue Curaçao, Vodka, butterfly pea water, fresh
lemon juice, soda water

Peach Gin Fizz
Peach liqueur, Gin, fresh lemon juice, peach soda
and peach slices

White

Di Camillo Vini | Simbiosi | Organic Pinot Grigio Terre di Chieti IGP
2023 Gonzo Vino | Riesling | Riverland Australia
2022 Chalari | Aromatikos | Riesling, Gewurztraminer | Western Australia
2022 Chateau La Rose Bellevue | Sauvignon Blanc, Muscadelle | Bordeaux France
2023 Te Pa | Pa Road | Sauvignon Blanc | Marlborough NZ

Red

Di Camillo Vini, Simbiosi, Organic Merlot Terre di Chieti IGP
2023 Gonzo Vino, Grenache, Tinta Barocca and Matar, Riverland Australia
2021 Chateau La Rose Bellevue | Merlot, Cabernet Sauvignon | Bordeaux France
2021 Cévoles Celler | Garnacha | Costers del Segre Spain

Rose

2022 Le Paradou | Cinsault IGP Méditerranée | Provence France

Sparkling

Il Follo | Prosecco Valdobbiadene D.O.C. Brut | Italy \$75

Beer

Warstiener Pilsner 14
Monk's Stout Dupont 15
Heart of Darkness | Marlow's Mellow Pomelo IPA 15
Heart of Darkness | Dream Alone Pale Ale 15

Le Petit Katong

Mocktails

16

Madame Butterfly
Butterfly pea syrup, butterfly pea water, fresh
lemon juice & soda water

Sunset Boulevard
Jasmine Green cold brew tea, fresh orange,
strawberry, raspberry jam

Le Citron Vert
Lime, condensed milk, sugar syrup

Summerlong
Green Grape, lime, non-alcoholic liqueur
elderflower, peach soda

Glass | Bottle

15 68
18
80
75
90

15 68
18
75
120

16 75

75

Desserts

- 1 **Crêpes Suzette** 🍷 12
3 thin pancakes, orange sauce, add \$8 to flambé with Grand Marnier
- 2 **Tarte au Chocolat** 🍷 13
Dark chocolate custard in buttery shortcrust, sea salt, vanilla ice-cream
- 3 **Kaya Crème Brulee** 13
Custard dessert à la Singapore
- 4 **Apple & Miso Caramel Crumble** 12
Apples, caramel, miso, vanilla ice cream
- 5 **The Colonel** 14
Lemon sorbet, vodka
- 6 **Homemade Ice Cream & Sorbet** 5.5 / 9
Ice-creams: Vanilla, Dark Chocolate, Earl Grey, Pistachio
Sorbets: Apple, Lemon, Strawberry, Mango
1 scoop / 2 scoops

🍷 Recommended 🌿 Vegetarian 🍷 GF Gluten Free 🍷 DF Dairy Free

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