

PETIT-DÉJEUNER

- Granola Bowl | Acai or Greek Yogurt** 🌱 14
Homemade granola, fresh fruits
- Big Petit-Dejeuner** 26
Fried bacon slab, Kurobuta pork sausage, egg your way, mushrooms, avocado, cherry tomatoes, sourdough, house salad
- Royale** 26
Smoked salmon, smashed avocado, poached eggs, hollandaise, sourdough, house salad
- Le Petit Katong Pancakes** 🌱 18
Fluffy pancakes, strawberry compote, chocolate sauce, pistachio
- Jambon de Paris** 13
French style ham, butter, cornichons, sourdough
- Eggs Your Way** 🌱 15
Poached or scrambled or sunny side up egg, sourdough, side salad

ADD ONS

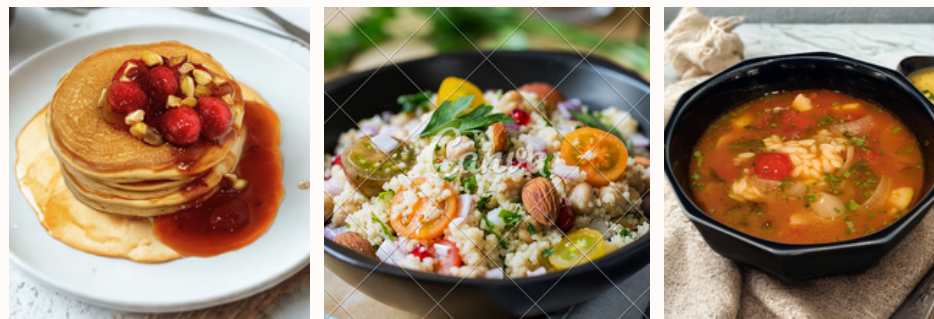
Kurobuta pork sausage	7	Sourdough	6
Smoked salmon	8	Gluten-free bread	6
Bacon slab	8	Sautéed mushrooms	6
		Hollandaise	3

KIDS MENU

- Mini Pancake Stack** 🌱 12
- Truffle Mushroom Orzotto** 🌱 11
- Fried Chicken Cutlet** 13
with fries and tartar sauce
- Roasted Tomato Garlic Pasta** 🌱 10
+5 with Kurobuta pork sausage
- Mac & Cheese** with bacon lardons 12

ENTRÉES

- French Onion Soup** 14
Caramelised sweet onions, beef broth, thyme, white wine, crostini, melted cheese
- Minestrone** 🌱 13
Hearty vegetables, pasta, tomato and white wine broth
- Cheese Platter** 17
Comte 10 months, Bleu de Auvergne, Brie, St. Maure, seasonal jam, dried apricots, pistachio, crostini
- Burgundy Style Pâté with red wine** 16
Pork & chicken liver pâté made with pistachio & forest mushroom, mustard, cornichons, sourdough
- Salmon Rillettes** 15
Sous vide salmon mix with herbs, sour cream, mayonnaise, lemon, shallots, cayenne pepper, served with crostini
- Duck Rillettes** 14
All-natural duck rillettes, crostini, gherkins
- Le Petit Katong Salad** 🌱 🌱 13
Asian mix, pistachio, couscous, raisin pickle, tomatoes, radishes, wholegrain mustard dressing
- Fish Goujons** 14
Battered fish sticks, homemade tartare sauce
- Tater Tots with tartar sauce** 🌱 9



SIDES

- Potato mash** 🌱 🌱 7
- Truffle potato mash** 🌱 9
- Truffle fries** 13
- Shoestring fries** 10
- Side salad** 🌱 🌱 🌱 8



PLATS

- Provençal Seafood Stew** 29
Barramundi slices, tiger prawn, mussels, baby scallops cooked in white wine and a broth of red peppers, tomatoes & olives
- Steak Frites** 33
Australian grass-fed beef ribeye, mushroom peppercorn gravy & fries
- LPK Wagyu Beef Burger** 25
Wagyu patty, Emmental cheese, mizuna, wholegrain mustard mayo & fries
- Cauliflower Steak** 🌱 18
Comte Cheese, pickled raisin, hazelnut dukkah, mushroom & peppercorn gravy
- Tagliatelle Bourguignon** 🌱 25
Traditional French beef stew, red burgundy wine, tagliatelle pasta
- Truffle Mushroom Orzotto** 🌱 22
Black Truffle, mushrooms, Orzotto pasta, Parmigiano Reggiano
- Roasted Tomato & Garlic Pasta** 🌱 18
Tomatoes, garlic, olive oil, basil, lumache pasta, +8 add mix seafood
- Seafood Aglio Olio** 26
Barramundi, tiger prawns, mussels, baby scallops, lumache rigate pasta, garlic, olive oil
- Mac & Cheese** 24
Parmigiano Reggiano, Emmental, mozzarella, bacon lardons, lumache rigate pasta



DRINKS & DESSERTS

DESSERTS

check our cake display for daily specials

 **Crêpes Suzette** 18
3 thin French pancakes, zesty caramel orant sauce, Grand Marnier

 **Parisian Flan** 13
Vanilla & egg custard, short crust pastry, vanilla ice cream

Nougat glace 15
A creamy frozen dessert made with lightly whipped cream, layered with the mixed nuts and the natural sweetness of dried fruits

The Colonel 14
Yuzu lemon sorbet, vodka

Sticky Date Pudding 11
With toffee nut sauce and vanilla ice cream

Carrot Cake 9
Light cream cheese frosting, walnuts

Old-Fashioned Apple Pie 8
Chunky homemade applesauce, buttery pie crust

 **Scoop Of Ice-Cream**
Vanilla | Dark chocolate 1 scoop 5.5
Mint chocolate | Yuzu lemon 2 scoops 9



BEERS

Warsteiner Pilsner 14

The Island Tropical Lager 15
Heart of Darkness

Marlow's Mellow Pomelo IPA 15
Heart of Darkness

Dream Alone Pale Ale 15
Heart of Darkness



COFFEE

Black 4.5
White Flat White / Latte / Cappuccino 5.5
Mocha/Mint Mocha 6.5
Roasted Almond Latte 6.5
Caramel Latte 6.5
Affogato 7.5



OTHERS

Babyccino 4
7-Spiced Chai Latte 6.5
Hot Chocolate/Mint Chocolate 6.5
Kyoto Matcha Latte 6.5
Hojicha Latte 6.5
Hot Tea 6
English breakfast, Earl Grey, Chamomile
Green Tea, Peppermint, Lemongrass
Coke/Coke Light 4
San Pellegrino Sparkling Water 7
Honey Lemon Iced Tea 8
Coconut Cooler 8
Fresh Juice Orange, Carrot, Apple 7



COCKTAILS \$18

Espresso Martini
Espresso, Kahlua, Vodka
Mandarin Prosperity
Mandarin orange, 7-up, House Red
Galactic Nebula
Blue Curaçao, Vodka, butterfly pea water, lemon juice, soda water



Peach Gin Fizz
Peach liqueur, Gin, lemon juice, peach soda

MOCKTAILS \$12

Madame Butterfly
Butterfly pea syrup & water, lemon juice, soda water
Sunset Boulevard
Orange juice, raspberry jam, grenadine syrup
Lime Mint Soda
Seedless Lime. mint, sugar soda
Summerlong
Green Grape, lime, Elderflower syrup, peach soda



WINES

RED	GLASS BOTTLE		WHITE	GLASS BOTTLE	
Coleccion de Los Andes Malbec Italy	15	68	Coleccion de Los Andes Torrontes Italy	15	68
Obelle Cabernet Sauvignon French		68	Fantascia Chardonnay & Zibibbo Italy	15	68
San Felo Sangiovese Italy		70	Pa Road Sauvignon Blanc New Zealand		78
La Camillo Montepulciano Italy		80	Bertani Soave Classico DOC Garganega Italy		88
Napolini Montelfalco Sagrantino & Red Blend Italy		80	SPARKLING		
			Bodegas Reymos Sparkling Muscat Spain		50
			Champagne Louis Dumont Pinot Noir, Meunier & Chardonnay France		108
ROSE			Prosecco Silterra Glera Italy		68
Castello Banfi Coste Rose Toscana IGT Italy	16	88			

