



LA PETITE
French Bistro

SOUP DE MAISON (HOMEMADE SOUP)

Please check the green chalk board for soups available

| | | |
|-----------------------------------------------|--------------------------|-----|
| * S01 | Mushroom Soup | 6.0 |
| * S02 | Tomato Soup | 6.0 |
| * S03 | Carrot Orange Soup | 6.0 |
| * S04 | Potato Leek Soup | 6.0 |
| * S05 | Broccoli Soup | 6.0 |
| * S06 | Onion Soup | 6.0 |
| * S07 | Prawn Bisque | 8.5 |
| <i>* Served with Bread Rolls & Butter</i> | | |

BREAD BASKET

Allow 10 minutes warming time


| | | |
|-------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------|-----|
| **B01 | Two Piece Bread Rolls with One Piece Butter | 2.5 |
| **B02 | Four Piece Bread Rolls with Two Pieces Butter | 4.0 |
| **B03 | Eight Piece Bread Rolls with Four Pieces Butter | 7.0 |
| <i>** Unsalted Butter / Extra Virgin Olive Oil/ Strawberry Jam Apricot Jam & Maple Syrup available at \$0.5 each.</i> | | |



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ENTRÉE

** Depends on Availability on That Day*

- E01 Green Salad w. Tomato Dressing** 9.0
Mesclun Salad in Dijon Mustard & Olive Oil Dressing
- * E02 Pumpkin & Strawberry Crème Soup with Salmon Tartare** ... 14.0
 Australian Pumpkin Cooked with Strawberries
& served with Salmon Tartare & Chives
- * E03 Salmon Salad with French Dressing** 14.0
Fresh Salmon Slices Sprinkled with Extra Virgin Olive
Oil & Tomatoes served on a bed of Baby Spinach Salad
- E04 Ravioli of Spinach (V)** 14.0
Four Large Pieces of Ravioli Stuffed with Spinach
in Lemon Crème Sauce
- E05 Chicken Liver Salad** 15.0
Panfried Chicken Liver with Au Jus
& a side of Mixed Salad
- E06 Goat Cheese Salad (V)** 15.5
Goat Cheese warmed & served on a bed
of Mesclun Salad
- E07 Escargots Bourgogne Served on Croissant** 17.0
Six Pieces of Escargots Sautee with Fresh Diced Tomatoes,
Herbs & Butter served in a Croissant
- E08 Ravioli of Foie Gras & Prawns** 19.5
Three Large Ravioli Stuffed with Foie Gras & Prawns
& Cooked in a Light Lemon Crème Sauce
- E09 Foie Gras Panfried with Orange Confit** 23.0
Panfried Goose Liver served in a Zesty Orange Sauce
& Mesclun Salad

 *Chef's Recommendation*



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MAINS (MEAT)

Add \$6.0 for choice of Soup OR Dessert of the Day

- M01 Ham & Cheese Omelette** 15.0
French Omelette with Ham & Parmigiano Cheese
served with Salad
- M02 Filet of Chicken with Chanterelle Mushrooms** 16.0
Chicken Filet with French Chanterelle Mushrooms
in Crème Sauce & Buttered Rice
- M03 Spaghetti with Ham in Crème Sauce** 18.5
Spaghetti with Honey Baked Ham
in Crème Sauce
- M04 Cotelette of Pork Loin** 19.5
Rack of Pork Loin Cutlet Au Jus
served with Spaghetti
- M05 Confit De Canard with Gratin Potatoes** 21.0
 French Duck Leg served in a Duck Sauce &
Creamy Gratin Potatoes
- M06 French Garlic Pork Sausage, Chicken Cheese Sausage & Honey Glazed Ham** 18.5
Sausages Served with French Onion Marmalade & Potato Chips

 *Chef's Recommendation*



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MAINS (FISH, SEAFOOD & VEGETARIAN)

Add \$6.0 for choice of Soup OR Dessert of the Day

- M07 Dory Fillet with Beurre Blanc** 18.0
Dory Fillet with White Wine Butter & Lemon Juice
& served with Petit French Beans & Buttered Rice
- M08 Filet of Pan-fried Fresh Norwegian Salmon (150 grams)** 21.5
 Norwegian Salmon served in Sauce of Tomato & Crème
with Lightly Poached Baby Spinach & Buttered Rice
- M09 Yellowfin Tuna Steak Loin** 23.5
Tuna Steak Loin Lightly seared with Paprika & Extra Virgin Olive,
served with Petit French Beans & Buttered Rice
- M10 Cheese Macaroni with Crab Meat** 20.0
Macaroni with Cheese & Fresh Crab Claw Meat
in a Light Creamy Tomato Sauce
- M11 Spaghetti with Crab Meat** 19.0
Spaghetti cooked with Fresh Crab Meat in a Mild
Spicy Tomato Sauce & Extra Virgin Olive Oil
- M12 Mushroom & Cheese Omelette (V)** 15.0
French Omelette with Mushrooms
& Parmigiano Cheese served with Salad
- M13 Spaghetti with Chanterelle French Mushrooms (V)** 18.0
Spaghetti with French Chanterelle Mushrooms
Herbs with Extra Virgin Olive Oil
- M14 Spaghetti with Pistou Sauce (V)** 19.0
Spaghetti w. Homemade Style French Pesto Sauce
& Button Mushrooms


 *Chef's Recommendation*



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DE PREMIERE

Add \$6.0 for choice of Soup OR Dessert of the Day

- SP1 Airflown Australian Sirloin Steak (M)** 19.5
Striploin Steak 125-130 gram served with
Mesclun Salad Mix & Gratin of Potatoes
- SP2 Choucroute Alsacienne (M)** 28.5
Sauerkraut served with Pork Sausages, Pork Ham,
Pork Belly & Pork Cutlet
- SP3 Airflown Australian 250 grams Beef Tenderloin (M)** 34.5
Beef Tenderloin Steak served with Mesclun Salad
& Gratin of Creamy Potatoes
- * **SP4 Airflown Baby Lamb Rack with Rosemary (M)** 34.5
 Rack of Baby Lamb roasted & served with Sauce of
Rosemary, Herbs, Sauteed Potato & Salad
- * **SP5 Fresh Sardine Fillets (F)** 21.5
Sardine Fillet pan-fried & served on a bed of 3 Kinds of Bell Peppers
with Pink, White & Black Peppercorns in Extra Virgin Olive Oil
- SP6 Chilean Cod Pan-fried Speciale De La Maison (F)** 26.0
Cod Fillet pan-fried & served in Chef May's Special Sauce
with Petit French Beans & Green Peas
- SP7 Sea Prawns Saute (S)** 19.5
Three Large Sea Prawns saute with French Wholegrain Mustard & Crème
& served with Buttered Rice & Salad
- SP8 Fricassee of Large Hokkaido Scallops Saute in Crème Sauce (S)** 25.0
Large Hokkaido Scallops sauteed & served in Lemon Crème Sauce
with Baby Spinach & Buttered Rice

(M) - Meat (F) - Fish (S) - Seafood

* *Depends on Availability*


 *Chef's Recommendation*



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DESSERTS

More Varieties @ Desserts Counter

| | | |
|-----|------------------------------------------------------------------------------------------------------|-----|
| C01 | Cake of the Day | 6.0 |
| C02 | Crème Caramel | 6.0 |
| C03 | Crispy Hazelnut Cake | 6.5 |
| C04 | Crème Brulee  | 7.0 |
| C05 | Tiramisu | 7.0 |
| C06 | Chocolate Truffle Cake | 7.0 |
| C07 | Cheesecake | 7.0 |
| C08 | Berry Crumble | 7.0 |
| C09 | Strawberry Shortcake | 7.0 |
| C10 | Mango Mousse Sponge Cake | 7.0 |
| C14 | Intense Chocolate Cake | 7.5 |
| C15 | Black Forest Cake | 8.0 |

 *Chef's Recommendation*



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BEVERAGES

ALCOHOL

| | | |
|-----|---------------------------------|------|
| A01 | Heineken Can | 8.5 |
| A02 | Tiger Can | 8.5 |
| A03 | Hoegaarden Bottle | 9.5 |
| A04 | Sparkling Wine Cuvee Brut | 9.0 |
| A05 | Red Wine by Glass | 10.5 |
| A06 | White Wine by Glass | 10.5 |
| A07 | Red Wine by Bottle | 50.0 |
| A08 | White Wine by Bottle | 50.0 |
| A09 | Cointreau | 10.0 |
| A10 | Monkey Shoulder Whiskey | 10.0 |
| A11 | Glenfiddish 12 Years | 10.0 |
| A12 | Glenfiddish 15 Years | 12.0 |

DRINKS

| | | | | | |
|-----|-----------------|-----|-----|-------------------------------|-----|
| D01 | Long Black | 5.0 | D13 | Bottled Drinking Water | 2.0 |
| D02 | Iced Long Black | 6.0 | D14 | Soft Drinks | 3.0 |
| D03 | Cappuccino | 5.0 | D15 | Perrier Sparkling Water | 4.0 |
| D04 | Latte | 5.0 | D16 | Snapple | 4.0 |
| D05 | Iced Latte | 6.0 | D17 | Fresh Orange Juice | 3.5 |
| D06 | Flat White | 5.0 | D18 | Fresh Red Apple Juice | 3.5 |
| D07 | Espresso Single | 4.0 | D19 | Fresh Green Apple Juice | 3.5 |
| D08 | Espresso Double | 4.5 | D20 | Mix Of Two Fresh Fruit Juices | 5.5 |
| D09 | Mocha | 5.5 | | | |
| D10 | Iced Mocha | 6.5 | | | |
| D11 | Hot Chocolate | 5.5 | | | |
| D12 | Iced Chocolate | 6.5 | | | |

SELECTIONS OF RONNEFELDT TEA BY POT

| | | |
|-----|------------------------------|-----|
| D21 | English Breakfast | 5.5 |
| D22 | Earl Grey | 5.5 |
| D23 | Chamomile Flower | 5.5 |
| D24 | Refreshing Mint | 5.5 |
| D25 | Darjeeling Summer Gold | 5.5 |
| D26 | Green Dragon | 5.5 |
| D27 | Jasmine | 5.5 |



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