



LA

PETITE

CUISINE



**11.30 AM ~ 2.30 PM**

**5.30 PM ~ 9.30 PM**

**SOUP DE MAISON (HOMEMADE SOUP)**

|-----> *Please check the Green Chalk Board for soups available <*

S01	Mushroom Soup	7.0	
S02	Tomato Soup	7.0	
S03	Carrot Orange Soup	7.0	
S04	Potato Leek Soup	7.0	
S05	Broccoli Soup	7.0	
S06	Onion Soup	7.0	
S07	Prawn Bisque Soup	7.5	(Please check for availa

***(All above soup available of the day served with bread ro***

**ADD \$6 TO YOUR MAIN FOR CH**

|-----> *check the Green Chalk Board for soups <*

S08	Mushroom Soup	6.0
S09	Tomato Soup	6.0
S10	Carrot Orange Soup	6.0
S11	Potato Leek Soup	6.0
S12	Broccoli Soup	6.0
S13	Onion Soup	6.0

**BREAD BASKET *(require***

B01	2-bread rolls basket with 1 pc butte	
B02	4-bread rolls basket with 2 pcs butt	
B03	8-bread rolls basket with 4 pcs butt	
B04	10gm unsalted butter	0.5
B05	Extra virgin olive oil	0.5
B06	Strawberry Jam	0.5
B07	Apricot Jam	0.5
B08	Maple Syrup	0.5

**LA PETIT**



<-----|

ability)  
*oil & butter)*

**CHOICES OF SOUP**  
*available <-----|*

**10-12mins cooking time)**

er 2.5  
er 4.0  
er 7.0

# THE CUISINE

**11.30 AM ~ 2.30 PM**

**5.30 PM ~ 9.30 PM**

**BRUNCH (served from 11.30am to 2.30pm)**

B09	French Butter Croissant	2.2
B10	Two slices Bread Toast	3.0
B11	Two slices French Toast	5.5
B12	Croissant with Tuna Mayo with a small side salad	9.0
B13	Croissant with Fresh Crabmeat and Spicy Mango with a small side	
B14	French garlic Pork Sausage, Chicken Cheese Sausage & honey glaze served with French onion marmalade and chips and small salad	

**ENTRÉE**

E01	Green Salad with French dressing <i>Mesclun salad &amp; tomato in Dijon mustard &amp; olive oil</i>	
E02	Ravioli of Spinach (V) <i>4 large pieces of ravioli stuffed with spinach in tomato sauce</i>	13.5
E03	Chicken Liver Salad <i>Panfried chicken liver with its jus &amp; served with potato</i>	14.5
E04	Goat Cheese Salad (V) <i>Goat cheese warmed &amp; served on a bed of mesclun</i>	15.0
E05	Escargots Bourgogne served on crostini <i>6 pieces of escargots sautee with fresh diced tomato</i>	
E06	Ravioli of Foie Gras & Prawns <i>3 large ravioli stuffed with foie gras &amp; prawn</i>	
E07	Foie Gras panfried with Orange Compote <i>Panfried goose liver served with zest of orange</i>	

**LA PETIT**



only)

salad 11.5  
sized Ham 16.0

7.5  
*e oil dressing*

*emon crème*

*mixed salad*

*n salad*

oissant 16.0  
*ato,herbs, butter served in croissant*

19.0  
*and cooked in light lemon crème*

nfit 22.5  
*e confit and mesclun salad*

## LE CUISINE

**11.30 AM ~ 2.30 PM**

**5.30 PM ~ 9.30 PM**

**ADD 6\$**

**for choices of soup *OR* dessert of th**

**MEAT**

- M01 Ham & Cheese Omelette 14.5  
*Basic French omelette with ham & parmigiano cheese and served with salad*
- M02 Filet of Chicken with Cepas mushrooms 15.5  
*Chicken filet with French cepes mushroom and crème with buttered rice*
- M03 Spaghetti with Ham in Crème Sauce 16.5  
*Ham & crème with spaghetti*
- M04 Airflown Australian Sirloin Steak 19.5  
*Striploin steak 125-130gm served with mesclun salad mix and gratin of potato*
- M05 Cotelette of Pork Loin 19.5  
*Rack of pork loin cutlet cooked in it own jus sauce and served with spaghetti*
- M06 Confit de Canard 20.5  
*French duck leg served in duck sauce and sidedish of creamy gratin potato*
- M07 Choucroute Alsacienne 26.0  
*Sauerkraut which are fermented cabbage served with pork sausages, pork ham, pork*
- M08 Airflown Australian 250gm Beef Tenderloin 34.5  
*Beef tenderloin steak served with mesclun salad and gratin of creamy potato*

**FISH**

- M13 Dory fillet with beurre blanc 17.5  
*Dory fish served with white wine butter and lemon juice and served with petit Frenc*
- M14 Filet of panfried Fresh 150gm Norwegian Salmon 20.5  
*Norwegian salmon served with sauce of tomato & crème and baby spinach lightly p*
- M15 Yellowfin Tuna Steak Loin 21.0  
*Tuna steak loin lightly seared with paprika & extra virgin olive, served with petit Fi*
- M16 Chilean Cod panfried served with Sauce Speciale de la Maison  
*Cod filet panfried and served with special sauce by Chef May and served with petit*

**SEAFOOD**

- M21 Cheese Macaroni with Crab Meat 18.0  
*Macaroni with cheese and fresh crab craw meat in lightly creamy tomato sauce*
- M22 Spaghetti with Crab Meat in Mild Spicy Tomato 18.0  
*Spaghetti cooked with fresh crab meat & spicy tomato sauce & extra virgin olive oil*
- M23 Sea Prawns sautee with French Wholegrain Mustard 19.5  
*3 large sea prawns saute with French wholegrain mustard & crème and served with*



***e day***

*belly & pork cutlet*

*h beans and buttered rice*

*oached and buttered rice*

*rench beans & buttered rice*

**26.0**

*French beans & green peas*

*buttered rice and salad*



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**VEGETARIAN**

- M25 Mushrooms & Cheese Omelette 14.5  
*Basic French omelette with mushrooms and parmigiano cheese and served with sala*
- M26 Spaghetti with Chanterelle French mushrooms cooked in Olive  
*Spaghetti cooked with French chanterelle mushrooms & herbs with virgin olive oil*
- M27 Spaghetti with Pistou sauce 17.5  
*Spaghetti with homemade French pistou (pesto) sauce*

**SPECIALS**

***Depends on availability on that day***

- SP1 Pumpkins & Strawberry Crème Soup with Salmon Tartare 14.5  
*Australia pumpkins cooked with strawberries and served together with salmon tarta*
- SP2 Salmon Salad with French dressing 14.0  
*Fresh salmon slices sprinkled with extra virgin olive oil & tomato served on a bed o*
- SP3 Fresh Sardine Fillets served with 3 different kind of Peppers  
*Sardine fillet pan-fried and served on bed of 3 kind of bell peppers ~ red, yellow &  
with 3 kind of peppercorns ~ pink, white & black peppercorns ~ in extra virgin c*
- SP4 Fricassee of Large Hokkaido Scallops saute in crème sauce  
*Large Hokkaido scallops saute and served in lemon crème sauce with baby spinach c*
- SP5 Airflown Baby Lamb Rack with Rosemary 34.5  
*Rack of baby lamb roasted and served with sauce of rosemary & herbs and served w*
- SP6 Magret de Canard (duck breast) for 2 54.00 for 2 persons  
*French duck breast served in thyme & wild honey sauce & accompanied with side di.*

**\*\* Please check the Green Chalk Board for the day's Special**

**LA PETIT**



***e day***

*d*  
Oil 16.5

12.0  
*re & chives*

*f baby spinach salad*

20.5  
*green ~ and  
(olive oil)*

25.0  
*& buttered rice)*

*with potato saute & salad*

*sh of salad & potato gratin*

**THE CUISINE**

## **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

*(Wine List on the last page)*

## **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 Cake	7.0
C06	Chocolate Truffle	7.0
C07	Cheese Cake	7.0
C08	Crumble Berries	7.0
C09	Blueberry Choco	7.0
C10	Mango Mousse Sponge	7.0
C14	Intense Chocolate	7.5
C15	Black Forest Cake	8.0

D01  
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D26

**LA**

## **DRINKS**

Long black 5.0  
Iced long black 6.0  
Cappuccino 5.0  
Latte 5.0  
Iced latte 6.0  
Flat White 5.0  
Espresso single 4.0  
Espresso double 4.5  
Mocha 5.5  
Iced mocha 6.5  
Hot Chocolate 5.5  
Iced chocolate 6.5  
Bottled drinking water 2.0  
Soft drinks 3.0  
Perrier sparkling water 4.0  
Snapple 4.0  
Fresh orange juice 3.5  
Fresh red apple juice 3.5  
Fresh green apple juice 3.5  
Mix of 2 fresh fruit juice 5.5  
(orange/red/green apple/carrot  
please specific on remarks for  
the mix of juices)

## **Selections of TWG tea by pot**

English breakfast 6.5  
French earl grey 6.5  
Chamomile flower 6.5  
Moroccan Mint 6.5  
Paris Singapore 6.5  
Emperor Sencha 6.5

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d service charge.