

LUNCH

11.30am – 4.00pm

SANDWICHES

All served with choice of mesclun salad,
French fries or potato chips

Crab cake and Coleslaw 17
Scented with raspberry vinegar

Authentic Chicken Club Sandwich 18
Egg salad, bacon, spicy mayonnaise,
tomato and romaine lettuce
on marble rye bread

Veggie Ciabatta 17
Roasted tomato and mozzarella,
tapenade, Arugula
on a Multigrain Ciabatta

Rosemary Focaccia 16
Grilled eggplant, zucchini, tomato,
goat cheese and pesto

Le Bar Angus Beef Burger 18
Sautéed mushroom, onions,
roasted tomato and bacon

20\$ LUNCH

Sandwich of your choice
Mesclun salad
Choice of French fries or potato chips
Soft drink

FRITES

6 each

Parsley
Roasted garlic mayo

Sweet Potato
Roquefort dip

Cajun
Louisiana rémoulade

Parmesan
Pesto mayo

SALADS

Niçoise 20

Organic mixed greens, seared Ahi tuna

Chicken Cobb 17
Avocado, hard boiled egg, bacon, blue cheese

Caesar Salad 10
Add ons: tuna (8), shrimps (8), salmon (7), chicken (6)

Mesclun and fresh herbs 15
With Parmesan shaving

SWEETS

9 each

Ice cream and Sorbet

Molten Chocolate Cake
Served with pistachio ice cream

Seasonal Berries
Served with vanilla bean crème fraîche

* Duo of Mini Desserts

DINNER

4.00pm-11.00pm

* Items available after 11.00pm

TO SHARE

* Tunisian Marinated Olives 7
With lemon, hot pimientos,
spices & cinnamon

Salmon Rillettes 16
Served with toasted baguettes slices

*Chorizo & Cheddar Gougères 11

Foie Gras au Torchon 17
Served with quince paste from Spain
and raisin walnut bread

Moules Marinières Frites 16
Belgium style cooked mussels,
served with French fries


*Crispy Basil Shrimp Rolls 14
Deep fried rolls served with spicy ginger sauce

Mini Burgers Sliders 14
Lettuce, tomato and pickles

Fried Espelette Calamari Rings 13
Lemon gribiche mayonnaise

Mini Crab Cakes 15
Spicy orange & cilantro sauce

Marinated Tuna Bruschetta 16
Served with eggplant and tapenade

 Chicken & Chipole Sausage Casserole 15
With smoked jalapeno peppers, onions
and peppers

* Italian White Creative Pizza 15
Goat cheese, tomato, arugula, pesto

Mini Croque Monsieur 12
Buttered toasted sliced bread,
with Swiss cheese, ham,
mustard and cornichon

Parisian Platter 22
Cheese, charcuterie, homemade pork terrine

* Chef's Cheese Plate 19

*FRITES

6 each

Parsley
Roasted garlic mayo

Sweet Potato
Roquefort dip

Cajun
Louisiana rémoulade

Parmesan
Pesto mayo

SWEETS

9 each

Ice cream and Sorbet

Molten Chocolate Cake
Served with pistachio ice cream

Seasonal Berries
Served with vanilla bean crème fraîche

* Duo of Mini Desserts

18% service charge will be added to parties of six or more
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase risk of food-borne illness

Menu created by Chef Franck Loquet