
TO START

- **La's Fries** 520
Choice of truffle or togarashi seasoning. D, G, N
- **Zucchini Fries** 540
Crispy zucchini tossed in peri peri seasoning, garnished with parsley. D, G, N
- **Pan Roasted Edamame with Tajin** 550
Zesty mexican-spiced, pan seared edamame
- **Charcuterie Platter** 950
La Croute's spread of cured meats, artisanal cheese, fruits, nuts, & accompaniments. Perfectly paired with house wine. D, G, N

SMALL PLATES

- **Corn Ribs** 525
Corn on the cob with house rub, finished with Japanese mayo & parmesan. D
- **Patatas Bravas** 525
Layered crispy potatoes with a smoky bravas sauce & avocado mousse — a Spanish classic. D
- **Tostadas** 550
Crispy tortilla topped with bell pepper, black bean sauce, pico de gallo, guacamole, sour cream drizzle. G, D
- **Gunpowder Beetroot Croquettes** 550
Gunpowder spiced beetroot croquettes with mint & yuzu emulsion. G, D
- **Charred Broccoli & Salsa Rosso** 575
Charred broccoli florets, pan-roasted seasonal vegetables, served with salsa rossa, couscous & parmesan. G, D
Vegan/Gluten-Free Option: with quinoa & roasted cashew cream - 560
- **Shroom Choux** 575
Savoury choux filled with truffled mushroom pâté, bourbon-soy glazed mushroom duxelles. G, D, M, E
- **Love For Guac** 675
Avocado tartare with balsamic salad, seed mix, crispy quinoa, served with rice crackers. S, N
- **Seasonal Fruit Panzanella Salad** 675
Classic panzanella with fresh seasonal fruit, burrata & garnished with balsamic glaze. D, G, N, S
- **Sicilian Eggplant Caponata** 675
Slow-roasted eggplants, seasonal vegetables & olives in maple-white wine dressing, served with crusty bread. G
- **Peri-Peri Chicken** 650
Grilled chicken thigh with house-made peri-peri rub, served with mint & rosemary ricotta aioli. G, D
- **BBQ Spicy Wings** 680
Beer-brined chicken wings in spicy BBQ glaze, served with house ranch. D, G

- **Bircher Muesli Bowl** - Overnight-soaked oats & chia seeds in almond milk with seed mix & seasonal fruit. N, S - 425
- **La's Crème Brûlée French Toast** – With crème pâtissière, berry compote & seasonal fruit. E, G, D - 575
- **La's Buttermilk Pancakes** – Fluffy pancakes with berry compote, zesty whipped mascarpone & burnt white chocolate crumble. D, G, E - 575

ADD ONS - 75

Whipped Cream / Mixed Nuts / Whiskey Syrup/ Breakfast Syrup/ Salted Caramel / Chocolate Sauce / Berry Compote/ Seasonal Berries & Fruits

NIBBLES

- **La's Fries** - Choice of truffle or togarashi seasoning. D 520
- **Corn Ribs** - Corn on the cob dressed in lemon and butter with House rub spice garnished with drizzle of Japanese mayo and parmesan. D 525
- **Zucchini Fries** - Crispy zucchini tossed in peri peri seasoning, garnished with parsley. G 540
- **Charred Broccoli & Salsa Rossa** - Charred broccoli florets, pan-roasted seasonal vegetables, served with salsa rossa, couscous & parmesan. G, D 560
Vegan/Gluten-Free Option: with quinoa and roasted cashew cream.
- **Shrimp Popcorn** - Batter-fried shrimp bites, dynamite sauce, togarashi, spring onions, sesame. G, D, SF 695

AFTER DINNER

- **Affogato**

French vanilla ice cream with a espresso shot. D

350
 - **Basil & Berry Taco**

Crispy sablé, white chocolate basil ganache, red fruit sponge, red fruit sauce. Chantilly cream & berries. G, D, S, E

525
 - **Bili-Hu cold brew Tiramisu**

Bili-Hu cold brew-soaked ladyfingers, whipped mascarpone, cocoa dust. E, D, G, Alcohol

575
 - **Seasonal Fruit & Berry Pie**

Served with French vanilla ice cream. G, D

575
 - **Red Wine Poached Pear**

Spiced wine-poached pear with mascarpone, cream, almond crumble. D, Alcohol

650
 - **Gianduja**

Crunchy hazelnut praline, bitter chocolate cake & hazelnut milk chocolate topping, garnished with feuilletine. G, D, E, N

750
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- **Butter- Poached Sea Bass** 1050
Served with grilled asparagus, crispy potatoes, & hollandaise. D, SF
- **Chicken Wellington** 1250
Bacon-wrapped chicken with chicken-onion farce, spinach, mushrooms, roast sauce, & French beans. G, D, M
- **Cajun rubbed Norwegian Salmon** 1325
Served with herb mash, tobiko beurre blanc, cherry tomatoes, & rocket salad. D, N, SF

SIDES

- **Creamy Spinach** 125
Herbs, butter, cream. D
- **Mashed Potatoes** 150
Creamy, herbed. D
- **Baby Roast Potatoes** 150
Smashed & roasted. D
- **Side Salad** 150
Salad leaves, cherry tomato, almond flakes, balsamic vinaigrette. D
- **Broccoli** 175
Steamed or pan-fried
- **Sautéed Mushrooms** 175
Wild mushrooms, garlic, truffle oil, parsley. M, D
- **Sautéed Veggies** 175
Seasonal vegetables in herb butter. M, D

*"Always leave room for
something sweet –
it's how we end
meals at home, too."*

- **Gambas Pil Pil** 690
Prawns with white wine, minced confit garlic, cherry tomato & housemade chilly crisp. SF, D
- **Shrimp Popcorn** 695
Batter-fried shrimp bites, dynamite sauce, togarashi, spring onions, sesame. G, D, SF
- **Pulled Lamb Tacos** 700
Braised pulled lamb tacos with guacamole, pico de gallo, & sour cream. G, D

LARGE PLATES

- **Roasted Cauliflower** 625
Za'atar-roasted cauliflower with salsa macha, chipotle aioli & fattah hummus. D, S,
- **Spaghetti alla Puttanesca** 675
Spaghetti tossed in white wine & olive oil emulsion with garlic, tomatoes, olives & capers. D, G
- **Pumpkin & Goat Cheese Gnocchi** 675
Cumin Spiced pumpkin Gnocchi with goat cheese in burnt butter sauce. D, G, S
- **Potato & Leek Pithivier** 675
Stewed leeks, potatoes, sour cream-onion aioli in pie crust with leek sauce. G, D
- **Forest Mushroom Pot Pie** 675
Creamy wild mushroom pie, served with cauliflower purée & truffle sauce. G, D, M
- **Portobello Steak** 680
Char-Grilled Portobello with creamy spinach, roasted carrot purée, & vegetarian demi-glace. M, D
- **Rigatoni Carbonara** 695
Rigatoni in classic carbonara sauce with guanciale, egg yolk, parmesan, garnished with poached egg. G,D,N, S
- **Coq au Vin** 775
Red wine-braised chicken leg with potatoes, carrots, mushrooms, served with creamy mash. G, D, M
- **Chicken Chettinad Pot Pie** 775
South-Indian style peppery chicken with thadka mash, house salad, coconut & curry leaf sauce. G, D
- **House Roast Chicken** 785
Served with courgette purée, sautéed peppers, grilled asparagus & mashed potato. D
Choice between leg or breast
- **Shepherd's Pie** 790
Pulled lamb stew with tomato concassé, served with potato mash, salad, & tomato tapenade on toast. D, G, S, N

TARTINES

All on house-made
multigrain toast

- **Crispy Kale & Burrata Tartine** – Chopped burrata, date chutney & charred figs. G, N, S, D 725
- **Avocado & Malta Tartine** – Avocado pâté, chunks of avocado, Malta citrus, cherry tomatoes, herb oil. G,N 725
- **Salmon & Feta Tartine** – Smoked salmon, feta mousse, dill & capers. SF, D, G, S, N 725

SANDWICHES

All on
house-made
bread

- **La's Focaccia Sandwich** - Seasonal vegetables, plum tomatoes, cheese on house-made focaccia 595
- or Pesto chicken on house-made focaccia. D, N, G 675
Add-on @175: Crispy Bacon / @75: Fried Egg
- **Bean & Tater Burger** – Quinoa-crust ed bean patty, avocado mousse & chipotle aioli on house-made buns. G, D 595
- **Burrata & Roasted Vegetable Open Sandwich** – Chopped burrata, seasonal vegetables, on Japanese milk bread with house-made pesto. G, D 625
- **La's Bombay Sandwich** – Spiced potato & onion, tomato, cucumber, beetroot ketchup, cheese, mint mayo on house-made Japanese milk bread. G,D 625
- **Fiery Chicken Burger** – Crumb-fried chicken breast with salsa, guacamole, pickles, salad & secret sauce on house-made brioche buns. G,D,E 725
Option: Grilled Chicken
- **Grilled Lamb Feta Burger** – Lamb patty, feta mousse, beetroot ketchup, caramelised onions, tomatoes on house-made brioche buns. G, D, E 745

Cold Brew On Ice	245
Cold Brew w/ Hazelnut	295
Cold Brew w/ Irish	295
Cold Brew w/ Orange Juice	275
Café BonBon	295
Peanut Butter Latte	345
French Press (Hot/Iced)	385
Pour Over (Hot/Iced)	385

ADD ONS - 50

Irish Syrup | Caramel Syrup |
 Vanilla Syrup | Hazelnut Syrup |
 Coconut Syrup | Peach Syrup |
 Lavender Syrup | Almond Syrup |
 Elder Flower

OPTIONS - 75

Soy Milk | Almond Milk | Oat Milk |
 Lactose Free Milk

GRILLS & MAINS

- **Roasted Cauliflower** – Za'atar-roasted cauliflower with salsa macha, chipotle aioli & fattah hummus. D, S, N 625
- **Portobello Steak** – Char-Grilled portobello with creamy spinach, roasted carrot purée, & vegetarian demi-glace. M,D 675
- **House Roast Chicken** – Served with courgette purée, sautéed peppers, grilled asparagus & mashed potato . D 785
- **Fish & Chips** - Classic beer battered fish & chips 995
- **Cajun rubbed Norwegian Salmon** - Served with herb mash, tobiko beurre blanc, cherry tomatoes, rocket salad. D, N, SF 1325

DESSERTS

- **Affogato** - French vanilla ice cream with a hot double espresso shot. D 350
- **Basil & Berry Taco** - Crispy sablé, creamy basil, red fruit sponge, red fruit sauce, Chantilly cream & berries. G, D, S, E 525
- **Bili-Hu cold brew Tiramisu** –soaked ladyfingers, whipped mascarpone, cocoa powder . E, D, G 575
- **Seasonal Fruit & Berry Pie** - Served with french vanilla ice cream. G, D 575
- **Red Wine-Poached Pear** - Spiced wine-poached pear with mascarpone, cream, almond crumble. D 650
- **Gianduja** - Crunchy hazelnut praline, bitter chocolate cake and hazelnut milk chocolate topping garnished with feuilletine. G, D, E, N 750

SOUPS & SALADS

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| Soup of the Day – Please ask your server | 575 |
| ● Love for Guac – Avocado tartare, salad leaves, seed mix, crispy quinoa, served with rice crackers. S, N | 675 |
| ● Seasonal Fruit Panzanella Salad – Classic panzanella with fresh seasonal fruit, burrata & garnished with balsamic glaze. D, G, N, S | 675 |

PASTAS & RISOTTO

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| ● Spaghetti alla Puttanesca – Spaghetti tossed in white wine & olive oil emulsion with garlic, tomatoes, olives & capers. D,G | 675 |
| ● Risotto alla Limone – Zesty pearl barley risotto, garnished with confit tomato, asparagus, grilled lemon. D,G | 675 |
| ● Creamy Pesto Rigatoni – With blistered cherry tomatoes, parmesan, roasted almonds. G,D,N,S | 695 |

Add-ons:

Seasonal Veg / Mushrooms / Spinach @125
Prawns / Chicken / Bacon @175

BREAKFAST

SAVOURY & SWEET

We use free-range eggs. All our breads, jams, chutneys & preserves are made in-house.

EGGS YOUR WAY - 575

Scrambled / Omelette / Fried (sunny-side up) / Poached

Make it your own: @75 - Akuri / Masala / Mushroom / Cheese / Truffle Oil / Spinach / Chicken Ham / Onion / Chilli Crisp

- **Charred Pepper Shakshuka** – Baked eggs in fire-tossed tomatoes, bell peppers & olives, served with pesto toast. D, G, E - 575
- **Turkish Cilbir Eggs** – Poached eggs on garlicky dill labneh with chilli oil, served with herbed toast, D, G, E - 575
- **Breakfast Benny** – Guacamole, poached eggs, chipotle hollandaise on toasted croissant with salad leaves. D, G, E- 625
- **Scotch Eggs** - Jammy eggs encased in lamb sausage farce served with house-made sauce gribiche D, E, G - 675
- **Tofu Scramble** – Tex-Mex style tofu with vegan chipotle aioli, served with multigrain toast & smashed potatoes. G, N, S - 675

ADD ONS - 175

Avocado / Smoked Salmon / Crispy Bacon / Chicken Sausages / Pork Sausages / Buttered Prawn / Grilled Chicken.
Served with house-made bread, house salad, smashed potatoes.