Ange CAFÉ

## SOUP

**LOBSTER BISQUE** **$18**
*A love song to Lobster. Traditional Bisque with Flamed Brandy poured over crawfish tails*

## SALADS

**SUPER FOOD SALAD** **$22**
*Locally grown kale & amaranth, puffed quinoa, carrots, blueberries, goji berries, pomelo, sunflower & pumpkin seeds in a passion fruit dressing*

**BLACK SESAME TOFU SALAD** **$20**
*Soft Tofu with a Black Sesame Tuile, Arugula, Radishes sesame ginger dressing*

**CHICKEN CAESAR SALAD** **$24**
*Grilled succulent French Chicken Breast with soft egg over a bed of locally grown kale and amaranth in a classic caeser dressing with generous shavings parmesan and giant house-made croutons*

## MAINS

**MUSHROOM TRUFFLE PASTA** **$22**
*Caramelized king oyster mushrooms, water chestnuts, black truffle, edamame, with parmesan foam and shaved cheese*

**PESTO PASTA** **$18**
*Garden Basil, almonds, asparagus spears, & garlic scapes combined to make a green goddess pesto mixed over garganelli pasta with asparagus spears & scape tips topped with fresh goat cheese*

**IBERICO PORK CHEEK PASTA** **$24**
*Finest Iberian pork braised in Soy, Saigon cinnamon with cloves, star anise and Thai chili served with Strozapretti and cilantro*

**SPAGHETTI AND MEATBALLS** **$24**
*An all time favorite! 100% Beef meatballs in a luscious tomato sauce served over award winning semolina spaghetti*

## GARDEN TOASTS SANDWICHES, TARTINES

**CHEF'S SELECTION OF GARDEN TOASTS ON ARTISANAL SOUR DOUGH** **$15**

**SCAPE PESTO**
*Scape, asparagus, local basil, raw almonds & parmesan pesto topped with fresh goat cheese & amaranth*

**ROQUEFORT MOUSSE**
*Smooth creamy blue cheese mousse topped with arugula, pickled shallots & sunflower seeds*

**ROASTED EGGPLANT**
*Smokey eggplant, mixed with tomatoes and olive oil topped with baby spinach and sun roasted tomato*

**STEAK SANDWICH** **$24**
*Lightly Seared Steak, Balsamic Mushrooms, Mixed Herb Salad over tartar sauce and fluffy bun*

**LOBSTER CRAB ROLL** 🌶️ **$29**
*A marriage made in heaven. New England style buttered bun stuffed full of lobster and picked crab with a spiced laksa yogurt sauce and topped with fried curry leaves served with a kale salad*

**TIGER PRAWN SANDWICH** **$22**
*Seared Tiger Prawns, Fluffy Scrambled Eggs, Balsamic Mushrooms with parmesan foam in between sliced pure butter puff pastry*

## DESSERTS

**ARTISANAL HOUSEMADE CHOUX PASTRY**
**Selection of 3 Choux** **$13**
**Selection of 6 Choux** **$24**
- *Cookies & Cream* • *Strawberry Short Choux*
- *Frangipane with Healthy Crumble*
- *Valrhona White Chocolate & Raspberry*
- *Valrhona Blond Chocolate - Dulcey with Housemade Chocolate Hazelnut Butter*
- *Valrhona Dark Chocolate and Passion fruit*

**PANDAN GENOISE CAKE** **$12**
*Black Sesame Butter Cream & House-made Kaya*

**CHOCOLATE CAKE** **$12**
*with a thin layer of raspberry jam and valrhona chocolate frosting*

**ALMOND MOCHI CAKE (3 PCS)** **$12**

**CHOCOLATE MOCHI COOKIES** **$12**
*Miniature mochi cookie box*

**Subject to 10% service charge and 7% government tax**

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