

# WEEKDAY LUNCH MENU

**AVAILABLE FROM 11AM TO 3PM**  
**MONDAYS TO FRIDAYS**  
**\*EXCEPT ON PUBLIC HOLIDAYS\***

**CHEZ SUZETTE HOUSE SALAD 16**  
**PARMA HAM OR SMOKED SALMON**  
*served with cherry tomatoes, mixed greens*

✓ **MUSHROOM TAGLIATELLE 18**  
*Premium tagliatelle, button mushrooms  
and edamame sautéed with garlic and chilli  
flakes, extra virgin olive oil and dried parsley*

**STEAK FRITES 24**  
*Seared grass-fed Black Angus ribeye (200g)  
served with fries and mushroom sauce*

**DESSERT:**  
**LECHE FLAN : ADD \$5**  
*Our own version of creme caramel*

**PAIRED WITH**  
**HOMEMADE ICED TEA**  
**or BLACK COFFEE**

*Explore our délicieux "Menu du Déjeuner"  
– a special lunch selection exclusively available on weekdays.  
Savor exquisite flavors in every bite!*

# BRUNCH

AVAILABLE FROM 9AM TO 5PM DAILY

## **EGGS BENEDICT**

### **PARMA HAM \$24 | SMOKED SALMON \$26**

*Served with poached organic eggs, bacon on brioche, Hollandaise sauce & mesclun salad*

## **ENGLISH BREAKFAST 29**

*Streaky bacon, pork sausage, scrambled eggs, sautéed mushrooms, baked beans, grilled tomatoes, sourdough bread and butter*

## **✓ AVOCADO TOAST 22**

*Mashed avocado, diced tomatoes, Feta crumbs, poached egg on rustic toast*

## **CROQUE MONSIEUR 22**

*Classic grilled ham, Béchamel and Comté cheese on sourdough toast, side salad*

## **SCRAMBLED EGG AND**

### **SMOKED SALMON CROISSANT 22**

*Flavourful organic scrambled egg with salmon and green salad, encased in our freshly baked croissant*

## **CHEZ BBQ BEEF BURGER 29**

*A5 Kagoshima wagyu beef patty in burger bun, c barbeque and tartare sauce, fries*

## **SUPPLEMENTS**

**POACHED EGG \$3**

**SCRAMBLED EGGS \$6**

**FRENCH BUTTER \$1**

**MIXED GREEN SALAD 8**

**SAUTÉD MUSHROOMS 8**

**GREEN OLIVES 8**

**PARMA HAM (30G) \$8**

**SMOKED SALMON (60G) \$8**

**STREAKY BACON (4PCS) \$8**

**HOMEMADE SAUSAGE \$12**

# ENTRÉE

## STARTERS | ENTRÉE

### **ESCARGOTS BOURGUIGNON 21**

*half dozen snails baked in herbed garlic butter served with a slice of sourdough bread*

### ✓ **BURRATA WITH BEETROOT RELISH SALAD (serves 2) 34**

*Whole burrata, cherry tomatoes & olive oil*

### **CHARCUTERIE PLATTER 38**

*Selection of cured meats and duck rillettes, served with toasted sourdough basket*

### **CHEESE PLATTER 32**

*Selection of four artisanal cheeses served with dried fruits, nuts and basket of toasted sourdough bread*

### **PAN SEARED FOIE GRAS 34**

*foie gras pan seared with salt and pepper*

## SOUPS

### ✓ **TRADITIONAL FRENCH ONION SOUP 18**

*Homemade French onion soup served with Comte cheese & toast*

## SUPPLEMENTS:

### **FRIES WITH PARMESAN 14**

### **TRUFFLE FRIES 15**

### **DUCK RILETTES 15**

### **SAUTÉED MUSHROOMS 8**

### **MIXED GREEN SALAD 8**

### **HOMEMADE RATATOUILLE 9**

# MAINS

## PASTA - PÂTES

### **MIXED SEAFOOD RAVIOLI 29**

*Fresh cooked seafood ravioli with garlic, chilli and juicy tomatoes with the zinging acidity of lemons and traditional Filipino ingredient known as "aligue", a crab paste that holds immense flavours for Philippine cultural significance.*

### **AUTHENTIC CARBONARA 24**

*sprinkled with chopped bacon, cooked with freshly grated parmigiano cheese, organic eggs and coarsely ground black pepper*



### **MUSHROOM TAGLIATELLE 20**

*Premium tagliatelle, button mushrooms and edamame sautéed with garlic and chilli flakes, extra virgin olive oil and dried parsley*

## MAINS - PLATS

### **STEAK FRITES 38**

*Seared grass-fed Black Angus ribeye (250g) served with fries, side salad and mushroom sauce*

### **CHICKEN "CORDON BLEU" 25**

*Breaded chicken breast stuffed with cheddar cheese and cooked ham, mixed salad*

### **HOMEMADE DUCK CONFIT 29**

*Crispy duck leg confit served with homemade ratatouille*

### **OVEN BAKED SEA BASS 29**

*Sea bass fillet served with green salad, edamame, herbed lemon butter sauce*

# DESSERTS

## LEGEND OF CRÊPES SUZETTE

*The story goes that in 1895, a 14 year-old Henri Charpentier - the French chef who went on to become a chef to John D. Rockefeller, created the dessert as a happy accident for the Prince of Wales while working in the kitchens of the renowned restaurant. The Prince loved the flambéed crêpe with its zesty sauce and encouraged Charpentier to name the dish after one of his dining guests, a young French princess called **Suzette**.*

### CRÊPES SUZETTE 18

*with homemade sauce of caramelised sugar, butter, orange juice and zest*

**"Grand Marnier Flambé"- add \$5**

*an orange-flavored liqueur made from a blend of Cognac brandy, flambéed on the crêpe, table-side*

### CHOCOLATE CRÊPES 18

*Palm oil-free hazelnut & milk chocolate spread, fresh banana slices & whipped cream*

### MANGO CRÊPES 18

*served with mango coulis, fresh mango slices and whipped cream*

## **OTHER DESSERTS**

### **SINGLE SCOOP 5 | DOUBLE SCOOP 8**

*Vanilla Ice Cream*

### **LECHE FLAN 16**

*Our Chez Suzette own version of creme caramel served with homemade vanilla ice cream*

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#### **FRENCH BAKERY**

BUTTER CROISSANT 4.5 | SOURDOUGH BASKET WITH BEURRE  
D'ISIGNY 8 | MUFFINS 4.2 | MINI CHOCOLATE DONUTS (3PCS) 6  
HOMEMADE COOKIES 3.5 | CHOCOLATE SWIRL CROISSANT 4.5

***Explore our counter offerings and discover our available delights.  
Indulge your cravings and find something delightful to savour!***

all prices are subject to 10% service charge and 9% gst

# BOISSONS

## LA PETITE CAFFÉ-COFFEE

**CLAUDE'S CRÈME CARAMEL** 10  
*specialty iced coffee in ice salted caramel,  
cream and espresso*

CAFE AMERICANO 6

FLAT WHITE 7

CAPPUCCINO 7

CAFE MOCHA 8

CAFE LATTE 7

**FLAVOURED LATTE:** 9

SPANISH | FRENCH VANILLA | HAZELNUT |  
CARAMEL

PICCOLO 5

MACCHIATO 5

ESPRESSO 4

ESPRESSO AFFOGATO 10

**\*DECAFFEINATED AVAILABLE\***

## SIGNATURE CHOCOLATE & MATCHA

### CHOCOLAT

ORIGINAL | NOIR 9.5

FRENCH MINT 10.5

### MATCHA

MATCHA LATTE 8.5

CHOCOLATE MATCHA 9

DIRTY MATCHA 9

### **SUPPLEMENTS:**

ICED/ SOY| OATLY | WHIPPED CREAM TOPPING  
| ESPRESSO +\$1



## **CHEZ SUZETTE TEA SELECTIONS**

**POT FOR 1  
ICED**

**9  
9.5**

*Fine teas with herbs and fruit blends carefully selected by our founder Suzette. Giving you the pleasure of relaxation, stimulation, mysticism and aromatic richness, exotic places and exciting stories: Giving you the world of tea is multifaceted, pleasurable and cosmopolitan.*

### **FRESH MINT LEAVES TEA**

*fresh mint leaves, flavoured with honey*

### **ENGLISH BREAKFAST - Black Tea**

*A gentle Ceylon tea with the unmistakable sparkling and lively fragrance of the island of Sri Lanka*

### **EARL GREY - Black Tea**

*A richly aromatic autumn Darjeeling with the refreshing citrus aroma of bergamot*

### **MORGENTAU®**

*An outstanding creation with the richness of Sencha and delicate flower petals from exotic fruit - a modern classic - China Summer*

### **JASMINE GOLD - Green Tea**

*The gentle flavour of freshly plucked jasmine petals - China Spring*

### **SWEET BERRIES TEA**

*Beautifully sweet berries spread their heady aroma over native fruit for that extra powerful taste*

### **ROOIBOS CREAM ORANGE**

*A full-bodied rooibos from South Africa with a creamy and delicate vanilla flavour and the taste of ripe oranges*

# BOISSONS

## ICE COLD CUPS

### **MILKY MILKSHAKES**

VANILLA | CHOCOLATE | 12  
MANGO-PASSIONFRUIT | STRAWBERRY

**SUPPLEMENT: WHIPPED CREAM** 1

### KOMBUCHA

#### **POURABUCHA**

WHEN IN DOUBT, CHILL OUT 9.5  
*Lavender & Lemon*

LIKE A ROSE 9.5  
*Lychee & Rose*

YUZU JASMINE 9.5  
*You so Cute*

### JUICES & NECTARS

#### **ALAIN MILLIAT**

ORANGE (20CL) 8

PIPPIN APPLE | WILLIAMS PEAR NECTAR 12

MANGO NECTAR 14

### CHEZ SUZETTE'S SIGNATURE

HOMEMADE LEMONADE 9

PEACH POP FIZZ 9

BLUE LAGOON SPRITZER 14

### SOFT DRINKS

COCA COLA | COKE ZERO (33CL) 6



# Boissons

## MENU COCKTAIL

### CONTEMPORARY CLASSICS TO NEW ERA

SINGAPORE SLING	16
MIMOSA   BELINI	16
APEROL SPRITZ	16
GIN & TONIC	16
CLASSIC NEGRONI	18
ESPRESSO MARTINI	16

## BOTTLED BEERS

SAN MIGUEL PALE PILSNER	10
SAN MIGUEL LIGHT	10
STRAITS PALE ALE	10





# HOUSEPOUR WINES

## SPARKLING

GLS      BTL

**PROSECCO DOC PIZZOLATO - ORGANIC**

14

65

## WHITES

Yarra Valley, Australia

**DOMINIQUE PORTET, FONTAINE**

15

70



*100% CHARDONNAY*

Loire Valley, France

**COTEAUX GIENNOIS, C&F BERTHIER 2020**

15

70



*100% Sauvignon Blanc*

## ROSÉ

Provence, France

**CHATEAU DES FERRAGES,**

**NOTE DE ROSÉ 2021**

14

65



*50% Vermentino, 50% Grenache*

## REDS

Bordeaux, France

**POPCORN**

15

70



*100% Merlot*

Rhône Valley, France

**COSTIERES DE NIMES, CHATEAU**

**GUIOT 2020**

14

65



*50% Grenache, 50% Syrah*