

La VIE

-bistronomy-

Starter

Crispy Caesar Salad 390

Boneless organic baby chicken, cajun spice, parmesan, crispy imported Romaine cod with a perfectly blended Caesar dressing

Heirloom Tomato Confit, Burrata Salad 390

Italian creamy Burrata with local heirloom tomatoes, served with vintage balsamic vinegar and condiments

Organic Pumpkin Soup  290

A scrumptious cream soup of our locally grown and organic pumpkin

Main Course

Australian Black Opal Wagyu Beef 1,190

Striploin MB 4 /280 g

Cod Fish A La Plancha 690

A thick cut of fresh-from-the-ocean cod served with a fish volute cream sauce and wild organic mushrooms, with baby kale or baby spinach on the side

Meat But No Meat Fusilli Pasta  390

Healthy plant-based veggie balls in tomato sauce

Dessert

Green Tea Crème Brûlée 290

The best crème brûlée with the aromatic experience of green tea.
Served with yoghurt ice cream

Apple Tatin 390

Sweet and classic caramelized apple tart tatin,
served with a scoop of homemade vanilla ice cream

 Vegetarian

Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

All prices are subject to 10% service charge and applicable government tax
