

EGGS

Plain Omelette, mesclun salad	\$17.00
Ladurée Omelette, mushroom, emmental cheese, ham, tomato	\$21.00

FRENCH TOASTS

French Toast, maple syrup or jam and Chantilly cream	\$18.00
Rose Raspberry French Toast, raspberry coulis and rose Chantilly cream	\$20.00
Pineapple Caramel French Toast, caramelized pineapple, orange caramel, Chantilly cream, coconut flakes, biscuit crumble	\$19.00

SOUP & SALADS

Squash Velouté, butternut squash, sage, cream, pumpkin seeds	\$15.00
Multicoloured Beets, organic quinoa, feta cheese, cranberry, almond	\$19.00
Crunchy Chicken Salad, chicken, avocado, egg, croutons, chia seeds, tahini sauce	\$18.00

ACCOMPANIMENTS

Bread roll served with butter	\$3.00	Avocado	\$3.00
Honey or Jam	\$3.00	Smoked Salmon	\$6.00
Seasonal Fruit Salad	\$8.00		

Please bring any allergy or dietary requirements to our attention. Our allergen information book is available for you to see on request.

SANDWICHES & TOASTS

Croque-Monsieur Ham and Emmental Cheese, ham, emmental cheese, mornay sauce	\$18.00
Croque-Monsieur Emmental Cheese, emmental cheese, mornay sauce	\$18.00
Selection of Ladurée Croque-Monsieur	\$18.00
Club Ladurée, chicken fillet, iceberg lettuce, free range egg, tomato, mayonnaise	\$21.00
Club Salmon, smoked salmon, iceberg lettuce, cucumber, tomato, free range egg, chives	\$23.00
Ladurée Avocado Toast, Ladurée toasted brioche, avocado	\$15.50
Ladurée Avocado & Salmon Toast, Ladurée toasted brioche, avocado	\$17.00
Soft-Boiled Egg Avocado Toast, Ladurée toasted brioche, smoked salmon, avocado	\$21.00

MACARONS

Macaron	\$3.30
Assortment of 4 macarons of your choice	\$13.20
<i>Classic</i>	
Coffee, salted caramel, chocolate, rose petal, pistachio, orange blossom, vanilla, lemon, passion fruit, raspberry, Marie-Antoinette, strawberry candy marshmallow.	
<i>Seasonal flavours</i>	
Your server will be pleased to present them to you.	
Chocolate coated macaron	\$3.90
Chocolate macaron coated with dark chocolate, raspberry macaron coated with dark chocolate, lemon macaron coated with dark chocolate, chocolate hazelnut coated with milk chocolate.	

VIENNOISERIES & CAKES

Madeleine, small sponge cake	\$3.00
Financier, small sponge cake with finely ground almonds	\$3.50
Pistachio Financier, small pistachio sponge cake with finely ground almonds	\$3.80
Ladurée soft sponge cake by slice	\$5.50
Lemon or Rose or Hazelnut	

TRADITIONAL ICE CREAM CUPS

Flavours

Rose, pistachio, caramel, vanilla, strawberry, chocolate, raspberry, coconut, pineapple, yogurt

Cup of your choice

One scoop, Chantilly cream, meringue \$7.60

Two scoops, Chantilly cream, meringue \$12.00

Three scoops, Chantilly cream, meringue \$16.00

Milkshake

Choice of ice cream whipped with milk \$10.00

Chocolat Liégeois

Chocolate ice cream, Ladurée hot chocolate, Chantilly cream, caramelised hazelnuts, meringue \$15.00

ICE CREAM CUP CREATIONS

Coupe Malesherbes \$15.00

Ice cream caramel, chocolate sorbet, caramelised hazelnuts, Chantilly cream, meringue

Coupe Ispahan \$15.00

Raspberry sorbet, rose ice cream, fresh raspberries, fresh lychee, Chantilly cream, meringue

Coupe Glacée Ananas Coco \$15.00

Pineapple sorbet, coconut ice cream, passion fruit coulis, fresh pineapple, Chantilly cream, meringue

Coupe macarons glacés \$19.00

Choice of one scoop of ice-cream or sorbet served with four assorted macarons

LADURÉE AFTERNOON TEA

\$50.00

Three Macarons

Madeleine

Financier

Mini Caramelia Noisette

Sweet tartelette, caramelia mousse, hazelnut cream

Mini Tartelette Citron

Sweet tartelette, lemon cream, lime zest

Mini Choux Vanille

Choux pastry, vanilla cream, vanilla fondant

Two Finger Sandwiches

Choice of any two finger sandwiches:

Avocado & piquillo

Smoked salmon

Ham & pickles

Assortment of Three Savoury Tartlets

Seasonal Fruit Salad

Ladurée Coffee, Tea or Hot Chocolate

Paired with a glass of champagne

\$65.00

For parties of 8 persons or more, a 18% gratuity charge will be added to the bill.