

COCKTAILS

Brunch Favourites

Mimosa, champagne, freshly pressed orange juice \$10.00

Royal Ladurée, champagne, fresh strawberries, rose syrup \$14.00

Macaron Rose \$15.00

Grey Goose, raspberry juice, rose syrup, rose-flavoured cream, rose macaron

Macaron Citron \$15.00

Tequila, Limoncello, lemon syrup, lemon-flavoured cream, lemon macaron

Macaron Coffee \$15.00

Whisky, Kahlúa coffee liqueur, coffee syrup, coffee-flavoured cream, coffee macaron

Ispahan \$14.00

Grey Goose, Chambord, lychee liqueur, rose syrup

CHAMPAGNES

Glass

Gardet, brut \$20.00

Veuve Clicquot, brut \$35.00

MOCKTAILS

Rose Royale \$7.50

Floral blend of Ladurée Jardin Bleu Royal tea with a touch of rose and garnished with a red rose petal

Eugénie \$7.50

Delicate combination of Ladurée Eugénie tea, apple and citrus juice touched with notes of pomegranate and elderflower

Virgin Mojito \$7.50

Refreshing blend of lime juice, fresh mint, and Badoit sparkling water

LE BRUNCH

by

LADURÉE

Paris



CROISSANTS

Ladurée Croissant Plain croissant	\$3.50
Croissant aux Noix Walnut croissant	\$4.50
Pain au Chocolat Chocolate croissant	\$4.50
Croissant à la Rose Rose croissant	\$4.50



SAVOURY CROISSANTS

Ladurée Smoked Salmon Croissant, smoked salmon, cucumber, cream cheese, dill	\$11.00
Ladurée Ham & Cheese Croissant, ham, Swiss cheese, mustard mayonnaise	\$12.00



EGGS

Plain Omelet, mesclun salad	\$17.00
Ladurée Omelet, mushrooms, Emmental cheese, ham, tomato, mesclun salad	\$21.00

LE BRUNCH
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AVOCADO TOASTS

Avocado Toast, Ladurée toasted brioche, avocado	\$15.50
Avocado & Salmon Toast, Ladurée toasted brioche, avocado, smoked salmon	\$17.00



FRENCH TOASTS

French Toast, maple syrup <i>or</i> jam and Chantilly cream	\$18.00
Rose Raspberry French Toast, raspberry coulis and rose Chantilly cream	\$20.00

ACCOMPANIMENTS

Mesclun greens	<i>Small</i> \$3.00	<i>Large</i> \$6.00	Smoked salmon	\$6.00
Avocado		\$6.00	Bread roll served with butter	\$3.00
Honey <i>or</i> Jam		\$2.50		

A SWEET TOUCH TO YOUR BRUNCH

MACARONS

Ladurée Macaron	\$3.30
Ladurée Chocolate-coated Macaron	\$3.90
Assortment of 4 macarons of your choice	\$13.20
<i>Surcharge of \$0.60 will apply for each chocolate-coated macaron</i>	

Please select from our today's assortment of classic and seasonal flavours.

LADURÉE CAKES & TARTS

Ispahan	\$11.00
Macaron, rose petal cream, fresh raspberries, lychees	
Rose Raspberry Saint Honoré	\$11.00
Puff pastry, choux pastry, light rose petal custard cream, raspberry compote, rose-flavoured Chantilly cream, rose syrup fondant, fresh raspberries	
Vanilla Millefeuille	\$10.00
Caramelized puff pastry, light vanilla pastry cream	
Raspberry Passion Fruit Tart	\$11.00
Sweet pastry, passion fruit cream, fresh raspberries	
Pistachio Macaron	\$11.00
Pistachio mousseline cream, macaron biscuit, almond pistachio feuilletine, roasted pistachios	
Coconut Passion Fruit Gâteau	\$11.00
Coconut mousse, passion fruit crèmeux, cacao praline feuilletine, chocolate Sacher biscuit, coco-almond and passion fruit glaze	
Elysée	\$11.00
Chocolate sponge cake, hazelnut and almond praline crisp, chocolate crèmeux	

ICE CREAM CUPS

Served with Chantilly cream and meringues

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

Ladurée ice cream by the scoop

One scoop	\$7.60	Two scoops	\$12.00	Three scoops	\$16.00
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