

LA PELLA

APPETIZERS & LIGHT MEALS

Vietnamese Fresh Spring Roll with Nuoc Cham Sauce (SP)

Vegetables with prawns, spring onion, coriander, cucumber sweet & sour sauce

\$ 12

Crunchy Mexican Nacho Chips (V)

Deep fry nacho with Mexican Spicy Tomato and Guacamole Salsa

\$ 10

Chinese Vegetables Spring Rolls

Deep fry vegetables roll with sweet plum sauce

\$ 10

Indonesian Chicken Satay

Grilled chicken satay with Asian spices, peanut sauce and pickle veggies

\$ 14

Chilled Cucumber Gazpacho (V)

Cucumber gazpacho with yoghurt and cilantro

\$ 12

CHOICE OF SALADS

Greek Salad (V)

Romaine lettuce with bell pepper, olives and feta cheese

\$ 12

Fresh Tuna Nicoise Salad

Fresh lettuce with new potato, olives, eggs, grill pepper tuna and lemon dressing

\$ 16

Traditional Caesar Salad (P)

Baby romaine lettuce, crispy bacon, boiled egg with anchovy shaving parmesan

\$ 16

Note : (V) - Contain Vegetarian (P) - Contain Pork (SP) - Contain Chili
All prices subject to 10% service charge 12% T-GST (tourism good services tax)

LA PELLA

SALADS

Mixed Green Salad (V)

Asian mix green lettuce with balsamic dressing

\$ 14

Caprese Salad (V)

Fresh tomato with buffalo mozzarella, balsamic glazed and basil pesto

\$ 16

SANDWICHES

Cheesy Beef Burger

Grill cheese beef burger with fries and Cole slow

~~\$ 18~~ price amended

Traditional Club Sandwich (P)

Brown bread slice, chicken mayo, egg, cheese, tomato and pork bacon with French fries

~~\$ 20~~ price amended

Hot Bacon & focaccia (P)

Grilled bacon with focaccia bread, camembert cheese and potato wedges

\$ 20

CREATE YOUR OWN SANDWICH

Panini Sandwich Asked Server for Available Filling (V)

Panini bread with grill vegetables and cheese

\$ 16

Tuna sandwich with French fries

White or brown bread slice, tuna mayo serves with fries

\$ 14

Crispy fried calamari with garlic mayonnaise

Deep fried calamari with fries and tartar sauce

\$ 16

Note: (V) - Contain Vegetarian **(P)** - Contain Pork

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DESSERTS

“Tarte Tatin” Apple tart

French style caramelized apple tarte with vanilla ice- cream

\$ 16

International Selection of Cheese Platter

Served with grapes , walnut and crispy bread

\$ 20

Summer Fruit Pudding Berries & Crème anglaise

Fresh fruit compote pudding with berry sauce

\$ 14

Chocolate Brownie Tart

Beaked warm chocolate brownie with ice cream

\$ 14

French Crème Caramel

Serves with butterscotch sauce and sweet cream

\$ 12

Gluten and Dairy Free Chocolate Torte (GF)

Serve on side homemade lemon sorbet

\$ 12

Ice Cream by Scoop of two

Vanilla, strawberry, chocolate and fruit & nuts

\$ 6

Exotic Fresh Fruit Platter

Seasonal freshly local sliced fruits

\$ 13

Note : (GF) - Contain Gluten & Dairy Free

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