

L'ASIAN

APPETIZERS

- Edemame (v) 32
- Lafayette wasabi prawns with mango salsa 55
- Sesame prawn toast Sweet & sour sauce 52
- Peking duck spring roll 42
- Thai style tom yum soup with prawns 52

HAND ROLLED DIM SUM

- Crystal shrimp dumplings 37
- Chicken & shrimp gyoza 37
- Chicken & shrimp siew mai 37
- Steamed vegetable dumplings (v) 37
- Bbq chicken char sui 38
- Dim sum selection Platter to share 62

RICE & NOODLES

- Singapore fried noodles with bbq chicken & prawns (s) 58
- Nasi goreng Indonesian style fried rice (s)(n) 58
- Braised beef & wonton noodle soup with pak choy 58
- Malaysian style char kway teow stir fried flat noodles with beef & bean sprouts 65
- Lafayette fried rice with peking duck, bbq chicken & prawns 58
- Pad thai noodles with prawns, beansprouts & tofu (n) 69

MAIN COURSE

- Sweet & sour chicken / prawns with sweet peppers & pineapple 58 / 66
- Malaysian style black pepper beef fillet with sweet basil (s) 74
- Thai green curry chicken / vegetables with lime & sweet basil leaves (v)(s) 55 / 52
- Red curry with beef / duck / prawn, lime & sweet basil leaves (s) 69 / 74 / 79
- Traditional roast duck / crispy duck with pancakes & hoisin sauce 105 / 205
- Teriyaki glazed salmon with pakchoy (s) 90
- Thai style steamed red snapper with ginger, lemongrass & chilli 90
- Kung pao chicken with cashew nuts & dried chilli (n)(s) 69
- Seafood laksa with mussels & prawns (s) 62
- Wok fried seasonal vegetables with oyster sauce, sesame & ginger (n) 52

L'ITALIEN

SALADS & APPETIZERS

- Burrata mozzarella with shaved cecina, watercress & cipollini onions 99
- Buffalo mozzarella heirloom tomatoes, grilled avocado, lemon, olive oil (v) 70
- Crispy fried calamari garlic & herb mayonnaise, c&iid lemon 50
- Bruschetta Fresh tomato, basil, parmesan (v) mushroom & truffle (v), fresh tuna 48 / 52 / 55

PIZZA

- Margherita tomato, mozzarella & fresh basil (v) 58
- Goat cheese cipollini onions, cherry tomatoes, shaved pecorino (v) 65
- Buffalo mozzarella semi dried tomatoes, rocket leaves, extra virgin olive oil (v) 79
- Tuna olive oil, onions, capers & oregano 58
- Char grilled prawns oven dried tomatoes & rocket 68
- Pepperoni with roasted peppers, chilli & Taleggio cheese 65
- 'Arabesque' kibbe with mozzarella, rocket leaves & zaatar 69
- Roasted vegetable calzone fresh tomatoes & mozzarella (v) 69
- Florentine style spinach, portobello mushrooms & free range egg (v) 62
- 4 Cheese pizza mozzarella, taleggio, gorgonzola, fontina (v) 69
- Burrata Al Fumo smoked salmon & capers 79

PASTA Choose your pasta & select your sauce

- Fresh pasta Fettuccine / Fusilli Dry pasta Linguini / Penne
- Bolognese Minced heritage beef & tomato sauce 60
- Carbonara style Veal bacon & parmesan cream 60
- Marinara Mussels, prawns, squid in a tomato herb sauce 72
- Pesto sauce (v)(n) 55
- 'Zaher' fresh ricotta cheese, tomatoes & basil (v) 50

SPECIALITY PASTA & RISOTTO

- Home made ricotta & baby spinach ravioli (v)(n) 65
- Potato gnocchi gorgonzola, pine seeds & parmesan (n)(v) 58
- Truffle linguini wild mushrooms, mascarpone & parmesan (v) 79
- Chilli linguini wild mushrooms, mascarpone & parmesan (v) 79
- Classic beef lasagne 72
- Eggplant parmigiana baked eggplant with tomatoes, mozzarella & parmesan (v) 72
- Wild mushroom risotto procini mushroom, mascarpone cheese, hazel nuts (v)(n) 69

L'INDIEN

APPETIZERS

- Aloo tikki Pan fried potato cutlets with green peas & mixed spices (v) 34
- Lafayette samoza selection Lamb, chicken & vegetable (n) 37
- Pakora selection beetroot, onion & spinach (v) 34
- Pani Puri crisp puffs with potato masala (v) 37

FROM THE TANDOOR

- Tandoori chicken Chicken marinated in a spiced ginger & garlic yogurt 55
- Murgh malai kebab Chicken with yogurt, cream cheese & cashew nuts (n) 59
- Tandoor roasted prawns 'tikka' 84
- Barrah kebab Marinated lamb cutlets with mixed spices & yogurt 76

CURRY served with steamed basmati & poppadom

- Lafayette classic butter chicken (n) / paneer (n) (v) 55 / 50
- Lamb rojan josh Boneless lamb cooked in an onion & saffron gravy 68
- Prawn masala Prawns cooked with a tomato & onion gravy (n) 68
- Chicken / panner tikka masala (v) Spiced tomato based curry (n) 55 / 47
- Chana masala Chickpeas with a blend of spices & tomato 38
- Lamb keema Lamb mince with green peas, cumin, cardamom & bay leaves 58
- Chicken / vegetable jhalfrezi Chicken / vegetables cooked with sweet peppers, onions & tomatoes (n) 55 / 52

BIRYANIS served with raita

- Chicken biryani (n)(s), Vegetable biryani (n)(s) 52 / 48
- Lamb biryani (n)(s), Prawn biryani (n)(s) 62 / 72

BREADS / SIDE ORDER

- Naan / butter naan / garlic 13
- Dal makhani / dal tadka 23
- Lacha paratha 13
- Tandoori roti 13
- Basmati rice 13
- Saffron & pistachio rice (n) 23

LE CAFE

SALADS

- Salad bar Small / large 48 / 69
- Prepare your choice of salads from the Gourmet salad bar.
- Grilled halloumi & heirloom tomato salad pomegranate, red onion, cucumber, fresh mint & citrus dressing (v) 55
- Organic quinoa salad roasted peppers, greek feta cheese, zaatar & pomegranate (v) 58
- Caesar salad warm poached free range egg, crispy bacon & parmesan cheese 52
- Freekah salad roasted peppers, fresh zaatar, crushed pine seeds & Greek feta (n)(v) 50
- Grilled beef salad grilled avocado, gem lettuce & cipollini onions 62
- Rare grilled tuna with pearl couscous salad with avocado-yogurt dressing 62
- Rotisserie chicken salad grilled artichokes, toasted hazelnut & parmesan (n) 58

COLD POACHED SHELLFISH, SERVED OVER ICE

- Served with a selection of sauces
- Poached canadian lobster - whole / halve 310 / 155
- Whole poached jumbo tiger prawns - 3pcs 147
- Lafayette seafood platter 415
- Oysters Market selection, prices starting from per piece 13

SANDWICHES & WRAPS served with hand cut chips

- Tandoori roasted chicken tikka wrap with tamarind & mint yogurt 47
- Crispy shrimp wrap with avocado relish, gem lettuce & sriracha mayo 58
- Smoked BBQ beef brisket roasted peppers & caramelized onion 58
- Rotisserie roasted chicken wrap caesar style, lettuce, crispy bacon & parmesan cheese 55
- Crab & avocado on grilled sourdough 52
- Classic roasted chicken club sandwich 37
- Quiche Check with your waiter for todays range chef selection 37

SOUP

- Wild mushroom garlic crostini (v) 44
- Pumpkin & butternut squash Roquefort & hazelnut oil (n)(v) 44
- Roasted local organic tomato & basil (v) 44
- Moroccan haria with lamb dates & eggs 52
- Farmhouse roasted chicken & vegetable soup 40

LE GRILL

APPETIZER

Le Grill steak tartare smoked bacon & egg yolk dressing *with hand cut chips	58 / 99
BBQ short rib croquette caramelized onions & roquefort	55
Spicy tuna tartare avocado, toasted sesame seeds & puffed tapioca	55
Le Grill Mezzeh for the table	79
hummus nero (n)(v)	
Moroccan spiced butternut hummus (v)	
Edamame hummus (v)	
Served with a selection of crisp breads & cracker	

FISH & SEAFOOD cooked over charcoal

Jumbo prawns 4pcs	168
Whole seabass	145
Scottish salmon fillet	115
Classic fish & chips Sustainable Cod & hand cut chips, served with tartare sauce	85

KEBABS served per skewer

Harrisa marinated lamb skewer	29
Heritage beef smoked garlic oil & sea salt	34
Miso glazed beef with sesame	34
Chicken taouk	28
Prawns smoked garlic, chilli & grilled lime	34

ROTISSERIE CHICKEN

Local farmed Chicken quarter / half / whole	47 / 74 / 135
Slow roasted lamb served table side shredded with olive oil, spices & lemon	132

LE GOURMET BURGERS served on brioche bun with hand cut chips

Classic Burger 100% Angus beef, gem lettuce, heirloom tomatoes, mayonnaise, cheddar cheese & grilled onions	90
Chicken tikka onions, tomatoes, tamarind dressing, avocado & cori&er yogurt	79
Pulled BBQ beef brisket 'burger' Jalapeno & avocado salsa, crispy onion rings & spicy smoke mayonnaise	89
The Breakfast burger 100% Angus beef, grilled veal bacon, fried egg & tomato salsa	89

SIGNATURE CUTS Cooked over charcoal served with a choice of sauce

100% grass fed New Zealand tenderloin 200gms / 300gms	132 / 185
Heritage 'Bavette' (Best served medium rare)	99
Heritage rib eye 350gms	168
Wagyu beef fillet Marble score 7 to 9 200gms / 300gms	289 / 385
Australian lamb cutlets	145
Angus Tomahawk to share, served with a selection of roasted vegetables	480

Sauces

Black peppercorn / Wild mushroom / Bearnaise / Lemon butter	13
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DISHES TO SHARE

Lafayette hand cut chips (v)	29
Duck fat roasted potatoes	29
Grilled asparagus with citrus butter (v)	34
Sautéed portabello mushrooms (v)	34
Creamy mashed potatoes (v)	29
Seasonal salad (v)	29
Char grilled baby aubergine with miso (v)	30

MOROCCAN SPECIALTIES

Braised lamb shank tagine with prunes & almonds (n)(s)	88
Corn fed chicken tagine with preserved lemons & olives	79
Vegetable tagine Slow braised vegetables with signature spices (v)	74
Chicken couscous with vegetables	76
Lamb shank couscous Braised lamb with vegetables	82
Vegetable couscous with braised vegetables (v)	74

SUPERNATURAL KITCHEN

DRINKS

Whole young coconut electrolyte rich fresh raw nutty water, fresh coconut	19
Matcha Frappe probiotic almond milk & matcha green tea powder, sweetened with dates	37
Iced chai latte probiotic nut & coconut milk, cinnamon, cloves, ginger, cardamom & black pepper, sweetened with dates	37

JUICES

Super exotic pineapple, lemongrass, lime, green apple, ginger & coconut water	40
Super green spinach, green apple, spirulina, celery & cucumber	40
Super powerful a shot of apple ginger & lucuma	21

SMOOTHIES

Super boost pineapple, banana & celery	37
Super clean greens, banana & dates	37
Super smooth Chia seeds, mango & pineapple	40

APPETIZERS

Crispy "not duck" style rolls coconut & courgette filled wrappers	40
Tom kha soup Authentic creamy thai coconut soup	45
Hazelnut tart Shitake cream & portobello mushroom tart	34
Cream cheese fresh herb cashew cream cheese with vegetables & chia crackers	40
Super cheezy kale salad pumpkin seeds & marinated cherry tomatoes	40

BRUNCH

Pink dragonfruit smoothie bowl coconut water, bananas & superfood toppings	49
Acai superfood smoothie bowl rawnola & coconut	49
Banana pancakes hazelnut chocolate spread & berry sauce	46
Peanut protein bread raspberry chia jam	40

MAIN COURSE

Roasted vegetable pizza courgette, mushroom & baby tomatoes with fresh tomato sauce, pesto & cashew cheese	72
Truffle mushroom pizza truffled cashew cream, marinated Portobello mushrooms, crispy onions & parmesan cheese	79
Putanesca pizza sundried tomato sauce, almond ricotta cheese, black olives & capers	68
North indian curry with lemon cauliflower rice creamy spiced cashew curry with marinated vegetables & light coali rice	51
Portobello burger cheezy sauce, fresh tomato, homemade pickles, crispy onion & a side of creamy coleslaw	55
Lasagne Spirals of beetroot & zucchini layered with cheezy white sauce & chunky sun-dried tomato sauce, marinated cherry tomatoes & parsley oil	49
California sushi rolls fresh vegetables sesame cauliflower rice wrapped up in nori served with wasabi, tamari & our in-house pickled ginger	48
Onion vegetable wrap harissa, greens & vegetables, vegan mayo & homemade sauerkraut	59
Truffle beetroot ravioli tender greens, rose petal & walnut salad	73
Smoked "salmon" on onion bread with chive cream cheese & a tender garden salad	73

CHEESE

Cheese board the dairy-free dream has arrived-cultured nut-based cheeses served with homemade fig jam & crackers	97
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SIDES

Super cheezy kale chips	16
Sauerkraut One homemade version	19
Humus & crackers	24
"Everything" coleslow	19

DESSERTS

Cheesecake Ask for today's flavour	40
Chocolate orange slice	41
Carrot cake	41
Banoffee pie	44
Toffee apple pie with cream	44
Rich chocolate brownie	40