PETIT PLATES

A TASTE OF THE DESTINATION

Petit Plates offers unique bites with a chic twist, featuring a curated selection of European classics with a distinctly local flavour.

Each destination-inspired dish highlights local, seasonal ingredients for a fresh take on small plates.

BEEF RENDANG CROQUETTES/\$12.00

Sautéed rendang-flavoured minced beef balls, crusted with crispy mashed potato

BLUE SWIMMER CRAB BREADED QUENELLE TARTINE/\$12.00

Served on mantou bun tartine, accompanied by chilli crab sauce

Le MERIDIEN

CRISPY NACHO CHEESE WAFFLES/\$10.00

Topped with chicken floss

DUCK SPRING ROLL/\$12.00

Filled with crispy mushrooms, ground peanuts and Hoisin sauce

LAKSA QUICHE/\$10.00

Savoury pastry tart crust with egg and aromatic, spicy laksa filling

SPICED NUTS/\$8.00

Szechuan-style nuts

SMOKED SALMON TARTINE/\$12.00

Topped with gratinated salted egg cheese