

LATITUDE

Celebrate a kaleidoscope of flavours at **LATITUDE BISTRO**. Discover chef-driven cuisines that are exquisitely and freshly prepared with quality produce, which tantalise the tastebuds and warm the soul.

BREAKFAST PLATES














Available from 7.30am – 10.30am

 Eggs Benedict	18.8
poached eggs, honey baked ham, mesclun salad, English muffin, hollandaise sauce	
Smoked Salmon & Eggs	18.8
scrambled eggs, sour dough, capers, mesclun greens, English muffin	
  Homemade Granola	12.8
mixed berries, citrus fruits, vanilla yogurt, honey, mint	

ALL DAY OPTIONS

  LATITUDE Breakfast	22.8
applewood smoked bacon, pork bratwurst, sautéed mushrooms, baked beans ragout, vine tomatoes, sourdough, tater tots, mesclun greens choice of scrambled/ poached/ sunny side-up 2 eggs per serving	
  Avocado on Toast	15.8
pomegranate, pumpkin seeds, dukkha spice, sourdough	
  Waffles & Fruits	14.8
acacia honey mascarpone, tropical fruits, wild berries, granola crunch, caramel sauce add on vanilla ice-cream	
  Acai Bowl	14.8
fresh berries, banana, granola, chia seeds	

SNACK PLATES

  Snacks Platter	29.8
buttermilk spiced mid-wings with jalapeño glaze, chicken satay, calamari, pork bratwurst, battered barramundi, fries	
  Buttermilk Spiced Mid Wings	15.8
jalapeño soy glaze, cashew nuts, chives, sesame seeds, lime	
  Black Truffle Fries	15.8
seasonal black truffle, fried eggs, chives	
 Satay	14.8 6pcs 23.8 12pcs
choice of chicken or beef, peanut gravy, cucumber, onions, rice cakes	
Spiced Calamari	13.8
dashi aioli, lime	
   Wok-fried Crispy Rice Noodles	12.8
dried chilli sauce, cashew nuts, garlic, scallion	
 Tater Tots	12.8
sour cream, chives	
 IMPOSSIBLE™ Kofta	12.8
mint chutney, garlic naan	
 Fries	10.8






SHARING PLATES

 200 days Grain-fed Black Angus Tomahawk (from 1.2 kg – 2kg)	0.14 /gram (serves 2 – 4)
onion & garlic confit, mashed potato, grilled vegetables, salsa verde, au jus <i>Please allow 45 minutes of cooking time.</i>	
 Steamed Mussels 500g (Seasonal)	38.8 (serves 2)
onions, garlic, thyme, tomatoes, white wine, pesto toast add on pesto toast (2 slide)	

BIG PLATES

 Steak & Quinoa	29.8
sautéed mushrooms, quinoa, wild rocket, ginger balsamic reduction	
Steak & Frites	28.8
250g Australian grass fed ribeye, garlic confit, au jus, salsa verde	
 Baby Back Ribs	25.8
homemade kansas barbecue sauce, grilled vegetables, fries	
 16-hour Braised Beef Cheek	24.8
wilded kale, mashed potato, sautéed wild mushrooms add fresh seasonal truffle 3g	
  Oven-roasted Spatchcock	24.8
roasted roots vegetables, sautéed mushrooms, mashed potato, chicken gravy	
 Barramundi & Chips	21.8
fries, homemade tartar sauce	
 Salmon & White Haricot Bean Ragout	19.8
cannellini beans ragout	
  IMPOSSIBLE™ Smashed Burger	21.8
jalapeño barbecue sauce, cheddar cheese, onion confit, gherkin, mustard, fries, potato bun	
 LATITUDE Burger	17.8
jalapeño barbecue sauce, cheddar cheese, onion confit, gherkin, mustard, fries, potato bun	
 Chipotle Chicken Burger	15.8
baby gem, chipotle aioli, fries, potato bun	
Grilled Turkey Ham & Cheese Sandwich	17.8
sourdough, honey mustard, onion confit, fries, mesclun salad	




add on sides for big plates

 sautéed mushrooms	12
 mashed potato	8
 sautéed kale with almond flakes & lemon juice	12
 roasted vegetables	10
 pesto toast (2 slices)	5












PIZZA & PASTA

Gyu Shogayaki	26.8
USDA short plate, camembert cheese, yakiniku sauce, sesame seeds, spring onion	
 Prosciutto de Parma	24.8
san marzano tomato, mozzarella cheese, wild rocket, grana padano, extra virgin olive oil	
 Hawaiian	19.8
san marzano tomato, mozzarella cheese, honey baked ham, pineapple	
Pepperoni	19.8
san marzano tomato, mozzarella cheese	
 Margarita	18.8
san marzano tomato, mozzarella cheese, basil, extra virgin olive oil	
 16-hour Slow Cooked Beef Cheek with Truffle	26.8
red wine, garlic, Italian parsley, grana padano, pappardelle	
 Granchio	27.8
jumbo crab, kombu, garlic, cherry tomatoes, linguine, extra virgin olive oil	
 Beef Ragù	20.8
minced beef stew, garlic, Italian parsley, grana padano, pappardelle	
 Carbonara	15.8
Bacon, egg yolk, grana padano, linguine	
  Aglio Olio con Peperoncino	14.8
chilli, garlic, Italian parsley, spaghetti, extra virgin olive oil	
 Vongole	22.8
squid ink linguine, garlic, birds eye chilli, tomatoes, Italian parsley, white wine, extra virgin olive oil	

add on for pizza & pasta

 prawns	5
 clams	6
 crab meat	8




HEALTHY PLATES

 Salmon Poke Salad	18.8
quinoa, kale, grilled zucchini, hijiki, edamame, avocado, baby red radish, pumpkin seeds, sriracha mayonnaise, sesame seeds	
 Burrata Cheese	18.8
grilled vegetables, tomatoes, onion confit, basil pesto, ginger balsamic reduction, wild rocket, extra virgin olive oil	
   Fattoush & Grains	17.8
chickpea hummus, superfood grains, grilled zucchini, tomatoes, avocado, kale, baby gem red radish, pine nut remoulade, pomegranate, lemon vinaigrette	
 Baby Gem Salad	14.8
watercress, cucumber, crusted eggs, mint, honey mustard	
   Caesar Salad	14.8
baby gem, streaky bacon, herbs croutons, grana padano, boiled eggs add ½ oven baked spatchcock add smoked salmon	
  Cream of Mushroom Soup	13.8
sourdough, chives	

ASIAN PLATES

 Claypot "Black Truffle" Crab Meat Fried Rice	19.8
soy reduction, carrot, egg white, scallion, garlic chips	
 Claypot Chicken Rice	15.8
free-range chicken, Chinese sausage, salted fish, dark soya sauce	
Hainanese Chicken Rice	15.8 Thigh 12.8 Breast
poached chicken, cucumber, soya sauce, homemade chilli, ginger sauce	
  Nasi Goreng	14.8
chicken satay, mid joint wings, sunny side egg, sambal chilli	
  Murgh Makhani Butter Chicken	18.8
chicken tikka, spiced tomato gravy, garlic naan add garlic naan	
  Braised Pork Trotter Vermicelli	18.8
shiitake mushrooms, seasonal vegetables, silver sprouts, chestnut, pork lard, lime, homemade sambal belacan	
  Seafood Hor Fun	17.8
prawns, squid, fish fillet, seasonal vegetables, egg gravy	
 Black Angus Beef Hor Fun	16.8
seasonal vegetables, gravy	
  Prawn & Pork Rib Noodle	16.8
yellow noodle, prawn broth, chilli powder, sliver sprout, pork lard	
  LATITUDE Char Kway Teow	16.8
yellow noodle, rice noodle, Chinese sausage, eggs, surf clams, sliver sprouts, chye sim, prawns, sliver fish, fermented radish	
  Penang Char Kway Teow	15.8
rice noodle, chives, chinese sausage, sliver sprouts, prawns	
  Hokkien Prawn Noodles	15.8
roasted pork belly, squid, eggs, sliver sprouts, yellow noodle, rice vermicelli, lime, home-made sambal belacan	
  LATITUDE Laksa	15.8
rice vermicelli, prawns, sliver sprout, egg, beancurd puff, fish cake, homemade sambal chili	
  Vegetarian Mee Goreng	13.8
beancurd, potato, sliver sprouts, seasonal vegetables	
 Carrot Cake	12.8
prawns, fermented radish, eggs, scallion choice of black or white	

add on for asian plates

 prawns	5
 surf clams	5
 crab meat	8

JUNIOR PLATES

Barramundi & Chips	12.8
fries, ketchup, dill tartar sauce	
 Bangers & Mash	12.8
pork bratwurst, brown gravy	
Chicken Nuggets	12.8
fries, ketchup	
Beef Bolognaise	11.8
spaghetti, grana panado	
Margarita Pizza	11.8
san marzano tomato, mozzarella cheese, grana padano	
Hawaiian Pizza	11.8
san marzano tomato, honey baked ham, mozzarella cheese	
Egg Fried Rice	11.8
sunny-side up, mid-joint wings	

DESSERT

Dark Chocolate Molten Cake	11.8
with vanilla ice-cream	
New York Cheesecake	11.8
with raspberry sorbet	
Classic Tiramisu	11.8
Durian Pengat	10.8
Ice Cream (Single Scoop)	6
choice of chocolate, strawberry or vanilla	

 Signature	 Gluten Free	 Vegetarian	 Pork
Spicy	Peanuts	Seafood	