



Le Hidesign Café News | Issue 001 | Free

TAPAS

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| Smoked salmon with capers and radish sauce served on a home baked baguette | 180 |
| Italian parma ham on a honeydew melon boat | 220 |
| Moroccan falafel with hummus | 150 |
| Crispy prawn dumplings with rice vermicelli and a chilly dip | 170 |
| Scampi grilled with lemon, olive oil and garlic | 170 |
| Hot olives filled with ricotta cheese | 150 |
| Olive oil, herbs marinated mushrooms and olives | 150 |
| Baked mushrooms with mozzarella cheese | 140 |
| Brandy infused pineapple wrapped in crispy bacon | 150 |
| Prawns with curry mayonnaise served in a tomato cup | 170 |
| Paprika flavoured chef's special shrimps | 150 |
| Spinach and ricotta parcels | 120 |
| Beer battered calamari rings with tartar sauce | 120 |
| Chicken liver pate with home baked baguette | 120 |
| Spanish omelette | 100 |
| Special of the day | |

Soups

Served with freshly home baked bread and butter

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| Tomato bisque with fresh prawns and a dash of cream | 140 |
| Soup of the day | |

Salads

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| Mediterranean platter <i>Tabouleh, hummus, olives, grilled vegetables, crispy falafel, pita bread and lavash</i> | 180 |
| House special salad <i>Crispy ice berg lettuce tossed with parmesan, croutons and vinaigrette dressing</i> | 180 |
| Antipasti platter <i>Grilled aubergines, zucchini, mushrooms, sun dried tomatoes, cherry mozzarella, mixed capsicum, spanish omelette, black olives served with home made bread</i> | 180 |
| Classic caesar salad with anchovies dressing | Bacon 150 / Chicken 160 / Prawns 170 |
| Hidesign salad <i>3 lettuce salad, cherry tomatoes, blue cheese and walnuts with balsamic vinaigrette</i> | 140 |

SANDWICHES & BURGERS

Served with french fries, our own homemade pink cabbage coleslaw, tomato ketchup and mustard

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| Italian baguette - Filled with prosciutto ham, parmesan cheese, green salad, served with home baked baguette | 250 |
| Pita with falafel, hummus and tabouleh | 160 |
| Tuna baguette - Filled with green salad, tomatoes, tuna, olives, onions, eggs, parsley, garlic mayonnaise, served with home baked baguette | 180 |
| Pondi baguette - tomatoes, sautéed cabbage, chicken tikka, fresh coriander, mango chutney, curry mayonnaise, served with home baked baguette | 150 |
| Chef's special garden baguette - green salad, tomatoes, olives, basil pesto, smoked mozzarella, served with home baked baguette | 150 |
| Cheese and tomato toasted sandwich | 140 |
| Classic beef burger - minced tenderloin, green salad, tomatoes, fried onions, mayonnaise, gherkins, grilled cheese, served in a home baked bun | 180 |
| Classic chicken burger - minced chicken, green salad, tomatoes, chilly tomato sauce, grilled cheese, served in a home baked bun | 180 |
| Grilled vegetable burger - grilled aubergines, sun dried tomatoes, fried onions, fresh coriander, served in a home baked bun | 120 |

Pastas

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| Homemade gnocchi with creamy garlic blue cheese sauce | 250 |
| Homemade gnocchi with napolitana tomato sauce | 250 |
| Fettuccine with prawns, onions, garlic, diced tomatoes, parsley and fresh cream | 220 |
| Spaghetti bolognese <i>ground beef cooked with tomatoes, fresh herbs and grated parmesan</i> | 180 |
| Spaghetti rustica <i>Grilled aubergines, capsicums, zucchini, tomatoes, chilli, parsley, grated parmesan and tomato sauce</i> | 220 |
| Ravioli filled with mushrooms, served with a light cream sauce and parsley | 180 |
| Penne a pesto <i>(basil, nuts, parmesan and olive oil)</i> | 180 |

Desserts

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| Tarte tatin served with vanilla ice cream | 150 |
| Layers of caramelized crepes with lemon curd | 120 |
| White chocolate crème brulee | 120 |
| Death by chocolate | 120 |
| Ile flottante with crème anglaise | 120 |
| Homemade sorbet | 120 |
| Cake of the day | 120 |

DOMESTIC SPIRITS

Standard measure is 30ml

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| Bacardi | 80 |
| Smirnoff | 80 |

INTERNATIONAL SPIRITS

Standard measure is 30ml

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| Scotch J/W Red J/W Black | 200 240 |
| Bourbon Jack daniels / Jim beam | 200 |
| Vodka Belvedere / Ciroc | 200 |
| Gin Bombay sapphire | 200 |
| Tequila | 175 |
| Cognac Hennessey VSOP | 420 |

BEER

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| Lager 650ml | 110 |
| Corona 330ml | 275 |
| Pint Beer – Regular (330ml) | 65 |

MOCKTAILS

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| Jal jeera Roasted cummin and coriander powder, mint leaves, lime juice, sugar and rock salt | 125 |
| Flavoured granitas Lime / flavour of the season | 150 |
| Signature virgin mojito Fresh mint, demerara sugar, fresh lime, fresh ginger and soda water | 150 |
| Kiwi delight Fresh kiwi juice, fresh lime juice, sugar syrup and soda water | 175 |
| Shirley temple Ginger ale and lemonade topped with grenadine | 175 |

LIQUEURS

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| Malibu / Baileys / Cointreau | 160 |
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THE FAVOURITES

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| Jello shot Flavoured jelly with vodka | 100 |
| Spice & Ice Vodka, fresh lime juice, salt, green chilli and soda water | 200 |
| Green mango margarita Tequila, cointreau, fresh lime juice and spiced green mango juice | 200 |
| Mud slide Vodka, kahlua, baileys, ice cream and a dash of chocolate shavings | 250 |
| Chocolate typhoon Vodka, kahlua, liquid chocolate and chocolate ice cream | 250 |
| Coco cooler Bacardi, malibu and tender coconut water served in coconut shell | 250 |

CLASSIC COCKTAILS

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| Dry martini Gin and martini dry | 200 |
| Lime margarita Tequila, cointreau and fresh lime juice | 200 |
| Caipirinha Fresh limes muddled with demerara sugar mixed with bacardi and crushed ice | 250 |
| Frozen daiquiri Lime / flavour of the season | 250 |
| Long island iced tea Rum, gin, vodka, cointreau, coke and fresh lime juice | 300 |
| Sangria Classic spanish wine drink infused with fresh citrus fruits | 400 |
| Kir royale Sparkling wine with creme de cassis | 425 |

COFFEE CLASSICS

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| Cappuccino <i>Strong and frothy. Made from equal proportions of espresso, steamed milk and foamed milk</i> | 60 |
| Café latte <i>Long and milky. A long coffee made from espresso and steamed milk, topped with a splash of foamed milk</i> | 60 |
| Americano <i>Long and black. Espresso topped with hot water</i> | 50 |
| Espresso <i>Short and strong. A dark intense coffee made the traditional Italian way</i> | 50 |
| Doppio <i>A double shot of espresso</i> | 90 |
| Café mocha <i>A long coffee made from espresso and chocolate, topped up with steamed milk and finished with whipped cream and chocolate shavings</i> | 65 |
| Hot chocolate <i>Rich and creamy hot chocolate for an indulgent experience</i> | 60 |

TEA SPECIALS

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| Assam <i>A strong full-bodied tea from India, which has a distinctive 'malty' flavour</i> | 60 |
| Darjeeling <i>An aromatic and astringent tea from India, with a hint of almonds and wildflowers</i> | 60 |
| Earl grey <i>A blend of black teas scented with oil of bergamot</i> | 60 |
| Flavored tea <i>Strawberry / Peach / Apricot</i> | 60 |
| Herbal tea <i>Jasmine / Peppermint / Camomile</i> | 60 |
| Green tea | 60 |
| Masala tea | 60 |

SOFT BEVERAGES

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| Bottled drinking water | 40 |
| Soft drinks 300 ml | 40 |
| Soda | 35 |
| Red bull / Sugar free Red bull | 125 |
| Diet coke | 95 |
| Fresh Iced tea | 60 |
| Fresh lime soda / water | 50 |
| Fresh fruit juice | 90 |

PASTRIES

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| Butter Croissant | 50 |
| Chocolate Twister | 50 |
| Escargot au Raisin | 50 |
| Pain au Chocolate | 50 |