



CHOCOLATE DRINKS

Au Chocolat frozen hot chocolate - 12

an all-time favourite, you won't be able to resist this cold chocolatey rush! Rich & creamy chocolate fudge topped with whipped cream & chocolate shavings. Need we say more?

Au Chocolat hot fudge - 10

scores of people are passionate devotees of this signature beverage. It is the perfect cuppa of rich, delicious & creamy hot chocolate that never fails to warm up your soul

mango magic - 12

this exotic smoothie is like an island paradise in a glass. A mixture of white chocolate & mango puree, its distinctive flavour is nearly impossible to express in words; it is best to simply experience its sweet, lingering taste.

pineapple pleasure - 12

tangy & invigorating, this tropical beverage is a heavenly concoction of white chocolate & pineapple; the ultimate pick-me-up refresher

banana boost - 12

if there is such a thing as a happy dessert drink, you have found it! Indeed, white chocolate & banana are meant for each other, both are rich, creamy & velvety smooth



Chef's recommendation



FLOATS

root beer / coke / sprite / orange creamsicle - 10

ice cream flavours - vanilla, strawberry or chocolate, a decadent treat made with your choice of soft drinks & ice cream

SMOOTHIES

strawberry / banana / pineapple / mango - 12

try our healthy, thirst-quenching smoothies, made with yogurt, fruits & fresh fruit juices

MILK SHAKES

chocolate / vanilla / strawberry / cookies & cream /

chocolate espresso bean / peanut butter / strawberry banana - 10

an all-time favourite of adults & children alike, this creamy classic really needs no introduction.

JUICES

orange juice - 8

cranberry juice - 8

apple juice - 8

ice lemon tea - 9



SOFT DRINKS

coca cola - 6

coke light - 6

sprite - 6

“sproke” - 6
(half sprite / half coke)

root beer - 6

orange - 6

grape - 6

WATER

perrier 330 ml - 7

llanllyr distilled - 12

llanllyr sparkling - 12

HOT BEVERAGES

freshly brewed coffee* - 6

cappuccino - 7

espresso single/double - 6/8

mocha (hot/cold) - 7/9

latte (hot/cold) - 7/9

decaffeinated coffee - 6

*We feature Graffeo Coffee  in our restaurant



SELECTION OF TEAS

Au Chocolat dream - 12

this magical mixture of tea and chocolate is hand-mixed by our chocolatier and sure to please

berry wonderful - 12

a mix of apple pieces, elderberries, rosehip peel and strawberry fruit granules, sure to tickle your taste buds

peppermint pleasure - 12

a cool and refreshing brew, perfect for enlivening your day and awaking your inner energy

African safari - 12

from the Western Cape province, this precious Rooibos tea will take you to faraway lands with its soothing herbs

English breakfast - 10

popularised by Queen Victoria, this black tea is full-bodied, robust, rich & goes well with milk & sugar

earl grey - 10

this fine black tea has a distinctive aroma & intense flavour that makes it the king of all black teas

darjeeling - 10

with delicate harvesting conditions in the best tea estates, this black tea is light but has its own individually delectable aroma & flavour

camomile - 10

best after a long day out, let this tea sooth & calm you with its floral aromas

*We feature Clipper Teas



in our restaurant



DRAFT BEERS

	1/2 Pint	Pint
Stella Artois	10	14
Hoegaarden	10	14
'New' Taiwanese Fruit Beer - 12 (Lychee, Mango, Pineapple, Grape or Green Apple)		

WINES

Champagne	Glass	Btl
AC Sangria (a refreshing mix of red wine, fruit juices and slices of fresh fruit)	14	
Louis Roederer Brut NV	23	140
White Wine		
e.Guigal Cote du Rhone Blanc 2010	16	80
Masi Masianco Pinot Grigio - Veneto 2010	15	75
Oxford Landing Chardonnay RV 2010	14	70
Willi Schaefer Graacher Riesling Kabinett 2010		85
Maison Kerlann Chablis 2010		80
Jean Max Roger Sancerre 2010		90
Red Wine		
e.Guigal Cote du Rhone Rouge 2009	16	80
Masi Bonacosta Valpolicella 2009	15	75
Oxford Landing Cabernet Shiraz RV 2010	14	70
Talenti Rosso di Montalcino 2009		85
Clarendelle Rouge by Haut Brion NV		80
Morton Estate White Label Hawkesbay Pinot Noir 2010		80



ALL DAY DINING MENU

HANDMADE CRÊPES

(selection of classic or chocolate crepe)

Savoury Crêpes

(served with salad topped with Au Chocolat's unique chocolate balsamic vinaigrette)

creamy chicken & mushroom - 18 🎀

succulent chicken fillet served with sautéed mushrooms, bacon, garlic & sour cream

shellfish fiesta - 22

succulent tiger prawns, flower clams, and stewed pacific crab meat in white wine & red shallots cream sauce, finished with homemade garlic pesto

smoked salmon - 20 🎀

smoked Norwegian salmon with crunchy Granny Smith apples covered in a rich cream cheese sauce

Parma ham - 18

quality aged prosciutto de Parma, sweet rock melon & fine Swiss gruyere cheese



HANDMADE CRÊPES

(selection of classic or chocolate crepe)

Sweet Crêpes

(served with crème chantilly)

Au Chocolat - 16 🍷

velvety French vanilla ice cream lined with our signature *Au Chocolat* fudge sauce & finished with fresh strawberries topped with almond flakes

nutty chocolate banana - 16

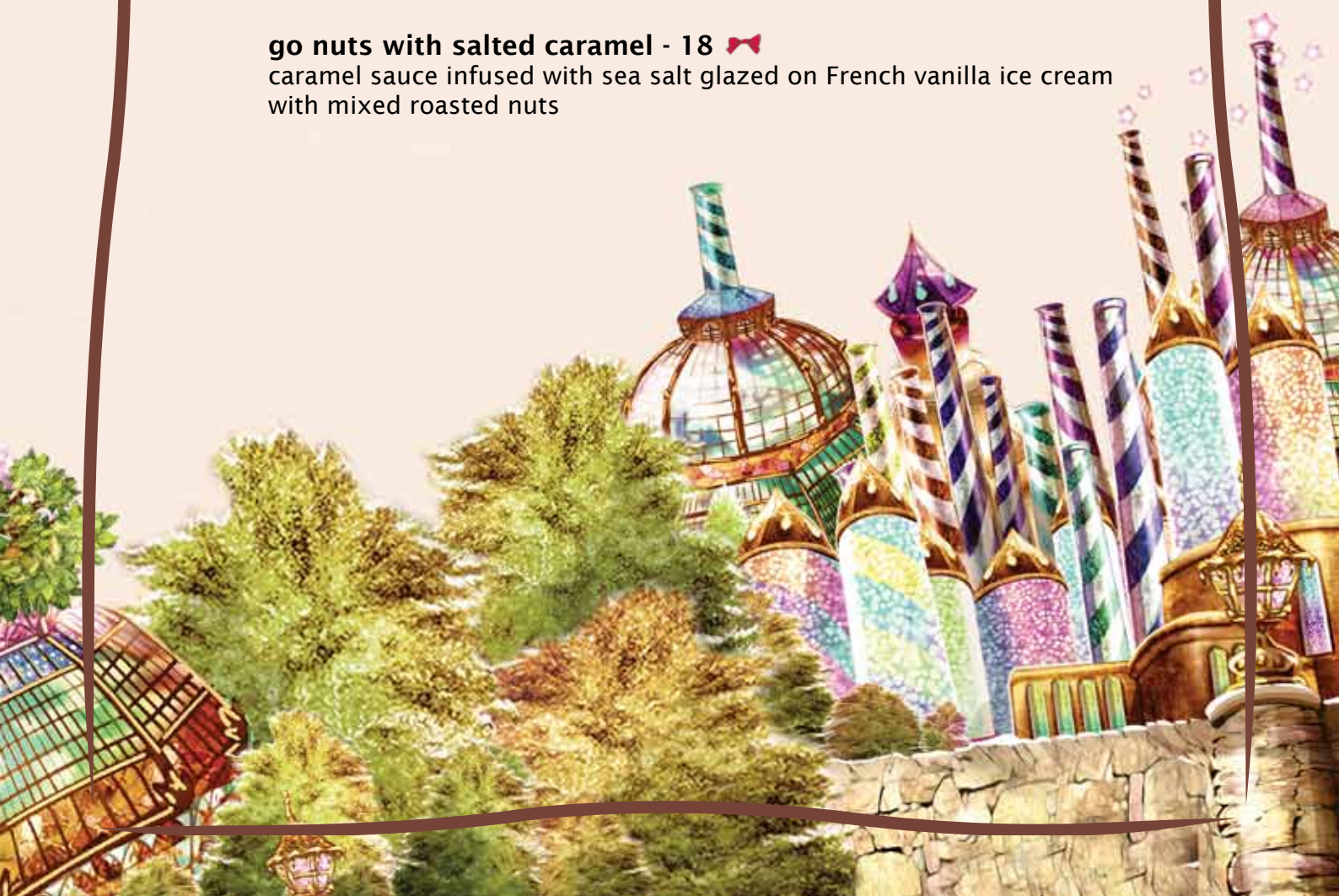
tantalising caramelised bananas mixed with handmade hazelnut chocolate jam, topped with a drizzle of creamy condensed milk

apple & walnut fantasy - 18

caramelised mixture of sweet red apples & granny smith apples with a scoop of French vanilla bean ice cream topped off with roasted walnuts, chocolate crispy pearls

go nuts with salted caramel - 18 🍷

caramel sauce infused with sea salt glazed on French vanilla ice cream with mixed roasted nuts



BREAKFAST

(All Day)

French Toast & Pancakes

hearty *Au Chocolat* pancakes - 20

layer of stacked fluffy pancakes stuffed with crispy bacon & sliced ham
served with tater tots & scrambled eggs

hens in the blanket - 20 🍷

pan-fried chicken sausages wrapped with hot fluffy pancakes, served with
scrambled eggs, tater tots and grilled tomato

beignets delight – 3 pc – 8 or 5 pc – 15

fresh warm donuts coated with icing sugar, drizzled with Au Chocolat
fudge sauce and maple syrup for the perfect sweetness and fluffy texture

sweet morning pancakes - 16

grow a little taller with a scoop of French vanilla ice cream - 19

four layers of fluffy hot pancakes served with caramelised banana,
mixed berries, butter, maple syrup & dusted with powdered sugar

stuffed French toast - 18 🍷

two slices of brioche bread filled with plump berries & indulgent
mascarpone cheese coated with cornflakes for that ultimate crunch

choose to add toppings to any sandwich

fried egg - 2

bacon - 5

grilled portobello - 5

avocado - 5



Eggs

Au Chocolat king breakfast - 26 🍷

dine like a king with the best breakfast items - Pan-fried chicken chipolata sausages, crispy bacon, smoked salmon, black truffle scrambled eggs, grilled tomato, tater tots, sliced avocado and brioche bread with butter

the great carnivore - 20 🍷

ham, mushrooms and cheddar cheese sautéed to perfection with three eggs, served with tater tots, crispy bacon strips, pan-fried chipolata sausages and brioche bread

the hardworking farmer - 20

tomatoes, cheddar cheese and mushroom folded into three light and fluffy eggs served with tater tots, baked Roman tomatoes with cheese, sliced avocado and brioche bread

Au Chocolat benedict - 18 🍷

our own variation of eggs benedict; perfectly poached eggs atop bacon, spinach, tomatoes on an English muffin smothered in our very own hollandaise sauce infused with red wine & dark chocolate. Not for the faint hearted

eggs royale - 18

two poached eggs with smoked salmon, tomatoes & buttery hollandaise sauce on a toasted English muffin

eggs florentine - 17

two poached eggs placed on a toasted English muffin with spinach, tomatoes & buttery hollandaise sauce

eggs benedict - 18

two poached eggs on a toasted English muffin with Parma ham covered in buttery hollandaise sauce

ultimate benedict - 22

hot fluffy pancakes topped with sautéed spinach, tomatoes, crispy bacon, roasted ribeye steak, roasted chicken & two poached eggs with our very own red wine & dark chocolate infused hollandaise sauce



Chef's recommendation



FINGER FOOD & BITES

cheesy tater tots - 15 🍷

crispy golden brown tater tots served with melted cheddar cheese sauce, homemade chunky tomato sauce, sour cream and spring onions.

battered calamari rings - 14

pacific squid cut into rings coated with crispy batter, fried till golden brown & served with our signature green tartar sauce

corn-fed chicken tenders - 16

strips of chicken breast, coated with golden brown bread crumb batter served with our bbq sauce

handmade mini crab cakes slider - 18 🍷

specialty seasoned crab cakes made in-house with guacamole, tomato & caramelised banana ketchup sauce sandwiched between mini sesame coated burger bun

loaded trio potato boat -15 🍷

crispy Idaho potato skin loaded with homemade tomato sauce & tasty guacamole topped with shredded orange cheddar & mozzarella cheese, finished with sour cream & spring onions

mushroom bites - 14 🍷

mushrooms simmered in red wine sauce, paired with our freshly baked bread, served with tasty tomato & olive jam

spicy chicken wings - 16

chicken wings marinated in our secret spices, fried golden brown then coated with our special spicy buffalo sauce

french fries - 12

strips of crispy potatoes served with mayonnaise & BBQ sauce

truffle fries - 15 🍷

strips of crispy potatoes drizzled with fragrant white truffle oil & seasoned with truffle sea salt, served with mayonnaise & BBQ sauce

sweet potato fries - 12

crunchy sweet potato fries served with mayonnaise & BBQ sauce

plum powder tossed sweet potato fries - 14

crispy sweet potato lightly tossed with sweet & sour plum powder served with mayonnaise & BBQ sauce



SOUPS & SALADS

classic French onion soup - 14 🍷

sweet caramelised onions cooked in rich veal broth & topped with grated parmesan

soup of the day - 11

check with your friendly server for the soup of the day

Italian tomato - 18

tomatoes, sliced buffalo mozzarella cheese, pickled red shallot rings with shredded basil & white balsamic dressing over a fresh crisp green salad

traditional Caesar - 15

an original recipe by Mr. Cardini's from 1924; crisp romaine lettuce with shaved parmesan cheese, bacon, a poached egg & herb-infused croutons, tossed in our homemade Caesar dressing

choose to add toppings to your Caesar salad

roasted chicken - 4

smoked salmon - 5

poached tiger prawns - 5

modern Nicoise - 20 🍷

freshly picked salad with French beans, roasted potato pieces, feta cheese & sundried tomatoes finished with seared tuna

Au Chocolat **chef's salad - 20** 🍷

shredded roast chicken, pork shoulder ham, crispy sesame lavosh, cheddar cheese, Romaine lettuce, cherry tomatoes, hard-boiled egg, toasted walnuts tossed in Chef's secret dressing



Chef's recommendation



BURGERS & SANDWICHES

(served with fries)

Au Chocolat mega club - 25 🍷

new mega club sandwich double-decked with yummy stuffing - pork ham, bacon, fried egg, baked Portobello mushroom, crispy chicken tender and Swiss cheese, finished with honey mustard mayo spread.

croque monsieur - 16

sliced ham & aged gruyere cheese between two slices of crusty bread, coated with creamy béchamel grilled to perfection

croque madame - 18

sliced ham & aged gruyere coated with creamy béchamel, grilled to perfection between two slices of crusty bread topped off with an egg

minute steak sandwich - 20 🍷

thinly sliced ribeye steak quick seared on the plate served with a fried egg, vinegar slaw, melted Swiss cheese & spicy Russian dressing, served on toast

California smoked salmon sandwich - 20

cold smoked salmon with avocado, tomatoes, sliced boiled egg & red onions with honey mayo, served on toast

portobello mushroom swiss - 20

grilled portobello mushroom with Swiss cheese, balsamic reduction, basil pesto & crunchy walnuts served with toast

Au Chocolat signature burger - 25 🍷

100% USA grain-fed beef patty, packed with cheddar cheese, sundried tomatoes & olive jam, a juicy portobello mushroom & bacon served in a sesame - coated bun

meat lover burger - 25

make it into a meat lover heaven with additional beef patty and extra cheese - 30

100% USA grain-fed beef patty with double cheese and double bacon topping, finished with in-house BBQ mayo spread for the double smoky flavour, served with sesame - coated bun

classic burger - 20

100% USA grain-fed beef patty, topped with cheddar cheese, sundried tomatoes & olive jam served in a sesame-coated bun



PASTA

(selection of linguine, penne or bow tie)

homemade garlic herb pesto pasta with prawns - 25 🍷

succulent tiger prawns in our homemade pesto with chilli & spring herbs

aglio olio vongole - 24 🍷

white clams tossed in red chillies, fresh spring herbs & garlic with extra virgin olive oil

wild forest mushrooms - 25

a combination of forest gems simmered in a rich creamy stew, tossed with chopped camembert & fresh parsley

mamma mia! - 25

an all-time favourite – classic bolognese; minced beef cooked in our homemade tomato sauce with rosemary & vegetables, topped with grated grana padano cheese

spicy chorizo - 25 🍷

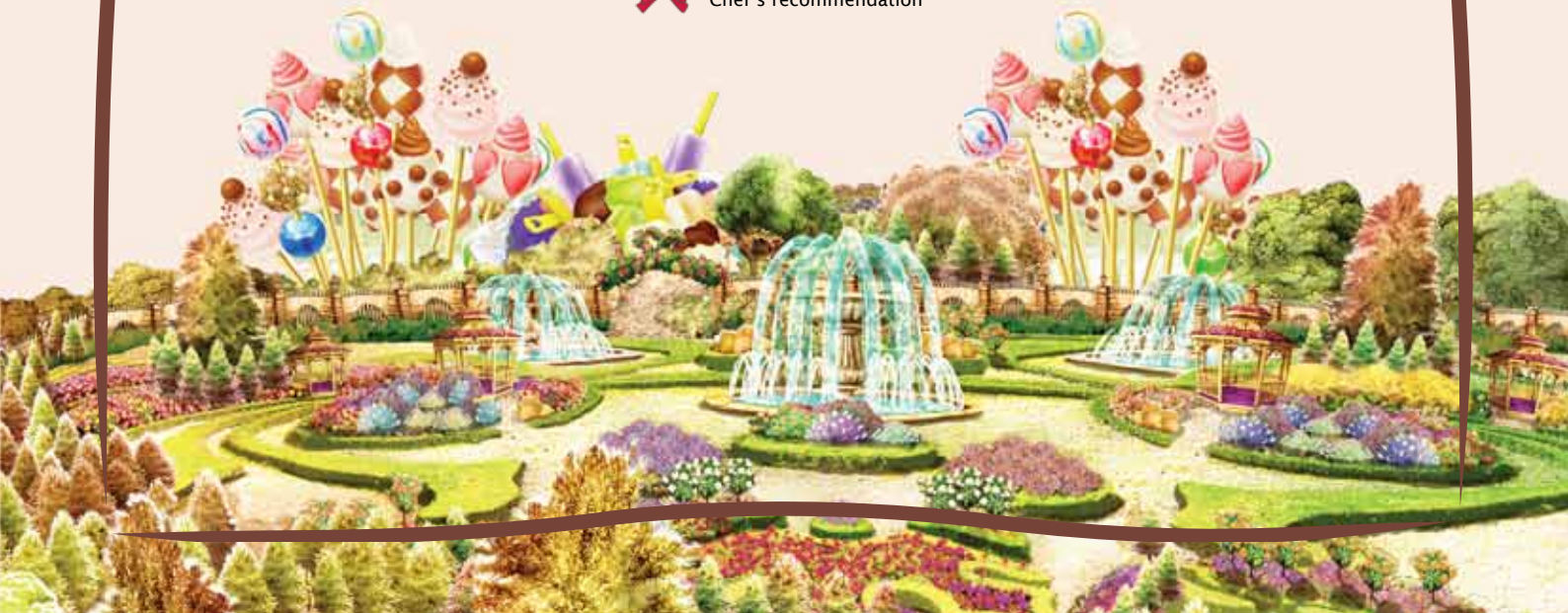
Spanish chorizo cooked with homemade tomato sauce with a dash of hot sauce for that extra kick served with grated cheese & fresh spring herbs

three-cheese macaroni - 24

creamy three-cheese sauce tossed with macaroni, chicken sausages and pork ham, topped with bacon crumbs and baked till bubbly golden brown



Chef's recommendation



ENTREÉS

Au Chocolat mocha pork rib - 35 🍷

perfectly roasted pork ribs marinated and coated with a sinful combination of dark chocolate and gourmet coffee sauce, served with sweet potato fries

steak frites - 42 🍷

Using Prime USDA Certified Angus beef, this juicy and flavourful ribeye steak will simply melt in your mouth. Perfectly marbled for flavour and texture, this cut results in the tastiest and most tender steak. For the real steak lover

handmade Pacific crab cake - 32

Pacific crab with mixed bell pepper, French 'esplette' pepper, in house seasoning, deep fried till golden brown & served with caper lemon butter sauce & mashed potato

roast chicken - 25

(half chicken served on the bone)

tender corn-fed chicken marinated with our secret recipe, roasted to perfection & served with delicious gravy & sweet potato fries

battered fish & spiced chips - 22

lightly-battered white fish fillets with crispy chips, tossed with parmesan & herbs, served with our signature green tartar sauce

duck confit - 27 🍷

a popular classic with an *Au Chocolat* twist, pan-roasted duck thigh served with potato mash, a white wine poached pear & topped off with a tangy chocolate orange sauce

boeuf bourguignon - 26

tender beef cheek, bacon, carrots & mushrooms slow cooked in veal stock & red wine, served with potato mash & brioche bread

cottage pie - 25

minced beef cooked with mushrooms & vegetables topped with potato mash & shredded orange cheddar baked till golden brown



GELATERIA SPECIAL

ice cream - 3.90

choices of chocolate, vanilla or strawberry

ice cream sundae - 12.90

three scoops of ice cream (chocolate, vanilla or strawberry) with your choice of any three toppings from the list below, topped with *Au Chocolat* fudge sauce & whipped cream

banana split - 13.90

three scoops of ice cream lined with a split banana & your choice of three toppings below

gummy worms
mini marshmallows
shredded coconut

chopped peanuts
crushed oreos
chocolate bits

choco-covered espresso beans
jimmies (candy sprinkles)

gelato party (for 2-4 people) - 42.90

10 scoops of our delicious gelato made on premises, topped with *Au Chocolat* fudge sauce & whipped cream. Please check with your server for today's available flavours

gelato frenzy (for 6-10 people) - 99.90 🎀

24 scoops of scrumptious gelato made on premises served in a huge bowl, topped with *Au Chocolat* fudge sauce & whipped cream. Please ask your server for today's available flavours



Chef's recommendation



DESSERTS

caramel apple skillet - 17 🎀

caramel pecan cake baked in a mini-skillet, served warm with a generous portion of sautéed apples, vanilla gelato, glazed pecans & salted caramel sauce - totally "caramelicious"!



Au Chocolat tower cake - 18 🎀

our must-try signature cake - 6 layers of moist chocolate cake filled with milk chocolate chantilly & crunchy chocolate pearls, enrobed in dark chocolate ganache, served with warm *Au Chocolat* fudge sauce & vanilla gelato



espresso pick me up - 16

craving for tiramisu? you'll definitely need this pick me up dessert with mascarpone mousse, espresso-infused sponge cake, housemade sugar cookie & chocolate spoon.



DESSERTS

the *Au Chocolat* macaron burger - 18

fall in love with our sweet interpretation of a classic savory dish - chocolate macaron filled with layers of milk chocolate mousse, passion fruit gelee, fresh strawberries, pistachio sponge and our special sauce served with fried apple wedges & berry compote



NYC x 4 - 17 🎀

try four of our best selling decadent New York style cheesecakes – original, dutch apple pie citrus and *Au Chocolat*. All of our cheesecakes are made with premium American cream cheese



peanut butter brownie fudge pie - 16
be blown away by a scoop of freshly churned peanut butter caramel gelato on top of a warm dark chocolate fudge brownie pie and finished with warm *Au Chocolat* fudge sauce and toasted peanuts



Chef's recommendation

