

ÉTOILE BISTRO – MENU

Diet Menu

Soup

Hot and Sour Mushroom Citronella and Thai Basil infused clear Mushroom soup with diced Apples

White Bean with Orange

Orange segment, Mint and diced Tomato in White Bean soup

Chicken Concommé Celestine

Oxtail

Cream of Wild Forest Mushroom

Main Course

Baked Supreme of Chicken

Baked Chicken Breast coated with Pine Nuts, Raisins and Cider Vinegar served with mixed steamed Brown, White and Wild Rice

Baked Seabass “Arabic Style”

Cumin and Salt substitute marinated Fillet of Seabass baked to perfection with Pomace Olive Oil, accompanied by a light combination of Apple and Celery salad

Soy Marinated Beef

Thinly sliced marinated Beef stir-fried with Chilies, Onions and Bell Peppers, served with mixed steamed Brown, White and Wild Rice

From the Grill

Beef Striploin

Grain-Fed Rib Eye Steak

Grain-Fed T-bone Steak

Lamb Chop

(Served with baked Idaho Potato or French fries, side salad and your choice of Wild Mushroom or crushed Black Pepper sauce)

Crepes

Berry-Berry

Strawberry and Blueberry with Raspberry sauce

The Calvados

Caramelised Apple scented with Apple Brandy

Green Neptune

Prawn and Garlic Chive in Matcha

Harvest Treat

Chicken, Sweet Corn and Red Pepper

The Classic

Sun-dried Tomatoes, studded with Walnuts, Flecked with Micro Basil and classic melange of Eggplant, Zucchini and Pepper

Salads & Appetizers

New Age Garlic Bread

Baked Poppy Seed Soft Loaf with Cilantro, Chives, Chili and Garlic Butter

Étoile's Fried Mozzarella

Mozzarella Cheese coated in special Étoile-style breading, deep-fried golden and served with tangy Tomato sauce

Caesar

Young Romaine tossed in a creamy Cheese and Garlic dressing served with Parmesan Bread Toast

Californian Cobb

Mesclun Salad, Blackened Chicken Fillets, Avocado wedges, Cherry Tomatoes, Orange segments and Mozzarella

From Our Smoke House

Norwegian Salmon smoked at the Equatorial, served with Scrambled Eggs on Horseradish toasted Rye Bread

French Polynesian Nicoise

Mesclun Salad with pan-seared Black Pepper crusted Ahi Steaks, Potatoes, Green Beans, Black Olives and Soy-Balsamic Vinaigrette

Sandwiches & Burgers

Once Upon a Bagel... for Vegetarians

Grilled marinated Capsicum, Eggplant, Tomatoes and Red Onions with Herbed Boursin Cheese on toasted Bagel, served with Potato wedges and Mesclun Salad

The Étoile Hotdog

Equatorial's Giant Beef Sausage, Chili Con Carne, chopped Onions, Gherkins and Mozzarella on Soft Bun served with spicy Potato wedges and Star Slaw

Talking Tex-Mex

100% pure ground Texan Chili Burger with Tomato slices, Sweet Onion Relish and Sour Cream on Soft Bun, served with Corn Fries and Star Slaw

The Star Burger

Étoile's signature Beef Burger, sautéed Shiitake Mushrooms with Red Onions and Monterey Jack Cheese served with French Fries and Star Slaw

Main Course

English Shepherd's Pie

Famous Pie of Minced Beef, Mushrooms and Peas topped with mashed Potatoes

Chicken and Mushroom Pie

Cream of Chicken, Fresh Mushrooms and Corn under a Puff Pastry Crown

Southern Fried Chicken

Golden fried chicken "Southern-style" with crisp exterior and moist meat, drizzled with spicy Cilantro sauce

The Vegetarian Favourite...

Layers of Zucchini and Spinach Lasagne with Thai Red Curry paste, Asian Pesto and shavings of Parmesan Cheese

Pasta Connection

Étoile's all time special, your choice of Pasta:

- Fettuccine
- Spaghetti
- Spinach et Pomodoro Spaghetti (Spinach & Tomato) with choice of Seafood Tom Yam,
- Olive Oil and Salmon
- Napolitaine
- Carbonara or Bolognese sauce

Pan-flashed Soy Marinated Norwegian Salmon - Served with cool and crunchy Cucumber salad

Surf & Turf

Tenderloin of Beef, Prawn-Scallop Medallion with "Truffle Yaki" sauce, Basil Oil and Wasabi smashed Potatoes

Takeaway Snacks

Cream Cheese Danish

Custard-Peach Danish

Doughnut

Round Jam Doughnut

Plain Croissant

Hard Roll

Whole Meal Roll

Matcha Scone

Raisin Scone

Banana-Macadamia Nut Muffin

Blue Berry Muffin

Butter Twist

Cheese Twist

Dorayaki
Egg Sandwich
Cheese Sandwich
Tomato and Lettuce Sandwich
Croissant Tuna Sandwich
Chicken Sandwich
Roast Beef Sandwich
Focaccia Cold Cuts Sandwich
Bagel with Salmon and Cheese Sandwich
Beef Pie
Chicken Pie
Spiral Curry Puff

Beverages

Aerated Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic, Soda,

Hot Drinks

English Breakfast, Cameronian, Camomile, Darjeeling, Earl Grey, Green Tea, Orange Pekoe, Peppermint, Milo, Horlicks, Chocolate, Ovaltine

Mineral Water

Evian
Perrier

Chilled Juices

Guava, Pink Guava

Freshly Squeezed Juices

Apple, Carrot, Honeydew, Lime, Mango, Orange, Pineapple, Starfruit, Watermelon

Bubbly Quenchers

Banana, Mango, Kiwi, Passion Fruit, Strawberry

Domestic Bottled Beer

Anchor, Carlsberg, Guinness Stout, Heineken, Tiger

Imported Bottled Beer

Corona, Foster's, Kirin

Red/White Wine

House pouring by glass
House pouring by bottle

Designer Brews

Varietals...

Also known as 'straight', contain only the very best arabicas from a specific area, resulting in a distinctive coffee with a flavour that reflects the unique environment of that region

Costa Rican

Medium roasted arabicas with a hearty richness and brisk flavour to produce a well balanced Cuppa

Kenya AA

Grown primarily in the central region of Mount Kenya, this snappy coffee has a wine-like after taste

Sumatra Mandheling

A richly smooth and mellow coffee, with such a full body that some even describes it as almost syrupy blends... Are mixed varieties from two or more of the worlds leading coffee-growing areas, carefully selected to complement and enhance each other's qualities

Signature Blend...Our Home Brew

Our very own customised blend of premium arabicas roasted to perfection; rich, full-bodied and aromatic...to be enjoyed anytime of the day

Mocha Java Blend

A classic balance of taste, aroma, acidity and smoothness from this blend of Central American, Yemen and Indonesian Java beans

Dark Roasts...

Feature the pleasant, spicy taste and hearty body of the finest coffees as they are roasted longer than commercial ones to a dark deep brown

French Roast

Carefully roasted selected Colombian and Central American arabicas for the classic flavour enjoyed in the gourmet restaurants of France

Flavoured...

Are premium roasted arabica beans where the highest quality flavours, oils, extracts and natural ingredients have been added to them

Hazelnut Cream

One taste will make this smooth, nutty brew a favourite... the hazelnut flavouring that perfectly blends with the selected arabicas for a rich full flavour

Decaffeinated...

Premium coffees using the patented Swiss Water™ process to remove caffeine in the beans whilst retaining the full flavour of the coffee

Decaf Espresso

If you appreciate the deepest flavour and full-bodied taste, you're an ideal candidate for decaf espresso simply irresistible!

Decaf Mocha Java Blend

Decaffeinated version of the world's most famous blend... Central American beans combined with Yemen mocha and full-bodied Indonesian Java arabicas

Espresso Spoken Here...

If you think espresso is just espresso, take a look again.

Espresso

An intense, full-bodied cup of coffee made with our special dark roasted beans

Tall Espresso

Doubly intense...

Latte Tarik

A latte...Malaysian style, with condensed milk and drawn to build a head of froth

Cappuccino

An espresso topped with equal amounts of steamed and frothed milk

Café Latté

A delightful single espresso combined with double amounts of steamed milk and crowned with frothed milk

Skinny Latté

A latté but made with skimmed milk... for the diet conscious

Flavoured Latté

For those who don't like a strong coffee taste, a latté of your choice with hazelnut, vanilla, raspberry, banana, caramel, Irish creme or coconut flavour

Our Hot Signature Discoveries

Almond & Nuts Delight

An exciting creation of full-bodied coffee mingling with almond and macadamia flavours

Café Caramel Mocha

Rich coffee with a delicate touch of caramel and chocolate, crowned with steamed milk

Hot After Dinner Mint

An espresso of mint, chocolate and magic! Perfect for after dinner

Hot Banana Rhumba

Steamed milk with chocolate and banana flavours

True Mocha

The true decadence of an 'espresso-ionist'... cappuccino with chocolate milk, chocolate Syrup and whipped cream

Coffee 'N' Ice-Cream Creations

Café Frappé

A delightful blend of coffee and premium quality frozen vanilla topped with whipped cream and chocolate sprinkles

Fruit 'Smoothie'

A tropical blend of fresh fruit and vanilla ice-cream

Loco Coco

Chocolate ice cream in a blend of fresh orange and pineapple juice

Milkshakes

A classic combination of fresh milk and strawberries, vanilla, chocolate chip or coffee ices cream

Monkeys In The Mist

A misty blend of fresh bananas, vanilla ice-cream, rich espresso and full cream milk

Arctic Discoveries

Café Froid

Our special blend of intense coffee poured over ice

Iced Blend

A delightful combination of choc and ristretto... perfect for all. A must try!!!

Iced Cappuccino

Espresso chilled with ice, fresh milk and whipped cream

Iced Latte

Espresso with cold milk over the cool sensation of ice

Frozen Mocca

Mocca on ice with rich cream and chocolate syrup

Ice-Cream Menu

Brownie Delight

Chocolate Fudge Brownie with a scoop of Macademia ice-cream nut with chocolate and whipped cream.

Swiss Sunrise

Delicious slice of Apple Pie topped with a scoop of Vanilla ice-cream.

Waffle Dreams

The all time favourite served with a scoop of your favourite Haagen-Dazs ice-cream and caramel syrup.

Banana Split

The all time favourite served with Strawberry, Chocolate & Vanilla ice-cream.

Tutli-Fruity

3 scoops of Strawberry, Cookies & Cream and Chocolate served with slices of Bananas, Pineapple and Strawberries on a hippen basket, topped with Tasty Whipped Cream and Strawberry Sauce.