

# COFFEE BAR

## FILTER

### GUJI RARO NANSEBO AN

A 2% 8.0

#### ETHIOPIA

PROCESS	ANAEROBIC NATURAL
VARIETAL	GUJI LOCAL LANDRACES
REGION	OROMIA, GUJI
ALTITUDE	2100 - 2350 METRES
NOTES	MANGO, DRIED PEACH, ROSELLE

### FINCA SANTA CLARA V.S

A 2% 8.0

#### GUATEMALA

PROCESS	FULLY WASHED & DRIED ON PATIOS
VARIETAL	VILLA SARCHI
REGION	SACATEPEQUEZ
ALTITUDE	1550 - 1890 METRES
NOTES	BLOOD ORANGE, WHITE FLOWERS, MOLASSES

### GUJI MESINA MUJE

A 2% 8.0

#### ETHIOPIA

PROCESS	FULLY WASHED
VARIETAL	LOCAL LANDRACES & JARC 74
REGION	OROMIA, GUJI
ALTITUDE	1850 - 2000 METRES
NOTES	ORANGE BLOSSOM, MANDARIN, WHITE GRAPE

## ESPRESSO-BASED

### HOT

ESPRESSO	A 2% 3.8	FLAT WHITE	C 5% 5.9	BLACK	A 2% 6.0
MACCHIATO	C 5% 4.4	CAFFE LATTE	C 5% 5.9	LATTE	C 5% 6.9
PICCOLO LATTE	C 5% 4.8	CAPPUCCINO	C 5% 5.9	CAPPUCCINO	C 5% 6.9
LONG BLACK	A 2% 5.0	CAFE MOCHA	D 15% 6.2	MOCHA	D 15% 7.2

ESPRESSO FLIGHT	Espressos from each of the origin/blend	A 2% 7.2
BLACK & WHITE FLIGHT	Espresso & cappuccino of the same origin/blend	C 5% 8.8

### EXTRAS

SKINNY **FREE** LARGE **+1.0** SOY MILK **+1.0** OAT MILK **+1.0** ADD SHOT **+0.5** ADD CHOC **+1.0** ADD CHAI **+1.0** DECAF **+1.0**

## SIGNATURES

COCO BREW	Coconut water, cold brew cubes, sour plum juice	E 4% 7.8
HONEY LEMON MINT TEA	Dutch Breakfast tea, honey, lemon, mint leaves	C 10% 7.8
CRIMSON SUNSET	Hibiscus & strawberry cream, melon syrup	D 20% 7.8
HONEYSUCKLE HOJICHA	Hojicha, milk, honey	C 5% 7.8
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	D 18% 7.8
GINGER PEAR SPRITZER	Ginger pear tea, lemon, soda water, pomegranate	C 10% 8.0
LYCHEE LEMONGRASS SPRITZER	Lychee, lemongrass, soda, lime leaf	C 10% 8.0
HONEY ESPRESSO TONIC	Espresso, honey, tonic water, herb mist	D 20% 9.5
GULA AREN MACCHIATO	Gula Aren (palm sugar), oat milk, espresso, cream	D 35% 8.0

## TEA 7.5

● BLACK TEA ● GREEN TEA ● HERBAL/TISANES ● YELLOW TEA ○ WHITE TEA

### HOT

A 2%

TEA BY  
THE POT

- **DUTCH BREAKFAST** A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.
- **COLONIAL EARL GREY** A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.
- **TROPICAL PARADISE** Exceptionally aromatic blend of black tea, florals and tropical fruits, with a touch of lemon peel.
- **LYCHEE GREEN** Classic green tea reimagined with soft hints of lychee and rose.
- **WOLFBERRY & ROSE** Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, mild florals and exotic fruits.
- **GINGER GLOW** Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caf-feinated.
- **CHAMOMILE BLISS** Prized spring-harvested chamomile flowers carefully handpicked and delicately dried. Non-caffeinated.
- **PAI MU DAN** 100% pure white tea buds, leaves and twigs, this tea is processed by artisan farmers to preserve the natural fresh flavours.
- **MELON OOLONG** Delicious taste of juicy melon pieces, accentuated with light florals, leaving you bright-eyed and refreshed.

### COLD

A 2%

- HIBISCUS & STRAWBERRY CREAM** An exquisite blend of hibiscus, rosehip, apple pieces, blackberry leaves, orange Peel, strawberry slices.
- HALIA PYRUS** Delicate white tea blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger.

# KITCHEN

## BREAKFAST

<b>HEARTY BREAKFAST</b> <i>Artisanal chicken sausage, turkey bacon, scramble, sourdough, sauteed mushroom, blistered tomatoes, hash, avocado, baby gems, green goddess.</i>	<b>22.0</b>
<b>SALMON EGG BENNY CROISSANT</b> <i>Smoked salmon, croissant, poached eggs, zataar hollandaise, mesclun.</i>	<b>18.0</b>
<b>"ROTI JOHN"</b> <i>Ciabatta, spiced minced beef, scrambled eggs, sumac yoghurt, sweet chili mayo, mesclun, house dressing.</i>	<b>18.0</b>
<b>B.L.A.T SANDWICH</b> <i>Ciabatta, turkey bacon, lettuce, avocado, tomato, mayo.</i>	<b>15.0</b>
<b>BRIOCHE BREAKFAST BURGER</b> <i>Brioche bun, guacamole, hash, scrambled eggs, turkey bacon, caramelised onion, sweet chili mayo.</i>	<b>14.0</b>
<b>BACON &amp; EGG ROLL</b> <i>Turkey bacon, fried eggs, mayo, ciabatta. Choice of tomato ketchup or smoky bbq sauce.</i>	<b>13.0</b>
<b>TRUFFLED EGG MAYO CROISSANT</b> <i>Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing.</i>	<b>13.0</b>

## MAINS

<b>SIRLOIN STEAK</b> <i>200gm australian striploin, pesto potato, mesclun, spiced seeds, mustard jus.</i>	<b>25.0</b>
<b>MEDITERRANEAN SALMON</b> <i>Pan seared fillet, baby potatoes, tomato sauce, capsicum, onion, olives, oregano, feta cheese.</i>	<b>23.0</b>
<b>ANGUS BEEF BURGER</b> <i>Local artisanal Angus beef patty, turkey bacon, lettuce, tomato, cheese sauce, caramelised onion, shoestring fries.</i>	<b>22.0</b>
<b>FISH &amp; CHIPS</b> <i>Battered Halibut fillets, shoestring fries, tartare sauce, lemon, chives, side salad, house dressing.</i>	<b>21.0</b>
<b>CHICKEN &amp; WAFFLES</b> <i>Buttermilk waffles, fried chicken, sunny side up egg, side salad, house dressing, sweet spicy mayo.</i>	<b>18.0</b>
<b>TACOS (2pcs/3pcs)</b>	
<b>FISH</b> Tortilla, tempura battered halibut fillet, guacamole, slaw, sriracha mayo. <b>14.0/18.0</b>	
<b>GRILLED CHICKEN</b> Tortilla, grilled chicken, avocado, slaw, coriander lime salsa. <b>14.0/18.0</b>	
<b>GRILLED SHRIMP</b> Tortilla, grilled shrimp, avocado, slaw, coriander lime salsa. <b>14.0/18.0</b>	

## PASTAS

<b>SEAFOOD MARINARA LINGUINE</b> <i>Tomato sauce, mussels, squid, prawns, cherry tomatoes, arugula, grated parmigiano.</i>	<b>20.0</b>
<b>CHICKEN ARRABBIATA ORECCHIETTE</b> <i>Grilled chicken, orecchiette, spiced pomodoro sauce, grated parmigiano.</i>	<b>20.0</b>
<b>SEAFOOD AGLIO OLIO LINGUINE</b> <i>Mussels, squid, prawns, cherry tomatoes, chilli flakes, arugula, grated parmigiano.</i>	<b>20.0</b>
<b>CHICKEN PESTO CREAM LINGUINE</b> <i>House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, grated parmigiano.</i>	<b>19.0</b>

<b>PBJ TOAST</b> <i>Brioche, peanut butter, mixed berries compote, granola, whipped cream.</i>	<b>16.0</b>
<b>SMASHED AVO TOAST</b> <i>Sourdough, guacamole, poached eggs, zataar hollandaise, kale, crispy chili.</i>	<b>15.0</b>
<b>GARLIC CHEESE TOAST</b> <i>Sourdough, garlic butter, cream cheese spread, mozzarella, cheddar, mesclun, house dressing.</i>	<b>14.0</b>
<b>GRANOLA BOWL</b> <i>Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.</i>	<b>15.0</b>
<b>FRENCH TOAST</b> <i>Brioche, caramelised banana, mixed berries, peach, pomegranate seeds, pumpkin seeds, coffee caramel.</i>	<b>20.0</b>
<b>WAFFLES WITH ICE CREAM</b> <i>Buttermilk waffles, mixed berries, peach, granola, vanilla ice cream, maple syrup.</i>	<b>18.0</b>

### BREAKFAST YOUR WAY

Build your breakfast the way you like it. Simply add 3 or more add-on items to get your day started!

ADD	SOUP	+5.0	MUSHROOM	+3.0	TURKEY BACON	\$4.0
	TOAST	+3.0	FETA CHEESE	+3.0	GRILLED CHICKEN	\$4.0
	EGG	+3.0	AVOCADO	+4.0	SMOKED SALMON	+5.0
	SALAD	+3.0	SAUSAGE	+4.0		

## SALADS

<b>SMOKED SALMON SALAD</b> <i>Mesclun salad, spiced seeds, feta cheese, pickled onions, cherry tomatoes, japanese cucumber, smoked salmon, house dressing.</i>	<b>17.0</b>
<b>NOT-YOUR-USUAL CAESAR SALAD</b> <i>Baby gem lettuce, japanese cucumber, quail eggs, turkey bacon, halloumi, green goddess dressing.</i>	<b>16.0</b>

## SIDES

<b>SOUP OF THE DAY</b> <i>Served with sourdough.</i>	<b>8.0</b>
<b>HONEY GARLIC CHICKEN</b> <i>Fried chicken, honey garlic sauce, slaw, crushed hazelnut.</i>	<b>10.0</b>
<b>PARMESAN TRUFFLE FRIES</b> <i>Shoestring fries, truffle oil, grated parmigiano, chives.</i>	<b>12.0</b>
<b>PAPRIKA SWEET POTATO FRIES</b> <i>Sweet potato fries, paprika lime, grated parmigiano, chives.</i>	<b>12.0</b>

## KID'S CORNER (Only for 12 Years old & below)

<b>POMODORO ORRECHIETTE</b> <i>Tomato sauce, grated parmigiano.</i>	<b>10.0</b>
<b>CHEESY BACON ORRECHIETTE</b> <i>Cheese sauce, bacon slices, grated parmigiano.</i>	<b>10.0</b>
<b>FISH &amp; CHIP Jr.</b> <i>Battered halibut, shoestring fries, mayonnaise, grated parmigiano.</i>	<b>12.0</b>
<b>CHICKEN &amp; CHIPS Jr.</b> <i>Fried chicken, shoestring fries, mayonnaise, grated parmigiano.</i>	<b>12.0</b>
<b>BREAKFAST OF JUNIOR CHAMPS</b> <i>Hash, scrambled eggs, brioche, sausage.</i>	<b>12.0</b>