

# Ramadan KAREEM



## RASPBERRY COCONUT SODA

LIME, RASPBERRY REDUCTION,  
COCONUT WATER.

\$8.00



## PANDAN MELON LATTE

ESPRESSO, PANDAN & MELON REDUCTION,  
BLEND OF OAT AND WHOLE MILK.

\$8.50



## SEARED BLACK COD WITH RUBY SAUCE

PAN-SEARED BLACK COD, BROCCOLINI, BABY  
CARROTS, POMEGRANATE SAUCE, POMEGRANATE  
SEEDS, EDIBLE FLOWERS.

(FOR YOUR SAFETY, PLEASE NOTE THAT THIS FISH MAY  
CONTAIN SMALL PIN BONES)

\$19.00



## BEEF RENDANG BRIOCHE TOAST

BEEF RENDANG, TOASTED BRIOCHE,  
MESCLUN SALAD, SUNNY SIDE UP EGG,  
CHERRY TOMATOES, EDIBLE FLOWERS.

\$14.00



## POTATO CROQUETTES

BREADED MASHED POTATOES, MINCED  
BEEF, PARMESAN CHEESE, CHEESE  
SAUCE, CHILI SOY SAUCE.

\$12.00



## BEEF & CHICKEN SAUSAGE SATAY BRUSCHETTA

MINCED BEEF & CHICKEN SAUSAGE, SATAY  
SAUCE, TOASTED BAGUETTE SLICES,  
ALFALFA SPROUTS, FETA CHEESE, CHIVES.

\$11.00

# COFFEE BAR

## FILTER

**AQUIARES ESTATE** A 25 8.0

COSTA RICA

PROCESS	NATURAL
VARIETAL	CATURRA
REGION	TURRIALBA, AQUIARES
ALTITUDE	800 - 1400 METRES
NOTES	CARAMELISED PINEAPPLE, PEACH, HONEY MELON.

**ESTEBAN PILLIMUE** A 25 8.0

COLOMBIA

PROCESS	FULLY WASHED
VARIETAL	CHIROSO
REGION	CAUCA
ALTITUDE	1800 METRES
NOTES	LEMON CANDY, YELLOW KIWI, PINEAPPLE KIWI.

**AQUIARES ESTATE CENTROAMERICANO** A 25 8.0

COSTA RICA

PROCESS	CO-FERMENTED EUCALYPTUS
VARIETAL	CENTROAMERICANO
REGION	TURRIALBA, AQUIARES
ALTITUDE	1200 - 1400 METRES
NOTES	GINGERFLOWER, SPEARMINT, CINNAMON SUGAR.

## ESPRESSO-BASED

### HOT

ESPRESSO	A 25 3.8	FLAT WHITE	B 25 5.9	BLACK	A 25 6.0
MACCHIATO	C 25 4.4	CAFFE LATTE	C 25 5.9	LATTE	C 25 6.9
PICCOLO LATTE	C 25 4.8	CAPPUCCINO	C 25 5.9	CAPPUCCINO	C 25 6.9
LONG BLACK	A 25 5.0	CAFE MOCHA	D 15 6.2	MOCHA	D 15 7.2

### COLD

ESPRESSO FLIGHT <i>Espressos from each of the origin/blend</i>	A 25 7.2
BLACK & WHITE FLIGHT <i>Espresso &amp; cappuccino of the same origin/blend</i>	C 25 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
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## SIGNATURES

COCO BREW <i>Coconut water, cold brew cubes, sour plum juice</i>	E 4 7.8
HONEY LEMON MINT TEA <i>Dutch Breakfast tea, honey, lemon, mint leaves</i>	C 10 7.8
CRIMSON SUNSET <i>Hibiscus &amp; strawberry cream, melon syrup</i>	D 20 7.8
HONEYSUCKLE HOJICHA <i>Hojicha, milk, honey</i>	C 25 7.8
CITRUS CHAI SPRITZER <i>Organic chai, soda water, lime</i>	D 18 7.8
GINGER PEAR SPRITZER <i>Ginger pear tea, lemon, soda water, pomegranate</i>	C 10 8.0
LYCHEE LEMONGRASS SPRITZER <i>Lychee, lemongrass, soda, lime leaf</i>	C 10 8.0
HONEY ESPRESSO TONIC <i>Espresso, honey, tonic water, herb mist</i>	D 20 9.5
GULA AREN MACCHIATO <i>Gula Aren (palm sugar), oat milk, espresso, cream</i>	D 35 8.0

## TEA 7.5

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

### HOT

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

- **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

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

## MAINS

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

## PASTAS

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

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

### 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

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

## SIDES

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

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

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