

COFFEE BAR

FILTER

FINCA SANTUARIO RESERVE "PURPLE HONEY"

A 25 10.0

COLOMBIA

PROCESS	PURPLE HONEY
VARIETAL	SIDRA
REGION	CAUCA
ALTITUDE	1850 METRES
NOTES	CRANBERRY JAM, YUZU, DATE PUDDING.

AB KHATIMA #082

A 25 8.0

KENYA

PROCESS	FULLY WASHED
VARIETAL	RUIRU 11, SL28, BATHIAN
REGION	EMBU TOWN
ALTITUDE	1500-1800 METRES
NOTES	JUICY APPLE, RHUBARB, GOJI BERRY, RED BERRIES.

FINCA CAMPO HERMOSO

A 25 10.0

COLOMBIA

PROCESS	WASH FERMENATED
VARIETAL	GESHA
REGION	QUINDIO
ALTITUDE	1650 METRES
NOTES	BASIL, LAVENDER, BERGAMOT.

ESPRESSO-BASED

HOT

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

ESPRESSO FLIGHT *Espressos from each of the origin/blend* A 25 7.2

BLACK & WHITE FLIGHT *Espresso & cappuccino of the same origin/blend* C 25 8.8

COLD

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 <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 & strawberry cream, melon syrup</i>	D 20 7.8
HONEYSUCKLE HOJICHA <i>Hojicha, milk, honey</i>	D 18 7.8
CITRUS CHAI SPRITZER <i>Organic chai, soda water, lime</i>	C 10 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>	E 25 9.5

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 reimaged 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.