DUTCH COLONY COFFEE CO. SG — FRESHLY ROASTED

13 — Coffee is What We Do. People Are Why. 13 Years of Brewing More Than Coffee.

COFFEE BAR

FILTER

MARCO ANTONIO — A 10.0
PERU

PROCESS	NATURAL
VARIETAL	GEISHA
REGION	HUABAL, CAJAMARCA
ALTITUDE	1540 METRES
NOTES	STARFRUIT, CALAMANSI, GREEN APPLE, KIWI

GARGARI GUTITY YIRGACHEFFE FW — A 8.0
ETHIOPIA

PROCESS	FULLY WASHED
VARIETAL	LOCAL LANDRACES 74110
REGION	SNNPR, GEDIYO, BANKO GUTITY
ALTITUDE	1983 METRES
NOTES	WHITE CHRYSANTHEMUM, PEACH, QUINCE, LEMON TEA

FAMILIA GOMEZ INZA CAUCA — A 8.0
COLOMBIA

PROCESS	FULLY WASHED
VARIETAL	100% CATURRA
REGION	FINCA ARGENTINA
ALTITUDE	1990 METRES
NOTES	ORANGE TEA, GUAVA, PANELA SUGAR

ESPRESSO-BASED

HOT

ESPRESSO	A 3.8	FLAT WHITE	C 5.9
MACCHIATO	C 4.4	CAFFE LATTE	C 5.9
PICCOLO LATTE	C 4.8	CAPPUCCINO	C 5.9
LONG BLACK	A 5.0	CAFE MOCHA	D 6.2

COLD

BLACK	A 6.0
LATTE	C 6.9
CAPPUCCINO	C 6.9
MOCHA	D 7.2

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

ALTERNATIVES

HOT

BABYCINO	D 2.5
CHOCOLATE	D 5.8
CHAI LATTE	D 5.8
MATCHA/HOJICHA TEA	A 5.8
MATCHA/HOJICHA LATTE	C 6.5
TURMERIC LATTE	B 6.8

COLD

CHOCOLATE	D 6.8
CHAI LATTE	D 6.8
MATCHA LATTE	C 7.5
HOJICHA LATTE	C 7.5
COLD BREW	A 7.5
TURMERIC LATTE	B 7.8

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*	B 7.8
HONEY ESPRESSO TONIC	*Espresso, honey, tonic water, herb mist*	D 9.5
EASY TONIC	*Espresso, strawberry, yuzu reduction, tonic water*	D 8.0
LYCHEE LEMONGRASS SPRITZER	*Lychee, lemongrass, soda, lime leaf*	C 8.0
CITRUS CHAI SPRITZER	*Organic chai, soda water, lime*	D 7.8
HONEY LEMON MINT TEA	*Dutch Breakfast tea, honey, lemon, mint leaves*	C 7.8
CRIMSON SUNSET	*Hibiscus & strawberry cream, melon syrup*	D 7.8
R&R	*Raspberry & rosemary reduction, soda water, lime*	D 7.8
HONEYSUCKLE HOJICHA	*Hojicha, milk, honey*	C 7.8
GULA AREN MACCHIATO	*Gula Aren (palm sugar), oat milk, espresso, cream*	D 8.0

BOTTLED

CELA SODA	B 4.5
SAN PELLEGRINO SPARKLING WATER	A 4.2
ACQUA PANNA STILL WATER	A 4.2
NOAH'S CREATIVE JUICE	B 5.8

SHAKES

VANILLA / CHOCOLATE / STRAWBERRY — D 8.5
COFFEE / MATCHA

TEA 7.5

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

HOT — A

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.*
- ● **CHOCOLATE CHIP** *Award winning dessert-worthy black tea punctuated by hints of chocolate, vanilla, and chestnut..*
- ● **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, perfumed with mild florals and exotic fruits.*
- ● **ORGANIC GURANSE** *Himalayan Green Tea with expressive sweet aroma with hints of gooseberry, grape & flora.*
- ● **GINGER GLOW** *Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated*
- ● **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.*

PRICES INCLUSIVE OF 9% GOODS & SERVICES TAX

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KITCHEN

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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, house dressing.

"ROTI JOHN" 18.0
Ciabatta, spiced minced beef, scrambled eggs, sumac yoghurt, sweet chili mayo, mesclun, house dressing.

HALOUMI SHAKSHUKA 18.0
Chunky tomato sauce, fried eggs, sumac yoghurt, halloumi, spiced seeds, ciabatta.

CHICKEN & WAFFLE 18.0
Buttermilk waffle, fried chicken, sunny side up egg, sweet chili mayo, mesclun, house dressing.

BRIOCHE BREAKFAST BURGER 14.0
Brioche bun, guacamole, hash, scrambled eggs, turkey bacon, sweet chili mayo.

MAINS

SIRLOIN STEAK 25.0
200gm australian striploin, pesto potato, mesclun, spiced seeds, mustard jus.

SALMON IN SPICED COCONUT CREAM 23.0
Seared salmon, coconut cream sauce, grilled brussels, crispy potato, crispy chili, peanuts.

ANGUS BEEF BURGER 22.0
Local artisanal Angus beef patty, turkey bacon, lettuce, tomato, caramelised onion, shoestring fries.

CHICKEN WITH TRUFFLE CREAM SAUCE 21.0
Sear chicken breast, roasted cauliflower puree, wilted spinach, truffle creme de volaille, pickled radish.

FISH & CHIPS 19.0
Breaded dory fish fillets, shoestring fries, tartare sauce, lemon, chives, grated parmigiano, mesclun salad, house dressing.

CHICKEN GRAIN BOWL 19.0
Multigrain pilaf, grilled chicken, roasted sweet potato, charred zucchini, blistered tomato, kale, sumac yoghurt.

CAULIFLOWER STEAK 18.0
Roasted cauliflower steak, sumac yoghurt, mint gremolata, hazelnut.

PASTAS

CHICKEN ARRABBIATA ORECCHIETTE 20.0
Grilled chicken, orecchiette, spiced pomodoro sauce, grated parmigiano.

SEAFOOD MARINARA LINGUINE 20.0
Tomato sauce, mussels, squid, prawns, cherry tomatoes, 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.

TRUFFLE MUSHROOM LINGUINE 18.0
Mixed mushrooms, truffle cream sauce, 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.

BURRATA 'SHROOM TOAST 14.0
Sourdough, burrata, sauteed & tempura mushrooms, alfalfa, pickled shallots.

GARLIC CHEESE TOAST 14.0
Sourdough, garlic butter, cream cheese spread, mozzarella, cheddar, mesclun, house dressing.

TRUFFLED EGG MAYO CROISSANT 13.0
Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing.

GRANOLA BOWL 15.0
Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.

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

SALADS

BURRATA SALAD 17.0
Burrata, mesclun, house dressing, blistered tomatoes, snap peas, hazelnut.

NOT-YOUR-USUAL CAESAR SALAD 16.0
Baby gem lettuce, japanese cucumber, quail eggs, turkey bacon, halloumi, green goddess dressing.

SIDES

BRUSSEL SPROUTS IN ROJAK SAUCE 12.0
Charred brussel sprouts, roasted sweet potato, peanuts, cranberries, house 'rojak' sauce.

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.

SOUP OF THE DAY 8.0
Served with sourdough.

DESSERTS

WAFFLES WITH ICE CREAM 18.0
Choice of ice creams, mixed berries, peach, granola, maple syrup.

MILO FRENCH TOAST 16.0
Brioche, milo ganache, strawberry, caramelised banana, biscoff crumble.

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