



COFFEE BAR

FILTER

<p>MARCO ANTONIO A 0% 10.0</p> <p>PERU</p> <p>PROCESS NATURAL</p> <p>VARIETAL GEISHA</p> <p>REGION HUABAL, CAJAMARCA</p> <p>ALTITUDE 1540 METRES</p> <p>NOTES STARFRUIT, CALAMANSI, GREEN APPLE, KIWI</p>	<p>NDIAINI AA A 0% 8.0</p> <p>KENYA</p> <p>PROCESS FULLY WASHED</p> <p>VARIETAL RUIRU 11, SL 28 & 34, BATIAN</p> <p>REGION NYERI, COUNTY, MUKURWEINI</p> <p>ALTITUDE 1850 METRES</p> <p>NOTES BLOOD ORANGE, BLACKCURRANTS, KIWI, SAGE</p>	<p>EL DIVISO RED BOURBON A 0% 10.0</p> <p>COLOMBIA</p> <p>PROCESS NATURAL</p> <p>VARIETAL RED BOURBON</p> <p>REGION PITALITO, HUILA</p> <p>ALTITUDE 1850 METRES</p> <p>NOTES BLACKBERRY, WATERMELON, STRAWBERRY</p>
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ESPRESSO-BASED

HOT

ESPRESSO A 0% 3.8	FLAT WHITE C 0% 5.9	BLACK A 0% 6.0
MACCHIATO C 0% 4.4	CAFFE LATTE C 0% 5.9	LATTE C 0% 6.9
PICCOLO LATTE C 0% 4.8	CAPPUCCINO C 0% 5.9	CAPPUCCINO C 0% 6.9
LONG BLACK A 0% 5.0	CAFE MOCHA D 11% 6.2	MOCHA D 11% 7.2

COLD

ESPRESSO FLIGHT <i>Espressos from each of the origin/blend</i> A 0% 7.2
BLACK & WHITE FLIGHT <i>Espresso & cappuccino of the same origin/blend</i> C 0% 8.8

ALTERNATIVES

HOT

BABYCINO D 12% 2.5	CHOCOLATE D 11% 6.8
CHOCOLATE D 11% 5.8	CHAI LATTE D 14% 6.8
CHAI LATTE D 14% 5.8	MATCHA LATTE C 0% 7.5
MATCHA/HOJICHA TEA A 0% 5.8	HOJICHA LATTE C 0% 7.5
MATCHA/HOJICHA LATTE C 0% 6.5	COLD BREW A 0% 7.5
TURMERIC LATTE E 1% 6.8	TURMERIC LATTE E 1% 7.8

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> B 4% 7.8
HONEY ESPRESSO TONIC <i>Espresso, honey, tonic water, herb mist</i> D 20% 9.5
EASY TONIC <i>Espresso, strawberry, yuzu reduction, tonic water</i> D 33% 8.0
LYCHEE LEMONGRASS SPRITZER <i>Lychee, lemongrass, soda, lime leaf</i> C 10% 8.0
CITRUS CHAI SPRITZER <i>Organic chai, soda water, lime</i> D 18% 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
R&R <i>Raspberry & rosemary reduction, soda water, lime</i> D 35% 7.8
HONEYSUCKLE HOJICHA <i>Hojicha, milk, honey</i> C 5% 7.8
GULA AREN MACCHIATO <i>Gula Aren (palm sugar), oat milk, espresso, cream</i> D 33% 8.0

BOTTLED

DALSTON'S SPARKLING WATER B 4% 7.8	DALSTON'S SPARKLING WATER E 4% 2.9
SAN PELLEGRINO SPARKLING WATER A 0% 4.2	SAN PELLEGRINO SPARKLING WATER A 0% 4.2
ACQUA PANNA STILL WATER A 0% 4.2	ACQUA PANNA STILL WATER A 0% 4.2
NOAH'S CREATIVE JUICE B 4% 7.8	NOAH'S CREATIVE JUICE B 4% 5.8

SHAKES

VANILLA / CHOCOLATE / STRAWBERRY COFFEE / MATCHA D 14% 8.5

TEA 7.5

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

HOT

<p>DUTCH BREAKFAST <i>A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.</i> ●</p> <p>COLONIAL EARL GREY <i>A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.</i> ●</p> <p>CHOCOLATE CHIP <i>Award winning dessert-worthy black tea punctuated by hints of chocolate, vanilla, and chestnut..</i> ●</p> <p>LYCHEE GREEN <i>Classic green tea reimagined with soft hints of lychee and rose.</i> ●</p> <p>WOLFBERRY & ROSE <i>Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.</i> ●</p>	<p>ORGANIC GURANSE <i>Himalayan Green Tea with expressive sweet aroma with hints of gooseberry, grape & flora.</i> ●</p> <p>GINGER GLOW <i>Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated</i> ●</p> <p>CHAMOMILE BLISS <i>Prized spring-harvested chamomile flowers carefully handpicked and delicately dried. Non-caffeinated.</i> ●</p> <p>PAI MU DAN <i>100% pure white tea buds, leaves and twigs, this tea is processed by artisan farmers to preserve the natural fresh flavours.</i> ○</p> <p>MELON OOLONG <i>Delicious taste of juicy melon pieces, accentuated with light florals, leaving you bright-eyed and refreshed.</i> ○</p>
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COLD

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

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, 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.
- MIL0 FRENCH TOAST** 16.0
Brioche, milo ganache, strawberry, caramelised banana, biscoff crumble.