



COFFEE BAR

FILTER

MARCO ANTONIO A 0% 10.0

PERU

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

NDIAINI AA A 0% 8.0

KENYA

PROCESS	FULLY WASHED
VARIETAL	RUIRU 11, SL 28 & 34, BATIAN
REGION	NYERI, COUNTY, MUKURWEINI
ALTITUDE	1850 METRES
NOTES	BLOOD ORANGE, BLACKCURRANTS, KIWI, SAGE

EL DIVISO RED BOURBON A 0% 10.0

COLOMBIA

PROCESS	NATURAL
VARIETAL	RED BOURBON
REGION	PITALITO, HUILA
ALTITUDE	1850 METRES
NOTES	BLACKBERRY, WATERMELON, STRAWBERRY

ESPRESSO-BASED

HOT

ESPRESSO	A 0% 3.8	FLAT WHITE	C 0% 5.9	BLACK	A 0% 6.0
MACCHIATO	B 0% 4.4	CAFFE LATTE	B 0% 5.9	LATTE	B 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

BLACK	A 0% 6.0
LATTE	B 0% 6.9
CAPPUCCINO	C 0% 6.9
MOCHA	D 11% 7.2

ESPRESSO FLIGHT *Espressos from each of the origin/blend* A 0% 7.2
 BLACK & WHITE FLIGHT *Espresso & cappuccino of the same origin/blend* B 0% 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 <i>Coconut water, cold brew cubes, sour plum juice</i>	E 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 32% 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 32% 8.0

TEA 7.5

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

HOT

- **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** *Silver-Award winning exceptionally aromatic blend of black tea, dreamy florals and tropical fruits, balanced with a light touch of lemon peel.*
- **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.*
- **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.*

KITCHEN

BREAKFAST

HEARTY BREAKFAST PLATTER <i>Artisanal chicken sausage, turkey bacon, eggs, sourdough, sauteed mushroom, blistered tomatoes, hash, avocado, baby gems, green goddess.</i>	24.0	BRIOCHE BREAKFAST BURGER <i>Brioche bun, guacamole, hash, scrambled eggs, turkey bacon, sweet chili mayo.</i>	14.0
WAFFLES WITH ICE CREAM <i>Vanilla Ice Cream, mixed berries, peaches, almonds, coffee caramel.</i>	18.0	GARLIC CHEESE TOAST <i>Sourdough, garlic butter, cream cheese spread, mozzarella, cheddar, mesclun, house dressing.</i>	14.0
"ROTI JOHN" <i>Ciabatta, spiced minced beef, scrambled eggs, sumac yoghurt, sweet chili mayo, mesclun, house dressing.</i>	18.0	BACON & EGG ROLL <i>Turkey bacon, fried eggs, mayo, ciabatta. Choice of tomato ketchup or smoky bbq sauce.</i>	13.0
PBJ TOAST <i>Brioche, peanut butter, mixed berries compote, granola, whipped cream.</i>	16.0	GRANOLA BOWL <i>Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.</i>	15.0
SMASHED AVO TOAST <i>Sourdough, guacamole, poached eggs, zataar hollandaise, kale, crispy chili.</i>	15.0	BREAKFAST YOUR WAY <i>Build your breakfast the way you like it. Simply add 3 or more add-on items to get your day started!</i>	

MAINS

AUSTRALIAN SIRLOIN STEAK <i>Pan seared 200g sirloin, baby potatoes, roasted cherry tomatoes, mesclun salad, house dressing, brown sauce.</i>	26.0	FISH & CHIPS <i>Tempura battered halibut fillet, shoestring fries, tartare sauce, lemon, mesclun salad, house dressing.</i>	20.0
MEDITERRANEAN SALMON <i>Pan seared fillet, baby potatoes, tomato sauce, capsicum, onion, olives, oregano, feta cheese.</i>	23.0	CHICKEN & WAFFLES <i>Belgian waffles, fried chicken, maple glazed turkey bacon, sunny side up egg. Choice of chilli maple syrup or maple syrup.</i>	18.0
CHICKEN PARMA <i>Parmesan crumbed chicken, tomato sauce, mozzarella, baby potatoes, mesclun salad, house dressing.</i>	22.0	FISH TACOS (2pcs/3pcs) <i>Tortilla, tempura battered halibut fillet, guacamole, slaw, sriracha mayo.</i>	14.0/18.0
ANGUS BEEF BURGER <i>Local artisanal Angus beef patty, turkey bacon, aioli, cheese sauce, lettuce, tomato, caramelised onion, sweet potato fries.</i>	22.0	GRILLED CHICKEN TACOS (2pcs/3pcs) <i>Tortilla, grilled chicken, avocado, slaw, coriander lime salsa.</i>	14.0/18.0
		GRILLED SHRIMP TACOS (2pcs/3pcs) <i>Tortilla, grilled chicken, avocado, slaw, coriander lime salsa.</i>	14.0/18.0

PASTAS

CHICKEN ARRABBIATA ORECCHIETTE <i>Grilled chicken, orecchiette, spiced pomodoro sauce, grated parmigiano.</i>	20.0
CHICKEN PESTO LINGUINE <i>House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, parmesan cheese.</i>	19.0
CARBONARA LINGUINE <i>Turkey bacon, cream, butter, sous vide egg, parmesan cheese.</i>	17.0
TOM YUM PRAWN LINGUINE <i>Prawns, cherry tomatoes, aragula, tom yum cream sauce, grated parmigiano.</i>	17.0

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

SALADS

PUMPKIN & FETA SALAD <i>Mesclun salad, slaw, spiced edible seeds, honey lemon vinaigrette.</i>	14.0
KALE & QUINOA SALAD <i>Cherry tomato, slaw, radish, almond, grapes, dijon truffle dressing.</i>	14.0

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

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