

# 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	CHIROSIO
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	C 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

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

### 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	Coconut water, cold brew cubes, sour plum juice	B 4 7.8
HONEY ESPRESSO TONIC	Espresso, honey, tonic water, herb mist	D 20 9.5
EASY TONIC	Espresso, strawberry, yuzu reduction, tonic water	D 15 8.0
LYCHEE LEMONGRASS SPRITZER	Lychee, lemongrass, soda, lime leaf	C 10 8.0
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	D 15 7.8
HONEY LEMON MINT TEA	Dutch Breakfast tea, honey, lemon, mint leaves	C 10 7.8
CRIMSON SUNSET	Hibiscus & strawberry cream, melon syrup	D 20 7.8
R&R	Raspberry & rosemary reduction, soda water, lime	D 35 7.8
HONEYSUCKLE HOJICHA	Hojicha, milk, honey	C 25 7.8
GULA AREN MACCHIATO	Gula Aren (palm sugar), oat milk, espresso, cream	D 35 8.0

## TEA 7.5

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

### HOT

A 25

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** 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 22.0

Local artisanal chicken sausage, turkey bacon, baby potatoes, confit mushrooms, avocado, tomato, mesclun salad, house dressing, sourdough toast, eggs.

### WAFFLES WITH ICE CREAM 18.0

Vanilla Ice Cream, mixed berries, peaches, almonds, coffee caramel.

### BLACKBERRY & FETA TOAST 14.0

Sourdough, blackberries, feta cheese, pickled onion, smashed avocado, black pepper, maple syrup.

### PBA TOAST 13.0

Sourdough, peanut butter, smashed avocado, pomegranate.

### TRUFFLED EGG MAYO CROISSANT 13.0

Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing.

## PASTAS

### SEAFOOD MARINARA LINGUINE 20.0

Tomato sauce, mussels, squid, prawns, cherry tomatoes, arugula, parmesan cheese.

### SEAFOOD AGLIO OLIO LINGUINE 20.0

Mussels, squid, prawns, cherry tomatoes, chilli flakes, arugula, parmesan cheese.

### CHICKEN PESTO LINGUINE 19.0

House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, parmesan cheese.

### CARBONARA LINGUINE 17.0

Turkey bacon, cream, butter, sous vide egg, parmesan cheese.

### SPINACH & RICOTTA RAVIOLI 17.0

Tomato sauce, mozzarella, basil, parmesan cheese.

## MAINS

### AUSTRALIAN SIRLOIN STEAK 26.0

Pan seared 200g sirloin, baby potatoes, roasted cherry tomatoes, mesclun salad, house dressing, brown sauce.

### MEDITERRANEAN SALMON 23.0

Pan seared fillet, baby potatoes, tomato sauce, capsicum, onion, olives, oregano, feta cheese.

### CHICKEN PARMA 22.0

Parmesan crumbed chicken, tomato sauce, mozzarella, baby potatoes, mesclun salad, house dressing.

### FISH & CHIPS 20.0

Tempura battered halibut fillet, shoestring fries, tartare sauce, lemon, mesclun salad, house dressing.

### CHICKEN & WAFFLES 18.0

Belgian waffles, fried chicken, maple glazed turkey bacon, sunny side up egg. Choice of chilli maple syrup or maple syrup.

### HAM & CHEESE CROISSANT 13.0

Turkey ham, mozzarella, cheddar, cheese sauce, mesclun salad, house dressing.

### BACON & EGG ROLL 13.0

Turkey bacon, fried eggs, mayo, ciabatta. Choice of tomato ketchup or smoky bbq sauce.

### 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	FETA CHEESE	+\$3.0
SALAD	+\$3.0		
AVOCADO	+\$4.0		

## SPECIALS

### ANGUS BEEF BURGER 22.0

Local artisanal Angus beef patty, turkey bacon, aioli, cheese sauce, lettuce, tomato, caramelised onion, sweet potato fries.

### CHICKEN BURGER 17.0

Chicken thigh, smashed avocado, lettuce, tomato, slaw, aioli, sweet potato fries.

### FISH TACOS (2pcs/3pcs) 14.0/18.0

Soft tortilla, tempura battered halibut fillet, guacamole, slaw, sriracha mayo, lemon.

### STEAK SANDWICH 20.0

Ciabatta bread, 100g Australian sirloin, arugula, tomato, caramelised onion, horseradish mayo, shoestring fries.

## SALADS

### PUMPKIN & FETA SALAD 14.0

Mesclun salad, slaw, spiced edible seeds, honey lemon vinaigrette.

### KALE & QUINOA SALAD 14.0

Cherry tomato, slaw, radish, almond, grapes, dijon truffle dressing.

## SIDES

### SOUP OF THE DAY 8.0

Served with sourdough.

### PARMESAN TRUFFLE FRIES 12.0

Shoestring fries, truffle oil, parmesan cheese, chives.

### PAPRIKA SWEET POTATO FRIES 12.0

Sweet potato fries, paprika lime, parmesan cheese, chives.