

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	CHIROSO
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 115 6.2	MOCHA	D 115 7.2

COLD

BLACK	A 25 6.0
LATTE	C 25 6.9
CAPPUCCINO	C 25 6.9
MOCHA	D 115 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**

SIGNATURES

COCO BREW <i>Coconut water, cold brew cubes, sour plum juice</i>	E 45 7.8
HONEY ESPRESSO TONIC <i>Espresso, honey, tonic water, herb mist</i>	D 205 9.5
EASY TONIC <i>Espresso, strawberry, yuzu reduction, tonic water</i>	D 335 8.0
LYCHEE LEMONGRASS SPRITZER <i>Lychee, lemongrass, soda, lime leaf</i>	C 105 8.0
CITRUS CHAI SPRITZER <i>Organic chai, soda water, lime</i>	D 185 7.8
HONEY LEMON MINT TEA <i>Dutch Breakfast tea, honey, lemon, mint leaves</i>	C 105 7.8
CRIMSON SUNSET <i>Hibiscus & strawberry cream, melon syrup</i>	D 205 7.8
R&R <i>Raspberry & rosemary reduction, soda water, lime</i>	D 335 7.8
HONEYSUCKLE HOJICHA <i>Hojicha, milk, honey</i>	C 25 7.8
GULA AREN MACCHIATO <i>Gula Aren (palm sugar), oat milk, espresso, cream</i>	D 325 8.0

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** *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 22.0
Local artisanal chicken sausage, turkey bacon, sweet potato, confit mushrooms, avocado, tomato, mesclun salad, house dressing, sourdough toast, eggs.

FRENCH TOAST 20.0
Brioche, caramelised banana, mixed berries, peach, pomegranate, pumpkin seeds, coffee caramel, espresso butter, maple syrup.

WAFFLES WITH ICE CREAM 18.0
Mixed berries, peach, almond, coffee caramel, vanilla ice cream

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.

MAINS

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

GRILLED CHICKEN PARMIGIANNA 20.0
Grilled marinated chicken, tomato sauce, cheddar cheese, roasted sweet potato, parmesan cheese, mesclun salad, house dressing

HERB CRUSTED SALMON 23.0
Pan seared salmon fillet, mashed potatoes, roasted cherry tomatoes, pencil asparagus, feta cheese, lemon, mesclun salad, house dressing, radish, mango cream sauce.

AUSTRALIAN SIRLOIN STEAK 26.0
Pan seared 200g sirloin, garlic butter, mashed potatoes, roasted cherry tomatoes, mesclun salad, house dressing, radish, truffle brown sauce.

PASTAS

SEAFOOD AGLIO OLIO LINGUINE 20.0
Mussels, squid ring, prawns, arugula, cherry tomatoes, chilli flakes, parmesan cheese.

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

CHICKEN PESTO CREAM 19.0
House-made pesto cream sauce, grilled chicken pieces, sous vide egg, cherry tomatoes, parmesan cheese.

TRUFFLE MUSHROOM LINGUINE 18.0
Mushrooms, sous vide egg, truffle cream sauce, parmesan cheese.

CHEESY BACON FUSILLI 15.0
Cheese sauce, turkey bacon, parmesan cheese

HAM & CHEESE CROISSANT 13.0
Turkey ham, mozzarella, cheddar, cheese sauce, 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	FETA CHEESE	+\$3.0
SALAD	+\$3.0	AVOCADO	+\$4.0

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.

SALADS

PESTO FUSILLI SALAD 16.0
House-made pesto sauce, olives, almond flakes, cherry tomato, alfalfa sprouts, olive oil.

PUMPKIN & FETA SALAD 14.0
Mesclun salad, slaw, spiced edible seeds, honey lemon vinaigrette.