

COFFEE BAR

FILTER

GUJI RARO NANSEBO AN

A 25 8.0

ETHIOPIA

PROCESS	ANAEROBIC NATURAL
VARIETAL	GUJI LOCAL LANDRACES
REGION	OROMIA, GUJI
ALTITUDE	2100 - 2350 METRES
NOTES	MANGO, DRIED PEACH, ROSELLE

FINCA SANTA CLARA V.S

A 25 8.0

GUATEMALA

PROCESS	FULLY WASHED & DRIED ON PATIOS
VARIETAL	VILLA SARCHI
REGION	SACATEPEQUEZ
ALTITUDE	1550 - 1890 METRES
NOTES	BLOOD ORANGE, WHITE FLOWERS, MOLASSES

GUJI MESINA MUJE

A 25 8.0

ETHIOPIA

PROCESS	FULLY WASHED
VARIETAL	LOCAL LANDRACES & JARC 74
REGION	OROMIA, GUJI
ALTITUDE	1850 - 2000 METRES
NOTES	ORANGE BLOSSOM, MANDARIN, WHITE GRAPE

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**

SIGNATURES

COCO BREW	Coconut water, cold brew cubes, sour plum juice	E 45 7.8
HONEY ESPRESSO TONIC	Espresso, honey, tonic water, herb mist	D 20 9.5
EASY TONIC	Espresso, strawberry, yuzu reduction, tonic water	D 33 8.0
LYCHEE LEMONGRASS SPRITZER	Lychee, lemongrass, soda, lime leaf	C 10 8.0
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	D 18 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

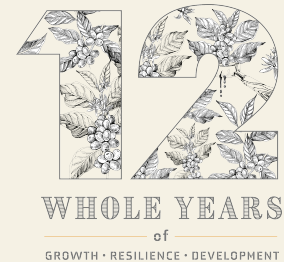
● BLACK TEA ● GREEN TEA ● HERBAL/TISANES ● YELLOW TEA ○ WHITE TEA

HOT

● DUTCH BREAKFAST	A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.	● WOLFBERRY & ROSE	Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.
● COLONIAL EARL GREY	A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.	● GINGER GLOW	Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated.
● TROPICAL PARADISE	Silver-Award winning exceptionally aromatic blend of black tea, dreamy florals and tropical fruits, balanced with a light touch of lemon peel.	● CHAMOMILE BLISS	Prized spring-harvested chamomile flowers carefully handpicked and delicately dried. Non-caffeinated.
● CHOCOLATE CHIP	Award winning dessert-worthy black tea punctuated by hints of chocolate, vanilla, and chestnut.	○ PAI MU DAN	100% pure white tea buds, leaves and twigs, this tea is processed by artisan farmers to preserve the natural fresh flavours.
● LYCHEE GREEN	Classic green tea reimagined with soft hints of lychee and rose.	○ 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.