

Ramadan KAREEM



RASPBERRY COCONUT SODA

COCONUT WATER SHAKEN WITH LIME
AND RASPBERRY REDUCTION

\$8.00



ICED PANDAN MELON LATTE

ESPRESSO WITH PANDAN, MELON
REDUCTION

\$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



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

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 355 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
HONEYSUCKLE HOJICHA <i>Hojicha, milk, honey</i>	C 105 7.8
GULA AREN MACCHIATO <i>Gula Aren (palm sugar), oat milk, espresso, cream</i>	D 355 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.*
- **GINGER GLOW** *Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated.*
- **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.*
- **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

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

SALMON EGG BENNY CROISSANT

Smoked salmon, croissant, poached eggs, zataar hollandaise, mesclun, house dressing. **18.0**

BREAKFAST BAGEL

Sun dried tomato cream cheese, turkey bacon, avocado, sous vide egg, arugula, tomato, mesclun salad, house dressing. **17.0**

MILO FRENCH TOAST

Brioche, milo ganache, strawberry, caramelised banana, biscoff. **16.0**

SAUSAGE & POTATO ROSTI

Chicken sausage, cherry tomato, garlic aioli, cucumber. **16.0**

MUSHROOM & POTATO ROSTI

Confit mushrooms, cherry tomato, garlic aioli, cucumber. **15.0**

SMASHED AVO TOAST

Sourdough, guacamole, poached eggs, zataar hollandaise, kale, crispy chili. **15.0**

GARLIC CHEESE TOAST

Sourdough, garlic butter, cream cheese spread, mozzarella, cheddar, mesclun, house dressing. **14.0**

TRUFFLED EGG MAYO CROISSANT

Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing. **13.0**

HAM & CHEESE CROISSANT

Turkey ham, mozzarella, cheddar, cheese sauce, mesclun salad, house dressing. **13.0**

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		

MAINS

AUSTRALIAN SIRLOIN STEAK

Pan seared 200g sirloin, garlic butter, sweet potato, cherry tomatoes, mesclun salad, house dressing, radish, truffle brown sauce. **25.0**

HERB CRUSTED SALMON

Pan seared salmon fillet, sweet potato, cherry tomatoes, pencil asparagus, feta cheese, lemon, mesclun salad, house dressing, radish, mango cream sauce. **22.0**

HEALTHY CHOICES

BURRATA SALAD

Burrata, mesclun, house dressing, blistered tomatoes, snap peas, hazelnut. **17.0**

GRANOLA BOWL

Granola, yogurt, chia pudding, mixed berries, peach, matcha powder. **15.0**

SOUP OF THE DAY

Served with sourdough. **8.0**

PASTAS

SPICY CRAB

House-made spicy sauce, premium crab meat, fish roe, sous vide egg, arugula. **19.0**

CHICKEN PESTO CREAM LINGUINE

House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, parmesan cheese. **19.0**

TRUFFLE MUSHROOM LINGUINE

Mixed mushrooms, truffle cream sauce, sous vide egg, parmesan cheese. **18.0**

CARBONARA LINGUINE

Turkey bacon, cream, butter, sous vide egg, parmesan cheese, chives. **16.0**