



GULA AREN MACCHIATO

GULA AREN (PALM SUGAR),
OAT MILK, ESPRESSO, CREAM,
TOPPED WITH GULA AREN BITS

\$8.00



GINGER NUTCRACKER

ESPRESSO, OATLY MILK,
TOFFEENUT & GINGERBREAD SYRUP,
MARSHMALLOW, CINNAMON POWDER

\$8.00



SILENT NIGHT LAMB STEW

BRAISED LAMB, SOURDOUGH,
CARROTS, POTATOES, HERBS,
CRANBERRY SAUCE

\$18.00



SANTA'S LOADED NACHOS

SPICED BEEF, TORTILLA CHIPS,
TOMATO & PEPPER SALSA,
MINT SAUCE

\$12.00



NOT-YOUR-USUAL TIRAMISU

ESPRESSO INFUSED NAPLES BISCUIT,
CREAM CHEESE, MOCHA SOIL,
STRAWBERRIES, BERRIES COULIS,
RED CURRANT, 40% CHOCOLATE

\$10.00

Merry Christmas

&
HAPPY NEW YEAR!

COFFEE BAR

FILTER

AQUIARES ESTATE COSTA RICA

A 2% 8.0

PROCESS	NATURAL
VARIETAL	CATURRA
REGION	TURRIALBA, AQUIARES
ALTITUDE	800 - 1400 METRES
NOTES	CARAMELISED PINEAPPLE, PEACH, HONEY MELON.

AB KHATIMA #082 KENYA

A 2% 8.0

PROCESS	FULLY WASHED
VARIETAL	RUIRU 11, SL28, BATIAN
REGION	EMBU TOWN
ALTITUDE	1500-1800 METRES
NOTES	JUICY APPLE, RHUBARB, GOJI BERRY, RED BERRIES.

ESTEBAN PILLIMUE COLOMBIA

A 2% 8.0

PROCESS	FULLY WASHED
VARIETAL	CHIROSÓ
REGION	CAUCA
ALTITUDE	1800 METRES
NOTES	LEMON CANDY, YELLOW KIWI, PINEAPPLE KIWI.

ESPRESSO-BASED

HOT

ESPRESSO	A 2% 3.8	FLAT WHITE	B 2% 5.9
MACCHIATO	C 2% 4.4	CAFFE LATTE	C 2% 5.9
PICCOLO LATTE	C 2% 4.8	CAPPUCCINO	C 2% 5.9
LONG BLACK	A 2% 5.0	CAFE MOCHA	D 15% 6.2

COLD

BLACK	A 2% 6.0
LATTE	C 2% 6.9
CAPPUCCINO	C 2% 6.9
MOCHA	D 15% 7.2

ESPRESSO FLIGHT	Espressos from each of the origin/blend	A 2% 7.2
BLACK & WHITE FLIGHT	Espresso & cappuccino of the same origin/blend	C 2% 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 2% 7.8
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
HONEYSUCKLE HOJICHA	Hojicha, milk, honey	C 10% 7.8

ALTERNATIVES

HOT

BABYCINO	D 12% 2.5	CHOCOLATE	D 11% 6.8
CHOCOLATE	D 11% 5.8	CHAI LATTE	D 14% 6.8
CHAI LATTE	D 14% 5.8	MATCHA LATTE	C 2% 7.5
MATCHA/HOJICHA TEA	A 2% 5.8	HOJICHA LATTE	C 2% 7.5
MATCHA/HOJICHA LATTE	C 2% 6.5	COLD BREW	A 2% 7.5
BETROOT LATTE	E 2% 6.8	BETROOT LATTE	B 2% 6.8
TURMERIC LATTE	E 1% 6.8	TURMERIC LATTE	B 2% 6.8

COLD

BOTTLED / CANNED

DALSTON'S SPARKLING WATER	B 2% 2.9
SAN PELLEGRINO SPARKLING WATER	A 2% 4.2
ACQUA PANNA STILL WATER	A 2% 4.2
NOAH'S CREATIVE JUICE	B 2% 5.8

SHAKES

VANILLA / CHOCOLATE / STRAWBERRY COFFEE / MATCHA	D 14% 8.5
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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.

TEA BY THE POT

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**