

# 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
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## 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 15 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
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.	● LYCHEE GREEN	Classic green tea reimagined with soft hints of lychee and rose.
● COLONIAL EARL GREY	A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.	● WOLFBERRY & ROSE	Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.
● 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.
● GINGER GLOW	Award-winning herbal remedy with top notes of warm ginger carefully rounded by fragrant lemongrass. Non-caffeinated.	○ 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