



COFFEE BAR

FILTER

MARCO ANTONIO A 0% 10.0

PERU

PROCESS	NATURAL
VARIETAL	GEISHA
REGION	HUABAL, CAJAMARCA
ALTITUDE	1450 METRES
NOTES	STARFRUIT, CALAMANSI, GREEN APPLE, KIWI

NDIAINI AA A 0% 8.0

KENYA

PROCESS	FULLY WASHED
VARIETAL	RUIRU 11, SL 28 & 34, BATIAN
REGION	NYERI, COUNTY, MUKURWEINI
ALTITUDE	1850 METRES
NOTES	BLOOD ORANGE, BLACKCURRANTS, KIWI, SAGE

EL DIVISO RED BOURBON A 0% 10.0

COLOMBIA

PROCESS	NATURAL
VARIETAL	RED BOURBON
REGION	PITALITO, HUILA
ALTITUDE	1850 METRES
NOTES	BLACKBERRY, WATERMELON, STRAWBERRY

ESPRESSO-BASED

HOT

ESPRESSO	A 0% 3.8	FLAT WHITE	C 0% 5.9	BLACK	A 0% 6.0
MACCHIATO	C 0% 4.4	CAFFE LATTE	C 0% 5.9	LATTE	C 0% 6.9
PICCOLO LATTE	C 0% 4.8	CAPPUCCINO	C 0% 5.9	CAPPUCCINO	C 0% 6.9
LONG BLACK	A 0% 5.0	CAFE MOCHA	D 15% 6.2	MOCHA	D 15% 7.2

ESPRESSO FLIGHT	Espressos from each of the origin/blend	A 0% 7.2
BLACK & WHITE FLIGHT	Espresso & cappuccino of the same origin/blend	C 0% 8.8

COLD

ALTERNATIVES

HOT

BABYCINO	D 15% 2.5	CHOCOLATE	D 15% 6.8
CHOCOLATE	D 15% 5.8	CHAI LATTE	D 15% 6.8
CHAI LATTE	D 15% 5.8	MATCHA LATTE	C 0% 7.5
MATCHA/HOJICHA TEA	A 0% 5.8	HOJICHA LATTE	C 0% 7.5
MATCHA/HOJICHA LATTE	C 0% 6.5	COLD BREW	A 0% 7.5
TURMERIC LATTE	E 15% 6.8	TURMERIC LATTE	E 25% 7.8

COLD

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 25% 7.8
HONEY ESPRESSO TONIC	Espresso, honey, tonic water, herb mist	D 20% 9.5
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	D 15% 7.8
HONEY LEMON MINT TEA	Dutch Breakfast tea, honey, lemon, mint leaves	C 0% 7.8

BOTTLED / CANNED

DALSTON'S SPARKLING WATER	E 25% 2.9
SAN PELLEGRINO SPARKLING WATER	A 25% 4.2
ACQUA PANNA STILL WATER	A 25% 4.2
NOAH'S CREATIVE JUICE	E 25% 5.8

CLOUD SERIES

STRAWBERRY MATCHA	Matcha, strawberry mix, milk, cream	D 30% 8.5
GULA AREN MATCHA	Matcha, gula aren (palm sugar), milk, cream	D 35% 8.5
COCONUT STRAWBERRY	Strawberry mix, coconut water, cream	D 15% 8.5
GULA AREN MACCHIATO	Gula Aren (palm sugar), oat milk, espresso, cream	D 35% 8.5

COCONUT MATCHA	Matcha, coconut water, syrup, cream	D 30% 8.5
PANDAN HOJICHA	Hojicha, pandan syrup, milk, cream	D 35% 8.5
COCO AMERICANO	Espresso, coconut water, syrup, cream	D 35% 8.5

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.
- **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.
- **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

MUFFINS, TOASTIES & BEYOND

EGGS ROYALE <i>Smoked salmon, baby spinach, sous vide egg, zataar hollandaise, english muffin.</i>	13.0	PRAWN AVO ROLLS (2 ROLLS) <i>Prawn, rice vermicelli, japanese cucumber, celery, carrot, avocado, rice paper, creamy peanut sauce.</i>	8.5
SMOKED SALMON AVO MUFFIN <i>Smoked salmon, avocado, capers, lemon, english muffin.</i>	13.0	CHICKEN AVO ROLLS (2 ROLLS) <i>Grilled chicken, rice vermicelli, japanese cucumber, celery, carrot, avocado, rice paper, creamy peanut sauce.</i>	8.5
CHICKEN & GUACAMOLE MUFFIN <i>Grilled chicken, guacamole, salsa, english muffin.</i>	12.0	GRANOLA BOWL <i>Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.</i>	14.0
CHICKEN EGG MUFFIN <i>Grilled chicken, omelette, spicy mayo, guacamole, cheese slice, english muffin.</i>	12.0	COCONUT & BERRY CHIA <i>Coconut chia pudding, honey, cinnamon, berry compote, granola, mixed berries.</i>	8.5
BREAKFAST EGG MUFFIN <i>Omelette, guacamole, cheese slice, english muffin.</i>	11.0	SIMPLY TOAST <i>Toast, butter, jam.</i>	5.0
HAM & CHEESE TOASTIE <i>Brioche, smoked turkey ham, mozzarella, cheddar, mayonnaise.</i>	12.0		
CAJUN CHICKEN TOASTIE <i>Sourdough, cajun chicken, mozzarella, cheddar, pesto mayo.</i>	13.0		
BURRATA CAPRESE TOASTIE <i>Toasted Sourdough, basil pesto, burrata cheese, baby spinach, slice tomato, balsamic glaze.</i>	14.0		

WRAPS

TANDOORI CHICKEN BASIL <i>Roasted tandoori chicken, cheddar, basil tortilla, side mesclun salad, honey lemon vinaigrette.</i>	8.5	KOREAN CHICKEN <i>Korean style hot-plate chicken made with gochujang paste, kimchi, cheese, wholemeal tortilla, side mesclun salad, honey lemon vinaigrette.</i>	8.9
EGG & CHICKEN SAUSAGE <i>Chicken sausage, scrambled eggs, cheese, roasted red peppers, side mesclun salad, honey lemon vinaigrette.</i>	8.5	BEEF BULGOGI <i>Sliced beef cooked over stove-top and tossed with a blend of soy sauce, sesame oil, green onions, side mesclun salad, honey lemon vinaigrette.</i>	8.9
VEGETARIAN CILANTRO <i>Spiced potatoes, Italian herbs, parmesan, cilantro tortilla, side mesclun salad, honey lemon vinaigrette.</i>	8.5		

PIES

BAKED BEEF PIE <i>Minced beef, mixed vegetables, puff pastry, side mesclun, honey lemon vinaigrette.</i>	9.6	SHEPHERD'S PIE <i>A potato-based pie with ground beef, cheese, carrots, peas & onions, side mesclun salad, honey lemon vinaigrette.</i>	9.6
BAKED CHICKEN & MUSHROOM PIE <i>Chicken chunks, button mushrooms, bechamel, puff pastry, side mesclun salad, honey lemon vinaigrette.</i>	9.6		

ADD

TOAST +\$3.0 SOUS VIDE EGG +\$3.0 SALAD +\$3.0 AVOCADO +\$4.0 CAJUN CHICKEN +\$4.0 SMOKED SALMON +\$5.0