

COFFEE BAR

FILTER

LA ILLUSION

A 25 8.0

EL SALVADOR

PROCESS	ANAEROBIC NATURAL (80HRS)
VARIETAL	100% BOURBON
REGION	APANCA HAMAYEPEQUE
ALTITUDE	1540 METRES
NOTES	DARK CHERRY, BLACKBERRY, MANGO

ARICHA WUBANCHI

A 25 8.0

ETHIOPIA

PROCESS	SOUTHERN NATIONS, GEDEO
VARIETAL	LOCAL LANDRACES & JARC 74
REGION	NATURAL & SUN-DRIED
ALTITUDE	2000 - 2200 METRES
NOTES	SENCHA TEA, PEACH, JASMINE, BLUEBERRY PEEL

AQUIARES ESTATE CENTROAMERICANO

A 25 8.0

COSTA RICA

PROCESS	CO-FERMENTED EUCALYPTUS
VARIETAL	CENTROAMERICANO
REGION	TURRIALBA, AQUIARES
ALTITUDE	1200 - 1400 METRES
NOTES	GINGER FLOWER, 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 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**

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 25 7.5
MATCHA/HOJICHA TEA	A 25 5.8	HOJICHA LATTE	C 25 7.5
MATCHA/HOJICHA LATTE	C 25 6.5	COLD BREW	A 25 7.5
BEETROOT LATTE	E 35 6.8	BEETROOT LATTE	E 25 6.8
TURMERIC LATTE	E 15 6.8	TURMERIC LATTE	E 25 6.8

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	<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 20 9.5
EASY TONIC	<i>Espresso, strawberry, yuzu reduction, tonic water</i>	D 35 8.0
LYCHEE LEMONGRASS SPRITZER	<i>Lychee, lemongrass, soda, lime leaf</i>	C 10 8.0
CITRUS CHAI SPRITZER	<i>Organic chai, soda water, lime</i>	D 15 7.8
HONEY LEMON MINT TEA	<i>Dutch Breakfast tea, honey, lemon, mint leaves</i>	C 10 7.8
CRIMSON SUNSET	<i>Hibiscus & strawberry cream, melon syrup</i>	D 20 7.8
HONEYSUCKLE HOJICHA	<i>Hojicha, milk, honey</i>	C 10 7.8
GULA AREN MACCHIATO	<i>Gula Aren (palm sugar), oat milk, espresso, cream</i>	D 35 8.0

BOTTLED / CANNED

DALSTON'S SPARKLING WATER	E 45 2.9
SAN PELLEGRINO SPARKLING WATER	A 25 4.2
ACQUA PANNA STILL WATER	A 25 4.2
NOAH'S CREATIVE JUICE	E 45 5.8

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..
- **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.
- **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

TOASTIES, BAGELS & BEYOND

MUSHROOM & CHEESE TOASTIE

Brioche, sautéed mushrooms, mozzarella, cheddar, mayonnaise, mesclun salad, house dressing.

HAM & CHEESE TOASTIE

Brioche, smoked turkey ham, mozzarella, cheddar, mayonnaise, mesclun salad, house dressing.

FOUR-CHEESE TOASTIE

Sourdough, cream cheese, emmental, mozzarella, cheddar, mesclun salad, house dressing.

CAJUN CHICKEN TOASTIE

Sourdough, cajun chicken, mozzarella, cheddar, pesto mayo, mesclun salad, house dressing.

HAM & CHEESE CROISSANT

Turkey ham, mozzarella, cheddar key, cheese sauce.

SIMPLY TOAST

Toast, butter, jam.

12.0 SMOKED SALMON AVO BAGEL 13.0

Plain bagel, smoked salmon, chives cream cheese, avocado slices, capers, alfalfa sprouts, mesclun salad, house dressing.

12.0 MUSHROOM & CHEESE BAGEL 13.0

Cheese bagel, sautéed mushroom, chives cream cheese, emmental, mozzarella, alfalfa sprouts, mesclun salad, house dressing.

12.0 CAJUN CHICKEN BAGEL 13.0

Cheese bagel, cajun chicken, chives cream cheese, alfalfa sprouts, mesclun salad, house dressing.

13.0 GRANOLA BOWL 13.0

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

GREENS YOUR WAY

11.0

Mesclun, cherry tomatoes, radish slices, pumpkin seeds, feta Cheese, house dressing. Choice of smoked salmon or cajun chicken.

5.0

WRAPS

TANDOORI CHICKEN BASIL

Roasted tandoori chicken, cheddar, basil tortilla, side mesclun salad, honey lemon vinaigrette.

EGG & CHICKEN SAUSAGE

Chicken sausage, scrambled eggs, cheese, roasted red peppers, side mesclun salad, honey lemon vinaigrette.

VEGETARIAN CILANTRO

Spiced potatoes, Italian herbs, parmesan, cilantro tortilla, side mesclun salad, honey lemon vinaigrette.

8.5 KOREAN CHICKEN 8.9

Korean style hot-plate chicken made with gochujang paste, kimchi, cheese, wholemeal tortilla, side mesclun salad, honey lemon vinaigrette.

8.5 BEEF BULGOGI 8.9

Sliced beef cooked over stove-top and tossed with a blend of soy sauce, sesame oil, green onions, side mesclun salad, honey lemon vinaigrette.

8.5

PIES

BAKED BEEF PIE

Minced beef, mixed vegetables, puff pastry, side mesclun, honey lemon vinaigrette.

9.6 SHEPHERD'S PIE 9.6

A potato-based pie with ground beef, cheese, carrots, peas & onions, side mesclun salad, honey lemon vinaigrette.

BAKED CHICKEN & MUSHROOM PIE

Chicken chunks, button mushrooms, bechamel, puff pastry, side mesclun salad, honey lemon vinaigrette.

9.6

ADD

TOAST +\$3.0 MUSHROOM +\$3.0 SALAD +\$3.0 FETA CHEESE +\$3.0 AVOCADO +\$4.0 CAJUN CHICKEN +\$4.0 SMOKED SALMON +\$5.0