# Coffee & Tea (Hot/Iced)

		Single	Double
Espresso		\$4	\$4.80
Espresso Macchiato		\$4	\$4.80
Piccolo	2% sugar	\$4	\$4.80
		Small	Large
Green Tea Latte	12% sugar	\$9	\$9.50
Dirty Chai Latte	14% sugar	\$8	\$9
Chai Latte	13% sugar	\$7	\$8
Hot Chocolate	10% sugar	\$7	\$8
Speculoos Latte	8% sugar	\$7	\$8
Latte	2% sugar	\$6.50	\$7.50
Flat White	2% sugar	\$6.50	\$7.50
Cappuccino	2 <sub>%</sub> sugar	\$6.50	\$7.50
Mocha	8% sugar	\$6.50	\$7.50
Caramel Macchiato	13% sugar	\$6.50	\$7.50
Cold Brew Coffee		\$6	\$6.50
Drip Coffee		\$5.50	\$6
Americano		\$5	\$6
Tea Pandan Earl Grey   Colo	nial Breakfast	\$5	

Add on:
\$1 for caramel / hazelnut / vanilla syrup
\$1.50 for non-dairy milk

Tigress Mint | Chamomile Lavender

Jibun Sencha | Iron Goddess



All prices are inclusive of prevailing goods and services tax.

#### Blended Drinks

		Small	Large
Green Tea	17% sugar	\$9	\$9.50
Mocha	12% sugar	\$6.50	\$7.50
Caramel	14% sugar	\$6.50	\$7.50

# Fresh Parfait, Muesli & Fruits

Bandung, Lychee & Raspberry Parfait Rose Syrup, Greek Yoghurt, Lychee, Raspberry, Raisin & Almond Muesli, Cereal, Rice Krispies Cereal	\$13
Açai, Banana & Hazelnut Chia Seed Pudding Açai, Banana, Greek Yoghurt, Milk, Maple Syrup, Almond Milk, Chia Seeds, Blueberry, Blackberry, Raspberry, Pomegranate, Granola	\$13
Mango Passion Fruit Parfait Mango, Passion Fruit, Greek Yoghurt, Honey, Granola, Chocolate, Nuts, Honeycomb	\$12
Mixed Fruit Box	\$9
Fruit Box	\$7
Bircher Muesli Wheat, Oats, Greek Yoghurt, Milk, Cream, Apple, Honey, Raspberry, Blueberry, Walnut,	\$7



Raisin, Almond, Salt

#### Canned & Bottled Drinks

U Glow	7 <sub>sugar</sub>	\$8
Asian Green	6% sugar	\$8
Glowing Golden	9 <sub>%</sub> sugar	\$8
Green Glory	4% sugar	\$8
Organic Cola		\$8.50
Still Water		\$6
Sparkling Water		\$5.50
Coca-Cola   Coca-C	Coca Light	\$4
Sprite		\$4

#### Alcohol

Champagne	\$68
Wine	\$38
Bottled Beer	\$12



# Salad Bowls

Chef's Salad with Ranch Dressing Kurobuta Ham, Turkey Ham, Emmental, Cheddar, Egg, Cucumber, Bacon, Tomato, Mayonnaise, Sour Cream, Milk, Garlic, Mesclun	\$18
Chicken & Avocado Salad with Chipotle Dressing Chicken Breast, Avocado, Corn Kernels, Tomato, Cucumber, Kidney Beans, Parmesan, Romaine Lettuce, Sour Cream, Mayonnaise, Garlic, Chipotle	\$15
Pumpkin, Feta & Quinoa Salad with Balsamic Dressing Pumpkin, Feta, Quinoa, Pomegranate, Pecans, Kale, Olive Oil, Balsamic	\$15
Smoked Salmon Salad with Passion Fruit Dressing Smoked Salmon, Tomato, Shallot, Cucumber, Red Radish, Capsicum, Honey, Passion Fruit, Corn Oil, Olive Oil, Mesclun	\$14
Soup of the Day with Bun (Available from 10.30am)	\$6

# Sandwiches

All-Day Breakfast Sandwiches	
The Chairman Smoked Salmon, Cream Cheese, Dill, Capers, Onion, Bagel	\$15
Beef Pastrami, Ham & Cheese Croissant (Available from 8am)  Beef Pastrami, Smoked Ham (Pork), Monterey Jack Cheese, Croissant	\$15
Portobello Mushroom, Buffalo Mozzarella & Roma Tomato on Raisin Pecan Bread Portobello Mushroom, Mozzarella, Rocket, Tomato, Capsicum, Cashew Nuts, Balsamic, Raisin Pecan Bread	\$15
Turkey Ham & Cheese on Brioche Smoked Turkey Ham, Cheddar, Tomato, Butterhead Lettuce, English Mustard, Mayonnaise, Brioche	\$10
Early Riser French Ham, Scrambled Egg, Cheddar, Salted Butter, Brioche	\$9
Great Day Ahead Chicken, Egg, Garlic, Onion, Coriander, Bull's Heart Tomato, Paprika, English Muffin	\$8
Warm Savoury	
Braised Red Wine Beef Pie Beef, Red Wine, Onion, Garlic, Beef Jus, Shortcrust Pastry	\$12

# Sandwiches

Gourmet Sandwiches (Available from 10.30am)	
King Crab with Ikura Sandwich King Crab, Ikura, Mayonnaise, Lemon, Onion, Celery, Carrot, Chive, Hotdog Bun	\$25
Grilled Cheese Sandwich Chicken Breast, Bacon, Monterey Jack Cheese, Bull's Heart Tomato, Garlic, Sourdough	\$16
The Parisian with Cheese French Ham, Gruyère, Salted Butter, Baguette or Brioche Bun	\$16
Croque Monsieur Smoked Ham (Pork), Béchamel Sauce, Emmental, Parmesan	\$15
Reuben Sandwich Corned Beef, Sauerkraut, Emmental, Butter, Russian Dressing, Rye Bread	\$15
Italian Beef Meatball Sandwich Beef Meatballs, Parmesan, Mozzarella, Tomato Sauce, Garlic, Onion, Red Wine, Hoagie Bun	\$14
Pan Bagnat Tuna, Olives, Tapenade, Egg, Onion, Potato, French Beans, Rocket, Baguette	\$14
Peri-Peri Chicken with Avocado Sandwich Chicken Thigh, Avocado, Tomato, Onion, Chilli, Paprika, Rocket, Herbs, Garlic, Pitta Bread	\$14

# Signature Chocolates

Milk Chocolate Coated Almonds 30% Milk Chocolate (Cocoa Beans from Ecuador), Milk Powder, Sugar, Cocoa Butter, Vanilla, Caramelised Almonds, Honey, Glucose Syrup, Lecithin, Arabic Gum, Starch	\$19
Dark Chocolate Coated Hazelnuts 52% Dark Chocolate (Cocoa Beans from Ecuador), Sugar, Cocoa Butter, Vanilla, Caramelised Hazelnuts, Honey, Glucose Syrup, Lecithin, Arabic Gum, Starch	\$19
Gourmand Mix Almonds, Hazelnuts, Sugar, Honey, Glucose Syrup, Vanilla, Cocoa Butter, Milk Powder, Starch, Arabic Gum, Soy	\$19
Single Origin Piedmont Hazelnut Praline Caraïbe Bar Dark Chocolate, Cane Sugar, Roasted Piedmont Hazelnuts, Milk Chocolate, Cocoa Butter, Almond Nibs	\$15
Single Origin Marcona Almond Praline Illanka Bar Pure Origin "Illanka" Peruvian Chocolate, Roasted Marcona Almonds, Cane Sugar, Milk Chocolate, Cocoa Butter, Almond Nibs	\$15
Single Origin Sicilian Pistachio Praline Bali Bar Pure Origin "Bali" Indonesian Chocolate,	\$15

Roasted Sicilian Pistachios, Cane Sugar,

Milk Chocolate, Wheat Flour, Cocoa Butter

# Freshly Baked Bread

Banana Walnut	\$9
Brown Sugar, Caramelised Banana, Roasted Walnuts, Natural Yeast	
Sourdough (16-hour Fermentation)	\$9
Classic Sourdough	
Pecan Raisin	\$9
Roasted Pecans, California Raisins, Maple Syrup, Natural Yeast	
Red Wine Fruit Dried Cranberries, California Raisins, Red Wine, Natural Yeast	\$9
French Baguette	\$5
Traditional French Baguette, Natural Yeast	

# Viennoiseries

Quiche	\$9
Bak Kwa Croissant	\$7.50
Cheese & Ham Croissant	\$7.50
Baked Apple Crumble	\$6.50
Baked Almond Pear Crumble	\$6.50
Almond Croissant	\$6
Danish	\$5 - \$6
Pain au Chocolat	\$5
Citrus Noir Soft Roll	\$5
Zen Berry Matcha Roll	\$5
Pandan Velvet Milk Roll	\$5
Golden Sunrise Cream Roll	\$5
Sausage Bun	\$5
Butter Croissant	\$4.50
Muffin	\$4.50
Cookie	\$3.50
Portuguese Egg Tart	\$2.50