

COFFEE [ORGANIC BEANS USED]

our signature custom blend; always organic
tasting notes of dark chocolate, hazelnut and orange marmalade

	H	C
Espresso	\$4.0	-
Macchiato	\$5.0	-
Americano / Long Black	\$5.0	\$6.0
Piccolo Latte	\$5.0	-
Latte / Flat White / Cappuccino	\$6.0	\$7.0
Mocha	\$7.0	\$8.0
Chocolate	\$5.5	\$6.5

Add-on(s):
Extra shot +\$1 • Syrup - Hazelnut / Vanilla +\$1
Organic soya / Almond milk +\$1 • Oatly +\$1.5

KOMBUCHA by Kombynation Co.

artisanal kombucha with superfruits and more

Original Komby	\$7.5
Tangy and packed with benefits	
Gingeric Passion	\$7.5
Ancient immunity booster	
Grinty Rosemelon	\$7.5
Watermelon, Grapefruit, Mint	

WATER

Antipodes	\$6 [500ml]	\$10 [1000ml]
Unaltered from its origins		
<i>Still / Sparking</i>		

Franklin & Sons Tonic Water	\$3.9
Available in 3 flavours: Sicilian Lemon, Elderflower Cucumber, Rhubarb Hibiscus	

ORGANIC WELLNESS TEA

we are caffeine-free

	H	C
Ginger	\$5.5	\$6.5
Lemongrass	\$5.5	\$6.5
Pandan	\$5.5	\$6.5
Green Rooibos	\$5.5	\$6.5
Red Rooibos	\$5.5	\$6.5
Mint	\$5.5	\$6.5
Longan Red Date Ginger	\$5.5	-
Non-refillable		
Healing Garden	\$5.5	\$6.5
Ginger, lemongrass, lemon peel, ginseng, spearmint, liquorice		
Blissful Berries	\$5.5	\$6.5
Hibiscus petals, apple, elderberries, rosehips, raspberry, blackberry, strawberry		
Iced Rooibos Lemon Tea	-	\$5.5

WHOLE TEA LEAF

	H	C
Earl Grey / English Breakfast/ Lychee Green Tea	\$5.5	\$6.5

HOUSEPOUR

Glass \$12
Bottle \$55

Domaine Bousquet, Merlot, Argentina

[House Red]

Tasting notes of ripe cherry, blueberries and chocolate
with sweet spice. Soft velvety finishing.

Domaine Bousquet, Chardonnay, Argentina

[House White]

Citrusy and floral with concentrated apple, pear
and lime tasting notes with a slight sweet spice.

Clean and fresh with crisp.

BUBBLES by the bottle

Champagne Jean-noel Haton,

Rose Champagne, France [Rose] \$70

Fresh strawberries and spicy brioche.

BEERS + CIDERS

Session Pale, Small Beer by The Originals \$12

Bright citrus aromas, hoppy, 2.5% ABV
Low ABV and big taste. *From London.*

Erdinger Dunkel \$15

A harmonious symphony of carefully selected wheat
and barley malts with exquisite Hallertau aroma hops.
Hints of caramel, nuts and freshbread..

Erdinger Weissbier \$15

Gently spicy wheat and yeast aroma
blend with mildly bitter hops.

Sapporo Premium Beer \$12

A refreshing lager with a crisp, refined flavor
and a clean finish.

Hill Pear Cider \$12

Australia

Spicy, crispy & vibrant.

Zeffer Ginger Cider \$12

New Zealand

Refreshing & uplifting, great for a warm day.

Zeffer Crispy Apple \$12

New Zealand

Fresh & ready for a balmy day.

ALCOHOL-FREE

PriSecco 200ml [Non-alcoholic Sparkling Wine] \$8.5

Of red currants and sour cherries.

SAVYLL

[Non-alcoholic cocktail, suitable for all. Kid friendly] \$7.5

Available in 4 flavours:

Bellini, Mojito, Gin & Tonic, Spiced Rum Cola

Cedele ALL DAY DINING

Menu

📍 @cedelesingapore | cedelemarket.com

OUR STORY

“To us, food is passion; food is love.”

– Founder of Cedele

At the heart of Cedele, we strive to uphold the ethos "Eat Well, Be Well". We believe that besides physical nourishment, the food you eat also affects your whole wellbeing. To serve food that is honest and wholesome, we take the care to select the freshest natural ingredients to craft our food, giving you peace of mind when you dine. Our baked goods are sweetened with organic unrefined sugar and we do not use artificial processed ingredients such as food colouring, improvers or premixes. We also thicken our soups naturally with vegetables. As a pioneer of healthy food options, our underlying guiding principle is to ensure that only the most honest, time-tested methods of cooking are used to make delicious food that also nourishes you, so that you can eat well, and be well.

Established in 1997, Cedele is a food & beverage chain that specializes in handmade, artisan baked goods. Cedele was founded based on a passion for cooking and baking which became a pioneer of quick-casual dining concept packed with the goodness of bold and authentic flavours. With an artisanal bakery at its core, Cedele has grown over the years to offer Bakery Cafes, Bakery Kitchens and All-Day Dining Service Restaurants. Whichever the formats, our emphasis on the care we put into our food and the overall wellbeing of our customers has led us to design this menu to facilitate Greener and Better lifestyle.

SPECIAL INGREDIENTS HIGHLIGHT



SUSTENIR AGRICULTURE

A Singaporean urban farming company that grows non-native plants locally.

The team has made sustainability convenient for us all by creating produce that is, quoted, 'Good for you, Good for the environment and Good for your city' by growing locally [lessen carbon emissions for a happier healthier earth], employ locals and support local communities.

KOMBYNATION CO.

Aims to spread 3 things: Good vibes, Good health and Good advise through a functional drink brewed locally that improves health and well-being by providing benefits beyond that of the traditional nutrients contained.

STORE LOCATOR

GREAT WORLD CITY
#B1-115/116 Great World City,
Singapore 237994
Mon to Fri, Eve of PH 10am - 10pm;
Sat - Sun 9am - 10pm;
Last order 30mins before closing

WHEELOCK PLACE
#03-14 Wheelock Place,
501 Orchard Rd,
Singapore 238880
Open Daily 11am - 9.30pm;
Last order 30mins before closing

THE SHOPPES AT MARINA BAY SANDS
#B2-120/120A, 2 Bayfront Avenue, Singapore 018972
Mon to Thu 10am - 10pm; Eve of PH & Fri 10am - 11pm;
Sat 9am - 11pm; PH & Sun 9am - 10pm;
Last order 1 hour before closing

TO START + SHARE

Soup & Bread \$10

Soup [gf] of the day and fresh bread from the bakery.
Please ask our staff for the soup of the day.

Truffle Fries [GF] \$12

Truffle oil and grana padano cheese.

Cajun Popcorn Chicken [GF] \$12

With lemon squeeze.

Mushroom Garden \$12

Mushroom cream puree, sautee shimeiji mushroom, cookie soil & toast. Delicious!

Crab Field \$14

Fried soft shell crab, avocado, red radish, edamame, mesclun salad & devil hollandaise sauce.

BRUNCH

Full Plate \$20

Thuringer 'snail' sausage, bacon, button mushroom, roasted vine tomatoes, toasted sourdough, homemade orange lingonberry chutney, butter and your choice of eggs#.

*Nitrate-free sausage!

#Choice of eggs:

Scrambled / Poached / Sunny-side Up

Eggs Ben \$19

Choice of: Smoked Salmon / Crab Salad / Sautéed Mushroom / Smoked Ham
Poached eggs, spinach brioche and hollandaise sauce.

Buckwheat & Fruits Pancakes \$18

Choice of: Wild Blueberries/Caramelized Banana.
Fresh fruits, maple syrup and granola.
Add-on(s): Ice Cream +\$3.5

Add-on(s):

Eggs / Avocado +\$3

Smoked Ham / Sauteed Mushroom / Grilled Bacon / Smoked Salmon +\$4 / Thuringer 'Snail' Sausage +\$5

GRILLS & GREENS

Chicken Walnut Salad \$18

Grilled boneless chicken, cherry tomatoes, red radish, japanese cucumber and plum sesame dressing.

Grilled Pumpkin & Avocado Quinoa Salad [VEGAN] \$18

Job's tear barley, onion, cherry tomato, zucchini, edamame, toasted almond and cashew lime dressing.

★ Sea Bass & Prawn Salad [GF] \$22

Grilled sea bass, prawns, tomato salsa, mixed seeds, sprouts and kombucha citrus dressing.

PASTA

Choice of wholewheat spaghetti / linguine

★ Black Pepper Crab \$21

Softshell crab, crab meat, Sarawak black pepper and curry leaves.

★ Steak Bolognese \$24

Grilled New Zealand grass-fed ribeye slices, beef ragu and grana padano cheese.

Fish Coriander Pesto \$20

Grilled white sea bass and coriander pesto.

White Mushroom Bacon \$18

with light cream sauce.

Red Seafood \$23

Grilled sea bass and tiger prawn with basil herb tomato sauce.

Supergreen \$17

Kale from Sustenir, zucchini, coriander pesto, poached egg, almond flakes and grana padano cheese.

GOURMET BURGERS

comes with potato fries + green salad
top up \$3 for truffle fries

Ribeye Steak Burger \$22

New Zealand grass-fed ribeye steak, sweet onion, melted cheddar cheese, roasted garlic aioli and spinach bap.

Beetroot Avocado Burger [VEGAN] \$17

Homemade beetroot patty, avocado, spiced tomato chutney and spinach bap.

Cajun Chicken & Avocado Burger \$19

Cajun grilled chicken, avocado, melted cheddar cheese, purple cabbage slaw and spinach bap.

*Bap: at its simplest, a bread roll

TREAT YOURSELF!

- Soup + Long Black / Tea

- House White / Red Wine

\$10

FOR THE KIDS

served with cookie and a choice of drink
- milk / hot chocolate

Beef Burger + Fries \$14

Beef patty, melted cheddar cheese, mayo and fries.

Grilled Chicken Pasta \$13

choice of pasta:
Wholewheat Spaghetti / Linguine
choice of base:
Tomato / Light cream sauce

Add-on: Egg / Grilled Chicken / Mushroom +\$3

FRESH JUICES

Orange / Green Apple / Carrot \$7.0

Green Machine \$7.5

Green apple and celery

Detox \$8.0

Green apple, orange and ginger

Energizer \$8.0

Orange, carrot and celery

FRUIT FIZZES

Raspberry Vanilla \$6.5

Blueberry \$6.5

Lemonade \$6.5

with basil seeds

SIGNATURE LASSI

yoghurt-based drinks for your happy tummy

Acai \$8.5

Acai, honey and superfood granola.

Mango Chia \$8.5

Mango and chia seed.

Golden Turmeric \$8.5

Turmeric and honey.

PLATED DESSERTS

Ice Cream Cookie Stack \$11

Ice cream of your choice, housemade chocolate oats cookies, fresh fruits, maple syrup and granola.

★ Chocolate 3-Ways \$11

Chocolate Belgium marquise*, Belgium chocolate ice cream, chocolate oat soil and chocolate drizzle. *Contains alcohol

Warm Apple Blueberry Crumble Tart \$11

With vanilla ice cream, caramel drizzle and granola.

Classic Affogato \$7

Ice cream with signature espresso

★ Something Sweet & Salty \$11

Cheesecake of the day, vanilla ice cream, caramel sauce, fresh fruits and granola.

CAKES & ICE CREAM

Sliced Cakes From \$7.5

Please check display for full selection.

Ice Cream \$4 [Single] \$7.5 [Double]

Belgium Chocolate / Vanilla Bean / Sea Salt Caramel / Strawberry

ICE CREAM SHAKES

Honey Vanilla \$9.0

Sea Salt Caramel Chocolate \$9.0

Death by Chocolate \$9.0

★ Must Try! [VEGAN] Plant-based Diet [GF] Gluten-free

Our Gluten Free food [GF] may not be suitable for Coeliacs due to the specific food preparation required for these people who are gluten intolerant.