

Beverage

Espresso-Based

*100% arabica coffee beans



ORIGIN: COLUMBIA, BRAZIL
CUP : HAZELNUT, CHOCOLATE, APPLE

all coffee are served double shot

	Hot	Iced
ESPRESSO	4	-
BLACK	5	5.5
PICCOLO	5	-
WHITE	5.5	6
LAVENDER	6	6.5
MOCHA	6	6.5
REFRESHING TONIC	-	7
AFFOGATO	-	7

*served with vanilla bean gelato | kaya butter toast gelato +1

Add Shot 0.8 | Oat Milk 1 | Almond Milk 1 | Iced 0.5

Bottled/Sodas

*comes individually



COKE ORIGINAL 325 ML	3
COKE ZERO 325 ML	3
COCONUT WATER 330 ML	3.5
TONIC WATER 320 ML	3.5
PERRIER SPARKLING WATER 330 ML	4.5
BICKFORD'S & SON GINGER BEER 275 ML	6

Espresso-Free



BABYCCINO
CHOCOLATE
MATCHA
CHAI
HOIJICHA

Hot	Iced
3	-
6	6.5
6	6.5
6	6.5
6.5	7

Oat Milk 1 | Almond Milk 1 | Iced 0.5

Hot-Tea



BLACK

ENGLISH BREAKFAST
PEPPERMINT
LONGAN PARADISE

TISANES

LEMONGRASS
CHAMOMILE

Cup	Pot (2 pax)
3.5	6
3.5	6
3.5	6
3.5	6
3.5	6
3.5	6

Craft Beer/ Cider

*comes individually



happy hour 1-1 from 3pm-6pm

DREAM ALONE

HEART OF DARKNESS, VIETNAM
Pale Ale | 330ml | 6% ABV

12

ISLAND TROPICAL

HEART OF DARKNESS, VIETNAM
Larger | 330ml | 5% ABV

12

SCRIMSHAW

NORTH COAST, CALIFORNIA
Pilsner | 355ml | 4.7% ABV

12

OLD NO.38

NORTH COAST, CALIFORNIA
Stout | 355ml | 5.4% ABV

14

OLD RASCAL

THATCHERS, UK
Semi-Sweet Apple Cider | 500ml | 4.5% ABV

18

ROSE

THATCHERS, UK
Rose Cider | 500ml | 4% ABV

18

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Staple Food
CAFE

Mains

Classic Pasta

choice of pasta (spaghetti / penne)
all our pasta sauces are homemade



SAUTÉED MUSHROOM CREAMY CARBONARA

served with sauteed mushroom
*choice of raw egg yolk

16

GRILLED FISH POMODORO (A.K.A TOMATO) PASTA

served with pan-seared italian herbed fish

17

FRESH BASIL PESTO PASTA W/ CAJUN CHICKEN

served with house marinated grilled cajun chicken

17

SEAFOOD AGLIO E OLIO

served with stir-fry mussels & tiger prawns

18

Fusion Pasta

choice of pasta (spaghetti / penne)
all our pasta sauces are homemade



THAI-STYLE CREAMY TOM YUM PASTA W/ GRILLED TIGER PRAWN

served with grilled tiger prawns

19

TERIYAKI BEEF ASIAN AGLIO OLIO (A.K.A SAMBAL PASTA)

served with teriyaki beef short plate slices

18

LOCAL SALTED EGG YOLK PASTA W/ SOFT SHELL CRAB

served with crispy soft shell crab & chilli padi

*choice of spicy / non-spicy

22

(SPECIAL EDITION) JOO CHIAT LAKSA

rich homemade spicy coconut broth cooked with mussels & crispy soft shell crab

*only available on fri & weekends

24

Sandos

*all our sandos are served
With japanese shokupan milk bread



DOUBLE TAMAGO SANDO

comes with fluffy truffle scrambled eggs, ajitsuke egg & japanese cucumbers

15

PORTOBELLO MUSHROOM KATSU SANDO

served with homemade pickled white cabbage & truffle mayo

16

HAR CHEONG GAI SANDO

12-hour marinated prawn paste crispy chicken thigh served with Japanese cucumbers & mango dressing

17

CANTO-STYLE PRAWN SANDO

homemade crispy succulent prawn cake served with salad & asian sambal chilli

18

BEEF KATSU SANDO

served with 120g beef tenderloin steak, homemade pickled white cabbage

24

*please pick the doneness of your beef

Sides

Snack For Conversations



LOAD OF FRIES

served with homemade garlic aioli

11

CRISPY CORN FRITTERS

13

TATER TOTS

served with nacho cheese

13

MALA-STYLE CRISPY WINGS

battered chicken wings marinated w/ spicy hot sauce

15

TRUFFLE FRIES

topped with snow parmesan cheese

15

Dessert

Viennoiserie



MADELEINE

2.5

BUTTER CROISSANT

4.5

PAIN AU CHOCOLAT

4.5

APPLE TURNOVER

5.5

COCOA HAZELNUT CROISSANT

5.5

ALMOND CROISSANT

6.5

Cakes



HUMMINGBIRD

traditional carrot walnut cake with pineapple, orange zest, and honeyed cream cheese frosting

8.5

KOCHI YUZU

japanese vanilla chiffon layered with fresh kochi yuzu

8.5

BLACK SESAME

savoury black sesame sponge, layered with caramelised black sesame cream & topped with toasted caramelised black sesame seeds

8.5

LYCHEE ROSE

rose scented sponge, lychee cream and real lychee fruit chunks, topped with pistachio crumbs

8.5

YAM ORH-NEE

homemade yam paste, sandwiched between light layers of vanilla sponge & coconut cream

8.5

CHOCOLATE TRUFFLE

72% dark chocolate ganache with layers of moist dark chocolate sponge and topped with dark chocolate glaze

8.5