

# Mains

## Rise & Shine

available daily from 9am - 11:30am

### BOWL OF GOODNESS

a bowl of greek yoghurt goodness topped with homemade coconut gula melaka granola, fresh bananas & blueberries, cocoa nibs & honey drizzle

### SMASHED AVOS ON TOAST

smashed creamy avocados on sourdough toast, topped w/ perfectly cooked sunny side up eggs , served w/ mixed greens

### CLASSIC SCRAMBLED EGG CROISSANT

Add \$2.5 for Truffle Scrambled Eggs  
stuffed w/ fluffy scrambled eggs & topped w/ ebiko roe.  
Served alongside grilled mushroom & mixed greens

### EGGS ROYALE

fluffy english muffins topped with perfectly poached eggs coated in homemade hollandaise & topped w/ ebiko roe.  
Served alongside smoked salmon & mixed greens

### HEARTY STAPLE BIG BREAKFAST

Choice of poached eggs / sunny side-up eggs  
toasted sourdough with choice of eggs. Served alongside  
grilled cherry tomato, mushroom, golden tater tots & mixed greens

## 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

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

served with pan-seared italian herbed fish

### FRESH BASIL PESTO PASTA W/ CAJUN CHICKEN

served with house marinated grilled cajun chicken

### SEAFOOD AGLIO E OLIO

served with stir-fry mussels & tiger prawns

## 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

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

served with teriyaki beef short plate slices

### LOCAL SALTED EGG YOLK PASTA W/ SOFT SHELL CRAB

served with crispy soft shell crab & chilli padi  
\*choice of spicy / non-spicy

### (SPECIAL EDITION) JOO CHIAT LAKSA

rich homemade spicy coconut broth cooked with choice of  
crispy soft shell crab / tiger prawn & sweet mussels

\*only available on fri & weekends



14

16

18

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22



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18



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## Sandos

\*all our sandos are served  
with japanese shokupan milk bread

### DOUBLE TAMAGO SANDO

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

### PLANT-BASED TERIYAKI UNAGI SANDO

served with homemade pickled white cabbage

### HAR CHEONG GAI SANDO

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

### CANTO-STYLE PRAWN SANDO

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

### BEEF KATSU SANDO

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

\*please pick the doneness of your beef



15

16

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18

24

# Sides

## Snaek For Conversations

### LOAD OF FRIES

served with homemade garlic aioli

### CRISPY CORN FRITTERS

### TATER TOTS

served with nacho cheese

### MALA-STYLE CRISPY WINGS

battered chicken wings marinated w/ spicy hot sauce

### TRUFFLE FRIES

topped with snow parmesan cheese



11

13

13

15

15

# Retail

### HOMEMADE ROASTED GARLIC AIOLI

150ml | bold garlicky flavours, very good as dips!

### HOMEMADE ASIAN SAMBAL CHILLI

150ml | combination of vibrant chilli with tangy flavours



8.8

8.8

# Dessert

## Viennoiserie

### MADELEINE

1

### BUTTER CROISSANT

4.5

### PAIN AU CHOCOLAT

5.5

### KOUIGN AMANN

6

### 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

## Croffle

### CLASSIC

w/ maple drizzle & icing sugar

6.5

### BANANA NUTELLA

w/ sliced banana, chopped almonds & nutella drizzle

7.5

### RAINBOW

w/ fresh cream & rainbow krispies

7

### SPECTECULAR

w/ fresh cream, caramelized biscuit & speculoos drizzle

8



# Beverage

## Espresso-Based

\*100% arabica coffee beans



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

all coffee are served double shot

	Hot	Iced
<b>ESPRESSO</b>	4	-
<b>BLACK</b>	5	5.5
<b>PICCOLO</b>	5	-
<b>WHITE</b>	5.5	6
<b>LAVENDER</b>	6	6.5
<b>MOCHA</b>	6	6.5
<b>REFRESHING TONIC</b>	-	7
<b>AFFOGATO</b>	-	7
<b>COFFEE BEANS 250 G</b>	25	

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

## Bottled/Sodas

\*comes individually



<b>COKE ORIGINAL   325 ML</b>	3
<b>COKE ZERO   325 ML</b>	3
<b>COCONUT WATER   330 ML</b>	3.5
<b>TONIC WATER   320 ML</b>	3.5
<b>LEMON SPARKLING WATER   325 ML</b>	3.5
<b>BUNDABERG GINGER BEER   375 ML</b>	6.5

## Hot-Tea



### BLACK

	Cup	Pot (2 pax)
<b>BLISSFUL BERRIES</b>	4	6
<b>PEPPERMINT</b>	3.5	6
<b>LONGAN PARADISE</b>	3.5	6
<b>ENGLISH BREAKFAST</b>	3.5	6

### TISANES

<b>LEMONGRASS</b>	3.5	6
<b>CHAMOMILE</b>	3.5	6

## Espresso-Free



	Hot	Iced
<b>BABYCCINO</b>	3	-
<b>CHOCOLATE</b>	6	6.5
<b>CHAI</b>	6	6.5
<b>MATCHA</b>	6	7
<b>HOIJICHA</b>	6.5	7


Iced 0.5 | Oat Milk 1 | Almond Milk 1

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