Coffee & Tea (Hot & Iced)

	Single	Double
Espresso	\$4	\$4.80
Espresso Macchiato	\$4	\$4.80
Piccolo	\$4	\$4.80
	Small	Large
Drip Coffee	\$5.50	
Cold Drip Coffee	\$6	\$6.50
Americano	\$5	\$6
Latte	\$6.50	\$7.50
Flat White	\$6.50	\$7.50
Cappuccino	\$6.50	\$7.50
Mocha	\$6.50	\$7.50
Caramel Macchiato	\$6.50	\$7.50
Speculoos Latte	\$7	\$8
Hot Chocolate	\$7	\$8
Green Tea Latte	\$9	\$9.50
Chai Latte	\$7	\$8
Dirty Chai Latte	\$8	\$9
Tea Pandan Earl Grey Colonial Breakfast	\$5	

Pandan Earl Grey | Colonial Breakfast Tigress Mint | Chamomile Lavender Jibun Sencha | Iron Goddess

Caramel | Hazelnut | Vanilla: Add On \$1
Dairy Alternative: Add On \$1.50

All prices are inclusive of prevailing goods and services tax.

Blended Drinks

	Small	Large
Mocha	\$6.50	\$7.50
Caramel	\$6.50	\$7.50
Green Tea	\$9	\$9.50

Fresh Parfait & Muesli & Fruits

Fruit Box	\$7
Mixed Fruit Box	\$9
Vanilla Cinnamon Banana & Mixed Berries Parfait Banana, Mixed Berries, Greek Yogurt, Cinnamon, Maple Syrup, Granola, Chocolate, Nut, Honeycomb	\$10
Mango Passionfruit Parfait Mango, Passionfruit, Greek Yogurt, Honey, Granola, Chocolate, Nut, Honeycomb	\$12
Manuka Soy Milk Bircher Muesli Wheat, Oat, Greek Yogurt, Soy Milk, Apple, Cream, Manuka Honey, Raspberry, Blueberry, Walnut, Raisin	\$6
Almond Chia Pudding, Kale & Avocado Yogurt Almond, Chia Seed, Avocado, Greek Yogurt,	\$12

Maple Syrup, Almond Milk, Granola, Kale,

Pomegranate, Blueberry, Blackberry, Raspberry

Chilled Drinks

Cold Pressed Juice	\$10
Still Water	\$5
Sparkling Water	\$5
Coke	\$3.50
Sprite	\$3.50
Coke Light	\$3.50
Kombucha	\$10
Bottled Beer	\$12

Salad Bowls

Salad Bowls	
Farmer Kale & Salmon Salad Salmon Fillet, Quinoa, Black Bean, Corn Kernel, Avocado, Kale, Orange Vinaigrette	\$18
Tex-Mex Chicken Taco Salad with Tomato Aioli Chicken Breast, Black Bean, Corn Kernel, Cheddar Cheese, Roma Tomato, Avocado, Cajun Spice, Onion, Garlic, Lemon, Sour Cream, Yellow Corn Chip, Romaine Lettuce	\$16
Sesame-Crusted Tuna Tataki Salad with Saikyo Miso Dressing Tuna, Sesame Seed, Seaweed, Onion, Mushroom, Carrot, Pickled Ginger, Miso, Sake, Mirin, Sesame Oil, Corn Oil, Honey, Soy Sauce, Mesclun	\$18
Apple Waldorf Salad with Yoghurt Citrus Dressing Apple, Walnut, Celery, Grape, Pomegranate, Raisin, Lemon, Mayonnaise, Greek Yoghurt, Iceberg Lettuce	\$14
Soup of the Day with Bun (Available from 10.30am, while stocks last)	\$6

Sandwiches

All-Day Breakfast Sandwiches	
The Chairman Smoked Salmon, Cream Cheese, Dill, Capers, Onion, Bagel	\$15
Incredible Egg Shoyu Egg Salad, Sesame Brioche	\$12
Rise and Shine Chicken, Scrambled Egg, Cheddar Cheese, Salted Butter, Brioche	\$9
Early Riser French Ham, Scrambled Egg, Cheddar Cheese, Salted Butter, Brioche	\$9
Smoked Salmon & Cream Cheese Croissant (Available from 8am) Smoked Salmon, Cream Cheese, Fresh Dill, Croissant	\$15
Beef Pastrami, Ham & Cheese Croissant (Available from 8am) Beef Pastrami, Full Muscle Ham (Pork), Monterey Jack Cheese, Croissant	\$15
Great Day Ahead Chicken, Beef Tomato, Egg, Garlic, Onion, Coriander, Paprika, English Muffin	\$8
Shine Your Day Pork Luncheon Meat, Beef Tomato, Kale, Egg, Garlic, Herbs, English Muffin	\$8

Sandwiches

Raisin Pecan Nut Bread

Gourmet Sandwiches (Available from 10.30am)	
Chicken Bánh Mì Chicken Thigh, Chicken Ham, Pickled Daikon, Japanese Cucumber, Garlic, Onion, Coriander, Basil, Mint, Sriracha Sauce, Mayonnaise, Chicken Liver Pâté, Baguette	\$16
Lobster & Prawn Roll with Truffle Lobster, Prawn, Black Truffle, Avocado, Onion, Fresh Dill, Mayonnaise, Soft Bun	\$25
The Parisian French Ham, Salted Butter, Baguette	\$16
The Parisian with Cheese French Ham, Gruyère Cheese, Salted Butter, Baguette	\$16
The Laksa Laksa Chicken, Hard-boiled Egg, Beancurd Puff, Soft Bun	\$14
Portobello Mushroom Buffalo Mozzarella & Roma	\$14
Portobello Mushroom, Mozzarella, Arugula, Tomato, Capsicum, Cashew Nut, Balsamic,	

Sandwiches

Gourmet Sandwiches (Available from 10.30am)	
Greek Marinated Chicken Baked Chicken Breast, Greek Yoghurt, Dijon Mustard, Lemon, Sun-dried Tomato Bread	\$16
Italian Sub Prosciutto Ham, Mortadella Ham, Beef Salami, Beef Tomato, Garlic, Herbs, Vinegar, Romaine Lettuce, Herb Focaccia	\$18
Philly Cheesesteak Beef Brisket, Cheddar Cheese, Carrot, Celery, Capsicum, Garlic, Onion, Herbs, Spices, Red Wine, Butter, Hoagie Roll	\$16
BBQ Impossible™ Sandwich Impossible™ Pork, Mushroom, Tomato, Onion, Garlic, Cabbage, Carrot, Pineapple, Lemon, Herbs, Ketchup, Chili Sauce, Butter Lettuce, Onion Bun	\$12
Classic Tuna Melt Tuna Chunk, Onion, Capsicum, Tomato, Butterhead Lettuce, Celery, Lemon, Monterey Jack Cheese, Mayonnaise, Onion Bread	\$14

Sandwich of the Day

All prices are inclusive of prevailing goods and services tax.

Artisanal Cakes Pistachio & Cherry 350g \$22 \$22 Salted Chocolate Orange 350g \$22 Lemon 350g Signature Chocolates Single Origin, Piedmont Hazelnut \$15 Praline Caraïbe Bar Dark Chocolate, Cane Sugar, Roasted Piedmont Hazelnut, Milk Chocolate, Cocoa Butter, Almond Nibs Single Origin, Marcona Almond \$15 Praline Illanka Bar Pure Origin 'Illanka' Peruvian Chocolate, Roasted Marcona Almond, Cane Sugar, Milk Chocolate, Cocoa Butter, Almonds Nibs Single Origin, Sicilian Pistachio \$15 Praline Bali Bar Pure Origin 'Bali' Indonesian Chocolate, Roasted Sicilian Pistachio, Cane Sugar, Milk Chocolate, Wheat Flour, Cocoa Butter Orange Chocolate Coated \$19 Macadamia Nuts Roasted Austrian Macadamia, Milk Chocolate, Cocoa Powder, Icing Sugar, Orange Zest Lemon Chocolate Coated Hazelnuts \$19 Caramelised Italian Hazelnut, Dark Chocolate, Lemon Zest, Cocoa Powder Strawberry Chocolate Coated Almonds \$19 Caramelised Marcona Almond, Strawberry Chocolate, Icing Sugar Caramel Chocolate Coated Pistachios \$19 Roasted Sicilian Pistachio,

Blond Chocolate, Icing Sugar

Freshly Baked Bread of the Day

Banana Walnut Brown Sugar, Caramelised Banana, Roasted Walnut, Natural Yeast	\$9
Sourdough Classic (16-hour Fermentation)	\$9
Pecan Nut Raisin Roasted Pecan Nut, California Raisin with Maple Syrup, Natural Yeast	\$9
Red Wine Fruit Dried Cranberry, California Raisin, Red Wine, Natural Yeast	\$9
Mixed Seed Sunflower Seed, Black and White Seasame Seed, Linseed, 48-hour Fermentation	\$9
French Baguette Traditional French Baguette, Natural Yeast	\$5
Turmeric Sunflower Seed Turmeric Indian Spice with Roasted	\$9

Sunflower Seed

Viennoiseries

Pain au Chocolat	\$4.5
Butter Croissant	\$4
Bak Kwa Croissant	\$6
Cheese & Ham Croissant	\$6
Modern Pain au Chocolat	\$7
Cream Cheese Bun	\$4
'Otah Otah' Bun	\$4
Tuna Bun	\$4
Muffin	\$4
Danish	\$4
Black Sesame Mochi Bun	\$4
Sausage Bun	\$4.50
Cookie	\$3
Portuguese Egg Tart	\$2
Pandan Kaya Bun	\$ 1