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 Tigress Mint Chamomile Lavender	\$5	

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

Jibun Sencha | Iron Goddess

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 \$3.50 Coke Light Kombucha \$10 **Bottled Beer** \$12 Salad Bowls Farmer Kale & Salmon Salad \$18 Salmon Fillet, Quinoa, Black Bean, Corn Kernel, Avocado, Kale, Orange Vinaigrette Tex-Mex Chicken Taco Salad \$16 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 Sesame-Crusted Tuna Tataki Salad \$18 with Saikyo Miso Dressing Tuna, Sesame Seed, Seaweed, Onion, Mushroom, Carrot, Pickled Ginger, Miso, Sake, Mirin, Sesame Oil, Corn Oil, Honey, Soy Sauce, Mesclun Apple Waldorf Salad \$14 with Yoghurt Citrus Dressing Apple, Walnut, Celery, Grape, Pomegranate, Raisin, Lemon, Mayonnaise, Greek Yoghurt, Iceberg Lettuce Soup of the Day with Bun \$6

Prices are inclusive of prevailing goods and services tax.

(Available from 10.30am, while stocks last)

Pastries

Chestnut Cream, Meringue

Lemon	\$9
Praline Feuilletine, Sugar Dough, Lemon Madeleine, Swiss Meringue, Lemon Cream	
Mango	\$10
Chocolate Shell, 'Nam Doc Mai' Mango Mousse, Passion Fruit & Lychee Jelly, Sarawak Pepper	
Black Symphony	\$10
Pecan Brownies, Salted Caramel, Cacao Crumble	
Kalamansi Cheesecake	\$9
Citrus, Almond Nuts, Chocolate	
Charlotte	\$9
Pistachio Mousse, Raspberry, Génoise Biscuits	
Strawberry Tart	\$9
Vanilla Pastry Custard, Fresh Strawberry	
Charcoal Oolong Bubble Tea	\$10
Oolong Tea Mousse, Lychee Mousse,	
Raspberry Lychee Coulis, Bamboo Charcoal Sable, Almond Sponge, Raspberry, White & Dark Chocolate	
Apple Tart	\$9
Calvados Mousse, Caramelised Cinnamon Apple, Vanilla Glaze	
Mont Blanc	\$9
Cranberry Compote, Sugar Dough,	

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

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

Sandwiches

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

Sandwich of the Day

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	\$9
Brown Sugar, Caramelised Banana, Roasted Walnut, Natural Yeast	
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	\$4