



EST 2021

MENU

BRUNCH | COFFEE | GELATO

STARTERS

MUSHROOM SOUP 6.9

Signature homemade mushroom soup prepared from scratch with fresh locally sourced mushrooms

STRAIGHT / CURLY FRIES 10.9

Add nacho cheese +2

TRUFFLE FRIES 11.9

TRUFFLE TATER TOTS 11.9

Crispy bite-sized potato hashbrowns drizzled in truffle oil

CHICKEN KARAGE 12.9

Juicy fried chicken karage served with fresh homemade tartar sauce



LOADED 12.9 TATER TOTS

Crispy potato hashbrowns with warm nacho cheese ladled over, mayo and bacon bits

PASTRIES



BANANA WALNUT MUFFIN 4.9

Our crowd favourite, hot toasty muffin with generous walnut bits.

ENGLISH RAISIN SCONE 5.9

Hot raisin scone served with butter.

JUMBO CROISSANT 6.5

Plain hot flaky croissant served with butter.

SIGNATURE BRUNCH

Available until 5pm



EGGS ROYALE WAFFLES

18.9

Perfectly poached eggs atop avocado slices, smoked salmon on waffles drizzled in our special homemade hollandaise sauce. Fresh salad on the side.



WHOLESOME BREAKFAST

20.9

Choice of fluffy scrambled eggs / onsen eggs with pork/chicken bratwurst, honey baked ham, smoked salmon, herbed sauteed mushrooms, mesclun salad and toasted brioche bread

JUMBO CROISSANTS

Available until 5pm

SMOKED SALMON & EGG MAYO CROISSANT 14.9

Smoked salmon with herbed egg (Kampung eggs) mayonnaise served in a hot flaky croissant. Salad on the side.

EGG MAYO CROISSANT 10.9

Herbed egg (Kampung egg) mayonnaise with hot flaky croissant. Salad on the side.

HAM & CHEESE CROISSANT 10.9

Honey baked ham with melted emmental cheese in hot flaky croissant. Salad on the side.



AVOCADO WAFFLE STACK 17.9

Fresh homemade waffle with housemade avocado spread topped with avocado slices, creamy scrambled eggs and smoked salmon.

EGGS BENEDICT WAFFLES 17.9

Perfectly poached eggs atop avocado slices, honey baked ham on waffles with fresh salad. Drizzled in our special homemade hollandaise sauce.

SALAD

AVOCADO SALAD 9.9

Avocado slices with mesclun salad drizzled in balsamic vinegar.

SMOKED SALMON SALAD 9.9

Smoked Salmon slices with mesclun salad drizzled in balsamic vinegar.

ADD ONS

Scrambled eggs	3
Onsen Egg	2
Chicken Bratwurst	3
Pork Bratwurst	3
Honey Baked Ham	3
Avocado slices	3
Egg Mayo	3
Sauteed Mushrooms	3
Smoked Salmon	4

ALL DAY MAINS

Available All Day



SWISS HERBED ROSTI

16.9

Swiss Herbed Rosti with a dollop of sour cream on the side and choice of protein. Salad on the side

PORK BRATWURST
CHICKEN BRATWURST
SMOKED SALMON +1



NYONYA CURRY CHICKEN

13.9

Grandma's recipe Curry made from scratch with fresh ingredients paired with fluffy jasmine rice.

ADD ONS

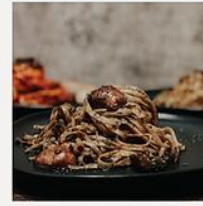
Scrambled eggs	3	Smoked Salmon	4
Pork/Chicken Bratwurst	3	Avocado slices	3
Sauteed Mushrooms	3	Egg Mayo	3
Honey Baked Ham	3	Onsen Egg	2



MARINARA 15.9

Tomato based Linguine tossed in Marinara herb mix with mushrooms and choice of protein.

PORK BRATWURST
CHICKEN BRATWURST
PRAWNS +1



TRUFFLE AL FUNGHI 15.9

Linguine with our creamy home-made truffle-infused mushrooms.



WHITE WINE AGLIO OLIO 13.9

Linguine sauteed with garlic and olive oil and mushrooms, deglazed with white wine. Choice of spicy or non-spicy.

ADD PRAWNS +3.5
ADD SMOKED SALMON +3.5
ADD PORK BRATWURST +2.5
ADD CHICKEN BRATWURST +2.5



GRILLED CHICKEN ON THE CHOP WITH DEMI GLACE AND MASH

16.9

Grilled tender chicken chop topped with traditional homemade demi glace paired with buttery mash and house salad.



FRENCH BEEF BOURGUIGNON (BEEF STEW)

16.9

Slow-cooked tender fall apart chunks of beef simmered in a rich French style red wine gravy with soft potatoes and carrots, paired with fluffy rice

DINNER

Available from 5pm



BBQ US SPARE RIBS WITH MASH & CURLY FRIES

36

Fall off the bone tender premium US Spare Ribs marinated with BBQ sauce. Sous-vided for 24 hours then slow-grilled, paired with a side of buttery mash and curly fries. House salad on the side.



BEER BATTERED HALIBUT FISH AND CHIPS

20.9

British classic fresh and premium Halibut fillet lightly beer battered and deep fried to a golden crisp. Accompanied with freshly fried potato fries and homemade tartar sauce



FRENCH ROAST 1/2 SPRING CHICKEN WITH MASH & CREAMY MUSHROOM JUS

20.9

French roast chicken baste with rosemary butter, atop a bed of buttery mash, with homemade creamy mushroom jus.



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DESSERTS



SIGNATURE WAFFLE WITH GELATO 9.9

Our secret waffle recipe with 1 scoop of gelato flavour of your choice, drizzled with maple syrup/chocolate sauce and sprinkled with biscoff crumbs.

Additional scoop 3.9
Add on Lotus biscuit 0.5



GELATO 3.9
Our handchurned gelato paired with complimentary biscoff crumbs

Double scoop 7.5
Add on Lotus biscuit 0.5



MUD MONSTER WITH GELATO 10.9

Chocolate cake slices drizzled generously with hot melted chocolate, biscoff crumbs and served with a side of gelato of your choice.



AFFOGATO 6.9

Choice of gelato drizzled with a shot of espresso, Must try for coffee and gelato lovers!

PET FOOD

Human-grade pet food curated by PAWFF sg



SURF & TURF 12.9

Oven baked salmon with pork chop With pumpkin puree & vegetables on the side. Prepared with organic coconut oil.

HANDMADE LAMB SAUSAGES 12.9

Lamb sausages sauteed in kin+kind coconut oil. Pumpkin purée as dipping sauce.



BEEF CUBES 12.9

Beef ribeye cubes sauteed with kin+kind coconut oil. Pumpkin purée as dipping sauce.

PORK PUMPKIN STEW 10.9

Pork broth, pork loin, pumpkin, carrot. Slow cooked in pork broth for the ultimate comfort food.



HANDMADE PORK MEATBALLS 10.9

Handmade pork meatball sauteed with kin+kind coconut oil. Pumpkin purée as dipping sauce.

HANDMADE CHICKEN PATTY 10.9

Handmade meat patty sauteed with kin+kind coconut oil. Pumpkin purée as dipping sauce.

Pumpkin purée : pumpkin, kale , spinach.

DRINKS

CAFE

Double Ristretto shot by default



ADD ONS

Extra double shot	1.5
Oat Milk replacement	3

LOCAL DRINKS

HOUSEBLEND MILK TEA	2.4
MILO SPECIAL	2.8

CAFE LATTE

5.9

VANILLA CAFE LATTE

6.5

CARAMEL CAFE LATTE

6.5

HAZELNUT CAFE LATTE

6.5

CAPPUCCINO

5.9

Traditional frothy cappuccino

AMERICANO

4.9

FLAT WHITE

5.9

CAFE MOCHA

6.5



LOCAL ROAST COFFEE

Local roast coffee beans extracted using our espresso machine, producing a rich and thick kopi

2.4

TEA

EARL GREY TEA

4

ENGLISH BREAKFAST TEA

4

PEACH TEA

4.5

LYCHEE TEA

4.5

PASSIONFRUIT TEA

4.5

ICED
+1

NON CAFFINENATED

HOT COCOA

5.9

BABYCCINO (STEAMED MILK)

3.5

FRUITY SPRITZ

made with fresh fruit puree

7.9

GUAVA SOURSOP

MANGO

GREEN APPLE

LEMON

STRAWBERRY



WATER

BOTTLED WATER

2



UJI MATCHA LATTE

6.5

CANNED DRINKS

comes with Ice

COKE

4

SPRITE

4

A&W ROOT BEER

4

COKE FLOAT

7.9



ROOT BEER FLOAT

7.9