

STARTERS

House Salad \$5.90

Fresh salad mixed with goma salad dressing topped with cherry tomatoes

Truffle Fries \$11.90

Our truffle fries use the finest truffle ingredient imported from France. Topped with freshly shaved Parmigiano Reggiano cheese

Mentaiko Fries \$11.90

Freshly fried shoestring fries topped with our homemade mentaiko mayo sauce and we flame torch it to bring out the umami



Pulled Pork Toast



Lazy Breakfast

MAINS

Lazy Breakfast \$19.90

Italian herb sausage, 2 eggs, 2 slices of crispy bacon, side salad, hash brown, sourdough toast

Pulled Pork Toast

\$16.90

Signature shredded pulled pork served on top of sourdough toast topped with sunny side-up, comes with a side salad.

Mentaiko Salmon Toast \$16.90

Flamed torched mentaiko and grilled salmon mixture topped it on top of our sourdough toast, served with side salad

Bacon Omelet \$14.90

Omelet with crispy bacon bits and cheese. Served with sourdough toast and side salad.

Chicken Rendang Croffle \$18.90

Chicken stew with coconut milk and mix of spices and top it on buttery croffle, served with hasbrown and side salad.



Chicken Rendang Croffle

ADD-ONS

Italian Herb Sausage (Pork)	\$5	Sourdough Toast	\$2
Sunny Side-up	\$2	Homemade Garlic Dip	\$1
Hash Brown	\$2	Scramble Egg (2 Eggs)	\$4
Bacon (2 slices)	\$3		

Jazy Day

Café & Bar

PASTA

Beef Cheek Pasta \$23.90

Our slow-cook beef cheek is so tender that it will melt in your mouth!

Truffle Mushroom Pasta \$21.90

Rich, creamy and earthy. Definitely worth a try for truffle lovers!

Cheesy Curry Chicken Pasta \$22.90

The mix of spices and cheese makes the pasta creamy and satisfying!

Creamy Mentaiko Crab Pasta \$23.90

Savoury and packs with a punch of flavour! The crab and mentaiko complements each other.

Crab Aglio Olio Pasta \$21.90

Spicy, galicky and taste of the sea. Full of umami!

ADD-ONS

Italian Herb Sausage (Pork)	\$5
Sunny Side-up	\$2
Mozzarella & Cheddar	\$1
Bacon (2 slices)	\$3



Beef Cheek Pasta



Truffle Mushroom Pasta



Cheesy Curry Chicken Rendang



RICE BOWL

All rice bowl is served with tamagoyaki

Grilled Unagi Don \$18.90

Pan-grilled freshwater eel, glazed with sweet and savoury unagi sauce topped with furikake and roasted seaweed

Aburi Mentaiko Salmon Don \$16.90

Grilled salmon mixed with our homemade cod roe and mayonaise mixture, then flame torched it to bring out the umami! Topped with furikake and roasted seaweed

Crispy Chix Don

Freshly fried crispy chicken is the ultimate comfort food! Drizzled with tartar and teriyaki sauce, perfect combination..

Teriyaki Spam Don

Fried luncheon meat glazed with teriyaki sauce and drizzled with tartar sauce and sprinkled with furikake

Tempura Prawn Don

Freshly fried tempura prawn, crispy on the outside and tender on the inside. Drizzled with teriyaki and tartar sauce, Topped with roasted seaweed and furikake.



Aburi Mentaiko Salmon Don



Tempura Prawn Don



Crispy Chix Don

BITES/SIDES

\$12.90

\$9.90

\$12.90

Onion ring	\$7.90	Chicken Karaage	\$9.90
Seaweed Chicken	\$9.90	Popcorn Chicken	\$9.90
Spam Fries	\$9.90	Potato Wedges	\$8.90
Fries	\$7.90	Tempura Prawn	\$9.90



CROFFLE

Croissant-waffle, best of both world, served with freshly whipped cream

Biscoff	\$11.90
Caramelized cookie crumbs,	

Banana Nutella		\$12.90	
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Sliced banana drizzled with nutella sauce

drizzled with biscoff sauce

Cookies and Cream \$11.90

Oreo crumbs drizzled with chocolate sauce

*change whipped cream to \$1 ice-cream



Cookies and Cream Croffle



Croissant | Pain Au Chocolat | Raisin Roll

CAKE & PASTRIES

Check with our staff for our special daily bakes!

Pastry/Danish \$4.90

Croissant
Pain Au Chocolat
Raisin Danish
Cheese Danish
Butterhorn

Cake of the day \$7.90

Jazy Day

Café & Bar

COFFEE

All our coffee are using double shots of espresso

Hot/Iced

Espresso \$4

Black \$5/\$5.50

White \$6/\$7



Brown Sugar Latte

SPECIALTY COFFEE

All our coffee are using double shots of espresso

	Hot/Iced
Brown Sugar Latte	\$7/\$8
Cinnamon Latte	\$7/\$8
Toffee Nut Latte	\$7/\$8
Matcha Coffee Latte	\$8/\$9
Hojicha Coffee Latte	\$8/\$9
Floral Latte	\$7/\$8
Butterscotch Latte	\$7/\$8
Mocha	\$7/\$8



Toffee Nut Latte

NON-COFFEE

	Hot/Iced
Matcha Latte	\$7/\$8
Hojicha Latte	\$7/\$8
Genmaicha Latte	\$7/\$8
Wakoucha Latte	\$7/\$8
Chocolate	\$6/\$7
Chocolate Mint	\$7/\$8





Matcha Coffee Latte



SPECIALTY TEA

Our specialty tea are all served cold, shaken with our home-made cold brew tea

Sakura Blossom \$6.90

Refreshing floral and citrusy iced tea with a hint of sakura, brings you back to Spring!

Lazy Gardener \$6.90

Mixture of different floral extract shaken with apple juice and white oolong cold brew

Mr. & Mrs. Yellow \$6.90

The love story of Mr. Mango and Ms. Passion, The perfect couple made in summer.

Surprise me! \$7.90

Get a surprise iced shaken tea made by our barista



Rose Blooming Tea

COOLER

Our coolers are all non-caffeinated

The Plumber	\$6.90
Plum Jam Cucumber Soda	

Yuzu Lemonade \$6.90

Yuzu marmalade, Lemon juice, Soda

Starry Night \$6.90

Passion fruit, Butterfly Pea, Soda

Surprise me! \$7.90

Get a surprise cooler specially made for you!



Sakura Blossom

BLOOMING TEA

All our blooming tea are served hot, in a teapot

Nasi Lemak	\$6.90
Rose	\$6.90
Mango	\$6.90
Pineapple	\$6.90



Starry Night



CRUST BEERS

Freshly tapped sustainable, artisan draft beers made from surplus bread and other surplus ingredients. CRUST is beer that makes a difference.

Breaking Bread Ale \$11.90

This bright & light beer is full of toasty bread, citrus, and floral notes with a malt finish. The slightly sweet, velvety ale leaves a refreshing, toasted aftertaste that leaves you thirsty for more!

5% ABV.

I Knead an Easy IPA \$11.90

This IPA is hoppy and juicy with aromatic notes of tropical fruits and honey with a slight bitter finish. Perfect to sip on this hot and sunny island!

5.3% ABV.



BEER COCKTAIL

\$13.90

Once and Floral

Pale ale infused with cherry blossom and hint of osmanthus definitely brings out the floral notes of the beer!

C-u in a mon

Who knew cinnamon and apple goes so well with beer? Give it a try!

Who lives in a Pineapple?

Both sweet and sour, perfect balance of this fruity beer. Good choice for those who dislike the bitterness of beer.

Don't waste my thyme

Thyme infused with beer brings the flavour to another level. An unimaginable perfect combination!

CANNED DRINKS

Coke	\$3
Coke Zero	\$3
7-Up	\$3
Kickapoo	\$3