BREAKFAST MENU

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(SIGNATURE BREAKFAST (EST. 12 MIN) 14.90 TWO PORTION OF PORTOBELLO, EGGS, STREAKY BACON, CREAMY CHEESE SAUCE WITH HOUSE-BAKED SOURDOUGH AND HASHBROWN.

(ULITIMATOAST (EST. 10 MIN)

PLEASE GET ULTIMATETOAST ORDER SLIP AT OUR CASHIER COUNTER TO MAKE YOUR CUSTOMIZED TOAST.

13.90 TLC (EST 8 MIN) THE LEGENDARY CROISSANT, MELTED CHEDDAR CHEESE, PREMIUM HAM.

SCRAMBLED EGGS, TOMATOE RELISH AND SIDE MESCLUN SALAD

14.90 COTTAGE PIE (EST. 10 MIN) CREAMY MASHED POTATO, STOUT INFUSED GROUND BEEF AND GARLIC TOAST, LEAFY GREEN

16.90 STEAK SANDWICH (EST. 12-MIN) SIRLOIN STEAK, ONION CONFIT. PORTOBELLO LEAFY GREEN, CIABATTA OR WHOLEMEAL BREAD CHOOSE DONENESS BETWEEN MEDIUM RARE, MEDIUM WELL, OR WELL DONE.

BACON AND PULLED PORK ROLL (EST. 10 MIN) 14.90 STREAKY BACON AND SHREDDED PORK ROLLED IN TORTILLAS WRAP, EGG, CHEESE, JAPANESE CUCUMBER, MUSTARD MAYO, ROMAINE LETTUCE

QUICHE/ PIE SET (EST. 8 MIN) QUICHE/PIE OF YOUR CHOICE, SALAD, SOUP WITH GARLIC TOAST.

(P) BANANA BREAD TOAST (EST. 8 MIN) CARAMELIZED BANANA, TWO SERVING OF BANANA BREAD, PEGAN NUTS

PASTA

BOLOGNESE (EST. 12 MIN) GROUND BEEF, TOMATO STEW, ANGEL HAIR, PARMESAN CHEESE, ROCKETS

PESTO PASTA(EST. 12 MIN) HOUSE BLEND PESTO SAUCE, ANGEL HAIR, BASIL, PINE NUTS PORTOBELLO 10.90 VANNAMEI PRAWNS

AGLIO OLIO (EST. 12 MIN) SEMI DRIED TOMATO, ANGEL HAIR, EGG SLICED OLIVE-AND OLITALIA EVOL

PORTOBELLO 10.90 VANNAMEI PRAWNS

BACON & MUSHROOM (EST. 12 MIN) 14.90 ANGEL HAIR, SAUTEED MUSHROOM, CHOPPED BACON, EGG

VEGETARIAN (EST. 12 MIN) TOMATO STEW, ANGEL HAIR, BASIL, PARMESAN CHEESE, PORTOBELLO

13.90 CARBONARA (EST. 12 MIN) STREAKY BACON, ANGEL HAIR, CREAMY & RICH SAUCE

CRAFT BURGER ON BRIOCHE BUN

GOURMET BEEF BURGER (EST. 12 MIN) 13.90 HOMEMADE BEEF PATTY, SMOKEY BBQ SAUCE, MUSTARD MAYO, EGG. SIDE FRIES

ROAST CHICKEN BURGER (EST. 10 MIN) HONEY ROAST CHICKEN, MUSTARD MAYO, SMOKEY BBQ SAUCE, EGG. SIDE FRIES

VEGGIE BURGER (EST. 10 MIN) 11.90 BAKED CAPSICUM STUFFED WITH PORTOBELLO, ONION CONFIT, CREAMY CHEESE SAUCE, SIDE FRIES

SALADS

SIGNATURE GREENS (EST. 10 MIN) 12.00 ROMAINE LETTUCE, MESCLUN, RAISIN, CRANBERRY, BAKED CAPSICUM, PECAN, PINE NUTS, PARMESAN CHEESE EVOL AND BALSAMIC GLAZE CHOICE OF TOPPINGS

SMOKED SALMON 2. SHREDDED CHICKEN

DINNER MENU (5:30PM - 9:00 PM)

APPETIZER —

SERVING SIZE IS GOOD FOR SHARING





9.90

8.00

8.00

8 90

7.90









15.90

16.90

12.90

A01. GARLIC PRAWN

SEA HARVESTED VANNAMEI PRAWN SAUTEED IN PURE EV OLIVE OIL, SEMI-DRIED TOMATOES, GARLIC PARSLEY AND CHILL PAIRING WELL WITH OUR TABLE BREAD, IT IS THE PERFECT STARTER TO YOUR DINNER.

A02. AUBERGINE

TO A DANCE.

EGGPLANT DELICATELY BAKED WITH TOMATOE RELISH AND CHEDDAR CHEESE SOURCED FROM EUROPE. SINK YOUR TEETH THROUGH THE HIGH QUALITY CHEESE AND ENIOY ITS PERFECT UNION WITH THE OTHER INGREDIENTS TO CREATE THE BURSTING FLAVOURS OF THE EGGPLANT.

A03. SEAFOOD OMELETTE CHOICE OF FISH OR CRAB IN AN ASIAN-INSPIRED CHEESY EGG FLUFF TO MEET YOUR DINNER PROTEIN REQUIREMENT, SERVED WITH TOMATO RELISH AND LEAFY GREENS.

A04. SPICY WINGS - 5PCS SUCCULENT WING COATED WITH MAPLE SYRUP. CRISPYON THE OUTSIDE YET JUICY ON THE INSIDE. THE WONDERFUL UNION OF THE SWEET AND SPICY FLAVOURS WILL COMPEL YOUR SENSORY PALATE

A05. TRUFFLE FRIES (AN ALL-TIME FAVOURITE CARBS, TRUFFLE SALT DOES THE TRICK TO THE DEEP GOLDEN CRISP FLAVOUR.

12.90 A06. PESTO CHICKEN SALAD TENDER CHICKEN BREAST WITH PESTO OLIVE OIL ON MESCLUN LEAF AND ROMAINE. THE CHOICE FOR A DELICIOUSLY LIGHT DINNER WITH NO CARBS IF YOU ARE WATCHING YOUR CALORIES.

M01. Sous Vide Steak - Striploin (200gm)

HOT-BATHED STEAK TO AN OUT-OF THE-WORLD TENDERNESS AND A DEEP AROMATIC FLAVOUR CREATED FROM THE BROWNED SURFACE WITH BUTTER. SERVED ON CREAMY MASHED POTATOES AND POACHED ASPARAGUS FLAVOURED WITH PESTO OLIVE OIL.

M02. RIBS BURGER

SMOKED HICKORY SAUCE-COATED RIBS SANDWICH WITH FRESHLY-BAKED BRIOCHE BUN, SERVED WITH LEAFY GREEN FOR A WELL-BALANCED DIET. AT 400GM, THIS MEAL IS A TUMMY FILLER.

M03. GRILL SALMON Premium selection of salmon- from Chile, Marinated IN LEMON ZEST AND SPICE BLEND, ACCOMPANIED WITH CREAMY MASHED POTATOES AND GRILLED VEGETABLES.

M04. SOUS VIDE CHICKEN BREAST

HOT-BATHED CHICKEN BREAST-MEAT COOKED TO PERFECT TENDERNESS THAT MELTS IN THE MOUTH, LOOK OUT FOR THE SWEET CINNAMON NOTE THAT HAS RESULTED FROM OVERNIGHT MARINATION. YOU WILL CHANGE YOUR MIND ON THE TEXTURE OF CHICKEN BREAST!

M05. BABY BOURBON RIBS

SERVING SIZE OF 500GM SMOKEY BACK RIBS WITH TENDER-SOFT MEAT. SERVED WITH MESCLUN SALAD LEAF.

26.00 M06. TRUFFLE CREAM PASTA

PASTA TOSSED IN PURE EV OLIVE OIL, SAUTEED WILD MUSHROOM AND TRUFFLE CREAM. THE ESSENCE LIES IN THE PORTOBELLO BROTH, MUST TRY IF YOU ARE A CARBONARA

16.90 M07. SEAFOOD PASTA

PASTA TOSSED IN MIXED SEAFOOD MARINARA SAUCE. EAT IT THE ITALIAN WAY- MOPPING UP THE REST OF THE SAUCE WITH TABLE BREAD AT THE END!

16.90 M08. CRISPY FRIED FISH

15.00 THE BATTER MADE WITH IN-HOUSE BLEND OF SPICES AND SODA-INFUSED BROTH THAT RESULTS IN A SUPER CRISPY OUTER LAYER THAT SHEARS THE FLAKY FISH MEAT WITH EVERY BITE. SERVED ON A GARDEN OF LEAFY MESCLUN.

15.90 M09. MANTOU SLIDER

12.90 NOT THE USUAL BURGER OR KOU ROU BAO, OUR VERSION IS AN ASIANFUSION WITH 3 MINI SLIDERS, IN-HOUSE BEEF PATTY STACKED ON SWEET CARAMELIZED ONION AND FRIED STEAM BUN.

24.00 M10. SIMPLY GREEN

FOR VEGETABLE LOVERS- POACHED ASPARAGUS AND BROCCOLL PLUS OVEN-GRILLED BELL PEPPER, ROMAINE. PORTOBELLO PLUS JUICY EGGPLANT IN BALSAMIC CREAM, PLUS CRUNCHY FRIES DRIZZLED WITH SWEET ONION SAUCE.

PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAX

LAST ORDER AT 9PM



SPECIALTY SANDWICHES



LEMON CHICKEN - 7.50 HERBACEOUS CIABATTA, LEMON CHICKEN MAYO, LETTUCE, EMMENTAL, BASIL LEAVES



BACON SANDWICH - 7.50 CIABATTA, STREAKY BACON, ROCKETS, TOMATO



TUNA SANDWICH - 7.50 PAIN AUX TOMATES, TUNA MAYO, CHEDDAR. JAPANESE CUCUMBER



BACON EGG MAYO - 9.50 CAMPAGNE BREAD, STREAKY BACON, EGG MAYO, CHEDDAR, LETTUCE, TOMATO



JAMBON FROMAGE - 8.50 RUSTIC BAGUETTE, PREMIUM HONEY BAKED HAM, EMMENTAL, LETTUCE, TOMATO

PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAX.

Pread & Hearth =

DRINKS MENU

COFFEE 👺

COLLEE T	
ESPRESSO	3.8
AMERICANO	4.5
MACCHIATO	4.8
PICCOLO LATTE	4.8
FLAT WHITE	5.5
CAPPUCCINO	5.5
LATTE	5.5
CAFE MOCHA	5.8
EXTRAS	
HAZELNUT/VANILLA/CHAI	+1
ICE	- + 1
ADD SHOT	+ 1
SOY MILK	+1
CHOCOLATE	
HOMEMADE HOT CHOCOLATE	5.8

BLENDED DRINKS 園	
SUMMER ESPRESSO	6.8
FROSTY MOCHA	7.5
CAFFEINE-FREE	
CARAMEL FRAPPE	7
DOUBLE CHOCOLATE	7
ORANGELLA	7.5
BOTTLED	
COCOMAX	4.8
IBC ROOT BEER	5.2
IN HOUSE SODA WATER	
NATURAL/LIME/WHITE GRAPE	3.9

SPECIALTY DRINKS

MATCHA LATTE	5.8
CHAI TEA LATTE	5.8
HOT VANILLA	4.5
ICE LEMON TEA	6



\$\$5.90

TEAS



BLACKS

EARL GREY LAVENDER ENGLISH BREAKFAST BOMBAY CHAI

HERBA

CHAMOMILE GARDEN LEMON GINGER MINT

GREENS

OSMANTHUS SENCHA YUZU PEAR BLOSSOM

FRUITY

FOREST BERRY

Last order at 6pm

DESSERTS *

	SINGLE SCOOP	1	DOUBLE SCOOP
CHOCOLATE ICE CREAM	3.5		5
VANILLA ICE CREAM	3.5		5
NUTELLA BROWNIE WITH ICE CREAM		7.8	
(CHOICE OF CHOCOLATE/VANILLA)			
AFFOGATO (CHOICE OF CHOCOLATE/VANILL	A)	7	

PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAX.