

BRUNCH

LET'S DO BRUNCH

9AM - 12:00PM BRUNCH / 12PM - 2PM DINNER MENU AVAILABLE

BREADS

BAGEL, SOURDOUGH SOY AND LINSEED, SOURDOUGH LEAVAN, TURKISH BREADS

2 EGGS ON TOAST (V) 12

CHOICE OF EGGS ON TOAST WITH TOMATO RELISH

JAFFLE SANDWICH 10

SMOKED HAM, FRESH TOMATO, SWISS CHEESE AND BASIL

BACON STEAK MUSHROOM AND SCRAMBLED EGG 18

THICK CUT OF SMOKE BACON WITH SOFT SCRAMBLED EGG SAUTÉ MUSHROOM AND TOMATO RELISH.

MEDITERRANEAN ON TOASTED TURKISH BREAD (V) 22

SMASHED AVOCADO, DRIED TOMATO ON SOURDOUGH SERVED WITH ROMESCO SAUCE, OLIVE, CUCUMBER, MEDITERRANEAN GOATS FETA, PICKLE AND POACHED EGG

SALMON AND CURRIED EGG SALAD ON TOASTED BAGEL 24

HOUSE CURED SALMON SALAD WITH CURRIED EGG, SHISHIMI TOGARASHI, CRISPY SEAWEED, ESHALLOT, CAVIAR AND PICKLE ADD FRESH SEA URCHIN +6

ULTIMATE SANDWICH (VG) 20

SMASHED AVOCADO, HUMMUS, SHREDDED CARROTS, FRESH TOMATO, CUCUMBER, LETTUCE AND BEETROOT
ADD HOUSE CURED SALMON +6, SWISS CHEESE +3

PORK RICE BOWL 24

SLOW COOKED PORK IN GARLIC AND SOY SAUCE STOCK WITH MARINATED EGG YOLK AND PICKLE

ORECCHIETTE WITH CREAMY MUSHROOM AND POACHED EGG (V) 24

ORECCHIETTE WITH CREAMY MUSHROOM PURÉE, ROASTED ENOKI, PORCINI POWDER POACHED EGG
AND PARMIGIANO-REGGIANO

FRENCH TOAST DULCE DE LECHE WITH BANANA AND WALNUT CRUMBLE (V) 20

FRENCH TOAST WITH DULCE DE LECHE MOUSSE, FRESH BANANA AND WALNUT CRUMBLE

FRIED CHICKEN WITH PICKLE AND CORIANDER 18

MARINATED CHICKEN WITH SPICY SAUCE, CORIANDER AND PICKLE

THE SIDE

HOUSE CURED SALMON +6 / SAUTÉ MUSHROOM + 4 / THICK CUT BACON +7 / SWISS CHEESE +3
A SLICE OF BREAD +3 / EXTRA FREE RANGE EGG +4

COFFEE

BLACK 3 / WHITE 3.8
SOY / DECAF / LARGE +0.5

LOOSE LEAF TEA 4.5

ENGLISH BREAKFAST / EARL GRAY / PEPPERMINT / GREEN / CHAMOMILE / LEMON & GINGER

OVER THE MOON (DESSERT)

FLY ME TO THE MOON

ACTIVATED CHARCOAL CHOCOLATE, THAI TEA MOUSSE, LEMON CARAMEL GEL, HONEY CANDY, CREAM CHEESE
\$22

THAI PANNA COTTA

COCONUT PANNA COTTA WITH WATER CHESTNUT RUBIES & COCONUT MILK & COCONUT NITRO
\$14

GREEN APPLE SORBET

GREEN APPLE SORBET, LYCHEE GRANITA, RHUBARB COMPOTE, ROSELLA & HIBISCUS FLOWER
\$16

GROOT AFTER MOON (LIMITED PER DAY)

MATCHA MOUSSE, VANILLA CREAM, STRAWBERRY CONSOMMÉ, CHOCOLATE AND PASSION FRUIT SORBET
\$26