

THANK YOU COME AGAIN

BEVERAGES

Apple juice	\$4
Orange juice	\$4
Mango Juice	\$4
Cranberry Juice	\$4

Water/Soft drinks

San Pellegrino Sparkling Water	(50cl)	\$4.50 / (75cl)	\$6
Aqua Panna Still Water	(50cl)	\$4.50 / (75cl)	\$6
Coca Cola-Diet Cola-Sprite-	-Schweppes Soda Water-		\$3
Schweppes Ginger Ale-	Tonic Water		\$4

COFFEE	Oat Milk	Vanilla	Hot	Cold
Espresso			\$3.5	
Americano			\$4.5	\$5
Black			\$4.5	\$5
Cappuccino	+1	+1	\$5.5	\$6.5
Latte	+1	+1	\$6	\$7
Flat White	+1	+1	\$5.5	\$6.5

Chocolate	\$6	\$7
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ORGANIC TEAS

Earl Grey	\$6	
English Breakfast	\$6	
Roasted Green Tea	\$6	
Matcha Latte	\$6	\$7
Oolong Latte	\$6	\$7

COLD BREW

Liberty Cold Brew Black Coffee	\$6
Special Blend	
Saicho Hojicha Sparkling Tea	\$8
Roasted green tea from Japan	

TYCA BEER SELECTIONS

Heineken Silver (325ml by the bottle) -The Netherlands	\$8
Peroni Nastro Azzurro(330ml by the bottle) -Italy	\$8
Golden Ale Merlion	\$10
Circuit Breaker New England IPA	\$10

TYCA WINE LIST

WHITE WINES BY THE GLASS

Sauvignon Blanc	2019	\$12
Miguel Torres (Curico Valley, Chile)		
Pinot Grigio	2020	\$15
Giusti, Venezie Longheri (Veneto, Italy)		
Regaleali Bianco	2020	\$13
Tasca D’Amerita (Sicily, Italy)		

RED WINES BY THE GLASS

Merlot (Kressman , Bordeaux, France)	2020	\$10
Chianti Rufino,(Tuscany, Italy)	2020	\$14
Pinot Noir		
“F” De Fournier (Loire Valley, France)	2019	\$15

WINES BY THE BOTTLES

WHITE WINES

Sauvignon Blanc (Miguel Torres, New Zealand)	2019	\$66
Regaleali Bianco (Tasca De Almerita, Siciliy)	2021	\$66
Pinot Grigio (Venezie Longheri, Veneto. Italy)	2020	\$84
Chardonnay (Maison Chanzy, Burgundy, France)	2019	\$119

RED WINES

Merlot (Kressman, Bordeaux, France)	2020	\$48
Primitivo (Magnifico Rosso, Puglia Italy)	2021	\$77
Chianti Rufino (Rufino, Tuscany, Italy)	2020	\$84
Pinot Noir (“F” De Fournier, Loire Valley, France)	2019	\$87
Tempranillo (Valdubon Crianza, Spain)	2018	\$102
Cabernet Sauvignon (Tasca De Almerita, Sicily Italy)	2018	\$174
Amarone della Valpolicella DOC (Farina, Italy)	2019	\$186

BREAKFAST

GRANOLA YOGURT (premium oat, walnut, seeds,fruits,plain yogurt	\$12
MUESLI and MILK rolled oat, coconut, flax seed,puffed rice,milk	\$12
TYCA CROFFLE served with fruits, cream, butter and maple syrup	\$14
TOAST with BUTTER and JAM sourdough, butter and blue pea kaya	\$8
DANISH PLATTER 5 kinds of assorted Danish	\$12
FRUIT PLATTER seasonal fruits	\$10

LUNCH MENU

To Start

Truffle Fries with parmesan cheese, truffle oil, truffle aioli	\$12
Tahini Ceasar Salad romaine lettuce, fried capers, crouton,crispy bacon, cheese	\$15
Greek Salmon Salad Norweigan salmon , mesclun, olive,feta cheese,pomegranate, balsamic vinaigrette	\$18

Wild Mushroom Soup button mushroom,shiitake mushroom,porcini,thyme,truffle oil,chive,artisanal toast	\$10
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PASTA

Wagyu Bolognese pasta with parmesan cheese and chives	\$24
Pesto Mushroom(V) Assorted mushroom,cherry tomato,nuts,parsley,kale pesto sauce	\$22
Carbonara Crispy bacon, cream,poached egg, parmesan cheese	\$19

BURGER

Wagyu Beef Burger_Angus beef patty,gherkins,charred pineapple,homemade dijonnnais and fries	\$24
Chicken Burger Fried chicken thigh, lettuce, tomato, mayonnaise, mesclun and fries	\$20
Impossible Burger (V) Homemade veggie patty, avocado, brioche bun, tahini aioli and fries	\$20

TO SHARE

Crispy Chicken Chop Deep-fried breadcrumbed chicken thigh served with coleslaw and fries	\$24
Scottish Salmon Pan seared salmon with butter and herb served with creamy spinach	\$28
Croque Monsieur Hot sandwich with ham and cheese served with mesclun salad	\$20

DINNER MENU

TO START

Truffle Fries with parmesan cheese,truffle oil,truffle aioli	\$12
Curly fries House seasoning, chilli sauce	\$10
Tahini Ceasar Salad romaine lettuce, fried capers, crouton,crispy bacon, cheese	\$15
Greek Salmon Salad Norweigan salmon , mesclun, olive,feta cheese,pomegranate, balsamic vinaigrette	\$18
TYCA Cauliflower (V) with Chilli lime salt,yoghurt Bagna Cauda, Hazelnut,basil, grapes	\$16

SOUP

Wild Mushroom Soup button mushroom,shiitake mushroom,porcini,thyme,truffle oil,chive,artisanal toast	\$10
French Onion Soup Beef consume, gruyere cheese, crouton and fried shallot	\$12

PASTA

Wagyu Bolognese pasta with parmesan cheese and chives	\$24
Pesto Mushroom(V) Assorted mushroom,cherry tomato,nuts,parsley,kale pesto sauce	\$2
Carbonara Crispy bacon, cream,poached egg, parmesan cheese	\$19
Olio Scampi Grilled king prawn with Thai chilli sauce, garlic confit,eye bird chilli,parsley,olive oil	\$26

TO SHARE

Braised Wagyu Beef Cheek braised 12 hours with red wine sauce	\$34
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served with truffle mashed potato and salad

Lamb Shank slow cooked in natural jus	\$38
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served with grain mustard mashed potato and seasonal vegetables

Baby Back Rib Baked baby rib with bbq sauce served with coleslaw and buttered corn	\$32
Scottish Salmon Pan seared salmon with butter and herb served with creamy spinach	\$28
Spring Chicken Deep-fried herb seasoned whole chicken served with tomato sambal salsa and fries	\$25

DESSERT

Mango Panna Cotta Gelatine,milk,mango puree,mango cube	\$10
Acai Berry Bowl Homemade Granola and fruits	\$12
Daily Cakes kindly check with our staff	\$7
Chocolate lava cake with vanilla ice cream	\$12

KIDS MENU

CESAR SALAD served with parmesan cheese	\$8
CHICKEN BURGER served with fries	\$10
BEEF BOLOGNESE PASTA served with fruits	\$10
FRIED HASHBROWN served with buttered corn	\$8
MINI CROISSANT 2pcs served with ice cream	\$8