

ESPRESSOUL

Drinks Menu

Offshoot Coffee Workhorse (primary blend) used in all milk based beverages
Rotating single origin used for espresso and filter

DRINKS

	COFFEE			ICED DRINKS	
	S	R	L		
Batch brew	5	5.5	6	Cold Brew Coffee	7
Pour over (chat to barista)	Normal 8/ Rare 15+				
Espresso/Double espresso	4.8	5.3		Iced	
Long black	5	5.5	6	Long Black/ Caffè Latte/	M 6.5 /L 7
Flat white/ Caffè Latte/ Cappuccino	5.5	6	6.5	Chocolate/ Chai	8
				Mocha/Matcha/ Black sesame	9
HOT DRINKS					
Hot Chocolate	5.5	6	6.5	Mont Blanc	9
Mocha	6	6.5	7	Espresso Tonic	8
Chai Latte	6	6.5	7	Brown Sugar Iced Latte	8
Matcha Latte	6	6.5	7	Koo-Tsa-Bi Tea (古早味紅/奶茶)	
Black Sesame Latte	6	6.5	7	Traditional Taiwanese black/milk tea// Iced/ Hot	8
Add On				Milkshake	
Espresso Shot		0.5		Banana/ Caramel/ Chocolate/ Coffee/ Vanilla/	8
Syrup-Vanilla/ Caramel/ Hazelnut		1		Strawberry/ Spearmint	
Alternative Milk				+Malt +1	
Lactose free/ Almond/ Oat/ Soy/Coconut	0.8	0.8	1	Coffee Frappé	9
Babycino		2		Caramel/ Hazelnut/ Mocha/ Just chocolate	
HOT TEA					
Classic				Add On	
English Breakfast/ Earl Grey/ French Earl Grey/				Extra Ice Cream	
Gunpowder Green Tea/ Lemongrass & Ginger/		5		Whipping Cream	1
Peppermint/ Rooibos/ Chamomile					
Roogenic Tea		5.5		Soft drinks	5
Detox/ Anti-Inflammatory/ Happiness				Coke/ Coke zero/ Sprite	
Oolong Tea		5.5		Cold pressed juice	7
Light Roasted Oolong/ Milky Oolong				Orange/ Apple/ Tropical/ Green	
Non-caffeinated Sweet Tea				Smoothies	
Brown sugar Longan, Jujube and ginger				<u>Sunshine</u> -Mango + Pineapple + Banana + coconut milk	9
Brown sugar Longan, Jujube and Gojiberry		6.5		<u>Mixed Berry</u> -Strawberry yoghurt + mixed berries + milk	
Rock sugar chrysanthemum & honey				<u>Green</u> -Avocado + spinach + pineapple + honey + milk	
(Option: Hot/ Iced)				Ribena Sprite	8
				Magic Galaxy	8
				Butterfly pea tea with house made lemonade on side	

ESPRESSOUL

All day brunch menu (7am-2pm)



ESPRESSOUL SIGNATURE

Espresso Soul Signature Sandwich

with sweet potato chips

Bread Opt: White bread// Brioche bread or Brioche burger (+2)

Pork floss	22
Hash brown	23
Buttermilk fried chicken	26
Grilled chicken	26
Teriyaki pork loin	24
The OZ (beef)	26

(all sandwiches come with omelette, tomatoes, lettuce, cucumber)

+Peanut butter +1

+ Koo-Tsa-Bi Black tea/ milk tea (hot/cold) +5

Lo Bah Png (台式滷肉飯)

19

Braised pork belly rice,

Hand-cut braised pork belly, braised boiled egg,
bok choy, pork floss & pickled cucumber with rice

Bento

26

Lo Bah Png

+

Buttermilk fried chicken/ Popcorn chicken
Grilled chicken thigh / Teriyaki pork loin

+ Miso soup 2

Deluxe Brekkie

28

Eggs your way(scrambled egg +1.5), roasted field mushrooms, hash brown, Kransky sausage, pesto roma tomatoes,

Choice of middle bacon/ smoked salmon (+2)/
smashed avocado with house dukkah/ grilled haloumi cheese
+Confit garlic wilted baby spinach +4.5

House Mushroom Arancini

24

Served with a poached egg, spiced beetroot puree, rocket, pepitas, sunflower seeds, sriracha mayo

Our Favorite Brioche French Toast

24

Served with caramelized banana, mixed berries, mixed berry compote, 100% pure maple syrup, whipped cream, lemon balm
+ Grilled middle bacon +7
+ Vanilla Ice cream +2

Avo-Cuddle

26

Poached eggs, rocket, smashed avocado, marinated heirloom tomatoes, goat's cheese (or feta cheese), house dukkah, balsamic glaze
+ Smoked salmon +7



Cauliflower Volcano and Mushrooms

28

Harissa roasted cauliflower steak, sautéed mushroom medley, celeriac puree, salsa verde, paprika oil, toasted almond flakes, micro herbs
+ House bread +2



Chilli Scramble Egg On Croissant

25

Grilled middle bacon, scrambled egg cooked with fresh chillis, spring onion and house-made raw sambal oelek, Parmesan cheese, coriander
+ Hash brown +5

Truffle Mushroom Medley

26

Poached eggs, rocket, sautéed mushroom medley, marinated goat's cheese (or feta cheese), drizzle of truffle oil served on pane di casa
+ Grilled Kransky sausage +6

Brekkie Mi-Goreng

22

A good portion of pan-fried Indomie mi-goreng(instant noodle) served with a fried egg, middle bacon, Asian vegetable, house-made raw sambal oelek

Grill'ed middle bacon/Grilled chicken/Fried chicken/ Smoked salmon// \$7

Kransky sausage(3)/Roasted field mushroom(2)//\$6/Smashed avocado with dukkah/Grilled haloumi cheese// \$5

Egg your way/Yuzu hollandaise sauce// \$4

Confit garlic wilted baby spinach/Marinated heirloom tomatoes/Pesto Roma tomatoes(2)/Hash brown(3)/ Marinated goat's cheese// \$5

Cream cheese/Mixed berry compote/Vanilla Ice cream/House-made raw sambal oelek/House bread(1)/ Whipped cream// \$2

Preserves/Butter/Maple syrup// \$1



Vegan



Vegetarian



Gluten Free



Nut Free



Dairy Free



Optional



Chef recommended



Spicy

March 2025

(A 10% surcharge is applicable on public holidays)

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All day brunch menu (7am-2pm)

THE CLASSIC

FOR THE LITTLE GENERATION (UNDER 12 ONLY)



Fish & Chips Platter ⑧

Battered hoki fillet, Panko crumbed whiting, onion ring & chips serve with house salad, tomato sauce & tartare sauce

26

Bacon & Egg Burger ⑧

with cheese, spinach, aioli and tomato or BBQ sauce on brioche bun

+ Beer battered chips +5

16

House Maple Roasted Granola ⑧ ⑨

Natural Greek yoghurt, maple roasted GF rolled oats, nuts and seeds, dried apricot and sultana, seasonal fruits, mixed berry compote, Australian honey & choice of milk

18

Eggy Benny

Poached eggs, yuzu hollandaise sauce on Pane di Casa

Choice of middle bacon/ smoked salmon(+2)/ field mushrooms

+ Grilled haloumi cheese +5

24

Eggs Your Way

Poached/ pan-fried/ scrambled(+1.5) on Pane di Casa

+ Grilled middle bacon +7

16

Egg Your Way

8

Bacon & Scrambled Egg On Toast

12

Bacon & Scrambled Egg On Mini Croissant

12

Pancake & Vanilla Ice Cream

12

Chicken Nuggets & Beer Battered Chips

12

SOUL DESSERTS

Bubble Tea Pannacotta & Vanilla Ice Cream

18

Butter Scotch Cream Brûlée & Vanilla Ice Cream

18

FRIED FOOD PLATTER TO SHARE

Surf & Turf

Lobster fishballs + Squid tentacles + Chips

Street Food Feast

Popcorn chicken + Fishcake stripes+ Mushroom

40

Vege Lover

Sweet potato chips + Mushroom + Onion rings + Chips

Beer Battered Chips

10

Beer Battered Onion Rings

12

Sweet Potato Chips (甘梅薯條) ⑧ ⑨

12

Taiwanese Popcorn Chicken (鹹酥雞) ⑧

16

Fish Cake Stripes (甜不辣) ⑧

13

Chicken Nuggets (10)

12

Mushroom (鹹酥菇) ⑧ ⑨

13

Mini Hot Dog (5) (小熱狗) ⑧

10

Lobster Fishballs(8) (龍蝦丸) ⑧

15

Black Rice Pudding (炸米血) ⑧

15

Panko Crumbed Whiting Strips

16

Squid Tentacles

18



Vegan



Vegetarian



Gluten Free



Nut Free



Dairy Free



Optional



Chef recommended



Spicy