

SOUP & SALADS

Soup of the Day Please check with our staff	10
House Salad Fresh Berries, Cucumber, Tomatoes, Cranberries, Walnuts, Citrus Dressing	12
Salmon Caesar Smoked Salmon, Garlic Croutons, Shaved Parmigiano, Poached Egg, Housemade Caesar Dressing	13

	MAINS	
	Rendang Mac & Cheese Beef Rendang, Mozzarella Cheese, Béchamel	19
	Fish & Chips Battered Haddock, Shoestring Fries, Pear Coleslaw, Gribiche Sauce	19
	Rotisserie Chicken Fresh Roasted Boneless Chicken Leg, House Mash, Grilled Mushrooms, Creamed Spinach, Garlic Cream Sauce	21
*	Poulet Champignon Grilled Boneless Chicken Leg stuffed with Creamy Truf Mushrooms, House Mash, Seasonal Vegetables	22 fle
	Ocean Catch Pan Fried Fillet of Fish, House Mash, Seasonal Vegetables, Hunan Spicy Sauce	23
*	Nagano Miso Pork Grilled Pork Collar, Onion Tempura, Roasted Potatoes, Seasonal Vegetables, Raspberry Sauce	24
	Iberico Pork with Citrus Sauce Chargrilled Iberico Pork Collar, Grilled Asparagus, Tomato Confit, House Mash, Housemade Citrus Sauce	24

APPETISERS

Chicken Poppers	12
Bite-sized Chicken Tenders, Spicy Sriracha Mayo	
Panko Mushrooms	12
Panko-breaded Shiitake Mushrooms,	
Housemade Truffle Mayo	
Assembly Truffle Fries	14
Shoestring Fries, Parmesan, Truffle Oil,	
Housemade Truffle Mayo	
Spicy Wings	14
Deep Fried Chicken Wings, Housemade Chilli Dip	
Salted Yolk Calamari Rings	15
Deep Fried Calamari Tossed with Salted Egg Yolk,	
Chilli, Curry Leaves	

PASTAS

	Chilli Lime Seafood Aglio Olio	18
	Spaghetti, Baby Scallops, Clams, Prawns,	
	Semi-dried Tomatoes, Fresh Thyme, Chilli, Lime Juice	
	Herbs de Provence Beef Pasta	18
	Linguine, Sliced Beef, Herbs de Provence Sauce,	
	Semi-dried Tomatoes	
	Baby Scallop Aglio Olio	20
	Spaghetti, Baby Scallops, Cherry Tomatoes,	
	Fine Beans, Basil	
	Hae Bee Hiam Aglio Olio	21
	Linguine, Hae Bee Hiam, Sea Tiger Prawns,	
	Squid, Clams	
	Grilled Salmon Pasta	22
	Spaghetti, Grilled Salmon, Spicy Garlic Sauce,	
	Orange-infused Turnip	
	Umami Prawn Linguine	22
	Linguine, Sea Tiger Prawns, Crustacean Oil	
•	Truffle Carbonara	22
,	Fettuccine, Mushrooms, Porchini Cream Sauce,	
	Poached Egg, Parmesan, Truffle Paste	
•	Spicy Pomodoro Crab Pasta	23
	Spaghetti, Jumbo Lump Crabmeat, Shaved Parmesan,	

Spicy Pomodoro Sauce with a touch of Cream

BURGERS

Comes with a side of fries and salad. Beef patties will be prepared to medium doneness unless otherwise requested.

Buttermilk Chicken	2
Deep Fried Buttermilk Chicken, Romaine Lettuce,	
Roma Tomatoes, Pear Slaw	

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Classic Cheese 6.5 oz Handcrafted Organic Angus Patty, Onion Marmalade, Sliced Cheddar, Arugula

▶ Pulled Pork 12hr Braised and Shredded Iberico Pork Collar, Sunny Side-up Egg, Red Cabbage Sauerkraut, Blueberry BBQ Sauce

Portobello Beef 23 6.5 oz Handcrafted Chilled Beef Patty, Deep Fried Portobello Mushroom, Rocket, Roma Tomatoes, Truffle Mayo

The Assembly 6.5 oz Handcrafted Organic Angus Patty, Sliced Cheddar, Bacon, Egg, Chef's Special Carbonara Sauce

UPGRADES:

Truffle Fries	2.5
Double Patty (Classic Cheese & The Assembly only)	5

PIZZAS

	Marginerita	٠ ـ ـ
	San Marzano Tomatoes, Mozzarella, Basil	
	Truffle Scented Mushroom & Egg	23
	White Button Mushrooms, Runny Egg, Truffle Oil	
	The American Duck	24
	U.S. Tea-smoked Duck Breast, Arugula,	
	Shaved Parmesan	
*	Laksa	24
	Prawns, Squid, Clams, Quail Eggs, Fish Cake	
	ADD ONS:	
	+ Egg	2.5
	+ Brioche Toast	3.5
	+ Creamed Spinach	
	+ Sautéed Mushrooms	
	+ Smoked Bacon	4.5
	+ Bratwurst	5
	+ Smoked Salmon	5

+ Smoked Duck Breast

DESSERTS

	Assorted Cakes Head over to our display case for bakes available	8-9
	Apple Crumble Served with New Zealand Ice Cream	12
*	Waffle of the Month with Ice Cream Check with our staff for flavours of the month	13



BEVERAGES

Featuring coffee blends from Nylon Coffee Roasters & Smitten Speciality Coffee & Tea.

Do let us know if you have any preference for your cup of joe. Enjoy!

HOT COFFEE	1	COLD COFFEE	
Espresso	3.5	Iced Americano	6.5
Macchiato	4.5	Affogato	6.5
Piccolo	4.5	Iced Latte	7.5
Americano	5	Iced Mocha	7.5
Latte	5.5	Brew & Tonic	7.5
Cappuccino	5.5		
Flat White	5.5	COLD BREW	
Mocha	6.5	Black Cold Brew	7
+ Additional Shot	0.5	White Cold Brew	8
+ Soy Milk	0.5		
		HOMEMADE ICED COOLERS	
SPECIALTY COFFEE		Iced Osmanthus Sencha	5
Aeropress	7.5	Iced Lemon Tea	5
Pour-over (Kalita Wave)	7.5	Iced Honey Cabana	5
GRYPHON TEAS		Iced Butterfly Pea Flower Tea	5.5
Coba Cabana	6.5	l e	
Organic South African Bush Tea with		SMOOTHIES & SHAKES	
Pineapple, Mango & Basil		BBerry	9
		Banana, Strawberry, Greek Yoghurt, Honey	
British Breakfast	6.5	Mixed Berries	9
Black Tea Blend of Assam, Kenyan & Ceylon		Strawberry, Blueberry, Greek Yoghurt, Honey	
Earl Grey Lavender Black Tea with Provencal Lavender &	6.5	Strawberry Blush	9
Calabrian Bergamot		Strawberry, Lychee, Greek Yoghurt, Honey	
Catabrian Bergamot		Tropical Punch	9
Chamomile Dream	6.5	Mango, Passion Fruit, Banana,	7
Herbal Bouquet of Chamomile,		Greek Yoghurt, Honey	
Marigold & Lavender			
		Milkshake	9
Osmanthus Sencha	6.5	(Choose one from: Vanilla, Chocolate, Matcha,	
Japanese Sencha with Osmanthus Flowers		Strawberry, Mocha, Coffee)	
White Gingerlily	6.5	ADD ONS:	
White Peony Tea weaved with	0.3	+ Protein Powder	3
Thai Galangal Root & Lemongrass		+ Chia Seeds	3
REMEDY KOMBUCHA		OTHERS	
Lemon Lime & Mint	8	Matcha Latte	6.5
Apple Crisp	8	Iced Matcha Latte	7.5
Peach	8	Dirty Matcha	6.5
		Iced Dirty Matcha	7.5
SOFT DRINKS		Featuring Matchaya tea blend from Kyoto, Uji.	
Coke	3.5	Hat Observation	, -
Coke Float	6.5	Hot Chocolate	6.5
Root Beer	3.5	Iced Chocolate	7.5
Root Beer Float	6.5		