

ORGANIC ESPRESSO

Freshly Roasted Locally • Custom Blend

	Hot	Iced
Espresso	4	
Macchiato	4	
Long Black/Americano	5	6
Latte	5.5	6.5
Cappuccino	5.5	6.5
Flat White	5.5	6.5
Mocha	6	7

VARIETY LATTE

	Hot	Iced
Red Chai <small>Beetroot & Spices</small>	5.5	
Turmeric Honey	5.5	
Matcha	5.5	
Chai	5.5	
Chocolate	5.5	6.5

Almond Milk / Organic Soy Milk +1 • Oat Milk +1.5
Add Hazelnut / Vanilla Syrup +1 • Additional Espresso Shot +1

TEA SELECTION

	Hot	Iced
Organic Green Rooibos	4.5	5.5
Organic Red Rooibos	4.5	5.5
Organic Lemongrass	4.5	
Organic Ginger	4.5	
Organic Roselle	4.5	
Chamomile Flower	4.5	
Peppermint Leaves	4.5	
Cacao Tea	4.5	
Organic Green Tea	4.5	
Timeless Earl Grey	4.5	
English Breakfast	4.5	
Iced Rooibos Lemon Tea		5.5

HOMEMADE FIZZ

Raspberry Vanilla	6
Blueberry Booster	6
Lemonade <small>with basil seeds</small>	6

LASSI

Yoghurt-based Drinks

Golden Honey <small>with turmeric</small>	6
Mango	6
Blueberry	6

MILKSHAKE

Salted Caramel	7
Strawberry	7
Belgium Chocolate	7
Vanilla Bean	7

DESIGN YOUR OWN SALAD GRAIN BOWLS

COLD SALAD BOWL

- 1 BASE*
- 2 COLD PROTEINS
- 4 TOPPINGS
- 1 DRESSING

10.⁸⁰

WARM SALAD BOWL

- 1 BASE*
- 1 WARM PROTEIN
- 4 TOPPINGS
- 1 DRESSING

10.⁸⁰

* mix up to 2 bases

Additional:

Base +2 • Protein +2 • Topping +0.6

OUR SIGNATURE BOWLS

ADD-ON: Small Soup +3
Organic Coffee / Tea +3
Cold-pressed Orange Juice +3



OCEAN CATCH

Quinoa Lentil, Romaine lettuce,
Miso Mirin Salmon, Prawns,
Japanese Cucumber, Grilled Pumpkin,
Sweet Corn, Wakame Seaweed Salad,
Miso Ginger Dressing

15.⁸⁰



GREAT HARVEST

Quinoa Lentil, Romaine Lettuce,
Flank Steak, Avocado,
Cherry Tomato, Sweet Corn,
Toasted Almond Flakes,
Balsamic Honey Dressing

13.⁸⁰



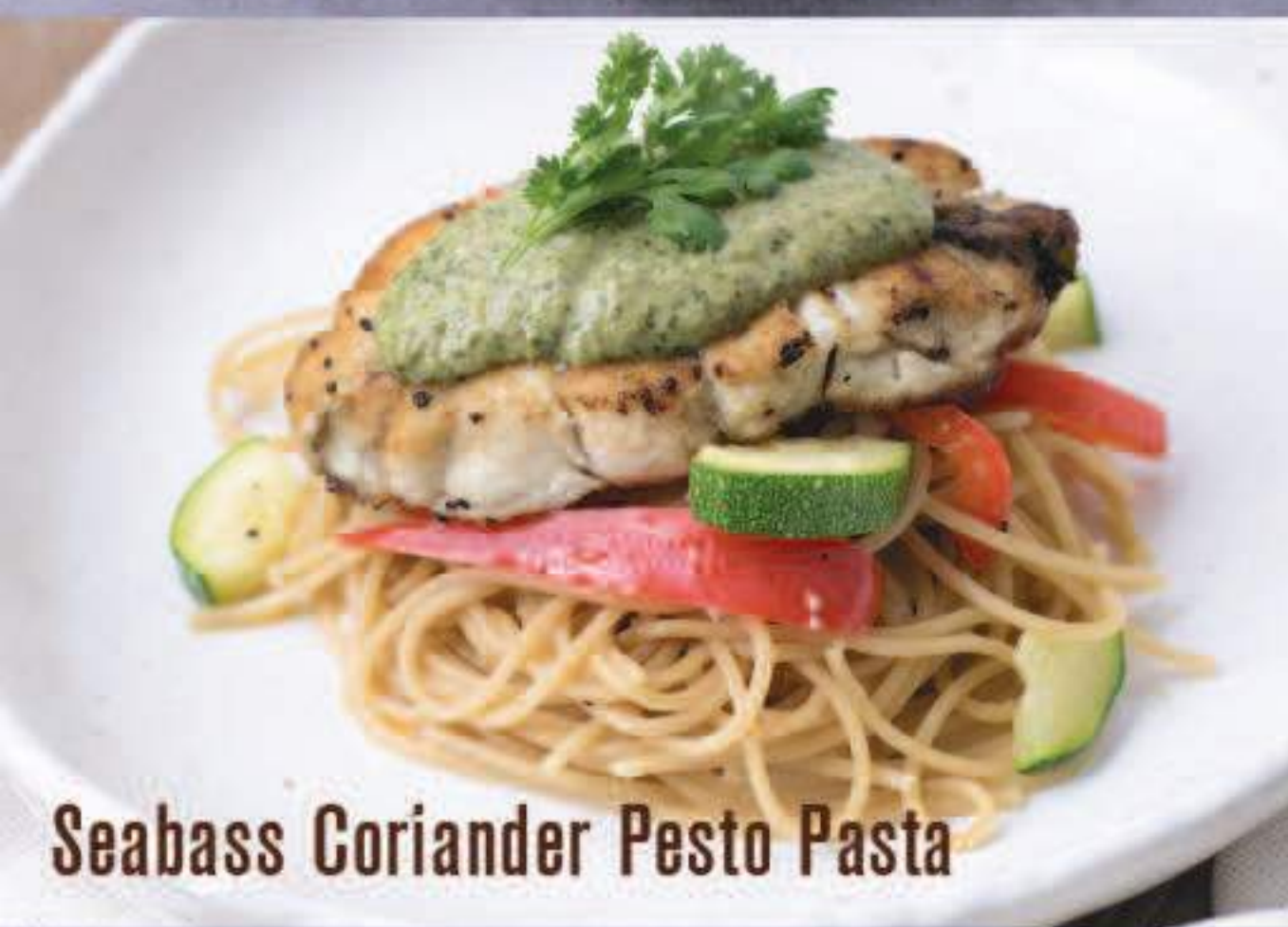
CHICKEN WALNUT SALAD

Romaine Lettuce, Spinach,
Baked Herbed Chicken, Avocado,
Poached Egg, Walnut, Cherry Tomato,
Japanese Cucumber, Chickpea,
Sprouts, Plum Sesame Dressing

15.¹⁰



Beef Meatball Bolognese Pasta



Seabass Coriander Pesto Pasta



Portobello Beef Burger

PASTA

Linguine / Wholewheat Spaghetti

- ★ **Black Pepper Crab & Prawn** 22
Crushed Black Pepper, Aglio Olio Style
- ★ **Beef Meatball Bolognese** 19
Minced Beef Tomato Sauce, Grana Padano
- Empress Chicken** 18
Grilled Chicken, Kale, Ginko, Snap Pea, Edamame, Oriental Aglio Olio Style
- Seabass Coriander Pesto** 20
Zucchini, Red Pepper, Aglio Olio Style
- Prawn Chilli Lime** 19
Grilled Prawn, Zucchini, Lemongrass Chilli Lime
- White Bacon Mushroom & Egg** 16
Mixed Mushrooms, Bacon, Poached Egg, Light Cream Sauce
- ★ **Supergreen Pasta & Poached Egg** 18
Zucchini, Grana Padano, Pine Nuts, Poached Egg, Coriander Pesto
- Miso Tofu** [VG] 16
Mixed Mushrooms, Grilled Pumpkin, Edamame, Miso
- Falafel Tomato Pasta** [VG] 17
Mushroom, Edamame, Pine Nuts, Basil Tomato Sauce

BURGERS & FRIES

Served with a side of Sweet Potato Fries



- 2 Cheese Philly Style Beef Burger** 16
Cheddar, Mozzarella, Onion Marmalade
- ★ **Bacon & Egg Beef Cheeseburger** 16
Beef Patty, Crispy Bacon, Red Pepper Egg Omelette, Melted Cheddar
- ★ **Portobello Beef Burger** 17
Breaded Portobello, Melted Cheddar, Caramelized Onion
- Naked Beef Burger** [GF] 20
Beef Patty, Poached Egg, Romaine Lettuce, Spinach, Cherry Tomato, Cucumber, Mixed Seeds & Plum Sesame Dressing
- PLANT-BASED BURGERS**
Made with Vegan Mayo
- ★ **Plant-Strong Burger** [VG] 16
Naturally-made Tempeh Tofu Patty, Caramelized Onion, Mushroom, Spiced Tomato Chutney
- Grilled Beetroot & Avocado Burger** [VG] 14
Rocket, Tomato, Chilli Jam
- Teriyaki Mushroom Millet Patty & Portobello** [VG] 15
Breaded Portobello, Rocket, Plum Sesame Sauce

ADD-ON: Small Soup +3
Organic Coffee / Tea +3

★ Must Try! V Vegetarian VG Vegan GF Gluten Free
(may contains dairy)

READY, SET, BREAKFAST!



ALL DAY BREAKFAST

OUR
SAUSAGES
ARE
NITRATE FREE

All In

Eggs of your Choice*, Bacon, Sundried Tomato Sausage,
Sauteed Mushroom & Toast

*Poached / Scrambled

18

Eggs Benedict

Poached Egg, Hollandaise on Spinach Brioche
with choice of Smoked Ham / Sauteed Mushroom /
Smoked Salmon

18

Truffled Egg Bacon Sandwich (Open Faced)

Truffled Scrambled Egg, Bacon, Cheddar Cheese

Add Avocado +2

17

WEEKDAY BREAKFAST

Available from Monday to Friday • 8am - 11am

Brioche Bun with Scrambled Eggs

with Melted Cheddar

with Ham

with Smoked Salmon

6

6

7

Upgrade to Croissant +1

Add Ham +1 / Add Cheese +1 / Add Salmon +2

Add Organic Coffee / Tea +3

ICE CREAM

Single Scoop

4

Double Scoop

7.5

Affogato

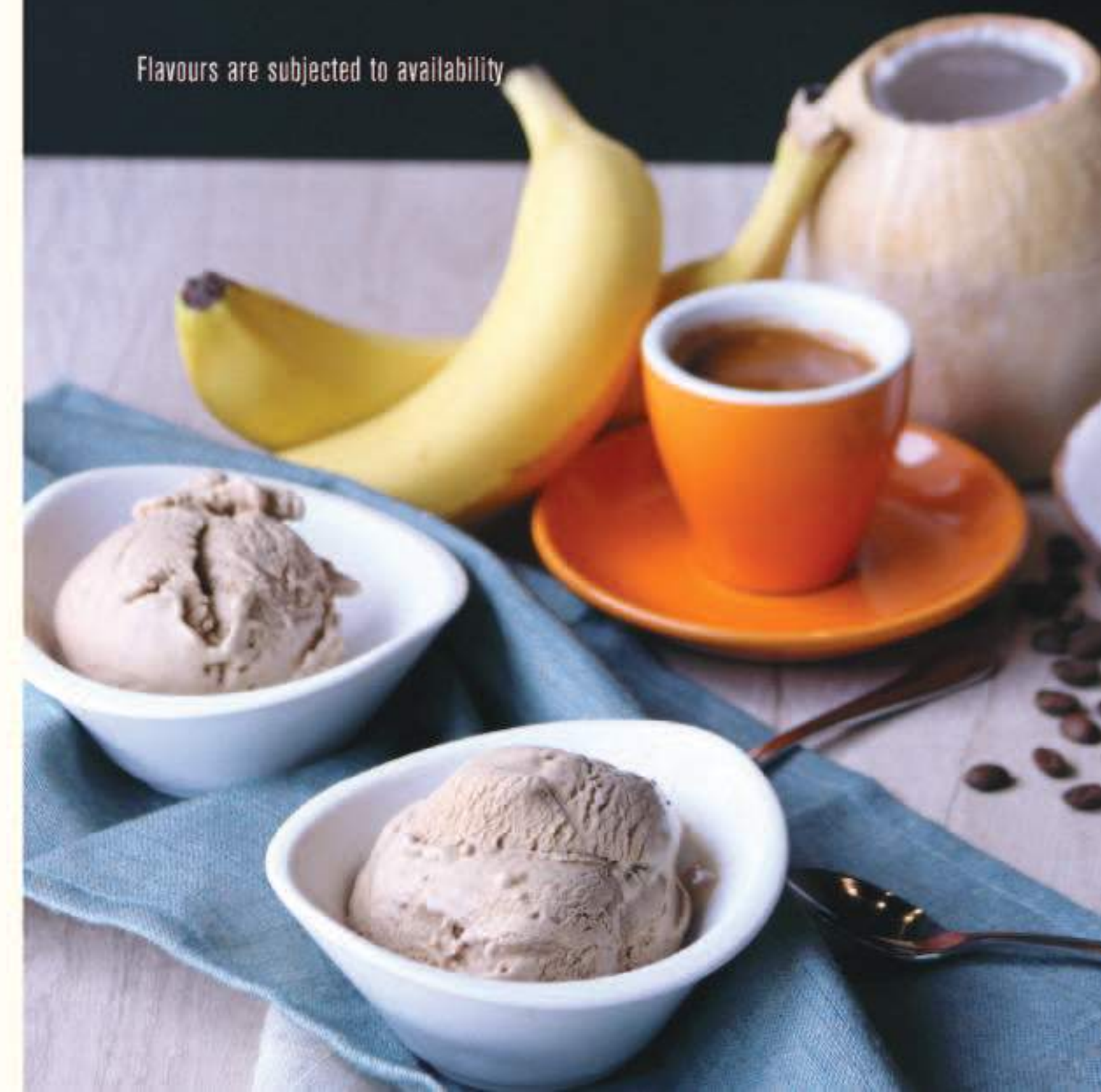
8

Flavours:

Salted Caramel / Strawberry /

Belgium Chocolate / Vanilla Bean

Flavours are subjected to availability





Rosemary Chicken Sandwich



Basil Pesto Chicken

GOURMET SANDWICHES

Served with Wholesome Fresh Breads from our Bakery

Pulled Beef Avocado 9.5

with Mayo, Lettuce, Tomato

Roasted Chicken & Avocado 9.5

with Mayo, Lettuce, Tomato

Threesome 9.5

Chicken, Ham & Bacon with Mozzarella, Mustard, Mayo, Lettuce, Tomato

Premium Smoked Ham 8.5

with Melted Cheese, Mayo, Lettuce, Tomato

BLT 8.5

with Crispy Bacon, Mustard, Mayo, Lettuce, Tomato

Rosemary Chicken 8.5

with Cranberry Sauce, Mayo, Lettuce, Tomato

Tuna Salad 8.5

with Red Pepper, Onion, Celery, Mayo, Lettuce, Tomato

Smoked Salmon 8.5

with White Tahini Dressing, Lettuce, Tomato

ADD-ON:

Small Soup +3

Organic Coffee / Tea +3

PLANT-BASED SANDWICHES

Served with Wholesome Fresh Breads from our Bakery

Comes with Low Fat Vegan Mayo & Sprouts

Quinoa Tofu Pumpkin Patty 8.5

with Purple Slaw, Tomato, White Tahini Sauce

Avocado & Veggies 8.5

with Zucchini, Carrot, Beetroot, Hummus & Chilli Jam

GOURMET THINS

Toasted Flat Wheat Bread with Mozzarella Cheese, Mayo, Rooket & Tomato

Basil Pesto Chicken 8.5

Moroccan Spiced Chermoula Chicken 8.5

Hammy Cheese 8.5

with Cheddar

Tuna Salad 8.5

Veggie Shroom 8.5

with Pepperonata, Mushroom & Bavarian Wholegrain Mustard

Smoked Salmon & Avocado 9.5

with White Tahini Dressing

Shrimp & Avocado 10.5

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SPRINTING BUDDHA [VG]

Quinoa Lentil, Romaine Lettuce,
Falafel, Avocado, Tofu,
Raw Carrot, Button Mushroom,
Japanese Cucumber,
Plum Sesame Dressing

12.⁴⁰



CAULI-DETOX [VG]

Cauliflower Rice, Romaine Lettuce,
Baked Portobello, Falafel,
Raw Red pepper, Broccoli,
Raw Beetroot, Sprouts,
Cashew Lime Dressing

13.⁸⁰



PALEO-FRIENDLY

Cauliflower Rice, Romaine Lettuce,
Roasted Chicken Breast, Avocado
Miso Mirin Salmon, Broccoli,
Cherry Tomato, Hard Boiled Egg,
Roasted Carrot Ginger Dressing

14.⁸⁰

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SUMMER CHICKEN & PRAWN CAESAR

Romaine Lettuce, Roast Chicken,
Prawns, Avocado, Sous Vide Egg,
Cheddar Cheese, Sicilian Green Olives,
Cherry Tomato, Caesar Dressing

13.⁴⁰



PROTEIN HERO

Quinoa Lentil, Romaine Lettuce,
Baked Herbed Chicken, Falafel,
Cherry Tomato, Broccoli,
Sous Vide Egg, Toasted Almond Flakes,
Sriracha Ranch Dressing

13.⁸⁰



KETO FRIENDLY

Romaine Lettuce, Yuzu Salmon Flake,
Roast Chicken Breast,
Hard Boiled Egg, Feta Cheese,
Cherry Tomato, Sprouts,
Sriracha Ranch Dressing

10.⁸⁰

HEARTY SOUP

Slow-Boiled • Gluten-free

comes with fresh bread from our bakery

8.8

CHICKEN TOFU
FUNGUS CHOWDER



WILD
MUSHROOM



GRILLED RED
PEPPER & TOMATO



CURRY PUMPKIN



KALE LENTIL
TURMERIC



SPINACH
GOJI CHICKEN



SIDES FOR SHARING

Cajun Chicken Wings

12

Set of 4, Paprika Mustard Dressing

Truffle Fries

12

Grated Parna Gradano

Sweet Potato Fries

10

Sriracha Ranoh Dip

Naked Fries

9

Sriracha Ranoh Dip

Truffle Fries



Sweet
Potato Fries



Cajun
Chicken Wings



Delectable TREATS SET

Chilled Cake

10

Non Chilled Cake

7

Muffin / Scone

7

Add on:
Single Scoop Ice Cream +3

SERVED WITH ORGANIC
BLACK COFFEE / TEA



GULA MELAKA
PANDAN CAKE



HEARTY SOUP

Slow-Boiled • Gluten-free

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SIDES FOR SHARING

Cajun Chicken Wings

12

Set of 4, Paprika Mustard Dressing

Truffle Fries

12

Grated Parna Gradano

Sweet Potato Fries

10

Sriracha Ranch Dip

Naked Fries

9

Sriracha Ranch Dip



Delectable TREATS SET

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Non Chilled Cake

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Add on:
Single Scoop Ice Cream +3

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BLACK COFFEE / TEA

GULA MELAKA
PANDAN CAKE

