

## COFFEE [ORGANIC BEANS USED]

our signature custom blend; always organic  
tasting notes of dark chocolate, hazelnut and orange marmalade

	H	C
Espresso	\$4.0	-
Macchiato	\$5.0	-
Americano / Long Black	\$5.0	\$6.0
Piccolo Latte	\$5.0	-
Latte	\$6.0	\$7.0
Flat White	\$6.0	\$7.0
Cappuccino	\$6.0	\$7.0
Mocha	\$7.0	\$8.0

Add-on(s):  
Extra shot +\$1 • Syrup - Hazelnut / Vanilla +\$1  
Organic soya / Almond milk +\$1 • Oatly +\$1.5

## VARIETY LATTE

	H	C
French Chocolate	\$5.5	\$6.5
Japanese Matcha	\$5.5	\$6.5
Turmeric Honey	\$5.5	\$6.5
Red Chai - Beetroot & Spices	\$5.5	\$6.5

### ANTIPODES mineral water

unaltered from its origins

Still / Sparkling	\$6 [500ml]	\$10 [1000ml]
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## WHOLE TEA LEAF

	H	C
Earl Grey	\$5.5	\$6.5
English Breakfast	\$5.5	\$6.5
Lychee Green Tea	\$5.5	\$6.5

## ORGANIC WELLNESS TEA

we are caffeine-free

	H	C
Ginger	\$5.5	\$6.5
Lemongrass	\$5.5	\$6.5
Pandan	\$5.5	\$6.5
Green Rooibos	\$5.5	\$6.5
Red Rooibos	\$5.5	\$6.5
Mint	\$5.5	\$6.5
Longan Red Date Ginger	\$5.5	-
Non-refillable		
Healing Garden	\$5.5	\$6.5
Ginger, lemongrass, lemon peel, ginseng, spearmint, liquorice		
Blissful Berries	\$5.5	\$6.5
Hibiscus petals, apple, elderberries, rosehips, raspberry, blackberry, strawberry		
Iced Rooibos Lemon Tea	-	\$5.5

## KOMBUCHA by Kombynation Co.

artisanal kombucha with superfruits and more

Original Komby	\$7.5
Tangy and packed with benefits	
Gingeric Passion	\$7.5
Ancient immunity booster	

## CRAFT BEERS + CIDERS

**Hibiscus Mead, Gosnells** [canned] **\$12**  
Fruity tart note, lightly sparkling & delicate, 4.0% ABV  
A pink draft mead, naturally made from bee to bottle.  
*From Gosnells of London.*

**Session Pale, Small Beer by The Originals** **\$12**  
Bright citrus aromas, hoppy, 2.5% ABV  
Low ABV and big taste. *From London.*

**Zeffer Crisp Apple Cider**  
**Matakana, New Zealand** **\$12**  
Fresh and ready for a balmy day.

**Southside Ale, Black Kite Brewery** **\$12**  
4.5% ABV  
Light ale, brewed with jasmine tea, refreshing.  
*From Hong Kong.*

**Triple Coffee Porter [VEGAN]** **\$11**  
American Porter style; 5.4% ABV  
Full bodied, 7 malts, with chocolate and vanilla tasting notes.  
*From Magic Rock Brewery, UK.*

**Fantasma** **\$13**  
Tropically fruity, single hopped.  
Gluten Free IPA, 6.5% ABV.  
*From Magic Rock brewery, UK.*

## ALCOHOL-FREE

**PriSecco** 200ml  
[Non-alcoholic Sparkling Wine] **\$8.5**  
Of red currants and sour cherries.

Cedele ALL DAY DINING

# Menu

📍cedelesingapore cedelegroup.com | cedelemarket.com.sg

## OUR STORY

“To us, food is passion; food is love.”  
– Founder of Cedele

At the heart of Cedele, we strive to uphold the ethos "Eat Well, Be Well". We believe that besides physical nourishment, the food you eat also affects your whole wellbeing. To serve food that is honest and wholesome, we take the care to select the freshest natural ingredients to craft our food, giving you peace of mind when you dine. Our baked goods are sweetened with organic unrefined sugar and we do not use artificial processed ingredients such as food colouring, improvers or premixes. We also thicken our soups naturally with vegetables. As a pioneer of healthy food options, our underlying guiding principle is to ensure that only the most honest, time-tested methods of cooking are used to make delicious food that also nourishes you, so that you can eat well, and be well.

Established in 1997, Cedele is a food & beverage chain that specializes in handmade, artisan baked goods. Cedele was founded based on a passion for cooking and baking which became a pioneer of quick-casual dining concept packed with the goodness of bold and authentic flavours. With an artisanal bakery at its core, Cedele has grown over the years to offer Bakery Cafes, Bakery Kitchens and All-Day Dining Service Restaurants. Whichever the formats, our emphasis on the care we put into our food and the overall wellbeing of our customers has led us to design this menu to be about 1/3 **Vegan**, to facilitate a Greener and Better lifestyle.

## SPECIAL INGREDIENTS HIGHLIGHT



### JASBERRY

A social enterprise that supports small scale farmers by generating positive social impact to improve their livelihood and their communities through the growing of Jasberry rice. Jasberry rice, developed through natural cross breeding, is dark purple in color, has 40 times more antioxidants than brown rice, making it the world's newest superfood!

### SUSTENIR AGRICULTURE

A Singaporean urban farming company that grows non-native plants locally. The team has made sustainability convenient for us all by creating produce that is, quoted, 'Good for you, Good for the environment and Good for your city' by growing locally [lessen carbon emissions for a happier healthier earth], employ locals and support local communities.

### KOMBYNATION CO.

Aims to spread 3 things: Good vibes, Good health and Good advise through a functional drink brewed locally that improves health and well-being by providing benefits beyond that of the traditional nutrients contained.

## STORE LOCATOR

**GREAT WORLD CITY**  
#B1-115/116 Great World City,  
Singapore 237994  
Mon to Fri, Eve of PH 10am - 10pm;  
Sat - Sun 9am - 10pm;  
Last order 30mins before closing

**WHEELOCK PLACE**  
#03-14 Wheelock Place,  
501 Orchard Rd,  
Singapore 238880  
Open Daily 11am - 9.30pm;  
Last order 30mins before closing

**THE SHOPPES AT MARINA BAY SANDS**  
#B2-120/120A, 2 Bayfront Avenue, Singapore 018972  
Mon to Thu 10am - 10pm; Eve of PH & Fri 10am - 11pm;  
Sat 9am - 11pm; PH & Sun 9am - 10pm;  
Last order 1 hour before closing

TO START + SHARE

**Soup & Bread \$10**  
Soup [gf] of the day and fresh bread from the bakery.  
Please ask our staff for the soup of the day.

★ **Pakora; Vegetable Fritters [V, GF] \$9**  
Shimeiji, broccoli, carrot, onion, harissa dip  
and roasted garlic cashew dip.

**Truffle Fries [V, GF] \$12**  
Truffle oil and grana padano cheese.

**Sweet Potato Fries [V, GF] \$10**  
With harissa dip and roasted garlic cashew dip.

**Mushroom Garden [VG] \$12**  
Mushroom cream puree, sautee shimeiji mushroom,  
cookie soil & toast. Delicious!

**Cauliflower Almond Poppers [V, GF] \$12**  
Cashew dip and lemon squeeze.

BRUNCH

**Full Plate \$20**  
Thuringer 'snail' sausage\*, bacon, button mushroom, roasted vine  
tomatoes, toasted sourdough, homemade orange lingonberry  
chutney, butter and your choice of eggs\*.  
\*Choice of eggs: Scrambled / Poached / Sunny-side Up  
\*Nitrate-free sausage!

**The Petite Plate \$16**  
Served with toastes sourdough and your choice of eggs\*  
Choice of: Grilled Bacon / Smoked Salmon / Avocado /  
Sauteed Mushroom / Thuringer Sausage +\$2  
\*Choice of eggs: Scrambled / Poached / Sunny-side Up

**Eggs Ben \$19**  
Choice of: Smoked Salmon / Crab Salad /  
Sauteed Mushroom / Smoked Ham  
Poached eggs, spinach brioche and hollandaise sauce.

★ **Supergreen Omelette \$18**  
Spinach omelette, feta cheese, avocado,  
vine tomatoes and toasted sourdough.

**Buckwheat & Fruits Pancakes \$18**  
Choice of: Wild Blueberries/Caramelized Banana.  
Fresh fruits, maple syrup and granola.  
Add-on(s): Ice Cream +\$3.5

**Avo on Toast [V] \$16**  
Green cashew pesto, grilled vine tomatoes, mixed seeds,  
sprouts and toasted sourdough.

Add-on(s):  
Eggs / Avocado +\$3  
Smoked Ham / Sauteed Mushroom / Grilled Bacon /  
Smoked Salmon +\$4 / Thuringer 'Snail' Sausage +\$5

EGG WRAPS

Egg omelette on crispy wheat wrap with quinoa, spring onion  
and melted cheese. Comes with Sweet Potato Fries and  
Garden Salad  
Change to Truffle Fries +\$3

**Chicken & Mushroom \$18**  
Grilled boneless chicken, button  
mushroom and red pepper

**Grilled Mushroom & Pumpkin \$16**  
Button mushroom, grilled pumpkin and red pepper

GRILLS & GREENS

**Chicken Walnut Salad \$18**  
Grilled boneless chicken, cherry tomatoes, red radish,  
japanese cucumber and plum sesame dressing.

**Grilled Pumpkin &  
Avocado Quinoa Salad [V] \$18**  
Job's tear barley, onion, cherry tomato, zucchini,  
edamame, toasted almond and cashew lime dressing.

★ **Sea Bass & Prawn Salad [GF] \$22**  
Grilled sea bass, prawns, tomato salsa, mixed seeds,  
sprouts and kombucha citrus dressing.

**Tofu Furikake Salad [V] \$16**  
Seaweed sesame coated tofu, mushroom, edamame,  
ginkgo nuts and plum sesame dressing

**Green Salad [V, GF] \$10**  
Fresh greens, edamame, sprouts, cherry tomatoes,  
Japanese cucumber, red radish, mixed seeds and  
kombucha roasted garlic dressing.

MAINS + GRAINS

**Sunshine Fish & Prawn Pilaf Rice Bowl \$25**  
Grilled sea bass, tiger prawns, kale from Sustenir,  
crispy ginger, toasted desiccated coconut and  
lemongrass lime dressing.

**Rosemary Seasalt Chicken [GF] \$22**  
Grilled boneless chicken leg, potato and kumara patties,  
green salad and red current orange chutney.

**Mixed Mushroom Garlic  
Jasberry Rice Bowl [V, GF] \$19**  
Crispy breaded portobello, button mushroom,  
organic Jasberry black rice, mixed mushrooms,  
grilled pumpkin and sprouts.

★ **Sea Bass Salsa & Quinoa \$23**  
Grilled sea bass, tomato salsa, potato and kumara  
patties, grilled pumpkin and roasted vine tomato.  
**Grilled Ribeye Steak [GF] \$28**  
250g New Zealand grass-fed ribeye steak, roasted  
garlic cashew sauce, broccoli and thick straight cut fries.

★ **Vegan Heaven [V] \$25**  
Breaded cashew portobello, beetroot croquettes, almond  
cauliflower poppers on truffle potato mash, spiced red  
vegan ketchup and kombucha citrus dressing.

**GOURMET BURGERS**  
comes with sweet potato fries + green salad  
Change to Truffle Fries +\$3

**Ribeye Steak Burger \$22**  
New Zealand grass-fed ribeye steak, sweet onion,  
melted cheddar cheese, roasted garlic aioli  
and spinach bap\*.

**Beetroot Avocado Burger [V] \$17**  
Homemade beetroot patty, avocado,  
spiced tomato chutney and spinach bap\*.

**Caesar Chicken Bagel \$19**  
Crispy Cajun chicken, onion rings, bacon bits,  
mozzarella cheese, caesar dressing and crisp  
romaine lettuce on a toasted bagel.

**Portobello & Beef Burger \$19**  
Grass-fed lean beef patty, grilled portobello, melted  
cheddar cheese, onion marmalata and spinach bap\*.

\*Bap: at its simplest, a bread roll

★ Must Try! [V] Vegan, Plant-based Diet [VG] Meatless, eggless, may contain dairy  
[GF] Gluten-free *Our Gluten Free food [GF] may not be suitable for Coeliacs due to the  
specific food preparation required for these people who are gluten intolerant.*

**PASTA**  
Choice of wholewheat spaghetti / linguine

★ **Black Pepper Crab \$21**  
Softshell crab, crab meat, Sarawak black pepper  
and curry leaves.

★ **Steak Bolognese \$24**  
Grilled New Zealand grass-fed ribeye slices,  
beef ragu and grana padano cheese.

**Fish Coriander Pesto \$20**  
Grilled white sea bass and coriander pesto.

**White Mushroom Bacon \$18**  
with light cream sauce.

**Red Seafood \$23**  
Grilled sea bass and tiger prawn with  
basil herb tomato sauce.

**Supergreen \$17**  
Kale from Sustenir, zucchini, coriander pesto,  
poached egg, almond flakes and grana padano cheese.

**Portobello Pumpkin Risotto [VG,GF] \$22**  
Breaded cashew portobello, mixed mushrooms, job's tear  
barley.

<b>TREAT YOURSELF!</b> - <i>Soup + Long Black / Tea</i> - <i>House White / Red Wine</i>	<b>\$10</b>
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<b>FOR THE KIDS</b> served with cookie and a choice of drink - milk / hot chocolate
<b>Egg Tossed Basmati Rice \$12</b> choice of: Minced Beef / Grilled Chicken / Button Mushroom
<b>Beef Burger + Fries \$14</b> Beef patty, melted cheddar cheese, mayo and fries.
<b>Grilled Chicken Pasta \$13</b> choice of pasta: Wholewheat Spaghetti / Linguine choice of base: Tomato / Light cream sauce
Add-on: Egg / Grilled Chicken / Mushroom +\$3

FRESH JUICES

<b>Orange / Green Apple / Carrot</b>	<b>\$7.0</b>
<b>Green Machine</b> Green apple and celery	<b>\$7.5</b>
<b>Detox</b> Green apple, orange and ginger	<b>\$8.0</b>
<b>Energizer</b> Orange, carrot and celery	<b>\$8.0</b>
<b>ABC</b> Green apple, beetroot and carrot	<b>\$8.0</b>
<b>ABG</b> Green apple, beetroot and ginger	<b>\$8.0</b>

FRUIT FIZZES

<b>Raspberry Vanilla</b>	<b>\$6.5</b>
<b>Blueberry</b>	<b>\$6.5</b>
<b>Lemonade</b> with basil seeds	<b>\$6.5</b>
<b>Kimino Yuzu, Sparkling</b> <i>Fresh-pressed yuzu</i> Bright and citrusy.	<b>\$6.5</b>
<b>Kimino Ume, Sparkling</b> <i>Fresh-pressed ume</i> Citrusy and delicately salted.	<b>\$6.5</b>

PLATED DESSERTS

**Ice Cream Cookie Stack \$11**  
Ice cream of your choice, housemade  
chocolate oats cookies, fresh fruits,  
maple syrup and granola.

★ **Chocolate 3-Ways \$11**  
Chocolate Belgium marquise\*, Belgium  
chocolate ice cream, chocolate oat soil  
and chocolate drizzle. \*Contains alcohol

**Warm Apple Blueberry \$11**  
**Crumble Tart**  
With vanilla ice cream, caramel drizzle  
and granola.

**Classic Affogato \$7**  
Ice cream with signature espresso

★ **Something Sweet & Salty \$11**  
Cheesecake of the day, vanilla ice cream,  
caramel sauce, fresh fruits and granola.

CAKES & ICE CREAM

**Sliced Cakes From \$7.5**  
Please check display for full selection.

**Ice Cream \$4 [Single] \$7.5 [Double]**  
Belgium Chocolate / Vanilla Bean /  
Sea Salt Caramel / Strawberry

ICE CREAM SHAKES

<b>Honey Vanilla</b>	<b>\$9.0</b>
<b>Sea Salt Caramel Chocolate</b>	<b>\$9.0</b>
<b>Death by Chocolate</b>	<b>\$9.0</b>

**SIGNATURE LASSI**  
yoghurt-based drinks for your happy tummy

<b>Acai</b> Acai, honey and superfood granola.	<b>\$8.5</b>
<b>Mango Chia</b> Mango and chia seed.	<b>\$8.5</b>
<b>Golden Turmeric</b> Turmeric and honey.	<b>\$8.5</b>
<b>Pink Blush</b> Beetroot and blueberries.	<b>\$8.5</b>

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