Coffee & Tea (Hot/Iced)

		Single	Double
Espresso		\$4	\$4.80
Espresso Macchiato		\$4	\$4.80
Piccolo	2 _% sugar	\$4	\$4.80
		Small	Large
Green Tea Latte	12% sugar	\$9	\$9.50
Dirty Chai Latte	14% sugar	\$8	\$9
Chai Latte	13% sugar	\$7	\$8
Hot Chocolate	10% sugar	\$7	\$8
Speculoos Latte	8% sugar	\$7	\$8
Latte	2% sugar	\$6.50	\$7.50
Flat White	2% sugar	\$6.50	\$7.50
Cappuccino	2% sugar	\$6.50	\$7.50
Mocha	8% sugar	\$6.50	\$7.50
Caramel Macchiato	13% sugar	\$6.50	\$7.50
Cold Brew Coffee		\$6	\$6.50
Drip Coffee		\$5.50	\$6
Americano		\$5	\$6
Tea Pandan Earl Grey Colo	nial Breakfast	\$5	

Add on:
\$1 for caramel / hazelnut / vanilla syrup
\$1.50 for non-dairy milk

Tigress Mint | Chamomile Lavender

Jibun Sencha | Iron Goddess



All prices are inclusive of prevailing goods and services tax.

Blended Drinks

		Small	Large
Green Tea	17% sugar	\$9	\$9.50
Mocha	12% sugar	\$6.50	\$7.50
Caramel	14% sugar	\$6.50	\$7.50

Fresh Parfait, Muesli & Fruits

Bandung, Lychee & Raspberry Parfait Rose Syrup, Greek Yoghurt, Lychee, Raspberry, Raisin & Almond Mueslix Cereal, Rice Krispies Cereal	\$13
Acai, Banana & Hazelnut	\$13
Chia Seed Pudding Acai, Banana, Greek Yoghurt, Milk, Maple Syrup, Almond Milk, Chia Seed, Blueberry, Blackberry, Raspberry, Pomegranate, Granola	
Mango Passionfruit Parfait Mango, Passionfruit, Greek Yoghurt, Honey, Granola, Chocolate, Nut, Honeycomb	\$12
Mixed Fruit Box	\$9
Fruit Box	\$7
Bircher Muesli Wheat, Oat, Greek Yoghurt, Milk, Cream, Apple, Honey, Raspberry, Blueberry, Walnut, Raisin, Almond, Salt	\$7



Canned & Bottled Drinks

U Glow	7% sugar	\$8
Asian Green	6% sugar	\$8
Glowing Golden	9 _% sugar	\$8
Green Glory	4% sugar	\$8
Organic Cola		\$8.50
Still Water		\$6
Sparkling Water		\$5.50
Coke Coke Light		\$4
Sprite		\$4

Alcohol

Champagne	\$68
Wine	\$38
Bottled Beer	\$12



Salad Bowls

Salad Bowls	
Chef Salad with Ranch Dressing Kurobuta Ham, Turkey Ham, Emmental, Cheddar, Egg, Cucumber, Bacon, Tomato, Mayonnaise, Sour Cream, Milk, Garlic, Mesclun	\$18
Tuscan Artichoke & Coppa Ham Salad	\$16
with Maple-Oregano Dressing Artichoke, Onion, Peppercorn, Heirloom Cherry Tomato, Romaine Lettuce, Red Chicory, Basil, Ham, Maple-Oregano Dressing	
Blood Orange, Avocado & Quinoa Salad	\$15
with Blood Orange Dressing (V) Blood Orange, Avocado, Heirloom Cherry Tomato, Baby Spinach, Arugula, Lettuce, Quinoa, Blood Orange Dressing	
Smoked Duck & Wild Rice Salad	\$16
with Tahini Soy Dressing Smoked Duck Breast, Red Baby Radish, Pomegranate, Heirloom Cherry Tomato, Mesclun, Wild Rice, Tahini Soy Dressing	
Soup of the Day with Bun (Available from 10.30am)	\$6
Sandwiches	
All-Day Breakfast Sandwiches	
The Chairman Smoked Salmon, Cream Cheese, Dill, Capers, Onion, Bagel	\$15
Pastrami, Ham & Cheese Croissant (Available from 8am) Pastrami, Smoked Ham (Pork), Monterey Jack Cheese, Croissant	\$15
Turkey Ham & Cheese on Brioche	\$10
Smoked Turkey Ham, Cheddar Cheese, Tomato, Butterhead Lettuce, English Mustard, Mayonnaise, Brioche	Ψ1 Ο
Early Riser French Ham, Scrambled Egg, Cheddar Cheese,	\$9
Salted Butter, Brioche	
Great Day Ahead Chicken, Beef Tomato, Egg, Garlic, Onion, Coriander, Paprika, English Muffin	\$8

All prices are inclusive of prevailing goods and services tax.

Sandwiches

Gourmet Sandwiches (Available from 10.30am)	
Mushroom Sandwich Portobello Mushroom, Mozzarella, Arugula, Tomato, Capsicum, Cashew, Balsamic Vinegar, Raisin Pecan Bread	\$14
King Crab Ikura Sandwich King Crab, Ikura, Mayonnaise, Lemon, Onion, Celery, Carrot, Chive, Hotdog Bun	\$25
Parisian with Cheese French Ham, Gruyere, Salted Butter, Baguette or Brioche Bun	\$16
Roast Beef, Caramelised Onion, Roasted Peppers, Arugula, Garlic, Mustard, Sourdough Rye	\$16
Grilled Cheese Chicken Breast, Bacon, Beef Tomato, Monterey Jack, Garlic, Sourdough	\$16
Caprese Sandwich Buffalo Mozzarella, Beef Tomato, Sweet Basil Pesto, Arugula, Olive Oil, Foccacia	\$13
Waffle Monte Cristo Smoked Turkey Ham, Smoked Ham, Gruyère, Emmental, Raspberry Jam, Buttermilk Waffle	\$16
Chicken Salad Focaccia Chicken Breast, Celery, Celery Seed Powder, Onion, Mayonnaise, Iceberg Lettuce, Focaccia	\$10

Signature Chocolates

Milk Chocolate Coated Almonds 30% Milk Chocolate (Cocoa Beans from Ecuador), Milk Powder, Sugar, Cocoa Butter, Vanilla, Caramelised Almonds, Honey, Glucose Syrup, Lecithin, Arabic Gum, Starch	\$19
Dark Chocolate Coated Hazelnuts 52% Dark Chocolate (Cocoa Beans from Ecuador), Sugar, Cocoa Butter, Vanilla, Caramelised Hazelnuts, Honey, Glucose Syrup, Lecithin, Arabic Gum, Starch	\$19
Gourmand Mix Almond, Hazelnut, Sugar, Honey, Glucose Syrup, Vanilla, Cocoa Butter, Milk Powder, Starch, Arabic Gum, Soy	\$19
Single Origin, Piedmont Hazelnut Praline Caraïbe Bar Dark Chocolate, Cane Sugar, Roasted Piedmont Hazelnut, Milk Chocolate, Cocoa Butter, Almond Nibs	\$15
Single Origin, Marcona Almond Praline Illanka Bar Pure Origin "Illanka" Peruvian Chocolate, Roasted Marcona Almond, Cane Sugar, Milk Chocolate, Cocoat Almond Nibs	\$15
Single Origin, Sicilian Pistachio Praline Bali Bar	\$15

Pure Origin "Bali" Indonesian Chocolate,

Milk Chocolate, Wheat Flour, Cocoa Butter

Roasted Sicilian Pistachio, Cane Sugar,

Freshly Baked Bread

Banana Walnut Brown Sugar, Caramelised Banana, Roasted Walnut, Natural Yeast	\$9
Sourdough (16-hour Fermentation) Classic Sourdough	\$9
Pecan Nut Raisin Roasted Pecan Nut, California Raisins, Maple Syrup, Natural Yeast	\$9
Red Wine Fruit Dried Cranberry, California Raisins, Red Wine, Natural Yeast	\$9
French Baguette Traditional French Baguette, Natural Yeast	\$5

Viennoiseries

Quiche	\$9
Bak Kwa Croissant	\$7.50
Cheese & Ham Croissant	\$7.50
Baked Apple Crumble	\$6.50
Baked Almond Pear Crumble	\$6.50
Almond Croissant	\$6
Danish	\$5 - \$6
Pain au Chocolat	\$5
Sausage Bun	\$5
Butter Croissant	\$4.50
Muffin	\$4.50
Cream Cheese Bun	\$4.50
Pandan Kaya Bun	\$4.50
Otak Otak Bun	\$4.50
Black Sesame Mochi Bun	\$4.50
Cookie	\$3.50
Portuguese Egg Tart	\$2.50