

STARTERS

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|  | HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam | 22 |
|  | QUINOA TABBOULEH quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves | 14 |
| | CAESAR SALAD romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing add on: grilled chicken or smoked salmon | 14 4 |
| | ESCARGOTS IN PARSLEY GARLIC BUTTER served with french baguette slices | 24 |
| | GRILLED CILANTRO GARLIC OCTOPUS SALAD mixed salad with boiled potatoes and baby heirloom tomatoes | 21 |

TARTINES

all tartine comes with a side of side salad

PARMA HAM BURRATA CHEESE TARTINE
burrata cheese and parma ham on toasted sourdough

AVOCADO SALMON TARTINE
smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough

BACON & SPINACH TARTINE
sautéed spinach with Bombay onion, crispy bacon, mustard on toasted sourdough with Gruyère cheese

PASTRAMI BEEF & CREAMY MUSHROOM TARTINE
sliced pepper beef with veal jus cream braised mushroom on garlic buttered toasted sourdough

add on:
plain fries 4

EGGS

EGG BENEDICT
two poached egg with Hollandaise Sauce served on freshly baked sourdough with mushroom on the side

SCRAMBLED EGG CROISSANT
soft and creamy scrambled egg served on warm croissant

add on:
smoked salmon 5
avocado 4
bacon 5
feta cheese 4
spinach 3

PANCAKE

BLUEBERRY PANCAKE
four pieces stacked high pancakes with maple syrup, blueberry compote and vanilla whipped cream

DUTCH BABY PANCAKE
powdered sugar, sliced strawberries, maple syrup and vanilla whipped cream

OATMEAL ALMOND FLAKE PANCAKE
four pieces stacked high oatmeal pancake with butter, maple syrup, almond flakes and dried cranberries

 **VEGAN COCONUT & BANANA PANCAKE**
four pieces stacked high pancake with coconut whipped cream, sliced banana and maple syrup

MAKE YOUR OWN BRUNCH 14

a glass of daily fresh juice or barista coffee, two eggs with freshly baked sourdough slice
egg choice: sunny side, poached, scrambled, omelette

add on:
smoked bacon 5
avocado 4
grilled tomatoes 2
sautéed mushrooms 3
sautéed spinach 3
feta cheese 4

SMOOTHIES BOWL 16

 **AVOCADO & KALE BOWL**
avocado, kale, baby spinach, almond milk and honey topped with raspberries, banana, kiwi and chia seeds

 **ALMOND BUTTER & STRAWBERRY BOWL**
banana, strawberries, dragon fruit, almond milk, lime, almond butter and honey topped with strawberries, walnut, coconut flakes and drizzle of honey

AÇAÍ BOWL 18

 **PEANUT BUTTER AÇAÍ BOWL**
banana, almond granola, chia seeds, dark chocolate and coconut flakes

 **BERRIES AÇAÍ BOWL**
strawberries, raspberries, blueberries, goji berries, almond granola and chia seeds

LOCAL DELIGHTS

 **CRISPY PORK KNUCKLE** 22 36
oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut (half) (full)

 **LOBSTER PORRIDGE** 38
teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion

HOKKIEN NOODLE 14
prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives

 **NASI GORENG** 18
wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok

 **SINGAPORE LAKSA** 14
noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves

WOK-FRIED FRAGRANT MALA FRIED RICE 18
topped with fried egg and crispy kale

SAMBAL CLAMS SHANG MEE 24
crispy egg noodle with fresh manilla clams in homemade sambal gravy

FREE FLOW 1 hour

RED SANGRIA 35
WHITE SANGRIA 35
APEROL SPRITZ 35

ROSÉ / SPARKLING WINE 40

COLD CUT/CHEESE

1 METER BOARD 58
selection of 5 cold cuts & 5 cheeses

HALF METER BOARD 36
selection of 3 cold cuts & 3 cheeses

served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard

COLD CUT PLATTER 28
selection of 3 cold cuts

CHEESE PLATTER 28
selection of 3 cheeses

cold cut selection:
• paris ham • pork rilette • bresaola
• parma ham • duck rilette • capocollo
• chorizo • chambost saucisson

cheese selection:
• brie • camembert • goat cheese
• roquefort • emmental • grana padano
• gruyère • burrata

TRIO DE RILLETTES 28
salmon, pork and duck rillettes with crispy baguette

PARMA HAM 14
italian ham dry cured for 24 months (100g)

add on
• French baguette 5

HOMEMADE SWEETS

 **MOLTEN CHOCOLATE CAKE** 15
made with Valrhona Guanaja 70%, mini Magnum®

BURNT CHEESE CAKE 12
served with choice of vanilla, strawberry or chocolate ice-cream

 **THIN CRUSTED APPLE PIE** 10
cinnamon caramelized apple pie

CRÈME BRULÉE 10
a rich custard infused with Madagascar vanilla

THE PROFITOLE 12
choux pastry with vanilla ice cream and hot chocolate sauce

MOLTEN PEANUT CHOCOLATE CAKE 15
served with choice of vanilla, strawberry or chocolate ice-cream

 **ORH NEE BRÛLÉE** 12
yam paste with pumpkin marmalade

LEMON TART 10
mixed berries coulis

ICE CREAM & SORBET 12
3 scoops of ice cream or sorbet
flavour: vanilla, chocolate, strawberry, mango, yuzu, lime