

## STARTERS

	<b>HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD</b> with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam	<b>22</b>
	<b>QUINOA TABBOULEH</b> quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves	<b>14</b>
	<b>NIÇOISE SALAD</b> mesclun salad, cherry tomatoes, black olives, french beans, white anchovies, tuna chunks, idaho potatoes, quail eggs with basil oil	<b>16</b>
	<b>CAESAR SALAD</b> romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing	<b>14</b>
	<b>add on:</b> grilled chicken or smoked salmon	<b>4</b>

## TARTINES

**18**

all tartine comes with a side of side salad

	<b>PARMA HAM BURRATA CHEESE TARTINE</b> burrata cheese and parma ham on toasted sourdough	
	<b>AVOCADO SALMON TARTINE</b> smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough	
	<b>HEIRLOOM TOMATO &amp; FETA CHEESE TARTINE</b> marinated heirloom tomato and feta cheese crumble on toasted sourdough	
	<b>BACON &amp; SPINACH TARTINE</b> sautéed spinach with Bombay onion, crispy bacon, mustard on toasted sourdough with Gruyère cheese	
	<b>PASTRAMI BEEF &amp; CREAMY MUSHROOM TARTINE</b> sliced pepper beef with veal jus cream braised mushroom on garlic buttered toasted sourdough	
	<b>add on:</b> plain fries	<b>4</b>

## EGGS

**12**

	<b>EGG BENEDICT</b> two poached egg with Hollandaise Sauce served on freshly baked sourdough with mushroom on the side	
	<b>SCRAMBLED EGG CROISSANT</b> soft and creamy scrambled egg served on warm croissant	
	<b>add on:</b> smoked salmon avocado bacon feta cheese spinach	<b>5</b> <b>4</b> <b>5</b> <b>4</b> <b>3</b>

## PANCAKE

**14**

	<b>BLUEBERRY PANCAKE</b> four pieces stacked high pancakes with maple syrup, blueberry compote and vanilla whipped cream	
	<b>DUTCH BABY PANCAKE</b> powdered sugar, sliced strawberries, maple syrup and vanilla whipped cream	
	<b>OATMEAL ALMOND FLAKE PANCAKE</b> four pieces stacked high oatmeal pancake with butter, maple syrup, almond flakes and dried cranberries	
	<b>VEGAN COCONUT &amp; BANANA PANCAKE</b> 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

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

## SMOOTHIES BOWL

**16**

	<b>AVOCADO &amp; KALE BOWL</b> avocado, kale, baby spinach, almond milk and honey topped with raspberries, banana, kiwi and chia seeds	
	<b>ALMOND BUTTER &amp; STRAWBERRY BOWL</b> banana, strawberries, dragon fruit, almond milk, lime, almond butter and honey topped with strawberries, walnut, coconut flakes and drizzle of honey	

## AÇAÍ BOWL

**18**

	<b>PEANUT BUTTER AÇAÍ BOWL</b> banana, almond granola, chia seeds, dark chocolate and coconut flakes	
	<b>BERRIES AÇAÍ BOWL</b> strawberries, raspberries, blueberries, goji berries, almond granola and chia seeds	

## LOCAL DELIGHTS

	<b>CRISPY PORK KNUCKLE</b> oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut	<b>22</b> <b>36</b> (half) (full)
	<b>LOBSTER PORRIDGE</b> teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion	<b>38</b>
	<b>HOKKIEN NOODLE</b> prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives	<b>14</b>
	<b>NASI GORENG</b> wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok	<b>18</b>
	<b>SINGAPORE LAKSA</b> noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves	<b>14</b>

## FREE FLOW

**1 hour**

<b>RED SANGRIA</b>	<b>35</b>
<b>WHITE SANGRIA</b>	<b>35</b>
<b>APEROL SPRITZ</b>	<b>35</b>
<b>ROSÉ / SPARKLING WINE</b>	<b>40</b>

## COLD CUT/CHEESE

<b>1 METER BOARD</b> selection of 5 cold cuts & 5 cheeses	<b>58</b>	
<b>HALF METER BOARD</b> selection of 3 cold cuts & 3 cheeses	<b>36</b>	
served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard		
<b>COLD CUT PLATTER</b> selection of 3 cold cuts	<b>28</b>	
<b>CHEESE PLATTER</b> selection of 3 cheeses	<b>28</b>	
<b>cold cut selection:</b>		
• paris ham	• pork rilette	• bresaola
• parma ham	• duck rilette	• capocollo
• chambost saucisson		
<b>cheese selection:</b>		
• brie	• camembert	• goat cheese
• roquefort	• emmental	• grana padano
• gruyère	• burrata	

<b>TRIO DE RILLETES</b> salmon, pork and duck rillettes with crispy baguette	<b>28</b>
<b>PARMA HAM</b> Italian ham dry cured for 24 months (100g)	<b>14</b>
<b>PALETA IBERICA DE BELLOTA</b> Joselito Italian ham dry cured for 36 - 48 months (100g)	<b>38</b>
<b>add on</b> • French baguette	<b>5</b>

## HOMEMADE SWEETS

	<b>MOLTEN CHOCOLATE CAKE</b> made with Valrhona Guanaja 70%, mini Magnum®	<b>15</b>
	<b>MOLTEN CHEESE CAKE</b> cream cheese, Valdeón cheese	<b>16</b>
	<b>THIN CRUSTED APPLE PIE</b> cinnamon caramelized apple pie	<b>10</b>
	<b>CRÈME BRULÉE</b> a rich custard infused with Madagascar vanilla	<b>10</b>
	<b>THE PROFITOLE</b> choux pastry with vanilla ice cream and hot chocolate sauce	<b>12</b>
	<b>THAI MILK TEA PUDDING</b> thai milk tea flavoured pudding with caramelized coconut banana and evaporated milk	<b>10</b>
	<b>ORH NEE BRÛLÉE</b> yam paste with pumpkin and marmalade	<b>12</b>