

STARTERS

	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
	NIÇOISE SALAD mesclun salad, cherry tomatoes, black olives, french beans, white anchovies, tuna chunks, idaho potatoes, quail eggs with basil oil	16
	CAESAR SALAD romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing	14
	add on: grilled chicken or smoked salmon	4

TARTINES

18

	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
	HEIRLOOM TOMATO & FETA CHEESE TARTINE marinated heirloom tomato and feta cheese crumble 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

EGGS

12

	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

14

	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, barista coffee, two eggs with freshly baked sourdough slice

add on:	
smoked bacon	5
avocado	4
roasted tomatoes	2
grilled field mushrooms	3
spinach	3
corn fritters	4
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 oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut	22	36 (half) (full)
	LOBSTER PORRIDGE teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion	38	
	HOKKIEN NOODLE prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives	14	
	NASI GORENG wok-fried sambal rice with prawns, chicken satay and peanut sauce, fried chicken, fried egg, achar and keropok	18	
	SINGAPORE LAKSA noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves	14	

FREE FLOW

1 hour

RED SANGRIA red wine, dry red port with orange, cranberry, pineapple juice	35
WHITE SANGRIA chardonnay, white port wine with pineapple, orange, coconut juice	35
APEROL SPRITZ aperol, prosecco and soda water	35
ROSÉ / SPARKLING WINE	40

COLD CUT/CHEESE

1 METER BOARD selection of 5 cold cuts & 5 cheeses	58
HALF METER BOARD selection of 3 cold cuts & 3 cheese	36
served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard	

COLD CUT PLATTER selection of 3 cold cuts	28
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CHEESE PLATTER selection of 3 cheese	28
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cold cut selection:		
• paris ham	• pork rilette	• bresaola
• parma ham	• duck rilette	• capocollo
• chambost saucisson		

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

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

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