BRUNCH





BANANA BUCKWHEAT PANCAKES (2) 19

Fresh banana blended w/ organic buckwheat, organic spelt & eggs; fresh banana slices & organic maple topping





BEEF PANCAKE

18

Australian grass-fed beef mince in subtle spices; full boiled egg, creme fraiche & herbs topping





UGANDAN ROLEX 18

Egg (2) omelette wrapped in chappathi & stuffed w/ avo mash, cucumber & pommegranate; greek yoghurt & sambal sauce on the side





IB BIG BREAKFAST 32

Pancake of your choice (1), egg your way (3), avocado, sauteéd mushroom, cajun chicken, chicken ham or mini sausage, yoghurt w/ berries, sourdough & fox nuts





HIGH PROTEIN VEGAN BREAKFAST 28

Turmeric tofu scramble, garlic spinach, onion, cherry tomatoes, mushroom, avocado,, sourdough; root veg mash, spiced fox nuts





GREEN PANCAKES (3) W/ CITRUS BUTTER 22

Baby spinach, unsalted butter, eggs, spring onions, deseeded green chillies; citrus lime butter





CHICKPEA PANCAKES W/ AVOCADO

Indian style pancakes made w/ various lentils & chickpea flour; avocado slices on the side





MUSHROOM & FETA TOAST

16

16

Mushroom, carrot, bell pepper, & onion mildly spiced and caramelised, feta and pomegranate topping over sourdough





BRUNCH





CHEESY EGG TOAST W/ CHILLI BUTTER 15

Soft boiled eggs & mature cheddar cheese mash over bed of mesclun on toasted sourdough; chilli infused butter sprinkle





CHEDDAR FRIED EGGS W/ HERBS & AVO SALAD

Eggs (3) slow cooked over mature cheddar cheese & butter; herbs & avo salad

18





HERB & FETA OMELETTE W/ SOURDOUGH

19

Egg(3) omelette,, sauteéd mushroom, toasted sourdough, feta & mini salad





EGGS YOUR WAY

- sunny side up(1) 3
- scrambled(3 eggs) 9
- scrambled white only (5 eggs) 12
- Full boiled egg 3

(\$)



GOAT CHEESE, AVO & SCRAMBLED EGG CROISSANT SANDWICH ¹⁶

Eggs, avocado, baby spinach, goat cheese filling in butter croissant





HUEVOS RANCHEROS 19

Caramelised onions, bell pepper & tomatoes and egg drops; served with/ tortillas on the side

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BRUNCH





THAI COCONUT PORRIDGE W/ BOILED EGG

13

12

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House made coconut curry infused porridge; optional organic full boiled egg (+\$3)





GREEK YOGHURT W/ GRANOLA & BERRIES

Australian greek yoghurt w/ maple granola & berries





ACAI OVERNIGHT OATS

Steel cut oats soaked overnight in greek yoghurt, coconut milk, fresh berries, topped w/ green apples, banana & dried goji berries





GOAT CHEESE ON SOURDOUGH TOAST W/ FRUITS & NUTS

16

18

Butter toasted sourdough slice w/ Australian goat cheese spread topped w/ grapes, strawberries, walnuts & carrot ginger mash





SMASHED AVO & TOMATO SALSA ON SOURDOUGH

Fresh Hass avocado & organic unsalted butter & herbs mash; tomato salsa w/ capers & dill





BREAKFAST RAINBOW BOWL 18

Fresh banana, kiwi, strawberries, blueberries, Pommegranate; Greek Yoghurt w/ maple granola





BERRY CHIA JAM & PEANUT ON SOURDOUGH

12

House made raspberry / blueberry chia jam over peanut butter spread on sourdough





РОТАТО & CHICKPEA CHAPPATHI WRAP и

Chappathi wrap with potato & chickpea masala filling

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-	•
	Hot / Cold
Cappuccino	4.90 / 5.90
Latte	4.90 / 5.90
Americano	4.50 / 5.50
Long Black	4.50 / 5.50
Flat White	4.90 / 5.50
Espresso	
(Single 2.90 / Double 3.60)	
Tea	5.50
Earl Grey	
English Breakfast	
Pu Err	
Green Tea	
Camomile	
Peppermint	

We use Organic 100% Arabica bean - medium roast; intensity 7

WATER & CARBONATED SOFTDRINKS

5



- Evian 500ml.
- San Pellagrino 250ml
- Aqua Panna. 330ml
- San Pellegrini 500ml 8
- Aqua Panna 500ml

- Coke

4

- Coke Zero
- Diet Coke
- Sprite
- Pepsi
- Ice Lemon Tea
- Ginger Ale 5
- Ginger Beer 6
- Red Bull 7
- Red Bull Sugar Free







Satisfied w/ our food & service?

Scan the QR code & consider giving our google page a shout out please



We are pet friendly (al fresco only)

Service charge of 10% (dine-in only) and prevailing GST applies Disclaimer: Food images are illustration purposes only. Actual plating style and colours may vary

Menu legend



Gluten - free







Contains soya



Kids friendly



Contains dairy



Contains peanut





Contains treenuts





Contains celery







Prices listed are in Singapore dollars. Prices listed are exclusive of prevailing GST

Islam friendly menu

All items in this menu are cooked using either Olive oil / EVOO / Coconut oil / Peanut oil; except, Asian influenced recipes & deep fried items which are cooked using seed oil