



OUR COFFEE MENU

Proudly roasted by Kings Cart Coffee

HOUSE BLEND

Chocolatey & Nutty
Low Acidity, Full Bodied

SEASONAL

Please check with our team!

All prices are subjected to GST and service charge. We accept VISA, MASTER & GrabPay only.

BLACK

Espresso

4

-

Long Black

4.5

5

WHITE

6 Oz

6

-

8 Oz

7

7.5

CLASSICS

Café Mocha

7.5

8.5

Chocolate

7.5

8.5

Matcha Latte

7.5

8.5

Dirty Matcha

8.5

9.5

Soy Milk / Oat Milk / Extra Shot +\$1

COFFEE IS INSPIRATIONAL

COCONUT LATTE

espresso, gula melaka, coconut cream, milk, toasted coconut flakes

Hot

Iced

9

10

SALTED CARAMEL LATTE

espresso, home-made salted caramel, milk, speculoos crumbles

9

10

PEANUT BUTTER LATTE

espresso, creamy peanut butter, milk, peanut crunch

8

9

THAI MILK TEA YUEN YANG

espresso, cha tra mue thai milk tea

8

9

“SNG BUEY”

Infused sour plum, espresso, soda water, serbuk asam

-

9

FIGS & PEACH

fresh fig, espresso, peach infused concentrate, soda water

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9

PANDAN CREAM

pandan infused cream, cold brew coffee

-

9

COCONUT COLD BREW

cocoloco organic coconut water, coconut strips, cold brew concentrate

-

10

COFFEE PANNA COTTA

vanilla panna cotta, espresso

-

7.5

COCONUT AFFOGATO

coconut ice cream, toasted coconut flakes, espresso (+\$4.50 for a shot of Bailey's)

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7.5

ACAI AFFOGATO

acai sorbet, creme de cassis berries liqueur, espresso, dehydrated flowers *contains alcohol*

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13

BAILEY'S LATTE (ALCOHOLIC)

Bailey's Irish Cream, espresso, milk

13

14

RUM PUM PUM (ALCOHOLIC)

espresso, gula melaka, dark rum, milk froth, rosemary

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18

ESPRESSO MARTINI (ALCOHOLIC)

espresso, vodka, coffee liqueur, cream

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16

CB HIGH (ALCOHOLIC)

singapore dry gin, cold brew, curaçao, pineapple juice, soda

-

16

LOCAL TEA CRAFTER



CHICKEN RICE

kukicha, ginger, lemongrass, pandan leaves

HOT **ICED**

6.5 7.5

LYCHEE KRIS GREY

jasmine, green tea, black tea, lychee bits, cranberry, lily blossom

6.5 7.5

THE MOON REPRESENTS MY HEART

milk oolong, coconut, forget-me-not flowers, lotus stamen, bergamot

6.5 7.5

KEBAYA BLUE

caffeine free - lemongrass, butterfly blue pea, lemon verbena, bael fruit

6.5 7.5

HANDCRAFTED COOLERS

BUTTERFLY LEMONADE 8

PASSIONFRUIT & ROSEMARY 9

YUZU MARMALADE 9

BERRIES SQUASH 10

BOTTLED BEVERAGES

CHANG SODA WATER 4

ORGANIC COCONUT WATER 6

COLD BREW

COLD BREW BLACK 7

WHITE COFFEE 8

SOY LATTE 8

OAT LATTE 8

MOCHA 8

MATCHA LATTE 8

CHOCOLATE 8

LOCAL CRAFT BEER



2 FOR \$20, AVAILABLE ALL DAY!

PUNCHIN RYE 12
rye pale ale with passion-fruit aroma

TRIPPIN' WHEAT 12
wheat beer with banana and clove aroma

SUNDAY'S BREW 12
sweet malt pilsner with citrus aroma

STAR GAZIN' 12
session india pale ale

TIRAMISU STOUT 12
Award winning beer made from our coffee in collaboration with 1925

FOOD MENU

9am – 4.30pm Daily



CONTAIN NUTS



MEATLESS

ARE YOU HUNGRY? LET'S EAT!

BRUNCH

KING'S BREAKFAST

sourdough toast, gooey scrambled eggs, mesclun salad, pork garlic sausage, applewood back bacon, roasted pumpkin, grilled heirloom tomato with cheese

EGGS ON SOURDOUGH

sourdough toast, gooey scrambled eggs

BACON EGGS BENEDICT

sourdough toast, sliced avocado, 63°C sous-vide egg, applewood back bacon, truffle hollandaise

SMOKED SALMON EGGS BENEDICT

sourdough toast, sliced avocado, smoked salmon, 63°C sous-vide egg, truffle hollandaise

“MA LA” CHICKEN WRAP

spicy pepper chicken thigh, chef's spicy mayo, tortilla wrap, sze chuan pickled onion, mesclun salad, berries, citrus vinaigrette

PULLED PORK BURGER

brioche bun, braised duroc pulled shoulder, truffle hollandaise, gooey scrambled eggs, mesclun salad, citrus vinaigrette, fresh berries

BACON JAM CROSTINI

sourdough toast, bacon jam, 3 cheese blend, sauteed portobello, buffalo mozzarella, mesclun salad, citrus vinaigrette

PASTA

*ALL PASTAS CONTAIN WINE

SMOKED SALMON PESTO 24

linguine, home-made pesto, cherry tomatoes, smoked salmon, pine nuts, feta cheese

26 MENTAIKO CARBONARA 23

linguine, whole egg, parmesan cheese, pasteurized egg yolk, mentaiko, bacon bits, furikake, shredded nori

11 PORTOBELLO AGLIO OLIO 22

linguine, portobello mushroom, cherry tomatoes, chopped Italian parsley, chili flakes, garlic, parmesan cheese

21 TOM YUM GOONG 24

linguine, tiger prawn, king oyster mushroom, 63°C sous-vide egg, creamy tom yum soup

SALAD

20 SMOKED SALMON CAESAR 19

baby romaine, smoked salmon, garlic crouton, 63°C sous-vide egg, Caesar dressing, shaved parmesan, feta cheese

22 PARMA HAM AND CHEESE SALAD 19

fresh greens, sliced parma ham, mozzarella cheese, feta cheese, citrus vinaigrette, fresh berries, pomegranate

SWEET TOAST

GYPSY TOAST 16.9

vanilla brioche french toast, maple, coconut ice cream, fresh berries

ADD-ONS

Sour dough (1pc)	3.5
63°C sous-vide egg (2 eggs)	4
Scrambled Eggs (2 eggs)	4
Avocado	4.5

Mizuna Salad	5
Grilled Heirloom Tomatoes	5
Applewood back bacon	7
Oven Roasted Portobello	7
Pork Garlic Sausage	7
Smoked Salmon	7