

KINGS CART

COFFEE FACTORY

DRINKS MENU

KINGS CART

COFFEE
FACTORY

ABOUT US

From a humble coffee cart, Kings Cart Coffee expertise and success sparked the birth of Kings Cart Coffee Factory—amidst the Covid-19 pandemic in 2020.

Our team is made up of energetic and talented individuals who have been working together for more than 8 years. Despite our young history, we have become one of the most popular café in the East. Embracing the power of nature, the café house real coffee trees from cherries picked from parts of Asia and the mountains of Yunnan. In the front of the café sits our coffee roaster – a silent and majestic piece of machinery that brings about a profound romance and masculine appeal to the craft.

The lush greenery combined with soft earthly elements creates an inviting and homely environment for our customers to enjoy their time dining with us.



K

KINGS



C

CART



COFFEE



ROASTER



Toasted
Coconut
Flakes

COCONUT LATTE

9

(+1 for Iced)

The drink that pays homage to Joo Chiat, a charming neighbourhood in Singapore. This delicious beverage is made with espresso that's smooth and bold, giving you the caffeine boost you need to tackle the day. But wait, it gets even better! The espresso is mixed with Gula Melaka, a sweet and aromatic palm sugar, and creamy coconut cream, creating a rich and indulgent flavour profile that's simply divine. With every sip, you'll feel like you're walking through the colourful streets of Joo Chiat, taking in the sights, sounds, and flavours of this vibrant neighbourhood. It's the perfect drink to start your day or to take a break from the hustle and bustle of the city.

PANDAN SWEET CREAM

9

Uniquely Singapore. This cold brew beverage is made with a smooth and bold coffee that's served with pandan-infused sweet cream. Pandan, a fragrant and versatile herb commonly used in Southeast Asian cuisine, adds a deliciously sweet and aromatic flavour to the creamy topping, making it a perfect match for the strong and robust cold brew coffee.



“SNG BUEY”

“Sng Buey” – means Sour Plum in Hokkien, a dialect frequently used by the older generation of Chinese Singaporeans. Known for its cooling properties, it is a key ingredient often used in iced beverages to combat our hot and humid weather. The sweet and tangy homemade sour plum combined with the robust flavours of the espresso is the perfect thirst quencher. We rimmed our cups with serbuk assam (sour plum powder) for an extra kick!

9

Serbuk
Assam



AH BO LING

7.5

“Tang Yuan” (or ah-bo-ling) is glutinous black sesame rice balls traditionally eaten during Lantern Festival because its name is a homophone for “union” in mandarin and it symbolises togetherness and completeness. We serve it with a shot of espresso, creating a bitter sweet combination that is sure to make your taste buds sing!



MOCHA BLOOM

11

Darling, let me tell you about the Mocha Bloom - it's the vegan drink of your dreams! Made with Outside chocolate milk, coffee, and a touch of tangy orange, it's the perfect blend of creamy and zesty. Who needs dairy when you've got this masterpiece in a cup, am I right? So go ahead, indulge in the Mocha Bloom and savour every sip of this luscious and satisfying beverage. Trust me, your taste buds will thank you!



FIGS & PEACH

11

Fruity and refreshing, made with a homemade fresh figs syrup that's sweet and tangy, mixed with a shot of espresso for a caffeine boost, and topped off with bubbly soda water. The addition of fresh peaches adds a juicy and fruity flavour that complements the rich and bold taste of the espresso.

SALTED CARAMEL LATTE 9

(+1 for Iced)

Perfect balance of sweet and salty. This delectable beverage is made with an espresso that's bold and flavourful, paired with a homemade rich and indulgent salted caramel. Rimmed with Speculoos, a spiced cookie that adds a crunchy and aromatic touch to every sip.

Speculoos
Crumbs



YUEN YANG 8

(+1 for Iced)

Yuen Yang, which refers to mandarin ducks is a symbol of conjugal love in Chinese culture, as the birds usually appear in pairs and the male and female look very different. This same connotation of a "pair" of two unlike items is used to name this drink.

By mixing coffee with our homemade Thai milk tea, we created a drink that is a perfect balance of flavours that is rich, creamy and bold.

YUZU CLOUD 9

Cold brew with a zesty yuzu sorbet and fluffy lemon foam on top. It's the diva of cold brew beverages, refreshing and luxurious with every sip.





LICHI COLD BREW

9

Cold brew with lychee and a hint of refreshing mint. It's like a sip of sunshine that'll leave you feeling fabulous and refreshed.



COCONUT AFFOGATO

7.5

Creamy coconut ice cream topped with toasted coconut flakes and a shot of espresso. It's a hot and cold dessert that's as fierce as a supermodel on a runway.

RUM PUM PUM**22**

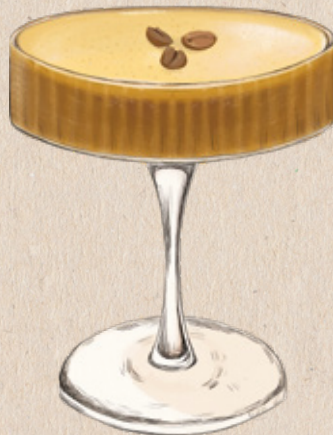
Let me tell you about a cocktail that's as cozy as a warm hug on a chilly night. This delicious drink is made with dark rum that's bold and flavourful, giving you a taste of the Caribbean with every sip. The rum is mixed with rosemary and Gula Melaka, creating a unique and irresistible flavour profile that's both sweet and savoury. And to top it all off, the drink is finished with a frothy layer of milk, adding a touch of creaminess.

**COLD BREW HIGH BALL****22**

Cold brew mixed with Singapore Dry Gin, Curacao, and a touch of pineapple, creating a tropical and flavourful high ball that's sure to transport you to a paradise island.

**ESPRESSO MARTINI****18**

Bold as a boss lady in a power suit, with house blend espresso, vodka, and cream. It's a rich and indulgent drink that'll give you the caffeine kick you need to conquer the night!



CLASSICS

	HOT	COLD
ESPRESSO	3.5	-
LONG BLACK / AMERICANO	4	4.5
7 OZ WHITE	6	7
CHOCOLATE / MATCHA / MOCHA	7	8

(Oat / Soy Milk +\$1 , Extra Shot +\$1)

JUNIORS

BABY CINNO

4

FROTHED MILK WITH CHOCOLATE FLAKES AND MARSHMALLOW
(CHOICE OF REGULAR, OAT OR SOY)

BABY BLOOM

6

SHAKEN CHOCOLATE OAT MILK WITH ORANGE,
SEA SALT AND CHOCOLATE FLAKES

COOLERS

BUTTERFLY LEMONADE

8

BUTTERFLY BLUE PEA FLOWER INFUSED FIZZY LEMONADE

YUZU MARMALADE

9

YUZU JAM WITH LYCHEE KRIS GREY COLD BREW TEA AND SODA WATER

BERRIES SQUASH

9

FRESHLY MUDDLED BERRIES WITH LIME AND BLUEBERRIES,
TOPPED WITH SODA WATER AND TORCHED ROSEMARYS

LOCAL CRAFT TEA

LYCHEE KRIS GREY

BLEND OF JASMINE, GREEN TEA, BLACK TEA,
LYCHEE BITS, CRANBERRY, LILY BLOSSOM

HOT

6.5

COLD

7.5

CHICKEN RICE

BLEND OF KUKICHA, GINGER, LEMONGRASS,
PANDAN LEAVES

6.5

7.5

MOON REPRESENTS MY HEART

BLEND OF MILK OOLONG, COCONUT BITS,
FORGET-ME-NOT FLOWERS, LOTUS STAMEN, BERGAMOT

6.5

7.5

KEBAYA BLUE

BLEND OF LEMONGRASS, BUTTERFLY BLUE PEA FLOWER,
LEMON VERBENA, BAELE FRUIT (100% CAFFEINE FREE)

6.5

7.5

COLD BREW TEA

CHECK WITH OUR TEAM MEMBERS ON THE
COLD BREW TEA SELECTIONS

-

7

BOOZE

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER, ORANGE

18

TRIPLE PEACH BELLINI

TRIPLE PEACH, PROSECCO

18

ELECTRIC LOVE

VODKA, LYCHEE, CRÈME DE CASSIS, ELDERFLOWER LIQUER

20

GIN & TONIC

HOUSE GIN, TONIC WATER, ROSEMARY, DEHYDRATED ORANGE

18

LOCAL CRAFT BEER

(1 BOTTLE - \$12 | 2 BOTTLE - \$20)

PUNCHIN' RYE

RYE PALE ALE WITH PASSION-FRUIT AROMA

TRIPPIN' WHEAT

WHEAT BEER WITH BANANA AND CLOVE AROMA

SUNDAY'S BREW

SWEET MALT PILSNER WITH CITRUS AROMA

STAR GAZIN'

SESSION INDIA PALE ALE

TIRAMISU STOUT

AWARD WINNING BEER MADE FROM OUR COFFEE IN COLLABORATION WITH 1925

WATER

ACQUA PANNA STILL WATER

(500ML)

6

SAN PELLEGRINO SPARKLING WATER

(500ML)

6

SINGHA SODA WATER

(500ML)

4

BAR TEAM

HUI ERN

GREG

KAVY

NICHOLE

JACQUELINE

YONG KUI

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BRUNCH

SIDES / SHARING

Truffle Fries	11
Mentaiko Fries	12
Tater Tots	11
Squid Fritters	14
Roasted Curried Cauliflower	10
Crisp Charred Broccoli	10
Chili Crab Mantou	16
Chicken Karaage	14
Har Cheong Gai Loli	14

BRUNCH

King's Breakfast

28

sourdough toast, gooey scrambled eggs, smoked pork garlic sausage, italian fine herb sausage, tater tots and sauteed mushroom

Soldier Eggs

12

toasted garlic oil sourdough strips, 63°C sous vide eggs
+\$1.50 to change to gooey scrambled eggs

Bacon Eggs Benedict

23

sourdough toast, avocado, smoked back bacon, 63°C sous vide eggs, truffle hollandaise, crispy rice puff

Smoked Salmon Eggs Benedict

25

sourdough toast, avocado, norwegian smoked trout, 63°C sous vide eggs, truffle hollandaise, crispy rice puff

Kale & Roasted Hiratake Tartine

23

brioche toast, home-made hummus, pickled roasted maitake mushrooms, fresh kale, kale chips, feta, cherry tomatoes

Fish & Chips with Laksa Sauce

21

crispy breaded pollock, straight cut fries, rockets, home-made laksa sauce

Goat's Cheese & Caramelised Figs Toast

23

brioche toast, creamy goat's cheese spread, balsamic glazed figs, rockets, pistachio crumbs, grounded black pepper

Smoked Salmon Caesar Salad

19

baby romaine lettuce, caesar dressing, norwegian smoked trout, croutons, feta, 63°C sous vide egg, parmesan cheese

Brunch Add-Ons:

- only available with purchase of any mains

Sourdough Toast (1 pcs)	4
63°C Sous Vide Eggs (2 Eggs)	4
Scrambled Eggs	4.5
Avocado	4.5
Rockets	4.5
Applewood Back Bacon	7
Pork Garlic Sausage	7
Italian Fine Sausage	7
Smoked Salmon	7

PASTA

(All pasta contains white wine)

Napoletana 20

home-made tomato coulis, garlic, sun dried tomato, basil puree, italian parsley, parmesan & feta cheese, linguine

Mentaiko Carbonara 24

smoked back bacon, parmesan cheese, eggs, mentaiko, furikake, nori, linguine

Vongole Aglio Ogllo 22

white clams, white wine, garlic, chili flakes, italian parsley, linguine

Portobello Aglio Ogllo 21

portobello mushrooms, cherry tomatoes, chili flakes, garlic, parmesan cheese, italian parsley, linguine

SWEETS

Gypsy Toast 19

french butter brioche with vanilla, coconut ice cream, fresh berries, figs, maple syrup and pistachio cream

Dark Chocolate Lava Cake 11

freshly baked araguaní 72% dark chocolate lava cake with coconut ice cream and toasted coconut flakes

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