

BRUNCH

ALL DAY

THE BIG BREAKFAST	<i>OUR SIGNATURE</i>	\$17.9
DOUBLE PORTION OF BACON & EGG MUFFIN BAKED ON PORTOBELLO, WITH FARMER'S MUSHROOM SAUSAGE, HASHBROWN & CHEESE SAUCE. SERVE ON TOAST WITH SIDE MESCLUN SALAD.		
AVOCATOAST	<i>DUKKAH SPICE</i>	\$14.9
CUSTOMISE YOUR BREAKFAST TOAST. CHOICE OF BREAD, SPREAD, PROTEIN, EGGS AND FIBRE. PICK YOUR INGREDIENT FROM THE POSTER!		
LEGENDARY CROISSANT		\$13.9
MELTED CHEDDAR CHEESE, PREMIUM HAM, SCRAMBLED EGGS, TOMATO RELISH AND SIDE MESCLUN SALAD.		
PUMPKIN PULLED PORK		\$14.9
BAKED PUMPKIN WITH PULLED PORK ON BRIOCHE BREAD & MESCLUN SALAD		
HOT PANCAKE (SWEET OR SAVOURY)		\$15.9
SWEET:	STRAWBERRY, RASPBERRY PUREE, GRANOLA, CRANBERRY, PECAN & CHEESE FROSTING	
SAVOURY:	CRISPY BACON, SAUSAGE & HASHBROWN WITH CHEESE SAUCE.	
YOGHURT GRANOLA BOWL		\$12.9
PUMPKIN SEED GRANOLA WITH PREMIUM LOW-FAT YOGHURT & RASPBERRY PUREE, FRESH STRAWBERRIES WITH TOASTED ALMOND FLAKES, PECAN & HONEY ASIDE		

CRAFT BURGER ON BRIOCHE BUN

ALL DAY

FRIED FISH BURGER	\$14.9
FISH FILLET COATED WITH IN-HOUSE BLEND SPICED BATTER AND PANKO BREADCRUMB, CHEDDAR CHEESE, TARTAR SAUCE, SIDE FRIES	
GOURMET BEEF BURGER	\$15.9
<i>HOT SELLER!</i> HOMEMADE BEEF PATTY, SMOKEY BBQ SAUCE, MUSTARD MAYO , EGG, SLICED TOMATO, CHEDDAR CHEESE, SIDE FRIES	
SMOKEY CHICKEN BURGER	\$12.9
HONEY ROAST CHICKEN, MUSTARD MAYO, SMOKEY BBQ SAUCE, EGG, CHEDDAR	
JUICY PORK BURGER	\$14.9
<i>NEW!</i> BRAISED PORK SHOULDER ON PINEAPPLE & EMMENTAL CHEESE, SIDE FRIES	

PROTEIN

11AM ONWARDS

FISH AND CHIPS	<i>CRISPY!</i>	\$16.9
FISH FILLET COATED WITH IN-HOUSE BLEND SPICED BATTER WITH PANKO BREADCRUMB AND SODA INFUSED BROTH, SERVED WITH MESCLUN & FRIES SALAD, TARTAR		
STEAK SANDWICH		\$17.9
SIRLOIN STEAK, ONION CONFIT, PORTOBELLO WITH CREAMY CHEESE SAUCE, LEAFY GREEN. CHOOSE YOUR SANDWICH BREAD EITHER CIABATTA OR WHOLEMEAL BREAD AND STEAK DONENESS CHOICE OF MEDIUM RARE, MEDIUM WELL OR WELL DONE		
PASTA		11AM ONWARDS
BOLOGNESE		\$14.9
HOMEMADE GROUND BEEF, TOMATOE RELISH, ANGEL HAIR, PARMESAN CHEESE, ROCKETS		
PESTO PORTOBELLO		\$10.9
PESTO VANNAMEI PRAWN		\$13.9
HOUSE BLEND PESTO SAUCE, ANGEL HAIR, BASIL, PINENUT		
AGLIO OLIO PORTOBELLO	 	\$10.9
AGLIO OLIO VANNAMEI PRAWN		\$13.9
SEMI DRIED TOMATO, ANGEL HAIR, EGG, SLICED OLIVE AND OLITALIA EVOL		
BACON & MUSHROOM		\$14.9
ANGEL HAIR, SAUTEED WILD MUSHROOM, CHOPPED BACON, EGG, SCENT OF TRUFFLE OIL		
CARBONARA		\$13.9
ANGEL HAIR, STREAKY BACON, CREAMY & RICH SAUCE		
KIDS PASTA		\$9.9
TOMATO OR CREAM BASED. CHOICE OF HAM & BACON ONLY		

SPECIALTY SANDWICH

ALL DAY

1. LEMON CHICKEN	\$7.5
HERBACEOUS CIABATTA, LEMON CHICKEN MAYO, LETTUCE, EMMENTAL, BASIL LEAVES	
2. BACON SANDWICH	\$7.5
CIABATTA, STREAKY BACON, ROCKETS, TOMATOS	
3. TUNA SANDWICH	\$7.5
PAIN AUX TOMATES, TUNA MAYO, CHEDDAR, JAPANESE CUCUMBER	
4. EGG MAYO SANDWICH	\$6.0
CREAMY BOILED EGGS WITH SWEET PARSLEY	
5. BACON EGG MAYO	\$9.5
CAMPAGNE BREAD, STREAKY BACON, EGG MAYO, CHEDDAR, LETTUCE, TOMATO	
6. VEGETARIAN SANDWICH	\$6.5
 PORTOBELLO, LETTUCE, TOMATOES, JAPANESE CUCUMBER & ROCKETS	
7. JAMBON FROMAGE	\$8.5
RUSTIC BAGUETTE, PREMIUM HONEY BAKED HAM, EMMENTAL, LETTUCE, TOMATO	

SWEET CRAVINGS

ALL DAY

THE PAN GRILL BANANA CAKE	\$9.9
CARAMELIZED BANANA ON TWO SERVINGS OF BANANA BREAD WITH GRANOLA, PECAN, CRANBERRIES AND CREAM CHEESE FROSTING WITH CARAMEL SAUCE	
LAVA CAKE ICE CREAM	\$9.9
<i>OUR FAVOURITE!</i> IN-HOUSE BAKED LAVA CAKE, WITH VANILLA ICE CREAM	
BROWNIE ICE CREAM	\$8.9
DOUBLE CHOCOLATE BROWNIE SERVE WITH CHOICE OF VANILLA OR CHOCOLATE ICE CREAM	
BLUEBERRY BURNT CHEESECAKE	\$8.9
<i>MUST TRY!</i> 50 MIN SLOW BAKED TO YIELD A CARAMELIC FLAVOR. MOIST & RICH IN FLAVOR. MADE WITH FRENCH CREAM CHEESE.	
AFFOGATO	\$6.9
ITALIAN DESERT, A SCOOP OF ICE CREAM DROWNED IN ESPRESSO	
ICE CREAM (CHOCOLATE OR VANILLA)	
SINGLE SCOOP	\$3.5
DOUBLE SCOOP	\$6.0

BEVERAGES

COFFEE

ESPRESSO	\$3.5
AMERICANO	\$4.0
MACCHIATO	\$4.0
PICCOLO LATTE	\$4.5
FLAT WHITE	\$5.0
CAPUCCINO	\$5.0
LATTE	\$5.0
CAFE MOCHA	\$5.5
BABYCCINO	\$3.5
EXTRA	
HAZELNUT/ VANILLA/ CHAI	+\$1.0
ICE	+\$1.0
ADD SHOT	+\$1.0
SOY MILK	+\$1.0

CHOCOLATE	<i>54% COUVERTURE!</i>
HOMEMADE HOT CHOCOLATE	\$5.9

FRESHLY SQUEEZED ORANGE JUICE	\$5.5
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BLENDED DRINKS

FROSTY MOCHA	\$7.9
CARAMEL COFFEE FRAPPE	\$7.0
CARAMEL CREAM FRAPPE	\$7.0
DOUBLE CHOCOLATE	\$7.0
IN HOUSE SODA WATER	\$4.0
- NATURAL	
- GREEN LIME	
- WHITE GRAPE	

SPECIALTY DRINKS

MATCHA LATTE	\$5.9
CHAI TEA LATTE	\$5.9
HOT VANILLA MILK	\$4.5
ICED LEMON TEA	\$5.9

SIDES

ALL DAY

MID WINGS		\$9.9
6PCS OF JUICY & SUCCELENT WINGS, SLIGHTLY SPICED.		
FARMER'S MUSHROOM SAUSAGE		\$9.9
2 PCS OF GOURMET SAUSAGE		
TRUFFLE FRIES		\$11.9
FRIES COATED WITH TRUFFLE SALT, PARSLEY AND TRUFFLE OIL		
BOLOGNESE FRIES		\$11.9
THICK CUT FRIES DRENCHED WITH MINCED BEEF & PRONTO SAUCE		
BATTERED ONION RINGS		\$6.5
SWEET ONION RINGS WITH TARTAR SAUCE		
MENTAI EGGPLANT		\$8.9
BAKED JAPANESE EGGPLANT WITH MENTAI		

SALAD

11AM ONWARDS

SIGNATURE GREENS	\$12.9
ROMAINE LETTUCE, MESCLUN, BAKED CAPSICUM, RAISIN, CRANBERRY, PINENUT, PECAN, PAMESAN CHEESE, EVOL AND BALSAMIC GLAZE	
CHOICE OF PROTEIN	
- SMOKED SALMON - SHREDDED CHICKEN	



TEA POT

\$7
BLACKS TEA
- EARL GREY CLASSIC
- ENGLISH BREAKFAST
- BOMBAY CHAI
HERBAL TEA
- CHAMOMILE GARDEN
- LEMON GINGER MINT
GREEN TEA
- OSMANTHUS SENCHA
- YUZU PEAR BLOSSOM
FRUITY TEA
- FOREST BERRY

BOTTLED DRINKS/ BEVERAGE CANS

IBC ROOT BEER	\$5.0
COLA	\$4.0
SPRITE	\$4.0
DIET COKE	\$4.0