

## HEALTHY BOOST

**(N) MORNING CEREAL**

founders' granola, strawberry, blueberry & banana  
served with whole milk

\$60

**(N) AÇAÍ YOGURT BOWL**

housemade blueberry yogurt, founders' granola, banana,  
strawberry, blueberry, almonds & coconut flakes

\$90

**MANGO COCONUT OVERNIGHT OATS**

mango, plain yogurt, coconut overnight oats,  
mango coulis

\$90

**MIXED BERRIES OVERNIGHT OATS**

blueberry, plain yogurt, blueberry overnight oats,  
granola, frozen blackberries

\$90

## EGGS

**(S) MR SHAKSHUKA**

chorizo, eggs, spicy tomato salsa, onion, garlic,  
cilantro, grilled country sourdough

\$110

**SALMON EGGS BENEDICT**

house baked sourdough, cured salmon & avocado

\$110

**BACON KALE EGGS BENEDICT**

house cured bacon, sautéed kale & parsley purée

\$115

**CRAB CAKE BENEDICT**

crab cake, poached egg, hollandaise, pesto

\$125

## PANCAKE CLUB

**OG BUTTERMILK PANCAKES**

three buttermilk pancakes, homemade caramel butter,  
aunt jemima maple syrup & fresh whip

\$100

**PEACHES & CREAM STACKS**

three buttermilk pancakes, caramelized Japanese peach,  
maple syrup & fresh whip

\$115

## CARBS LOVERS

**B.E.L.T**

milk bread toast, bacon, fried egg,  
butter lettuce, tomato & fries

\$100

**GRILLED CHEESE**

mozzarella & cheddar cheese, tomato soup &  
side mesclun salad

\$100

**WAFFLE AMBER**

mango, pistachio, honey,  
hokkaido milk soft serve on housemade waffle

\$105

**(N) CORNED BEEF HASH**

corned pastrami beef, two poached eggs,  
brussels sprout leaves & rocket

\$110

**FISH FILLET SANDO**

breaded sole katsu, cabbage & wasabi mayo,  
fries with furikake mayo

\$115

**SHORT RIB CIABATTA**

36-hour slow-cooked beef short ribs, rocket,  
house pickled jalapeño, dijon mustard, mayo & fries

\$120

## GO GREENS

**KALE QUINOA BOWL**

avocado, cherry tomato, cucumber,  
dill yogurt & lemon vinaigrette

\$90

**AVOCADO TOAST**

toasted sourdough, poached egg, radish, crushed avocado,  
dill yogurt & mesclun salad

\$95

**(V) (S) KARANA™ SPICY TACOS**

young jackfruit meat, spicy tomato salsa, corn, red onions, vegan cheese,  
pickled jalapeño, coriander, guacamole, mango salsa & spicy tomato sauce

\$120



**BRUNCH**

weekend 9am - 5pm

10% service charge



Let us know if you have any food allergies.



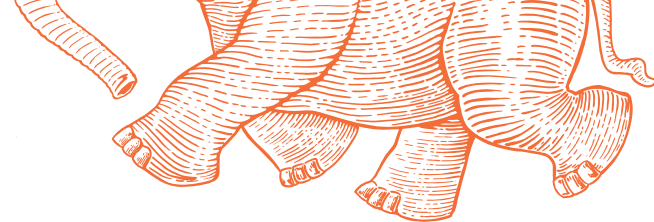
vegan option



contains nuts



spicy



## BLACK

espresso / short black	\$30	
americano / long black	\$30	\$38



## MILK

macchiato	\$36	
dirty	\$38	
piccolo	\$36	
flat white	\$40	\$48
latte	\$40	\$48
cappuccino	\$40	\$48
valrhona mocha	\$45	\$53

## EG EXCLUSIVES

americano air	\$36	
french vanilla	\$55	\$63
salted caramel	\$55	\$63
black tie	\$55	
bulletproof	\$60	\$68
smoked milk affogato	\$60	
matchagato	\$60	
cappuccino al freddo	\$60	

## BREW BAR

SINGLE ORIGIN	\$70
NITRO BREW	\$68



## NOT COFFEE

acqua panna, s.pellegrino	\$25
coke, coke zero, sprite	\$26
cherry coke	\$30
a&w root beer	\$30
dr. pepper	\$30
fresh squeezed oj	\$35
fresh lime soda	\$35
chocolate milk	\$45
lemonade	\$55
thai iced tea	\$55
matcha latte	\$55
hojicha latte	\$55
masala chai latte	\$55
a&w root beer float	\$55
yuzu sparkling juice	\$65

## ICED TEAS

summer berry iced tea	\$48
honey raspberry iced tea	\$48
cold osmanthus oolong brew	\$48
yuzu oolong	\$58
arnold palmer	\$58

## HOT TEAS

earl grey	\$48
osmanthus oolong	\$48
camomile	\$48
arabian mint	\$48
muscat hamberg	\$48
genmaicha	\$48

## ON TAP

asahi	\$58
hk yau pale ale	\$78

## BOTTLED BEER

hitachino nest amber ale	\$80
hitachino nest white ale	\$80

## COCKTAILS

espressotini	\$75
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## WHISKY

fujisan japanese whisky	\$120	\$980
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## WHITE

stony bank, sauvignon blanc 2021 (New Zealand)	\$70	\$320
lawson's dry hills, chardonnay 2021 (New Zealand)	\$70	\$330

## RED

d'alamel cabernet sauvignon reserva 2020 (Chile)	\$70	\$320
powell & son, shiraz 2019 (South Australia)	\$75	\$330

