

EG SIGNATURE



GF ORGANIC CHICKPEA PESTO FUSILLI

organic chickpea gluten free fusilli, sun dried tomatoes, pine nuts, black olives, onion, rocket & parmesan

\$115

OYAKO DON

chicken karaage, sweet soy sauce scrambled egg, mayo, onion, daikon, purple & green cabbage w. sesame dressing

\$125

MISO BLACK COD

white miso marinate, torched miso mayo, edamame, cauliflower, nori, potato & carrot

\$145

WITH BREAD

WE BAKE OUR OWN!

NO FIG DEAL TOAST

fresh figs, fluffly ricotta, walnuts & honey on toasted sourdough

\$100

AVOCADO TOAST

poached egg, radish, pea cress, french pea pesto, dill yogurt & side mesclun salad

\$105

FISH FILLET SANDO

toasted milk bread, breaded sole katsu, cabbage, wasabi mayo, furikake mayo & fries

\$115

MR SHAKSHUKA

chorizo, eggs, spicy tomato salsa, feta cheese, onion, garlic, cilantro, grilled sourdough

\$110

EG SMASHBURGER

double smashed wagyu patties, bacon, cheddar, rocket, tomato, mayo, toasted sesame bun with fries

\$185



GO GREENS

BRUSSELS SPROUTS RADISH

pan roasted leaves, crispy cores, guanciale & a fried egg emulsion

\$75

V KARANA™ SPICY TACOS

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

\$120

KARANA™ BBQ PULLED JACKFRUIT BURGER

young jackfruit meat, house made barbecue sauce, coleslaw, yogurt & sweet potato fries

\$125

DON'T BE SELFISH

only available after 4pm

BISTRO FRIES

mixed herbs, parmesan & black garlic mayo

\$65

IMPOSSIBLE TACO FRIES

impossible beef, avocado, salsa, mixed cheese w. taco dip

\$80

MALA POPCORN CHICKEN

crispy chicken, sichuan pepper powder with spicy chili mayo

\$100

EG CRAB CAKE

crab cake, mango salsa, mixed greens, radish, thousand island

\$105

SALMON AVOCADO POKE

cured salmon, avocado, sweet chili soy & daily chips

\$110

DONBURI

TORCHED SALMON

sake soy, corn, pickled cucumber, onsen egg, mixed leaves & kewpie mayo

\$110

KIMCHI BOWL

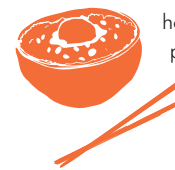
kimchi, cucumber, spinach, carrot, soybean sprout, zucchini, sunny side up egg, gochujang sauce

\$110

IMPOSSIBLE TACO RICE

house salsa, avocado, black pepper yogurt, pickled jalapeños, onsen egg & taro chips

\$115



CURRY BURGER RICE

smashed wagyu patties, onsen egg w. homemade japanese curry sauce w. carrot & potato

\$120

BEEF SRIRACHA DON

sriracha, lime, eggplant, crispy shallot, green onion & fried onsen egg

\$120

UNAGI DON

scrambled egg, furikake, pickled ginger, daikon, cucumber & wasabi mayo

\$135

TUNA POKE

sweet chili soy, green onion, tenkasu, furikake, radish & onsen egg

\$145

ICE CREAM CUP



JAMOCA ALMOND FUDGE

\$44

THAI ICED TEA

\$44

A LA CARTE

lunch: 11:30am - 3pm | dinner: 6pm - last call



Let us know if you have any food allergies.



gluten-free



vegan option

10% service charge



BLACK

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



MILK

macchiato	\$36	
piccolo	\$36	
dirty	\$38	
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	

BREW BAR

OG BLEND

small (1-3 pax, 210-250 ml)	\$70
large (3-6 pax, 420-500 ml)	\$130

COLD BREW

\$68



NOT COFFEE

acqua panna, s.pellegrino	\$25
coke, coke zero, sprite	\$26
fresh squeezed oj	\$30
fresh lime soda	\$35
chocolate milk	\$45
lemonade	\$48
thai iced tea	\$55
matcha latte	\$55
hojicha latte	\$55
masala chai latte	\$55
yuzu sparkling juice	\$65

ICED TEAS

cold osmanthus oolong brew	\$48
yuzu oolong	\$58
arnold palmer	\$58
mango red jade iced tea	\$58

HOT TEAS

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

ON TAP

asahi	\$58
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BOTTLED BEER

hitachino nest amber ale	\$80
hk yau pale ale	\$80
hitachino nest white ale	\$80

COCKTAILS

south side	\$65
espressotini	\$75

WHITE

stony bank, sauvignon blanc 2018 (New Zealand)	\$70	\$320
lawson's dry hills, chardonnay 2019 (New Zealand)	\$70	\$330

RED

d'alamel cabernet sauvignon 2015 (Chile)	\$70	\$320
powell & son shiraz 2016 (South Australia)	\$75	\$330

+8 DECAF

+6 SOY MILK
+8 OAT MILK

+8 ALMOND MILK

