

Cedele

ALL DAY DINING

MENU

At the heart of Cedele, we strive to uphold the ethos “Eat Well, Be Well”. We believe that besides physical nourishment, the food you eat also affects your whole wellbeing. To serve food that is honest and wholesome, we take the care to select the freshest natural ingredients to craft our food, giving you peace of mind when you dine. Our baked goods are sweetened with organic unrefined sugar and we do not use artificial processed ingredients such as food colouring, improvers or premixes. We also thicken our soups naturally with vegetables. As a pioneer of healthy food options, our underlying guiding principle is to ensure that only the most honest, time-tested methods of cooking are used to make delicious food that also nourishes you, so that you can eat well, and be well.

Established in 1997, Cedele is a food and beverage chain that specialises in handmade, artisan baked goods. Cedele was founded based on a passion for cooking and baking which became a pioneer of quick-casual dining concept packed with the goodness of bold and authentic flavours. With an artisanal bakery at its core, Cedele has grown over the years to offer Bakery Cafes, Bakery Kitchens, and All-Day Dining Service Restaurants. Whichever the formats, our emphasis on the care we put into our food and the overall wellbeing of our customers has led us to design this menu to be inclusive, offering options to cater to different dietary needs. This menu has been organised to be almost 1/3 plant-based (vegan).

“To us, food is passion; food is love.”
- Founder of Cedele

STORE LOCATOR

WHEELOCK PLACE

#03-14 Wheelock Place
501 Orchard Road
Singapore 238880

Sun - Thu: 11:00 AM to 08:30 PM
Fri, Sat, Eve & PH: 11:00 AM to 09:00 PM
Last order • 30mins before closing

THE SHOPPES AT MARINA BAY SANDS

#B2-120/120A 2 Bayfront Avenue
Singapore 018972

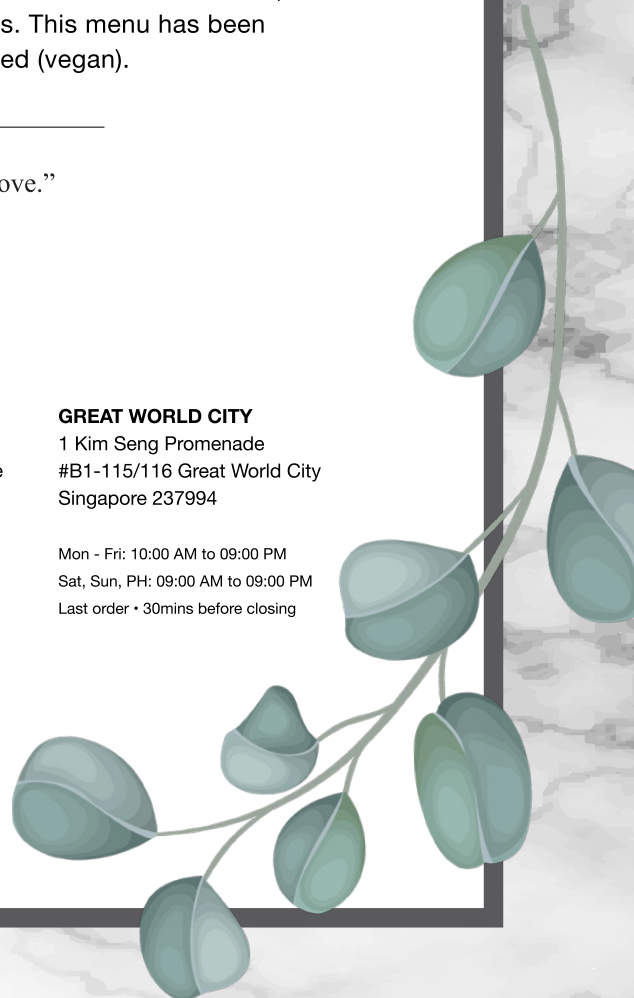
Sun - Thu: 11:00 AM to 10:00 PM
Kitchen close • 08:00 PM
Fri, Sat, Eve & PH: 11:00 AM to 11:00 PM
Kitchen close • 09:30 PM

GREAT WORLD CITY

1 Kim Seng Promenade
#B1-115/116 Great World City
Singapore 237994

Mon - Fri: 10:00 AM to 09:00 PM
Sat, Sun, PH: 09:00 AM to 09:00 PM
Last order • 30mins before closing

- ★ Must Try!
- Ⓥ Vegetarian • Meatless, eggless, contains dairy
- Ⓟ Plant-based • Vegan-friendly
- Ⓤ Gluten-free • May not be suitable for Coeliacs due to the specific food preparation required for people who are gluten intolerant.



TO START + SHARE

	Soup of the day	\$11
	Served with Cedele artisanal bread of the day	
GF	Cajun Chicken Wings	\$14
	Lemon squeeze, set of 4	
GF	Sticky Honey Lemon Chicken Wings	\$14
	Lemon squeeze, set of 4	
GF	Cauliflower Almond Poppers	\$13
	Cashew dip & lemon squeeze	
★	Tofu Fries	\$12
	Beetroot ketchup & garlic cashew dip	
V	Truffle Fries	\$14
GF	Truffle oil & grated grana padano	
PB	Sweet Potato Fries	\$12
GF	Harissa dip & roasted garlic cashew dip	

BRUNCH

	Full Plate	\$26
	Choice of eggs* served with Thuringer 'snail' sausage, grilled bacon, sautéed button mushroom, roasted vine tomatoes, toasted sourdough, homemade orange lingonberry chutney & butter *Choice of eggs: Scrambled / Poached / Sunny-side Up	
	Eggs Ben	\$25
	Served with poached eggs, spinach brioche & hollandaise sauce Choice of: Smoked Salmon / Sautéed Button Mushroom / Smoked Ham	
★	Supergreen Omelette	\$23
	Spinach omelette, feta cheese, avocado, vine tomatoes, orange lingonberry chutney & toasted sourdough	
	Mushroom Cheese Omelette	\$23
	Mushroom & cheese omelette, zucchini, avocado, vine tomatoes, beetroot ketchup & toasted sourdough Choice of: Smoked Ham / Grilled Bacon	
	Pancakes & Fruits	\$23
	Served with fresh fruits, granola & maple syrup Choice of: Wild Blueberries Pancake / Caramelised Banana Pancake Add-on(s): Ice Cream +\$4	
PB	Avo on Toast	\$20
	Avocado, sautéed button mushroom, red radish, sprouts, vine tomato, Japanese cucumber, toasted sourdough, cashew sauce, lemon squeeze	
	Add-on(s): Eggs of your choice / Avocado +\$3.5 Smoked Ham / Sautéed Mushroom / Grilled Bacon / Smoked Salmon +\$5 Thuringer 'Snail' Sausage +\$8	

GRILLS & GREENS GF

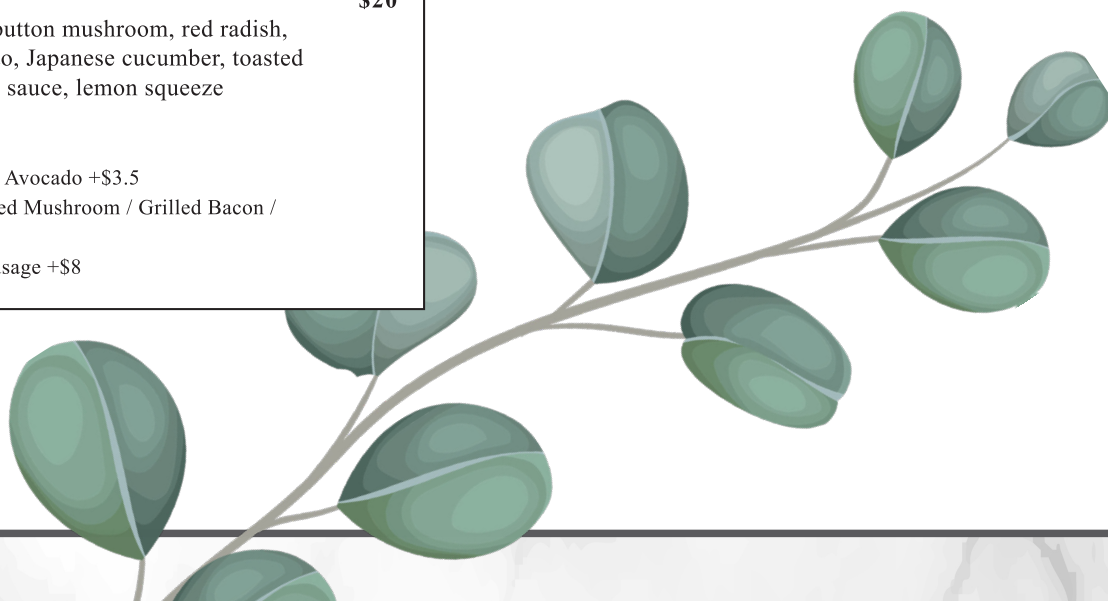
	Grilled Steak Salad	\$29
	New Zealand grass-fed steak, sautéed button mushroom, grilled pumpkin, cherry tomato, zucchini, edamame & orange wholegrain mustard dressing	
	Sea Bass & Prawn Salad	\$28
	Grilled sea bass, grilled prawns, tomato salsa, mixed seeds, sprouts & citrus kombucha dressing	
★	Chicken Walnut Salad	\$24
	Grilled boneless chicken leg, cherry tomatoes, red radish, Japanese cucumber & plum sesame dressing	
PB	Grilled Pumpkin & Avocado Quinoa Salad	\$24
	Zucchini, onion, cherry tomato, edamame, toasted almond & orange wholegrain mustard dressing	

MAINS + GRAINS

GF	Grilled Ribeye Steak	\$34
	250g New Zealand grass-fed ribeye steak, grilled broccolini, mushroom stroganoff & creamy mash potato	
★	Sea Bass Salsa & Quinoa	\$28
GF	Grilled sea bass, tomato salsa, potato & kumara patties, grilled pumpkin & roasted vine tomatoes	
★	Rosemary Sea Salt Chicken	\$26
GF	Grilled boneless chicken leg, potato & kumara patties, green salad & red current orange chutney	
GF	Grilled Portobello & Tofu	\$24
	Quinoa, creamy mash potato, walnut, edamame & grilled tomato	

GOURMET BURGERS

	Comes with sweet potato fries & green salad Upgrade to truffle fries +\$2	
	Ribeye Steak Burger	\$28
	New Zealand grass-fed ribeye steak, melted cheddar cheese, sweet onion & roasted garlic aioli	
	Portobello & Beef Burger	\$25
	Grass-fed lean beef patty, grilled portobello, melted cheddar cheese & onion marmalata	
PB	Beetroot Avocado Burger	\$20
	Homemade beetroot patty, grilled vegetables, avocado, spiced tomato chutney & vegan mayo	



PASTA

Choice of whole wheat spaghetti / linguine

- ★ **Steak Bolognese** \$28
Grilled New Zealand grass-fed ribeye steak, beef ragu & grana padano cheese
- ★ **Black Pepper Crab** \$28
Softshell crab, crab meat, Sarawak black pepper & curry leaves
- Fish Coriander Pesto** \$26
Grilled white sea bass & coriander pesto
- Red Seafood** \$26
Grilled sea bass, prawns & basil herb tomato sauce
- White Mushroom Bacon & Poached Egg** \$24
With light cream sauce
- Ⓟ **Mushroom Medley** \$24
Sautéed shimeji & button mushrooms, crispy enoki, grilled broccolini, vine tomato, garlic flakes & cashew cream sauce

FOR THE KIDS

Served with cookie & a choice of drink - milk / hot chocolate

- Meatless Cheese Burger + Fries** \$13
Melted cheddar cheese, mayo & fries
- Beef Burger + Fries** \$14
Beef patty, melted cheddar cheese, mayo & fries
- Grilled Chicken Pasta** \$13
Choice of pasta:
Whole wheat spaghetti / Linguine
Choice of base: Tomato / Light cream sauce
Add-on: Egg / Grilled Chicken / Mushroom +\$3.5

ICE CREAM & PLATED DESSERTS

- Ice Cream**
Available in 4 flavours: Salted Caramel, Strawberry, Vanilla Bean, Belgium Chocolate
- Single Scoop** \$6
- Double Scoop** \$11
- Ice Cream Cookie Stack** \$15
Ice cream of your choice, homemade chocolate oats cookies, fresh fruits, granola & maple syrup
- Chocolate 3-Ways** \$15
Chocolate Belgium marquise*, Belgium chocolate ice cream, chocolate oat soil & chocolate drizzle
*Contains alcohol
- Warm Apple Blueberry Crumble Tart** \$15
With vanilla ice cream, caramel drizzle & granola
- Something Sweet & Salty** \$15
Cheesecake of the day, vanilla ice cream, caramel sauce, fresh fruits & granola
- Classic Affogato** \$9
Ice cream with signature espresso

ICE CREAM SHAKES

Made with organic unrefined sugar and eggless, vegetarian friendly ice cream!

- Honey Vanilla** \$11
- Sea Salt Caramel Chocolate** \$11
- Death by Chocolate** \$11

JUICES

Freshly Squeezed

- Orange / Green Apple / Carrot** \$8
- Green Machine** \$9
Green apple & celery
- Detox** \$9
Green apple, orange & ginger
- Energizer** \$9
Orange, carrot & celery
- ABC** \$9
Green Apple, Beetroot & Carrot
- ABG** \$9
Green Apple, Beetroot & Ginger

FRUIT FIZZES

Made with real fruits

- Raspberry Vanilla** \$8
- Blueberry** \$8
- Lemonade** \$8
with basil seeds

ALCOHOL-FREE

- SAVYLL** \$8
Available in 4 flavours:
Bellini, Mojito, Gin & Tonic, Spiced Rum Cola
[Non-alcoholic cocktail, suitable for all. Kid friendly]

ORGANIC KOMBUCHA

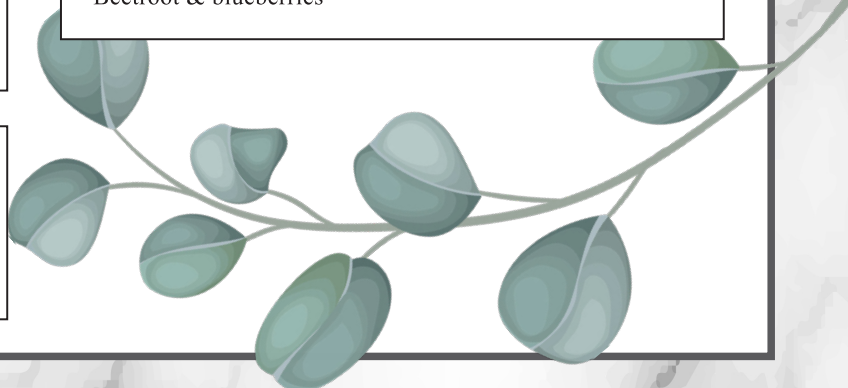
By Kombynation Co. artisanal kombucha with superfruits & more

- Original Komby** \$8
Tangy & packed with benefits
- Gingeric Passion** \$8
Ancient immunity booster
- Grinty Rosemelon** \$8
Lycopene booster, great for your heart health!

SIGNATURE LASSI

Yoghurt-based drinks for your happy tummy

- Mango Chia** \$9.5
Mango & chia seed
- Golden Turmeric** \$9.5
Turmeric & honey
- Pink Blush** \$9.5
Beetroot & blueberries



ORGANIC HOUSEPOUR

Glass made with organically grown grapes, free of pesticides & herbicides

Glass \$12 • Bottle \$58

Domaine de Serame Chardonnay V.D.P 2018

Languedoc, France • Delicate nose of white fruits melted with floral notes. Aromas of white peach, citrus. Organic. Goes well with salads, pasta dishes or seafood

Domaine Bousquet Merlot 2020

Tupungato, Mendoza, Argentina • Aromas of ripe cherry & blueberry with notes of chocolate & sweet spice. Generous texture & a core of concentrated red berry fruit flavours laced with touches of coffee & toast from light oak ageing. A long & persistent finish with soft & velvety tannins. Goes well with red meat & pasta dishes.

WINE

By the bottle

Chateau Vignol 2019 \$62

Varietal of Sauvignon Blanc, Sauvignon Gris, Semillon & Muscadelle • Gooseberry and tropical fruit finishing with clean citrus notes. A harmonious balance of lush ripeness and fresh acidity. Goes well with seafood and white meats.

Donna Marzia Negroamaro Salento \$58

Italy • Broad & densely flavoured with small ripe fruit

Donna Marzia Vermentino Salento \$58

Italy • Intense, aromatic & fragrant with hints of Mediterranean vegetation & ripe yellow fruit

PROSECCO

By the bottle

Gancia Prosecco DOC Brut [200ml] \$14

Fruity, reminiscent of the Golden apple & the scent of acacia flowers

BEERS + CIDERS

Erdinger Dunkel \$15

A harmonious symphony of carefully selected wheat & barley malts with exquisite Hallertau aroma hops. Hints of caramel, nuts & freshbread

Erdinger Weissbier \$15

Gently spicy wheat & yeast aromas blend with mildy bitter hops

Asahi Super Dry \$10

Refreshing barley flavour & crisp aftertaste

WATER

Antipodes \$8 [500ml] \$13 [1000ml]

Unaltered from its origins
Still / Sparking

ORGANIC CERTIFIED COFFEE

Our signature custom blend. Tasting note: dark chocolate, hazelnut & orange marmalade.

Iced Version +\$1

	H
Espresso	\$4.5
Macchiato	\$5.5
Americano / Long Black	\$5.5
Piccolo Latte	\$5.5
Latte	\$7
Flat White	\$7
Cappuccino	\$7
Mocha	\$8

	C
Aerocano	\$7

Iced americano with foam

Aerocano with ice cream \$11.5

Iced americano with foam and vanilla bean ice cream

Add-on(s):

Extra shot +\$1 • Syrup - Hazelnut / Vanilla +\$1
Organic soya / Almond milk +\$1 • Oatly +\$1.5

VARIETY LATTE

Iced Version +\$1

	H
French Chocolate	\$7
Japanese Matcha	\$7
Turmeric Honey	\$7
Red Chai - Beetroot & Spices	\$7

ORGANIC WELLNESS TEA

We are caffeine-free.

	By Pot
Ginger	\$8
Lemongrass	\$8
Pandan	\$8
Green Rooibos	\$8
Red Rooibos	\$8
Mint	\$8

Healing Garden \$8

Ginger, lemongrass, lemon peel, ginseng, spearmint, liquorice

Blissful Berries \$8

Hibiscus petals, apple, elderberries, rosehips, raspberry, blackberry, strawberry

Longan Red Date Ginger \$8 [By cup]

Non-refillable

Iced Rooibos Lemon Tea \$6.5 [By glass]

Non-refillable

WHOLE LEAF TEA

	By Pot
Earl Grey	\$8
English Breakfast	\$8
Green Tea	\$8