

## Coffee | Tea – Hot & Iced

	S	L
Drip Coffee	\$5.50	\$6
Cold Drip Coffee	\$6	\$6.50
Espresso	\$4	\$4.80
Americano	\$5	\$5.50
Latte	\$6.50	\$7
Flat White	\$6.50	\$7
Cappuccino	\$6.50	\$7
Mocha	\$6.50	\$7
Green Tea Latte	\$9	\$9.50
Dirty Chai	\$8	\$8.50
Chai Latte	\$7	\$7.50
Caramel Macchiato	\$6.50	\$7
<b>Mazagran</b> (Iced Only) Espresso   Lemon Juice   Ice	\$6.50	\$7
<b>Origin + Bloom Mazagran</b> (Iced Only) Cold Drip Coffee   Lemon Juice   Ice	\$6	\$6.50
<b>Esotonic</b> (Iced Only) Espresso   Tonic Water	\$6	\$6.50
<b>Tea</b> Pandan Earl Grey   Colonial Breakfast Tigress Mint   Chamomile Lavender Jibun Sencha   Iron Goddess	\$5	

Dairy Alternative Add On \$1  
Caramel | Hazelnut | Vanilla Add On \$0.70

All prices are inclusive of 7% goods and services tax

## Coffee-Based Blended Drinks

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	S	L
Coffee	\$6	\$7
Mocha	\$6	\$7
Caramel	\$6	\$7

## Fresh Parfait & Muesli

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Parfait & Muesli	\$9
Yoghurt	\$7

## Fresh Fruits & Juices

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Juices	\$7
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## Chilled Drinks

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East Imperial	\$5
Soda   Tonic   Ginger Ale   Ginger Beer	
Switchel Blood Orange Remedy	\$9
Vitamin Water	\$6
Coconut Water	\$6
Cold-Pressed Juices	\$7
STIMULATE   ABC	
Fiji	\$5
San Pellegrino Sparkling Water	\$5
Coke	\$3.50
Sprite	\$3.50
Coke Light	\$3.50

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## Salad Bowls

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**Tuna Niçoise** \$12

Cherry Tomato, Potato, Kenya Bean, Quail Egg, Anchovy, Romaine Lettuce, Balsamic Vinaigrette

**Cobb Salad** \$12

Mesclun, Chicken, Bacon, Red Onion, Quail Egg, Kenya Bean, Tomato, Blue Cheese Dressing

**Soup of the Day with Cheese Toast** \$5

From 10 am

## Pastries

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**Mango** \$10

Chocolate Shell, 'Nam Doc Mai' Mango Mousse, Passionfruit-Lychee Jelly, Sarawak Pepper

**Black Symphony** \$10

Pecan Brownies, Salted Caramel, Cacao Crumble

**Lime Cheese Cake** \$9

Açaí Jelly, Whipped Lime Pastry Cream, Brittany Biscuit

**Fraisier** \$9

Pistachio Mousse, "Mara des Bois" Strawberry, Génoise Biscuits

**Raspberry Passion Tart** \$9

Vanilla Pastry Custard, Fresh Raspberry

**Hojicha Bubble Tea** \$9

Salted Caramel, Hojicha Crèmeux, Hojicha Mousse

**Apple Tart** \$9

Calvados Mousse, Caramelised Cinnamon Apple, Vanilla Glaze

**Berries Tart** \$9

Almond Cream, Vanilla Diplomate, Seasonal Berries

**Citrus Tart** \$9

Almond, Fresh Orange, Fresh Grapefruit, Fresh Blood Orange, Mint Leaf, Lemon, Custard

**Sweet Dumpling** \$9

Pulut , Coconut Rice, Cempedak Crèmeux, Pandan Biscuit

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## Sandwiches

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**The Parisian** \$14

French Ham, Normandy Butter, Baguette

**The Parisian with Cheese** \$14

French Ham & Gruyere Cheese, Baguette

**No. 65** \$14

Poached Chicken, Ginger, Spring Onion, Coriander, Baguette

**The Chairman** \$14

Smoked Salmon, Cream Cheese, Dill, Capers, Onion, Bagel

**The Whole 9 Yards**  
**4cm | 8cm | Whole** \$16 | \$29 | \$85

Mortadella Pork, Chorizo, Jésus Du Pays Basque, Gammon Ham, Chambost Saucisson, Pickled Vegetables, Pain Au Levain

**Incredible Egg** \$10

Shoyu Egg Salad, Sesame Brioche

**Under The Sea** \$15

Crabmeat & Tobiko Salad, Charcoal Bun

**The Cajun** \$12

Cajun Chicken, Guacamole, Grilled Portobello, Ciabatta

**Rise and Shine** \$8

Chicken, Scrambled Egg, Cheddar Cheese, Brioche

**Early Riser** \$8

French Ham, Scrambled Egg, Cheddar Cheese, Brioche

**The Svelte** \$15

Roasted Capsicum, Aubergine, Zucchini, Hummus, Flourless Bread

**Ole Faithful** \$12

Pastrami, Coleslaw, Gruyere Cheese, Russian Dressing, Sourdough

**Lucky No.8** \$12

Ham & Cheese, Pickled Red Onion, Whole Grain Mustard, Sourdough

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## Artisanal Cakes

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<b>Pistachio &amp; Cherry</b> 350g	\$22
<b>Salted Chocolate Orange</b> 145g	\$14
<b>Salted Chocolate Orange</b> 350g	\$22

## Signature Chocolates

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<b>Single Origin, Piedmont Hazelnut Praline Caraïbe Bar</b>	\$15
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Dark Chocolate, Cane Sugar, Roasted Piedmont Hazelnut, Milk Chocolate, Cocoa Butter, Almond Nibs

<b>Single Origin, Marcona Almond Praline Illanka Bar</b>	\$15
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Pure Origin 'Illanka' Peruvian Chocolate, Roasted Marcona Almond, Cane Sugar, Milk Chocolate, Cocoa Butter, Almonds Nibs

<b>Single Origin, Sicilian Pistachio Praline Bali Bar</b>	\$15
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Pure Origin 'Bali' Indonesian Chocolate, Roasted Sicilian Pistachio, Cane Sugar, Milk Chocolate, Wheat Flour, Cocoa Butter

<b>Orange Chocolate-Coated Macadamia Nuts</b>	\$19
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Roasted Austrian Macadamia, Milk Chocolate, Cocoa Powder, Icing Sugar, Orange Zest

<b>Lemon Chocolate-Coated Hazelnuts</b>	\$19
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Caramelised Italian Hazelnut, Dark Chocolate, Lemon Zest, Cocoa Powder

<b>Strawberry Chocolate-Coated Almonds</b>	\$19
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Caramelised Marcona Almond, Strawberry Chocolate, Icing Sugar

<b>Caramel Chocolate-Coated Pistachios</b>	\$19
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Roasted Sicilian Pistachio, Blond Chocolate, Icing Sugar

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## Freshly Baked Bread of the Day

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<b>Banana Walnut</b>	\$9
Brown Sugar, Caramelised Banana, Roasted Walnut, Natural Yeast	
<b>Sourdough</b>	\$9
Classic (16-Hour Fermentation)	
<b>Pecan Nut Raisin</b>	\$9
Roasted Pecan Nut, California Raisin With Maple Syrup, Natural Yeast	
<b>Red Wine Fruit</b>	\$9
Dried Cranberry, California Raisin, Red Wine, Natural Yeast	
<b>Mixed Seed</b>	\$9
Sun Flower Seed, Black and White Sesame Seed, Linseed, 48hrs Fermentation	
<b>French Baguette</b>	\$4
Traditional French Baguette, Natural Yeast	
<b>Turmeric Sunflower Seed</b>	\$9
Turmeric Indian Spice with Roasted Sunflower Seed	

## Viennoiseries

<b>Pain Au Chocolat</b>	\$4
<b>Butter Croissant</b>	\$3.50
<b>Cheese &amp; Ham Croissant</b>	\$5.50
<b>'Otah Otah' Bun</b>	\$4
<b>Muffins</b>	\$4
<b>Danish</b>	\$3.50
<b>Black Sesame Mochi Bun</b>	\$3.50
<b>Sausage Bun</b>	\$4
<b>Cookies</b>	\$2.50
<b>Portuguese Egg Tart</b>	\$2
<b>Pandan Kaya Bun</b>	\$3.50

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