
















JUICES

Detox    \$8
Packed with antioxidants to boost liver detoxification
 Beetroot, kale, celery, cucumber, carrot, green apple, ginger

Immune Boost    \$8
Rich in vitamin C and anti-inflammatory spices to support immunity
 Carrot, celery, orange, green apple, turmeric, ginger


Power Cleanse    \$10
Flush toxins from your system with this alkalizing green vegetable juice
 Celery, cucumber, romaine lettuce, kale, green apple, mint


Digestive    \$8
Supports healthy digestion
 Pineapple, carrot, celery, lime, ginger




Rejuvenate    \$8
Nourish the skin with this hydrating juice rich in vitamin C and antioxidants
 Honeydew, kale, green apple, cucumber

WELLNESS SELECTION

Shakshuka – Poached Eggs in Smoky Tomato Sauce    \$10
 Two organic eggs, spiced onion, bell pepper and tomato sauce, avocado slices, toasted whole grain toast
A balanced, nutritious breakfast combining whole grains, high quality protein and healthy fats



Power Breakfast Bowl  \$10
 Sautéed mushrooms, kale, chicken, seaweed, brown rice and sweet potato congee. Served with sesame oil and soy sauce
A whole grain congee bowl packed with super-food vegetables and protein for a balanced breakfast

Coconut Cinnamon Steel Cut Oatmeal   \$10
 Cooked with flaked coconut, dates, cinnamon, nutmeg, vanilla. Served with choice of milk, non-dairy milk or coconut cream
Naturally sweetened with dates and spices, this high fiber oatmeal will fuel you through the morning

Superfood Fruit Salad    \$10
 Mixed fruit and berries, avocado, pomegranate, chia seeds, walnuts, goji berries, homemade granola. Served with coconut cream
A bountiful combination of antioxidant, anti-inflammatory fruits, nuts and seeds to kickstart your day!


Mixed Berry Yoghurt Parfait   \$10
 Unsweetened Greek yoghurt, mixed berries, homemade granola, honey
Probiotic-rich yoghurt, high fiber berries and whole grains help promote a healthy digestive system

EGGS

Two Eggs Any Style   \$22
 Choice of bacon, chicken sausage, Cumberland pork sausage or smoked salmon, sautéed mushroom and grilled tomato with choice of homemade hash brown, deep-fried hash brown or roasted potato.

Three Egg Omelette or Egg White Omelette   \$22
 Choice of ham, spinach, mushroom, tomato, onion, capsicum or cheddar cheese, sautéed Portobello mushroom and grilled tomato with choice of homemade hash brown, deep-fried hash brown or roasted potato.

Traditional Egg Benedict   \$24
 English muffin, Black Forest ham, two poached eggs and Hollandaise sauce. Choice of sautéed Portobello mushroom and grilled tomato with homemade hash brown, deep-fried hash brown or roasted potato.

Steak and Eggs  \$34
 Char-grilled beef tenderloin, two eggs any style, roasted tomato, sautéed Portobello mushroom and choice of homemade hash brown, deep-fried hash brown or roasted potato.



Gluten Free



Dairy Free



Vegetarian



Contains Pork



Contains Nuts



Contains Egg



Contains Alcohol



Wellness



Gluten Free



Dairy Free



Vegetarian



Contains Pork



Contains Nuts



Contains Egg



Contains Alcohol

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CLASSICS

- Gluten-Free Pancake**  \$20
Macerated strawberries, maple syrup, whipped cream
- Buttermilk Pancake** \$20
Macerated blueberries, maple syrup, whipped cream
- Brioche French Toast** \$20
Cinnamon sugar, caramelized apple, maple syrup, whipped cream
- Belgian Waffle** \$20
Fresh raspberries, maple syrup, whipped cream
- Norwegian Smoked Salmon Plate**  \$30
Toasted bagel, boiled egg, onion ring, capers, dill, cream cheese and arugula salad

OATS AND GRAINS

- Hot Oatmeal Porridge** \$12
Brown sugar, milk and fresh mixed berries
- Bircher Muesli**  \$14
Low-fat yoghurt, green apple, dried fruits and nuts
- Toasted Granola**  \$14
Yoghurt, mixed berries and mixed nuts
- Cereal** \$10
Cornflakes, All Bran, Rice Krispies, Special K or Coco Pops
- Yoghurt** \$10
Plain, low-fat or fruit yoghurt
- Baker's Basket** \$10
Butter croissant, pain au chocolat, Danish pastries and assorted muffins
- Fresh Fruit Platter** \$18
Watermelon, papaya, seasonal melon, pineapple, mango and mixed berries

LOCAL SPECIALTIES

- Hokkien Mee**   \$20
Egg noodles, bee hoon, prawns, squid, egg, beansprouts, garlic and chives
- Nasi Lemak**   \$22
Chicken wing, ikan bilis, sambal, hard-boiled egg, otak-otak and coconut rice
- Chinese Congee**   \$18
Choice of chicken, pork, fish or plain with traditional condiments
- Singaporean Char Kway Teow**   \$22
Authentic wok-fried rice noodles, fish cake, prawns, Chinese pork sausage, egg, chives, beansprouts
- Singaporean Fried Bee Hoon**   \$18
Rice vermicelli noodles, barbecued pork, prawns, cabbage, carrots, choy sum, egg and beansprouts

SMOOTHIES

- Berry Antioxidant Blast**   \$10
Fight inflammation with this powerhouse blend packed with antioxidants and healthy omega 3 fatty acids
Seasonal berries, banana, chia seed, acai powder, non-dairy milk
- Super Immunity Energizer**   \$10
Re-charge with this tangy, citrus immune booster! Full of vitamins to increase your body's defense system
Citrus fruits, strawberries, goji berries, mint, ginger, banana, chia seeds, non-dairy milk
- Green Powerhouse**    \$10
A refreshing, nutrient-dense blend of super greens and electrolyte-rich coconut water to help you naturally detoxify
Kale, romaine lettuce, celery, cucumber, parsley, mint, ginger, green apple, lime, banana, chia seeds, coconut water
- Tropical Glow**    \$10
A tropical blend high in natural plant enzymes and anti-inflammatory compounds for healthy digestion
Pineapple, cucumber, lime, banana, coconut brown rice milk
- Coco Chocolate Bliss**    \$10
A satisfying, healthier indulgence. High in fibre, naturally sweetened with dates and packed with healthy omega-3 fatty acids
Cocoa, chia seeds, dates, banana, coconut brown rice milk



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