

6 Letter Coffee

Breakfast & brunch available daily
8AM - 10PM (Except 3PM - 5PM)

ALL-DAY BREAKFAST & BRUNCH



Good Day Breakfast

18.0

CRISPY BACK BACON, SCRAMBLED EGG, ARABIKI SAUSAGE SERVED WITH BUTTER-TOASTED SOUR DOUGH AND TOPPED WITH FRESH GREEN SALAD



6-Letter Brunch

15.0

HOUSE-MADE ROSTI SERVED WITH SMOKED SALMON, SUNNY-SIDE UP EGG, SHIITAKE MUSHROOMS, LEMON, KIWI, STRAWBERRIES AND FRESH GREEN SALAD



Smoked Salmon Avocado

8.0

SMOKED SALMON, MASHED AVOCADO, WILD ROCKET LEAVES, RED ONION AND LEMON SERVED WITH ONE SLICE OF SOUR DOUGH TOAST

Avocado & Egg Toast

7.0

AVOCADO SPREAD SERVED WITH A 63-DEGREE SOUS VIDE EGG ON ONE SLICE OF SOUR DOUGH TOAST TOPPED WITH MICROGREENS, CHERRY TOMATOES AND CHIA SEEDS

Nutty Banana

6.0

SLICED BANANAS, GRANOLA MIX, PEANUT BUTTER SPREAD AND HONEY SERVED WITH ONE SLICE OF TOASTED SOUR DOUGH

The Three Musketeers

18.0

THREE SAVOURY TOASTS SERVED IN ONE PLATE: SALMON TOAST, AVOCADO & EGG TOAST AND BANANA TOAST

(ADD \$1 TO CHANGE TO NUTELLA SPREAD)

Fruity French Toast

9.0

2 SLICES OF FRENCH TOASTS SERVED WITH FRESH MIX OF BERRIES, STRAWBERRIES, KIWI AND PURE MAPLE SYRUP



Classic French Omelette

12.0

A CLASSIC COMBINATION OF FINE HERB, PORK SAUSAGE AND SHIITAKE MUSHROOMS IN BUTTERY CUSTARDY EGG PILLOW SERVED WITH FRESH GARDEN SALAD AND BUTTER TOASTED SOUR DOUGH

*VEGETARIAN OPTION - WITHOUT SAUSAGE



Ham & Cheese Croissant

10.0

SMOKED HAM, CHEDDAR CHEESE, CHERRY TOMATOES AND MIX SALAD WITH GOLDEN TOASTED CROISSANT

Smoke Salmon Croissant

13.0

SMOKED SALMON, SCRAMBLED EGGS, BACK BACON BITS, CHERRY TOMATOES, FRESH GARDEN SALAD WITH GOLDEN TOASTED CROISSANT



Arabiki Sausage & Pancakes

12.0

ARABIKI SAUSAGE SERVED WITH SUNNY-SIDE UP EGG ON 2 SLICES OF PANCAKE, TOPPED WITH FRESH GREEN GARDEN SALAD AND PURE MAPLE SYRUP



CHEF RECOMMENDATION

Price in SGD. No GST & Service Charge

#alldaybrunch

Available daily from 11.00 AM (Except 3PM - 5PM)

PASTA



Seafood Aglio Olio 18.0

LINGUINE SERVED WITH FRESH SELECTION OF SEAFOOD- SCALLOP, WHITE PRAWNS AND SQUID



Smoked Duck Carbonara 18.0

SPAGHETTI SERVED WITH SMOKED DUCK, BACON AND CREAMY CARBONARA SAUCE

Beef Bolognese 16.0

FUSILLI WITH TRADITIONAL HOME-MADE BOLOGNESE SAUCE, GARLIC AND MINCED BEEF

Creamy Chicken Mushroom 15.0

SPAGHETTI SERVED WITH CHICKEN AND SHIITAKE MUSHROOM IN CREAMY SAUCE

BURGER



Beef Charcoal Burger 19.0

MINCED BEEF PATTY WITH MELTED CHEDDAR CHEESE, BACON SERVED WITH CHARCOAL BUN, CRISPY LETTUCE, PICKLED SLICED TOMATOES AND STRAIGHT-CUT FRIES.

TOP UP \$2 TO CHANGE TO CRISS-CUT SWEET POTATO

Wagyu Burger & Truffle Fries 28.0

WAGYU BEEF PATTY WITH MELTED CHEDDAR CHEESE, BACON SERVED WITH CHARCOAL BUN, CRISPY LETTUCE, SLICED TOMATOES AND TRUFFLE FRIES

Grilled Chicken Burger 16.0

GRILLED HERBAL CHICKEN LEG WITH SLICED TOMATO, RED ONION, MESCLUN LETTUCE, PICKLED IN BUTTER-TOASTED BUN SERVED WITH STRAIGHT-CUT FRIES

TOP UP \$2 TO CHANGE TO CRISS-CUT SWEET POTATO

JUNIOR SET

ALL JUNIOR SETS COME WITH RIBENA
TOP UP \$3 FOR A SCOOP OF ICE-CREAM

Little Champs 8.0

PANCAKE WITH FRIED EGGS SERVED WITH STRAIGHT CUT FRIES AND FRUITS

Junior French Toast 7.0

FRENCH TOAST WITH SCRAMBLED EGGS

Mini Spaghetti 12.0

TOMATO BASED SPAGHETTI SERVED WITH MINCED BEEF

MEAT



BBQ-BBR 25.0

BABY BACK RIBS ARE HAND-RUBBED, GRILLED AND BASTED IN BBQ SAUCE SERVED WITH SAUTEED VEGETABLES AND MASHED POTATOES

Grilled Boneless Chicken 16.0

GRILLED CHICKEN LEG IN FRESH HERBS SERVED WITH ROASTED POTATOES, FRESH GREEN SALAD AND BBQ SAUCE

Fish & Chips 15.0

BREADED FISH FILLET SERVED WITH FRENCH FRIES, TARTAR SAUCE AND A WEDGE OF LEMON

SALAD

Smoked Salmon Caesar Salad 11.0

MESCLUN LETTUCE, MICROGREENS, CROUTONS, HARD-BOILED EGG AND SALMON TOSSED IN CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE

WAFFLE



Waffle Ice-cream 10.0

TWO FLUFFY WAFFLES SERVED WITH ONE SCOOP OF GELATO, FINISHED UP WITH CHOCOLATE SAUCE AND GRANOLA MIX.

TOP UP \$2 TO CHANGE TO MATCHA OR CHOCOLATE WAFFLE

CROISSANT

Butter Croissant 3.8

TOASTED CROISSANT WITH CREAMY BUTTER

TOP UP 0.5 FOR CHOCOLATE/ CARAMEL SAUCE OR MAPLE SYRUP

Croissant Ice-cream 10.8

SINGLE BUTTER CROISSANT SERVED WITH THREE SCOOPS OF GELATO, DRIZZLED IN CHOCOLATE SAUCE, TOPPED WITH GRANOLA MIX

ICE-CREAM

Single scoop in cup 4.0

Double scoop in cup 6.0

Single scoop in cone 5.0

Double scoop in cone 7.0

Additional scoop 3.0

Add each topping 0.5

HOUSE SPECIAL



8 Treasure Dessert 6.8

DELICATELY BREWED IN-HOUSE WITH WILD FUNGUS, CHIA SEED, PEACH RESIN, MALVA NUT, SAGO, WOLFBERRIES, FRESH CUT ALOE VERA AND ROCK SUGAR CANE

SIDES

Available daily from 11.00 AM (Except 3PM - 5PM)



6nature Wings 10.0

SOY-SAUCE MID-WINGS TOPPED WITH CASHEW NUTS

Sweet-Spicy Wings 10.0

HOME-MADE SWEET & SPICY SAUCE MID-WINGS



Crispy Honey Wings 9.0

FRIED MID-WINGS TOSSED WITH PURE HONEY

Onion Rings 6.0

CRISPY ONION RINGS SERVED WITH SPECIAL DIPPING SAUCE

Truffle Fries 9.0

STRAIGHT CUT FRIES IN TRUFFLE OIL TOPPED WITH PARMESAN CHEESE

French Fries 6.0

STRAIGHT CUT FRIES TOSSED WITH SEA SALT



Criss-cut Sweet Potato 8.0

DEEP-FRIED CRISS-CUT SWEET POTATO

Cheesy Fries 8.0

STRAIGHT CUT FRIES WITH MELTED CHEDDAR CHEESE TOPPED WITH PARMESAN CHEESE

#dessert & sides

	REGULAR	LARGE	ICED	FRAPPE
Double Espresso	4.5	-	-	-
Espresso Macchiato	4.5	-	-	-
Long Black	4.5	5.0	5.5	-
Affogato	-	-	5.5	-
Cafe Latte	5.0	5.5	6.0	-
Cappuccino	5.0	5.5	6.0	-
Flat White	5.0	5.5	-	-
Cafe Mocha	5.5	6.0	6.5	7.0
Babyccino	4.0	-	-	-
Flavoured Latte				
HAZELNUT/CARAMEL/VANILLA	6.0	6.5	7.0	7.5
Matcha	6.5	7.0	7.5	8.0
Chocolate	6.5	7.0	7.5	8.0
Honey Latte	-	-	7.0	-
Almond Honey Latte	-	-	-	8.0

TEA

English Breakfast	4.5
Earl Grey Blue Flower	4.5
Jasmine Green	4.5
Ginger & Lemon	4.5
Fruit Basket	4.5
6-Letter Leaves	4.5
High Mountain Full Tea Leaf	5.5

JUICES

Apple	5.0
Orange	5.0
Carrot	5.0
Mix any 2 fruits	5.5
Energy Booster	
ABC - APPLE, BEETROOT, CARROT	6.0
ABG - APPLE, BEETROOT, GINGER	6.0

CRAFT BEER SELECTION

Summer Ale	10.0
Sauvignon Ale	10.0
Coedo Beniaka	12.0
Coedo Shino	12.0