

..... ALL-DAY BRUNCH

THUS Breakfast - 21

Sous vide eggs with hollandaise sauce on toasted muffin, apple cider sausage, back bacon, sautéed mushrooms & baked beans.

Scramble Lyonnaise - 16

Creamy scrambled eggs, baked potatoes with a tinge of spice, sautéed mushrooms and spinach.

Apple Cider Sausage +3 | Smoked Salmon +3 | Back Bacon +2 |

Wagyu Beef & Scramble - 33

Succulent Wagyu beef steak, poached asparagus, scrambled eggs, sautéed mushrooms and parmesan cheese. Served with a dash of chimichurri sauce with hints of spice.

Ham & Cheese Toasties - 15

Toasted ciabatta, baby spinach and honey mustard sauce.

Smoked Salmon Toasties - 15

Toasted ciabatta, pickled cucumbers and dill-yoghurt sauce.

Salmon & Kale Toast - 17

Smoked salmon on brioche with avocado, sous vide egg, Greek yoghurt and feta chunks. Served with citrusy kale and spinach salad.

Summer French Toast - 15

Fluffy brioche drizzled with berry compote, Greek yoghurt, fresh berries and almond flakes.

Berry Granola Bowl - 15

*Wholesome Granola with fresh fruits, berry compote, Greek yoghurt and a side of milk.
| Oat Milk +1 |*

..... STEW

Baked Eggs & Toast - 15

Homemade tangy tomato stew with apple cider sausage, sous vide egg, Greek yoghurt. Served with toasted multigrain bread.

Tangy Meatball Stew - 16

Beef meatballs with homemade tangy tomato stew. Served with toasted Ciabatta Bread.

Hearty Chicken Stew - 17

Creamy chicken leg stew with herbed potatoes and carrots. Served with toasted multigrain bread.



..... PASTA & MAINS

Garlic Carbonara - 19

Linguine with bacon, sous vide egg, ikura, bonito flakes and roasted garlic tossed in creamy sauce.

Linguine Puttanesca - 20

Tiger prawns and snapper with chopped olives, capers and anchovies tossed in tomato cream sauce.

Prawn Aglio Olio - 19

Linguine with sautéed mushrooms, prawns, and cherry tomatoes in basilic sauce.

Chicken Cutlet Jjolmyeon - 18

Crispy chicken cutlet with Korean chewy noodles in mixed Gochujang sauce. Served with sunny-side up.

Chirpy Fish & Chips Regular / Small - 17 / 14

Battered Snapper fish served with shoestring fries and homemade tartar sauce.

Classic Beef Burger - 21

Juicy beef patty with Gruyere cheese, caramelised onions, gherkins, iceberg lettuce, sweet chili mayo and a side of sweet potato fries.

Wagyu Beef & Potatoes - 31

Pan-seared Wagyu beef steak served with baked potatoes, sautéed greens and a dash of mustard sauce.

Salmon Grain Bowl* - 20

Baked salmon with mentaiko sauce and ikura. Served with quinoa and pearl barley.

Wagyu Beef Grain Bowl* - 21

Wagyu beef served with quinoa and pearl barley.

**All grain bowls are served with sautéed mushrooms, cherry tomatoes, edamame, pickled cucumbers, bean sprouts and sous vide egg.*



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All prices above are nett. No GST and service charge.

where all good things begin.

..... BITES

Truffle Fries - 10
Shoestring Fries - 7
Sweet Potato Fries - 10

Crispy Chick Chunks - 11
Crispy Fish Fingers - 14

Spicy Garlic Prawns - 15
Seared Wagyu Beef - 25

..... SWEET TREATS

Berry Matcha Lava Cake - 15

*Warm matcha lava, berry compote,
fresh berries and almond flakes.*

Warm Chocolate Lava Cake - 13

Chocolate lava, vanilla bean ice-cream and salted cornflake crumbs.

Affogato - 7

Double shot espresso with vanilla bean ice-cream.

Daily Cakes - 7

Refer to counter display for daily delights.

Vanilla Bean / Strawberry Ice-cream

(Single / Double) - 4 / 6



..... **COFFEE**

humbly roasted by Thus Coffee

BLACK

Espresso - 3.5
Long Black (Hot/Iced) - 4.5
Filter - 6

WHITE

Piccolo - 4.5
Mocha (Hot/Iced) - 6
Green shot (Hot/Iced) - 6.5
Latte (Hot/Iced) - 5 / 5.5

(+ 0.5 for additional shot)
(+ 1 for oat milk)

..... **NON - COFFEE**

Specialty drinks

Ginger Latte - 6.5
Chai Latte - 6.5
Chocolate (Hot/Iced) - 6
Matcha Latte (Hot/Iced) - 6

..... **TEA**

by The 1872 Clipper Tea Co.

Classic English Breakfast - 6
Timeless Earl Grey - 6
Chamomile Tea - 6

..... **QUENCH**

Grapefruit Oasis - 8

Homemade grapefruit juice with zesty soda.

Summer Cooler - 8

Homemade lemonade with zesty soda.

..... **KOMBUCHA**

by Remedy Kombucha

Organic Kombucha - 8

*Sparkling live cultured drink
Ginger Berry / Lemon Lime & Mint / Peach*

..... **COLD-PRESSED JUICE**

by Gorilla Press

Coconut Water - 6

Fresh from the husk.

The Sunset - 7

Orange, Carrot & Passionfruit.

Green Happiness - 7

*Apple, Bok Choy, Green Pepper, Celery,
Lemongrass & Spirulina*





..... **CHUGS**

by Brewlander & Co. (Singapore)

Joy - 15

Session IPA with floral notes.

Intense grapefruit, pine and tropical fruits with firm hoppy bitterness.

Hope - 15

Summer Ale with a smooth malt presence.

Balanced, clean and crisp with stone fruits and citrus aromas.

Respect - 15

Robust Porter with rich malt presence.

Espresso coffee, dark chocolate, caramel with velvety bitter-sweetness

by Gosnells (London)

Hopped Mead - 15

Pale Citrus notes paired with a gentle floral accent .

Citra Sea Mead - 15

Complex and layered mead with tints of aniseed and lemon peels,
a crisp finish and salty tang.

Elderflower Mead - 15

Crisp and delicate wild elderflower infusion with a refreshing floral finish.

HAPPY HOUR
2 FOR \$24 NETT*

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*Happy Hour is valid all day from Monday to Thursday,
excluding eve of Public Holidays and Public Holidays.
Terms and Conditions apply.

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..... **WINE DOWN**

Hereford Argentina

Red - Cabernet Sauvignon

White - Chardonnay

(glass / ½ bottle / bottle) - 12 / 22 / 40

Vistamar Brisa Chile

Moscato

(glass / ½ bottle / bottle) - 13 / 24 / 44

Homemade Sangria

Red wine, Bourbon, soda, citrus fruits and apples.

(glass / jug) - 13 / 49

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