

Mains

Portobello Florentine \$22
Grilled Portobello mushroom, truffle salsa, onsen eggs, wilted spinach, seasonal salad, English muffin



Dan Dan Spaghettini \$24
Pork ragu, peanut sesame butter, onsen egg, kale

Spicy & Sour Prawns Linguine \$26
Spicy & sour cabbage broth, black fungus, pickled long beans, cherry tomato, parmesan cheese

Korean Fried Chicken Burger \$20
Battered fried chicken breast with Korean sweet & spicy glaze, kimchi slaw & sweet potato fries

Tenderloin \$38
Shoyu glaze, mash potato, maple miso sweet potatoes

Smoked Tuna Tataki Salad \$23
Smoked tuna, quinoa salsa, lotus root, black fungus, mixed salad, Chilli oil vinaigrette, melba toast

Caesar Salad Smoked Salmon \$21
Mixed salad, corn, hard boiled egg, garlic crouton, parmesan cheese, Caesar dressing, nutty chill powder, smoked salmon

Small Plates

Aburi Mentaiko Fries \$15
Served with torched mentaiko sauce and Tobiko

Truffle Fries \$14

Big Fries \$7
Choice of Fleur de sel or Sichuanese spice



Desserts

Croissant \$3.50



Pain Au Chocolat \$4.50

Crispy French Toast \$16
Cereal crusted brioche French toast served with maple syrup, creme Chantilly & fresh berries

Kids Crispy French Toast \$12

Classic Cheese Cake \$14

Cake of the day \$14



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Fancy coffee

Orange Yuzu Passionfruit Coffee Cubes Latte \$14
Coffee ice cubes, fresh orange juice, yuzu, passionfruit

Caramel Chocolate Coffee Cubes Latte \$12
Coffee ice cubes, caramel chocolate sauce, hot milk

Gold Dust \$14
H&C cold rip coffee, blackcurrant, tonic, chia seed

Coffee in the clouds \$8
Smoked coffee with fresh orange slice

Fleur de Sel Ice Cream Coffee \$11
Vanilla ice cream, sea salt, espresso

Monday Blue \$12
Espresso, blue curacao, hazelnut, milk



Coffee

Espresso \$5
Americano/ Long Black \$6
Piccolo \$5
Flat White \$6
Cappuccino \$6
Latte \$7
Ice Americano \$7

Tea & Tisane

H&C Special Fresh Fruit Tea \$12
Ice Lemon Tea \$7 Bamboo Tea \$7
Jasmine Mao Feng Tea \$7
Earl Grey \$7
Green Tea with Jasmine \$7
Lemon & Ginger \$7
Organic Chamomile \$7
English Breakfast \$7
Decaf Breakfast \$7



Iced Cheese Tea

Rose Cheese Tea with Chia Seed \$10
Earl Grey Cheese Tea \$10
Purple Potato Cheese Tea \$10
Brown Sugar Cheese Tea \$10

Acqua Panna 500ml \$7
San Pellegrino 500ml \$7

Soft Drinks \$6
Coke, Diet Coke, Sprite, Soda, Ginger Beer, Tonic

Milk

Chocolate Hot/ Iced \$8
Matcha Hot Latte/ Iced \$8
Sweet Potato Latte Hot/ Iced \$10

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Freshly Squeezed Juice

Energy Booster \$12
Dragonfruit, apple, banana, pineapple

Vitamin C Honey \$12
Apple, kiwi, fruit, orange, pineapple

Green Power \$12
Apple, pineapple, cucumber, celery



Kombucha

Organic Kombucha Tea \$13
Fizzy Probiotic Tea, low sugar



Happy Hour

Straight Up (45ml/ shot) \$15
Step 1 Choice of Base: Whisky, Rum, Gin, Vodka, Tequila, Brandy
Step 2 Choice of Mixer: Coke, Sprite, Ginger Beer, Tonic, Pineapple

White, Domaine La Louviere, Le Libertin, Sauvignon Blanc, France \$10 gls, \$50 btl

Red, Capa Old Vine Tempranillo, Spain \$10 gls, \$50 btl

Cava, Gran Castillo Rocio, Spain \$10 gls, \$50 btl

Beer Half Pint \$8, Full Pint \$10

Wines

Sparkling

Gran Castillo Rocio Cava Brut, Spain \$14 gls, \$65 btl

Gran Castillo Rocio Cava Rose Brut, Spain \$15 gls, \$70 btl

La Louviere Cremant de Limoux Brut, France \$90 btl

La Louviere Cremant de Limoux Rose Brut, France \$98 btl

White

Wooldshed Chardonnay, Australia \$13 gls, \$60 btl

Domaine La Louviere, Le Libertin, Sauvignon Blanc, France \$13 gls, \$60 btl

Stone Bay Malborough Sauvignon Blanc, NZ \$75 btl

Fontanafredda Le Fronde Moscato d'Asti, Italy \$75 btl

Red

Chateu Haut Grelot Bordeaux Rouge, France \$13 gls, \$60 btl

Capa Old Vine Tempranillo, Spain \$14 gls, \$65 btl

Little Eden Pinot Noir, Australia \$75 btl

Valvirginio Chianti Riserva, Sangiovese, Italy \$85 btl

Allegranza Tempranillo Shiraz, Spain \$85 btl



2nd cocktail FREE when you buy 1

You-zu in my Gin Tonic \$22
Gin, tonic, yuzu, citron honey jam

Lychee Lady \$20
White wine, lychee, strawberry, sparkling water

Apple Pineapple \$20
Vodka, green apple, pineapple, citrus

Magarita \$20
Anejo tequila, orange liqueur, lime

Negroni \$25
Gin, sweet vermouth, Campari

Chocolatini \$22
Vodka, creame, chocolate, caramel, hazelnut, milk

Special Cocktail

Here Comes the Sun \$20
Gin, passionfruit, melon, strawberry, bluebell vine

Earl Grey Martini \$18
Gin, infuse earl grey

Aperol Spritz \$20
Aperol, sparkling wine

Espresso Martini \$20
Rum, espresso, coffee liqueur



Spirits

Gin
Banks London Dry Gin \$18/ \$180
Hendrick's \$24/ \$260
The Botanist \$23/ \$250

Vodka
Grey Goose \$18/ \$180
Belvedere \$20/ \$190
Reyka Vodka \$22/ \$230

Brandy
Remy Martini VSOP \$18/ \$180
Rum Bacardi Carta Blanca \$18/ \$180

Whisky
Monkey Shoulder \$18/ \$180
Balvenie 12 Years Doublewood \$22/ \$220
Balvenie 14 Years Carribean Cask \$28/ \$320
Balvenie 17 Years Doublewood \$40
Chita Japanese Whisky \$22
Yamazaki 12 Years \$32

Liquor
Baileys \$14

Aperitif
Campari \$14
Aperol \$14
Martini Rosso \$15