

Global Gastronomy

FOOD MADE FOR COFFEE

The joy and sense of community that goes into producing a cup of coffee also extends into how we select the ingredients that make up the dishes on our diverse food menu, sharing and enjoying food should be a celebration embraced by all.



We are conscious of our ingredients and the story each dish tells. In short, our assortment of finely designed sides have been inspired by our travels around the world, including some of the regions where we source our coffee beans from. We invite you to join us on this gastronomic adventure.

“SURROUND YOURSELF
WITH GOOD FOOD”

ALL-DAY BREAKFAST SELECTION

▼ **The Academics Breakfast** 28

Spiced Herb Bratwurst, maple bacon, homemade baked beans, sautéed mushrooms, halloumi cheese, cherry tomatoes and eggs of your choice served with brioche toast and seasonal greens

Choice of eggs with shaved black truffle:
Scrambled / Poached / Sunny-side Up

▼ **Smoked Salmon & Hash** 24.5

Homemade potato hash patty served alongside smoked salmon, baby spinach leaves, sour cream, poached egg, radish slices, ikura and microgreens

Eggs Royale 24.5

Smoked salmon and poached eggs served on english muffins, topped with homemade hollandaise and a side of seasonal greens

Avocado on Toast with Ikura 24.5

Sliced avocado served on toasted sourdough toast topped with ikura, shaved black truffle, microgreens and radish slices



Smoked Salmon & Hash



Eggs Royale



Avocado on Toast

NEW Breakfast Burger 20

A comforting combination of creamy scrambled egg, bacon, cheddar cheese and mayo between a fluffy potato bun. Served with tater tots

◆ **Açaí Berry Bowl** 20

Acai paired with granola and topped with banana slices, mango, almond nibs, dried persimmon, pumpkin seeds and a drizzle of honey

Lemon Ricotta Pancakes 19.5

Ricotta Pancakes with a hint of lemon, served with homemade berry compote and lemon syrup, topped with fresh berries, pistachios, granola clusters and a side of freshly whipped cream



Lemon Ricotta Pancakes

SMALL BITES

- ▼ **Curly Fries with Dip Trio**
- ◆ Curly potato fries served with honey mustard, house-smoked ketchup and curry mayonnaise

NEW Crabmeat Loaded Fries
Curly potato fries topped with crabmeat, tomato salsa, nacho cheese and jalapeño

- ◆ **Umami Sweet Potato Fries**
Straight-cut jewel sweet potato fries sprinkled with Japanese nori, served with homemade umami chutney

Korean Fried Chicken Bites
Crunchy and crispy chicken karaage coated in homemade sweet and spicy Korean sauce, topped with black and white sesame seeds

Soup of the Day
Served with locally sourced toasted bread. Please ask our staff for today's offering

16

17

16

16

11



Korean Fried Chicken Bites



Crispy Fish Fillet Tacos



Mexican Salad Bowl



Classic Cheese Burger



Grilled Salmon Fillet with Tomato Salsa

BIG BITES

- ▼ **Crispy Fish Fillet Tacos** 25
Tacos with locally-grown golden snapper and chipotle mayonnaise topped with fresh mango salsa, served with seasonal greens and curly fries

IMPOSSIBLE™ Burger 30
Impossible™ meat topped with portobello mushroom, jalapeño, gherkins, tomato, lettuce, a sunny-side up egg, homemade smoked ketchup, mayonnaise and yellow mustard. Served on a fluffy potato bun with a side of sweet potato fries and seasonal greens

- GF Grilled Salmon Fillet with Tomato Salsa** 28
A healthy and hearty meal of succulent salmon fillet, served with baked potatoes, broccoli, sautéed mushrooms and topped with refreshing tomato salsa

Classic Cheese Burger 27
Angus beef patty topped with caramelised onions, cheddar cheese, homemade smoked ketchup, tomato and lettuce. Served on a fluffy potato bun with a side of curly fries

- NEW Mexican Salad Bowl** 18
◆ A robust and refreshing bowl of butter lettuce, cherry tomato, kidney beans, chickpeas, onions, red and green capsicum, topped with fresh avocado slices and dressed in homemade tomato and lemon dressing. Served with fried tortilla



Miso Salmon Pasta (Front),
Salted Egg Bacon Carbonara (Back)

PASTA

Miso Salmon Pasta 28

Spaghetti tossed in miso cream sauce and baby spinach served with grilled salmon, topped with cherry tomatoes, Japanese nori and fresh parsley

GF Gluten-Free IMPOSSIBLE™ Al Ragù 27

Gluten-free casarecce (twist-shape) pasta sautéed with Impossible™ minced meat, garlic and onion tossed with tomato sauce, topped with shaved parmigiano cheese and parsley

● Spicy Crab Meat Linguine 26

Linguine tossed in mild spicy tomato sauce with sautéed crab meat, bird's eye chilli and pine nuts topped with fresh parsley

Salted Egg Bacon Carbonara 23.5

Linguine pasta tossed with bacon, doused in creamy salted egg sauce and topped with sunny-side up egg and fresh parsley

● Umami Pasta 23

Sautéed spaghetti with sweet shrimp spicy XO sauce topped with shio konbu, onsen egg and ebiko

PIZZA

◆ Truffle Portobello Mushroom Pizza 26

Thin-crust base pizza topped with portobello mushroom, onions, mozzarella cheese, parmigiano cheese, drizzled with truffle oil

3-Meat Pizza 26

Thin-crust base pizza topped with spicy chicken sausage, pork sausage, bacon, tomato paste, mozzarella cheese and parmigiano cheese

◆ Margherita 21.5

Thin-crust base pizza topped with cherry tomatoes, roma tomatoes, buffalo cheese, orange cheddar cheese, shaved parmigiano cheese and fresh basil



Margherita

Add Ons

Shaved Black Truffle +9	Mixed Berries +5.5	Mixed Seasonal Greens +4.5
Maple Bacon +5.5	Halloumi (2) +5.5	Baked Beans +3.5
Smoked Salmon +5.5	Half Avocado +4.5	Tomato or Mango Salsa +3.5
Additional Eggs (2) +5.5	Sautéed mushrooms +4.5	Each Dipping Sauce +1
Toast (2) +5.5	Spiced Herb Bratwurst +4.5	

▼ TCA Signature

◆ Vegetarian

● Spicy

GF Gluten - Free

DESSERTS

- ▼ **Academics Pancake Tower** 21.5
2-layered pancakes topped with mixed berries, served with açai berry and whipped cream

- ▼ **Academics Cinnamon Churros** 17
Freshly-fried Mexican churros with molten core, sprinkled with cinnamon sugar, served with a side of soft serve of the day and Valrhona 70% chocolate fudge dipping sauce

- Salted Caramel Apple Crumble** 19.5
Apple crumble topped with fresh mixed berries, served with soft serve of the day and homemade salted caramel sauce

- Classic Fudge Brownie** 19.5
Topped with fresh strawberries and roughly chopped pistachios, served with soft serve of the day

*Please ask our staff for today's soft serve of the day

BAKED GOODS AND CAKES

Cruffins 4.8 - 5.9
A perfect hybrid of a buttery flaky croissant and moist muffin
Original
Seasonal flavours

Assorted Cakes, Tarts and Pastries 6.6- 16
Kindly refer to our display for a daily variety of baked cakes, tarts and pastries



Clockwise: Academix Cinnamon Churros, Academix Pancake Tower, Classic Fudge Brownie, Salted Caramel Apple Crumble

HANDCRAFTED COFFEE

The Coffee Academics team ventures the world and handpicks the best seasonal varieties of specialty coffee to offer in our stores. Each cup is brewed with exact precision; this includes measuring water temperature, coffee grind size, dosage and brew time. Our baristas are dedicated to provide you coffee at its best.



	POUR OVER/ IMMERSION	POUR OVER OVER ICE	ICE DRIP* <i>A consistent slow drip brewing process over ice</i>	COLD BREW* <i>8-hour steeped coffee, served on ice</i>
 JWF Peaberry Kenya <i>Blackberry · Grapefruit · Red Currant</i>  1600-1800 M.A.S.L.  Washed	10.7	11.7	10.7	8.6
Exclusive Microlot — Limited portions only				
COLOMBIA Finca El Paraiso “Lima” <i>Lavender · Lemongrass · Liquorice · Molasses</i>  1890 M.A.S.L.  Special Washed Process / Experimental Fermentation	11.7	12.7	-	-
COSTA RICA Don Claudio <i>Berries · Stonefruit · Winey</i>  1500 - 1700 M.A.S.L.  Natural	10.7	11.7	10.7	7.5
ETHIOPIA Masha Estate <i>Ripened Berries · Orange Peel · Bergamot</i>  2000 - 2200 M.A.S.L.  Natural	10.7	11.7	10.7	7.5
TANZANIA Kilimanjaro AA <i>Citrus · Blackcurrant · Sugary · Floral</i>  2000 - 2200 M.A.S.L.  Fully Washed	9.6	10.6	10.7	7.5

***ICE DRIP / COLD BREW — Subject to availability**
 Please ask our staff for today's seasonal brew

THE CLASSICS



The extra sweet and full bodied espresso is a delicate TCA House Blend featuring beans from Columbia, Brazil and Ethiopia. We ensure that every cup of coffee we make is served with smooth and silky textured milk.

	HOT	ICED
Espresso	3.8	-
Espresso Macchiato	4.4	-
Long Black	5.4	6.4
Piccolo Latte	4.8	-
Flat White	5.9	-
Latte	5.9	7
Cappuccino	5.9	7
NEW Mocha	6.4	7.5
Single Origin "Mana", Philippines 75% Dark Chocolate		
Bulletproof	6.4	-
Espresso with MCT oil, coconut oil, butter and hot water		
Dirty	-	7
Ice cold milk topped with triple ristretto		
Espresso Tonic	-	7.5
Double espresso with fresh lemon juice and tonic water		
TCA Nitro Coffee	-	10.7
Stout-like nitrogen-infused cold brew (Raffles City, OFC & MBFC Exclusive)		

THE SIGNATURES

Manuka	6.4	7.5
Latte drizzled with natural organic honey from New Zealand		
Okinawa	6.4	7.5
Cappuccino with Okinawa brown cane sugar		
Jawa	6.4	7.5
Latte Macchiato with gula jawa from Indonesia, exuding hints of coconut and pandan		
Pepper Agave	6.4	-
Latte with natural raw agave nectar from Mexico and ground black pepper		

ADD-ONS

Extra Shot +1

Agave / Gula Jawa / Okinawa +1 | Manuka +1.5

Bonsoy Soy Milk / Oat Milk +1 | Almond Milk +1.5

All menu items are subject to service charge | Photos are for illustration purpose only



Iced Jawa (top left), Iced Okinawa (top right)
Hot Pepper Agave (bottom)

HOMEMADE ICED TEAS

	ICED
Citrus Rooibos Red Rooibos tea served with torched citrus slices	7.5
Passionfruit & Chia Seed Jasmine Lemongrass jasmine tea with passionfruit and chia seeds, topped with stevia leaves	7.5
Yuzu Kombucha Fermented sweet black tea with hints of Japanese Yuzu	7.5
Lychee Oolong Cold Brew Unsweetened and steeped for 14 hours for a round-bodied cup with lychee notes and hints of jasmine	7.5
NEW Kyoho Grape Oolong Cold Brew Unsweetened and steeped for 14 hours for a round-bodied cup with refreshing and fragrant notes of Kyoho grape	7.5

MILK-BASED TEAS

	HOT	ICED
Classic Chai Subtle Chai spice with sweet and aromatic notes	6.4	7.5
NEW Uji Hojicha Nutty flavours with caramel-like aroma	6.4	7.5
NEW Uji Matcha Earthy and creamy notes	6.4	7.5

BEER

* Mix and match to a bucket of 3 for \$30++

	BTL
Paulaner Munich Hell Mild, elegant malts with a hint of sweetness and hops Lager, 330 ml	13
Acrobrau Zwickl Naturally cloudy, unfiltered Lager, 330 ml	13
Paulaner Hefe Weissbier Dunkel Light chocolate, cocoa and tropical fruit, wheat, malt and sparkling roast aroma. Unfiltered, smooth, strong and nutty Dark Wheat Beer, 500 ml	17
Paulaner Hefe Weissbier Mild aroma of banana, mango and pineapple. A balance between sweet and bitter Wheat Beer, 500 ml	17

CLASSIC TEAS

	HOT	ICED
The Tea Academics Blend A perfect harmony of pomegranate, hibiscus and pu-erh	6.4	7.5
Honeybush and Lemongrass 100% caffeine-free, sweet and soothing	6.4	7.5
Ginger Peach Green	6.4	7.5
Earl Grey Lavender	6.4	7.5
English Breakfast Tea	6.4	7.5

CAFFEINE FREE

	HOT	ICED
Cold-Pressed Juice Green Happiness Apple, Bok Choy, Green Pepper, Celery, Lemongrass, Green Chilli, Spirulina Sunset Passionfruit, Orange, Carrot Dance To The Beet Beetroot, Apple, Cucumber, Chia Seeds	-	7.5
NEW Chocolate Cocoa Single Origin "Mana", Philippines 75% Dark Chocolate	5.9	7

Babyccino Steamed milk topped with marshmallows and chocolate powder	4.3	-
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Lychee Oolong Cold Brew