

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



The Academics Breakfast

▼ 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



Smoked Salmon & Hash

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



Avocado on Toast with Ikura

NEW Savoury Pancakes

22

2-layered pancake topped with sunny-side up egg with a side of spiced herb bratwurst, maple bacon, homemade baked beans, homemade berry compote and maple syrup

Breakfast Burger

20

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

◆ Açai Berry Bowl

20

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



Savoury Pancakes

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

▼ TCA Signature

◆ Vegetarian

● Spicy

GF Gluten - Free



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 Halibut 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

◆ 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

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

● 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

NEW Prawn & Lemon Herb Spaghetti 23.5

Spaghetti tossed in a light lemon herb sauce with garlic, onion, fresh basil and bird's eye chilli, topped with sautéed prawns

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



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

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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

SMALL BITES

◆ **Curly Fries with Dip Trio** 16
◆ Curly potato fries served with honey mustard, house-smoked ketchup and curry mayonnaise

NEW **Crabmeat Loaded Fries** 17
Curly potato fries topped with crabmeat, tomato salsa, nacho cheese and jalapeño

◆ **Umami Sweet Potato Fries** 16
Straight-cut jewel sweet potato fries sprinkled with Japanese nori, served with homemade umami chutney

Korean Fried Chicken Bites 16
Crunchy and crispy chicken karaage coated in homemade sweet and spicy Korean sauce, topped with black and white sesame seeds

Cream of Mushroom Soup 11
Velvety cream of mushroom soup served with locally sourced toasted bread



Korean Fried Chicken Bites

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

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DESSERTS

- ▼ **Academìcs Cinnamon Churros** 17
Freshly-fried Mexican churros with molten core, sprinkled with cinnamon sugar, served with a scoop of our TCA Blend gelato and Valrhona 70% chocolate fudge dipping sauce

- Salted Caramel Apple Crumble** 19.5
Apple crumble topped with fresh mixed berries, served with vanilla gelato and homemade salted caramel sauce

- Classic Fudge Brownie** 19.5
Topped with fresh strawberries and roughly chopped pistachios, served with vanilla gelato



Academìcs Cinnamon Churros

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

AFFOGATO AND GELATO

- JWF Affogato** 11
Ice Drip Coffee with Blood Orange Gelato

- TCA Signature Affogato Coupe** 9
Vanilla Gelato
TCA House Blend Gelato

- TCA Gelato Selection** 5.5 / scoop
A selection of gelato made from the finest ingredients, including:
 - ▼ TCA House Blend
 - Blood Orange
 - Vanilla

▼ TCA Signature

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
NEW PERU Organic <i>Rose · Pecan · Cane Sugar</i>  1100 - 1800 M.A.S.L.  Washed	9.7	10.7	-	7.5
NEW COLOMBIA Exotic Luis Anibal <i>Cofinet Rose · Chamomile · Red Apple · Floral</i>  1500 - 1600 M.A.S.L.  Honey Anaerobic	10.7	11.7	11.7	8.6
NEW PANAMA FST Batista  <i>Lemon · Nutmeg · Apple · Honey</i>  1500 M.A.S.L.  Fully Washed	11.7	12.7	12.7	9.6

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

▼ TCA Signature

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

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
Mocha Single Origin "Mana", Philippines 75% Dark Chocolate	6.4	7.5
NEW Steam Espresso steamed with ice to create a light frothy texture	-	6.4
Bulletproof Espresso with MCT oil, coconut oil, butter and hot water	6.4	-
Dirty Ice cold milk topped with triple ristretto	-	7
Espresso Tonic Double espresso with fresh lemon juice and tonic water	-	7.5
TCA Nitro Coffee Stout-like nitrogen-infused cold brew (Raffles City, OFC & MBFC Exclusive)	-	10.7

THE SIGNATURES

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

ADD-ONS

Extra Shot +1

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

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



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 Unsweeten and steeped for 14 hours for a round-bodied cup with lychee notes and hints of jasmine	7.5
Kyoho Grape Oolong Cold Brew Unsweeten 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
Uji Hojicha Nutty flavours with caramel-like aroma	6.4	7.5
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
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 **NEW**

	HOT	ICED
Passionfruit Green Tea	6.4	7.5
Ginger Peach Green Tea	6.4	7.5
Organic Tisane	6.4	7.5
English Breakfast	6.4	7.5
Earl Grey	6.4	7.5

CAFFEINE FREE

	HOT	ICED
Cold-Pressed Juice	-	7.5
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		
Chocolate Cocoa 6oz, Single Origin "Mana", Philippines 75% Dark Chocolate	5.9	7
Babyccino Steamed milk topped with marshmallows and chocolate powder	4.3	-
	330ML	750ML
Still / Sparkling Water	4.3	7.5

WINES ON TAP

*All day, 1-for-1 Wine (glass)

	GLASS	CARAFE (750ml)
WHITE		
Pinot Grigio IGT Delle Venezie	16	75
RED		
Merlot Cabernet IGT Delle Venezie	16	75



Lychee Oolong Cold Brew