

BREAKFAST

BOWLS

Organic house granola, poached pear, strawberries & blueberries coconut milk (v) 14

Organic coconut chia, kiwi fruit, strawberries, banana, lemon foam (vv) 15

TOASTIES **

BLAT toastie with streaky smoked bacon, iceberg lettuce, avocado, truss tomato, lemon aioli on white sourdough 19

Grilled mushrooms toastie, cashew cheese pesto, portobello & button mushrooms, romesco on multigrain sourdough (vv) 18

CLASSICS

Grilled corn rosti & charred baby carrots, basil, cherry tomatoes, fig balsamic (vv) 21

Smoky pumpkin hummus & macadamia dukkah, poached egg*** on multigrain sourdough toast (v) 21

Nduja & spinach omelette***, feta, vine tomatoes, smoked paprika oil, white sourdough toast (vv) 25

Two Kampong eggs *** (scrambled, poached eggs or sunny side) on white sourdough toast 16

SIDES

Gremolata roasted tomatoes

Buttered spinach

Smoky pumpkin hummus & dukkah

\$5 each

Seasonal fruit bowl, * raspberries, kiwi, mango, basil, lemon foam and Greek yogurt 14 (vv)

Roasted butternut and taleggio toastie, housemade dukkah, spinach on multigrain sourdough (v) 18

Grilled eggplant & pecorino toastie, cashew pesto, oregano, pecorino romano, white sourdough (v) 18

Ricotta hotcakes, smoked pecan crumble, caramelised orange with a organic maple syrup 22

Smashed avocado with vine leaf verde, spinach, lime, chilli, poached eggs***, multigrain sourdough toast (v) 24

Poached eggs***, mushroom, dukkah, lime, chervil foam, multigrain sourdough toast (v) 24

White or multigrain sourdough with organic butter, jam, marmalade 8
+ Gluten free bread +2
+ organic peanut butter +1
+ organic honey +2

Sautéed mushrooms

Pork & fennel sausage

Smoked bacon

Peppered avocado & lemon

\$6 each

LUNCH

SOUPS

Soup of the day served with white sourdough 12

Sweet potato & leek soup, granny smiths, paprika, basil oil, almonds 14

SALADS & VEGETABLES

Comes with a choice of protein

Grilled sweet potato, kumara gold, tamarind, coriander, chilli, charred lime, organic peanut butter* (vv) 25

Fire baked butternut, organic tri-coloured quinoa*, cashew cheese pesto, parsley (vv) 28

Asian slaw, wombok, pickled red cabbage, chilli, pickled ginger, tamarind dressing, mint, jalapeno (vv) 25

Charred baby carrots & dukkah, tahini* and coconut dressing, plums, smoked paprika oil, parsley (vv) 25

Charred eggplants, organic freekeh*, grilled peppers, charred onions, Persian feta, sherry dressing*, pomegranate (v) 27

Bow tie and puy lentils with pecorino romano, lemon zest, red peppers, lemon & thyme dressing (v) 27

Avocado and kale with organic pepita, organic goji berry, cherry tomatoes, micro-herbs and TM sherry dressing (vv) 25

PROTEIN

Spiced veg fritters, courgette, mixed beans, peas, almond and mixed-herbs (vv)

Organic spatchcock chicken***, peri-peri sauce, coriander, charred lime, mint

Vine leaf grilled halloumi, vine leaf verde, lemon, micro herbs (v)

Kurobuta Berkshire pork skewers, thyme, butter, smoked paprika, paprika oil +5

Grilled free range sirloin, onion and mint chimichurri +5

Gochujang baked salmon, yuzu, miso, lemon, spring onions, organic sesame seeds +5

Wild caught grilled tiger prawns, pickled cucumber, lemon, parsley +8

Grilled grass fed lamb chops, capers, vine leaf Verde, mixed herbs, lemon oil* +12

TERRA MADRE

Breakfast (8am to 11:45am)
Lunch (12pm to 3:45pm)
Dinner (5:30 pm to 9:30pm)

(V) Vegetarian

(VV) Vegan

(*) Available to buy

(**) Available for lunch

(***) Proudly Singaporean

All prices are exclusive of service charges & taxes

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DESSERTS

Calabaza squash mousse cake
Gluten free sponge, cream cheese
pumpkin mousse, spiced ginger
meringue, ginger syrup (vv) 15

Gluten free black sesame cake
gluten free flour, sesame paste, olive
oil(v) 16

Bowtie pasta in tomato sauce with
organic chicken, cheese 12
(Vegetarian option available)

Baked flatbread with tomatoes,
cheddar, sausage & tomato ragu 12
(Vegetarian option available)

Tropical vegan panna cotta
Guava & mango jelly, lime zest, fresh
seasonal mango (vv) 18

Vegan Madagascan chocolate cake
Organic maple syrup, vegan Valrhona
Amatika, organic oatmilk (vv) 19

Grilled sausage and mash with 100% Pork
sausage, roasted potato mash, tomato
sauce 12

Chicken skewers with peanut sauce,
roasted potato mash, roasted carrots 12

Vegan chocolate tart
pecan streusel, yuzu ganache, vegan
chocolate mousse, soybean tart (vv) 19

DRINKS

SUPERFOOD SMOOTHIES

Deep greens 8
Avocado, spinach, kale, cashew,
organic chia and organic flax seeds
(vv)

Ancient vibes 12
Turmeric, ginger, carrot, orange, banana and
coconut water (vv)

Maca mocha 9
Organic coffee, maca, banana, organic
chia seeds, dates, coconut milk (vv)

50 shades 12
dark chocolate, vanilla, banana, pink
Himalayan salt, organic dates and
choice of unsweetened milk (v)

Berrylicious 9
Blueberry, strawberry, raspberries,
almond butter, organic honey, Greek
yogurt (v)

SLOW PRESSED JUICES 8

Green Apple Celery Carrot Ginger
Orange Watermelon Mix +2

ORGANIC KOMBUCHA 8

Mango passion Raspberry lemonade Ginger yuzu

WATER 7

Nakd Still Nakd Sparkling

KIDS

ORGANIC COFFEE

Espresso 4.5 Latte 5.5 Batch Brew 6 Iced Coffee 7
Long Black 5 Cortado 5.5 Pour Over 6.5 Cold Brew 7
Cappuccino 5.5 Mocha 6

CHOCOLATES & ALTERNATIVE LATTES

Coveture milk hot Matcha latte 9 Beetroot latte 7
chocolate 7
Single origin dark Chai latte 9
hot chocolate 9

ORGANIC TEAS *

Assam 5.5 Yunnan Green 6 Chamomile 5.5 Forest Berry 7
Darjeeling 6 Green Sencha 5.5 Lemongrass 5.5 Iced 7
Ceylon 5.5 Earl Grey 6 Rooibos 6

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DINNER

SMALL PLATES

Burrata salad with poached pear, basil oil, mixed seeds and white sourdough (v) 32

Charred eggplant with whipped feta, yogurt, pine nuts, sage and pickled chilli sauce (v) 22

Butternut hummus with dukkah, parsley, olive oil, pita (vv) 20

Warm olives with Valencia orange, chilli and organic fennel seeds (vv) 18

Wild caught grilled prawns with pickled cucumber, lemon, parsley 28

Kingfish crudo with smoky tomato granita, chervil foam, jalapeno, watermelon radish 26

Grilled flatbread with smoked paprika oil and gremolata (vv) 14

LARGE PLATES

Whole wild red snapper 58

- grilled in banana Leaf with Caribbean spices, basil oil, mango salsa and charred lime or
- oven baked with & thyme

Grilled Tasmanian lamb rack with sumac za'atar, vine leaf salsa verde, vine tomatoes, charred onions 45

Grilled rib-eye with 100% grass fed Australian beef, fire roasted potato puree, onion & mint chimichurri 48

Spiced charred cauliflower with fresh korma paste, pomegranate seeds, fragrant herbs and chilli (v) 26

Slipper lobster with Nduja butter, tahini yoghurt, herbs, lemon and a green salad 39

Organic spatchcock chicken with mint labneh, peri-peri sauce, coriander, charred lime, mint 28

Spiced veg fritters, courgette, mixed beans, peas, almond and mixed-herbs served with an Asian slaw (vv) 28

Grilled pork belly, Kurobuta Berkshire coated with spanish glaze & roasted baby carrots 35

SIDE PLATES

Roasted red potatoes with romesco, parsley, smoked paprika salt (v) 12

Oven roasted mixed carrots with orange, nectar glaze, thyme, cashew pesto (vv) 14

Garden leaves salad with mixed seeds, olive oil, lemon (vv) 14

Roasted butternut with Greek feta, macadamia dukkah, basil oil (v) 14

Asian slaw with wombok, pickled red cabbage, chilli, pickled ginger, tamarind dressing (vv) 15

DESSERTS

Calabaza squash mousse cake
Gluten free sponge, cream cheese pumpkin mousse, spiced ginger meringue, ginger syrup (vv) 15

Tropical vegan panna cotta
Guava & mango jelly, lime zest, fresh seasonal mango (vv) 18

Vegan chocolate tart
pecan streusel, yuzu ganache, vegan chocolate mousse, soybean tart (vv) 19

Vegan Madagascan chocolate cake
Organic maple syrup, vegan Valrhona Amatika, organic oatmilk (vv) 19

KIDS PLATES

Bowtie pasta in tomato sauce with organic chicken, cheese 12
(Vegetarian option available)

Grilled sausage and mash with 100% Pork sausage, roasted potato mash, tomato sauce 12

Baked flatbread with tomatoes, cheddar, sausage & tomato ragu 12
(Vegetarian option available)

Chicken skewers with peanut sauce, roasted potato mash, roasted carrots 12

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