



## MENU

### *Light*

#### **ORGANIC CHIA SEED PORRIDGE**

Organic chia seed, strawberry jelly, mango & pomelo

\$  
9

#### **RASPBERRY YOGURT**

Locally handcrafted with whole cow's milk, zero preservatives, additives or added sugar. Served with dragon fruit, mixed berries, freeze dried raspberry

8

#### **MALA SPICED GOATS CHEESE MOUSSE**

Fresh honeycomb, emping chips, herbs

17

#### **SMOKED SALMON TARTARE**

Cream cheese, fish roe, blini, pickled ginger

18

#### **MEZZE**

Olives, dried tomato, cheese, bread dips

18

#### **SELECTION OF CHEESES & CONDIMENTS**

Brie, camembert, mala spiced goats cheese, Danish blue, dried apricot, ginger flower sambal, chutney, crackers

18

### *Cakes*

#### **LEMON MERINGUE PIE**

Buttery flaky pie crust filled with lemon curd, topped with meringue

7.50

#### **BLACK FOREST**

Chocolate mousse, black cherry filling between moist chocolate sponge

7.50



## MENU

### *Hot Beverages*

#### **PREMIUM TEA**

English Breakfast, Earl Grey, Peppermint, Organic Green,  
Fruit Infusion (Peach or Apple)

#### **CGC**

Cumin, ginger, cinnamon and honey

#### **CARDAMOM MILK TEA**

#### **SPICE ISLAND COFFEE**

Coffee, cardamom, ginger & cinnamon

#### **FRESH BREW COFFEE/ DECAF/ ESPRESSO/ MACHIATTO/ LONG BLACK**

Add-on extra shot espresso - \$2

#### **CAPPUCCINO/ LATTE/ FLAT WHITE/ MOCHA**

\$

5

8

8

9

5

6