



Menu

Till 5pm

Brunch

Mains



Grandma's Spiced French Toast 15

Brioche, Cage-free eggs, Cumin, Chorizo sausage, Grilled Tomato

Sweet French Toast (v) 15

Brioche, Cage-free eggs, Cardamom, Whipped Mascarpone, Seasonal fruit

Brekkie Waffle (v) 13

Waffles, Fried Egg, Roasted Pearl Oyster Mushroom, Tomato-Miso Butter

Go Bananas 12

Fluffy Pancakes, Cinnamon Bananas, Banana Miso Caramel, Bacon, Walnut

Scones and Eggs (v) 8

Scones, Whipped Mascarpone, Raspberry Jam, Soft Boiled Eggs

Rise & Shine 20

Fried Cage-free Eggs, Chorizo sausage, Bacon Grilled Tomato, Pearl Oyster Mushroom, Sourdough toast

Add ons

Cage Free Eggs (Scrambled / Fried)	2
Bacon	3
Chorizo sausage	6
Grilled tomato (v)	2
Roasted Pearl Oyster Mushroom (v)	6
Sourdough Toast	4

Mum's Nasi Lemak

Spiced Coconut Rice, Pickled Cucumber and Carrots, Stir-fried Water Spinach, Fried Cage-free Egg with:

Sea Prawn Sambal	18
Fried Chicken Wing	15

Pumpkin Tartine (v) 11

Roasted Pumpkin, Crispy Puffed Rice, Tomato-Cashew, Pomegranate, Coriander

Fowl Play Burger 19

Hot Honey Fried Chicken Thigh, Bacon, Fluffy Brioche Bun, Fries

Pretty in Pink 19

Pan Seared Salmon, Spiced Udang Kering Sauce, Herb Salad

Sides

Mac & Cheese (v) 14

Mushroom, Spiced Tomato Chutney, Sharp Cheddar, Parmesan, Mozzarella

Cluck it 8

Fried wings marinated in spiced yogurt

Fries

Spiced (v)	8
Cheese & Bacon	11



Pastry Case

Check the Pastry case for today's selection of sweet treats and vennoiserie

Prices not inclusive of service charge and GST



Menu

From 5pm

Sharing

Mains

Crackers	5
Fried Pearl Oyster Mushrooms With Hoisin Mayo	10
Fries	8
Spiced Cheese & Bacon	11
Ikan Bilis Sambal Toastie	15
Anchovy Sambal Tumis, Brioche, Cheese	
Watermelon & Shrimp	10
Watermelon, Spiced Grilled Shrimp, Mint, Feta	
Cluck it	8
Fried wings marinated in spiced yogurt	
Sticky Greasy Waffles	16
Waffle, Bacon, Chorizo, Fried Egg	
Mac & Cheese	14
Spiced Tomato Chutney, Sharp Cheddar, Parmesan	
Cheese Board	32
Cheese, Fruit, Jam, Crackers	

Mum's Nasi Lemak

Spiced Coconut Rice, Pickled Cucumber and Carrots, Stir-fried Water Spinach, Fried Cage-free Egg with:

Sea Prawn Sambal	18
Fried Chicken Wings	15

Fowl Play Burger

Hot Honey Fried Chicken Thigh, Bacon, Fluffy Brioche Bun, Fries

Pretty in Pink

Pan Seared Salmon, Spiced Udang Kering Sauce, Herb Salad

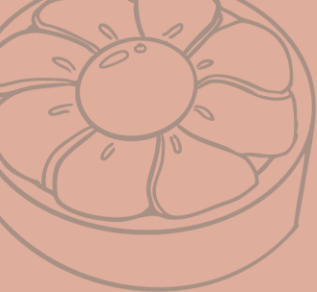
Desserts

Sticky Toffee Pudding	12
Date Pudding, Banana Miso Caramel, Cinnamon-Chocolate Crumble, Vanilla Bean Gelato	
Chocolate Fondant	12
Chocolate Fondant, Cardamom Crème Anglaise, Vanilla Bean Gelato	
Tiramisu	8
Vanilla Bean Crème Brulee	8

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Menu

Drinks



Tea

From Mt. Kanchanjangha, Himalayas, Nepal

Hot Tea

6

Golden tips (Black Tea)
Caramel | Honey | Baked Fruits

Himalayan Black
Dark Chocolate | Raisins | Cherry

Chai
Warm Spices | Cinnamon | Gingerbread

Himalayan Green
Floral | Roasted Nuts | Green Beans

Himalayan White
Vanilla | Buttercream | Fresh Flowers

Oolong
Biscuits | Sweet Spices | Caramel

Golden Milk (Non-caffeinated)
Turmeric | Sweet Ginger | Pepper

Cold Brew

7

Check the chiller for today's flavours!

Matcha

7

Coffee

Till 5pm

Latte

6

Americano

4

Mocha

8

Pandan Latte

7

Flavoured with housemade Pandan leaf syrup

Vanilla Latte

7

Flavoured with housemade vanilla bean syrup

Orange Americano

7

Cold Brew White

7

Cold Brew Black`

6

Not Coffee

Valrhona Chocolate

7

Craft Soda

6

Check the chiller for today's flavours!

Swap your Dairy Milk for Oat Milk for no extra charge!



Menu

Alcohol

Pints On Tap

		HH (Till 7pm on weekdays)
Asahi Dry	12	9
Black Cab	12	9
Taruhai	12	9

Craft

Check the chiller for
craft beers and ciders 11

Wine

Mas De Sainte Croix <i>Red Italy Cherries, Raspberries, Blackberries, herbal notes</i>	12 (Gls) 70 (Btl)
Argiolas Costamolino Vermentino <i>White Italy Pine, Ripe Stonefruit, Sweet Citrus</i>	14 (Gls) 76 (Btl)
Astoria Prosecco <i>Sparkling Italy Pear, Peach, Green Apples</i>	10 (Gls) 53 (Btl)
Astoria Rose Prosecco <i>Sparkling Italy Strawberries, Raspberries, Rose Petals</i>	10 (Gls) 53 (Btl)

Cocktails

Malaya Muse <i>Gin Elderflower Pandan Lychee</i>	19
Miss Vanda <i>Bourbon Vanilla Bean Citrus</i>	19
Smokescreen <i>Whisky Valrhona Chocolate</i>	19

Spirits

Angosutra Spiced Rum <i>Cinnamon, Cradamom, Clove</i>	14
Nikka Yoichi Single Malt Japanese Whisky <i>Lingering smoke and sea air</i>	15
Oslo Gin <i>Fresh damp birch leaves, forest floor, Elderflower, Marjoram</i>	14

Sake

Aizumusume Junmai <i>Gentle, fluffy texture with scent of freshly cooked rice, Fukushima</i>	20 (180ml) 70 (Btl)
Kagura Junmai Shichiyo <i>Clean and smooth with sweet and savory taste, Kyoto</i>	22 (180ml) 78 (Btl)