

Menu

Till 5pm



Brunch

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, Pearl Oyster Mushroom, Tomato-Miso Butter

Go Bananas 12

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

Scone & Eggs (v) 8

Scone, Pandan Kaya, Whipped Butter, Soft Boiled Eggs

Fruit Bowl (v) 15

Seasonal Fruit, Housemade Granola, Yogurt

The Eggsy 15

Sourdough toast, Cold smoked salmon, Sambal Belacan, Scrambled Cage-Free Eggs

Rise and Shine 20

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

Add ons

Cage Free Eggs (Scrambled / Fried) 4

Cold smoked salmon 7

Bacon 4

Pork Chorizo sausage 6

Grilled tomato 4

Roasted Pearl Oyster Mushroom 6

Scone 4

Mains

Mum's Nasi Lemak 18

Spiced Coconut Rice, Sea Prawn Sambal, Pickled Cucumber and Carrots, Stir-fried Water Spinach, Fried Cage-free Egg

Fowl Play Burger 17

Hot Honey Fried Chicken Thigh, Chili Padi, Brioche, Bacon, Fries

Pretty in Pink 19

Pan Seared Salmon, Spiced Udang Kering Sauce, Herb Salad

Rowell Mac & Cheese (v) 14

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

Fries

Masala Spiced Cheese & Bacon

8

12

Tartines

On Sourdough

Fish & Beets 15

Beetroot, Smoked Salmon, Mayak Egg, Spinach, Capers, Feta

Golden Sparrow (v) 11

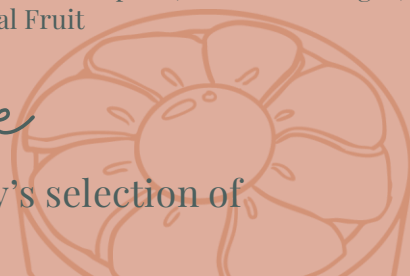
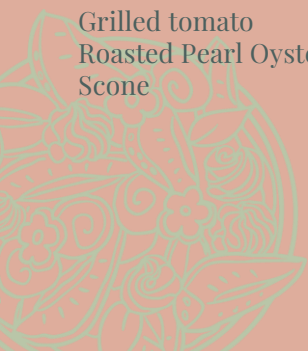
Roasted Pumpkin, Crispy Lentils, Tomato-Cashew, Pomegranate, Coriander

Orchard Cream 15

Whipped Mascarpone, Balsamic Vinegar, Mint, Seasonal Fruit

Pastry Case

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



Menu

From 5pm

Tapas

Rice Crackers (v)	7
Spiced Rice Crackers, Mango Chutney, Salsa	
Fried Mushrooms (v)	10
Locally-grown Pearl Oyster Mushrooms, Hoisin Mayonnaise	
Fries	8
Masala Spiced Cheese & Bacon	12
Ikan Bilis Sambal Toastie	15
Anchovy Sambal, Brioche, Gouda, Mozerella	
Tigress	13
Watermelon, Spiced Grilled Tiger Prawn, Mint, Feta	
Cluck it	8
Wings marinated in a Southern Indian spice blend	
Roti (v)	8
Spiced Foccacia, Podi, Gingelly Oil	
Cheese Platter (v)	32
Gorgonzola Dolce, Brie, Smoked Cheddar, Thai Wildflower Honey, Dried Fig, Almonds, Apricot Jam, Crackers	

Mains

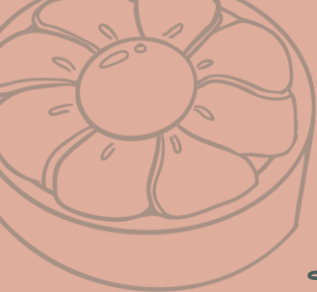
Fowl Play Burger	17
Hot Honey Fried Chicken Thigh, Chili Padi, Brioche, Bacon, Fries	
Pretty in Pink	19
Pan Seared Salmon, Spiced Udang Kering Sauce, Herb Salad	
Rowell Mac & Cheese (v)	14
Spiced Tomato Chutney, Sharp Cheddar, Parmesan	
Porky Pasta	15
Linguine, Pork Chorizo, Gojuchang Cream, Cherry Tomato, Jammy Egg, Tobiko	

Desserts

Blue Skies 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	
Bru Coffee Tiramisu	8
Vanilla Bean Crème Brulee	8

Pastry Case

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



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

Goldden Milk (Non-cafeinated)
Turmeric | Sweet Ginger | Pepper

Cold Brew

7

Check the chiller for today's flavours!

Matcha

6

Kombucha

7

Check the chiller for today's flavours!

No extra charge for
iced drinks or
swapping dairy milk
for oat milk!

Coffee

*We use a blend of beans from Colombia, Brazil, Indonesia,
Vietnam for our espresso.*

Process: Mixed (Washed & Dry)

Roast: Medium Dark

Tasting Notes: Peanut | Dark Chocolate | Caramel

Latte

6

Americano

4

Mocha

8

Pandan Latte

6

Vanilla Latte

6

Pour over

6

Check our seasonal beans

Not Coffee

Valrhona Chocolate

6

Black Sesame

5

Cold-pressed juice

7

Check the chiller for today's flavours!

Craft Soda

6

Check the chiller for today's flavours!



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

11-16

Wine

Velenosi Montepulciano
d'Abruzzo

13 (Gls)
51 (Btl)

*Red | Italy | Fruity, fresh, with
hints of blackcurrant,
strawberry and raspberry.*

Velenosi Pecorino Offida

15 (Gls)
58 (Btl)

*White | Italy | Citrus Blossom,
Ripe Peach, Tropical Notes*

Mas De Sainte Croix
Friandise

15 (Gls)
58 (Btl)

*Rose | Côtes du Rhône, France
| Red berries and citrus*

Astoria Rose Prosecco

13 (Gls)
51 (Btl)

*Sparkling | Italy |
Strawberries, Raspberries,
Rose Petals*

Cocktails

Malaya Muse

18

Gin | Elderflower | Pandan | Lychee

Miss Vanda

19

Bourbon | Vanilla Bean | Citrus

Smokescreen

19

Whisky | Valrhona Chocolate

Spirits

Razel's Peanut Butter Rum

13

*Freshly roasted peanuts, salted
caramel as well as echoes of
chocolate and vanilla.*

Nikka Yoichi Single Malt
Japanese Whisky

14

Lingering smoke and sea air

Oslo Gin

14

*Fresh damp birch leaves, forest
floor, Elderflower, Marjoram*

Sake

Aizumusume Junmai

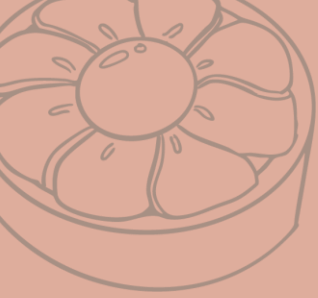
20

*Gentle, fluffy texture with
scent of freshly cooked rice,
Fukushima*

Kagura Junmai
Shichiyo

22

*Clean and smooth with sweet
and savory taste, Kyoto*



Menu

Online / Delivery
Pastries



Strawberry Basil 8

Almond biscuit, Basil-White Chocolate Ganache,
Mascarpone Cream, Fresh Strawberries

Osmanthus 8

Almond tart, Vanilla Bean Frangipane, Osmanthus
Diplomat Cream, Osmanthus Jelly

Bundt 4

Matcha cake, Raspberry Jam, Raspberry
Buttercream

Chocolate Slice 8

Moist Chocolate Cake, Banana Miso Caramel,
Cream Cheese, Crystallised Walnut

Lychee Pandan Slice 8

Pandan Sponge, Raspberry Buttercream,
Sweetened Lychee

Chocolate Muffin 3

70% Coverture Chocolate

Choux 4

Vanilla Bean Choux, Vanilla Caramel

Chocolate Chip Cookie 3

70% Coverture Chocolate

Double Chocolate Chip Cookie 4

70% Coverture Chocolate, 50% Coverture
Chocolate, Dark Cookie Dough

