

sharing plates

- 👄 Sweet Potato Fries with Sour Plum Powder 🌿 \$9.90
- Truffle Parmesan Fries 🌿 \$12.90
- 👄 Mum's Spiced Chicken Tail \$11.50
- Kurobuta Ngoh Hiang \$17.50
- 👄 Har Cheong Wings \$12.50
- Tom Yum Mussels \$17.90
- 👄 White Wine & Garlic Mussels \$17.90
- Gambas Ajillo \$18.90
- 👄 Wagyu Beef Sliders \$18.90
- Baba Ghanoush and Hummus 🌿 \$9.50
- Tomato Medley Confit with Burrata Cheese 🌿 \$17.90
- Cheesy IMPOSSIBLE™ Carne Asada Nachos 🌿 \$17.90



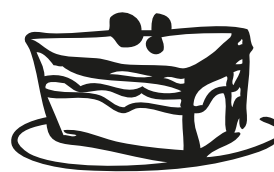
mains

- Superfood Salad with Umami Kombu Vinaigrette 🌿 \$15.50
- 👄 Truffled Angel Hair with Tiger Prawn \$24.90
- 👄 Seafood Laksa Cream Linguine \$26.90
- 👄 Truffled Bacon Carbonara \$24.50
- Truffled Mushroom Carbonara 🌿 \$24.50
- Hand-pulled Mushrooms Aglio Olio 🌿 \$18.50
- Char Siew Kurobuta Sandwich \$22.90
- 👄 Wagyu Beef Burger \$24.50
- IMPOSSIBLE™ Kimchi Burger \$26.90
- Crispy Cod Burger \$23.50
- Cod and Chips \$25.90
- Stuffed Shitake Chicken Leg Roulade \$22.50



desserts

- Rose Crème Brûlée \$9.50
- 👄 Lychee Panna Cotta Martini \$11.90
- 👄 Ondeh-Ondeh Cake with Young Coconut Ice-cream \$12.90
- Mango Passionfruit Mousse with Lime Sherbet \$12.90
- Cheesecake \$9.90
- Carrot Cake \$8.50
- Brownie \$7.90
- Assorted Tarts \$7.50 - \$8.50



must try!



vegetarian friendly

tea by pot

- English Breakfast Tea \$7
- Earl Grey Lavender \$7
- Osmanthus Oolong \$7
- Peony Jade \$7
- Pink Rose & Marigold \$7
- Yuzu Pear Blossom \$7

espresso coffee

- | | hot | iced |
|----------------------|--------|--------|
| Espresso | \$4.50 | |
| Long Black | \$4.50 | \$5.00 |
| 👄 Piccolo Latte | \$5.00 | |
| Cappuccino | \$5.50 | |
| Flat White | \$5.50 | |
| 👄 Caffé Latte | \$5.50 | \$6.00 |
| 👄 Pandan Latte | \$6.50 | \$7.00 |
| Gula Melaka Latte | \$6.50 | \$7.00 |
| Banana Latte | \$6.50 | \$7.00 |
| Coconut Latte | \$6.50 | \$7.00 |
| Salted Caramel Latte | \$6.50 | \$7.00 |
| Caffé Mocha | \$6.50 | \$7.00 |

beer

- FLY IN LIGHT \$15
Pale Ale | Draft
- GALACTIC \$12.50
Tropical Stout | Can
- ECLIPSE OF THE SUN \$15
Scottish Ale | Draft
- DREAMY BERRIES \$12.50
Acai Lager | Can
- MOUTAI WHITE ALE \$13.50
White Ale | Bottle



wine

- Andre Brunel Domaine Les Cailloux Glass \$18
- Cotes Du Rhone Sommelongue, France Bottle \$85
- EL Coto, Crianza Glass \$16
- Spain, Rioja Bottle \$75
- Miles from Nowhere Cabernet Merlot Bottle \$75
- Western Australia, Margaret River Bottle \$75
- Flechas de Los Andes Gran Malbec Bottle \$79
- Argentina
- Red White
- Dr Loosen Riesling Glass \$16
- Germany Bottle \$68
- Miles from Nowhere Chardonnay Glass \$16
- Western Australia, Margaret River Bottle \$75
- Hugel Gewurztraminer Bottle \$89
- Alsac, France

alternative drinks

- Babyccino \$4.90
- Hot Chocolate \$5.50
- Shaken Iced Lemon Tea \$5.90
- Orange Juice \$5.90
- Apple Juice \$5.90
- Fresh Young Coconut \$7.50
- Lemon Lime Mint Kombucha \$7.90
- Mango Passion Kombucha \$7.90
- Evian Natural Mineral Water \$5.50
- Ferrarelle Sparkling Natural Mineral Water \$5.50

pour over

- Brazil Fazenda Da Lagoa \$7
Red Dates, Chocolate, Nutty
- India Monsooned Malabar \$7
Smoky, Earthy, Spices
- Papua New Guinea Moanti Ax \$7
Chocolate, Plums, Stonefruits, Berries
- Ethiopia Shoondhisa Shaakisso \$7
Floral, Peach, Lemon Zest



cocktails

- ONCE UPON A TIME I(O)N ORCHARD \$18
Sour Cherry Gin, Vermouth, Rose Syrup, Lemon Juice, Egg White
- PASSION POP \$14
Rum, Glitter Syrup, Lime, Passionfruit, Mint
- 👄 DRAGON TEARS \$18 (customizable)
Pineapple Rum, Dragonfruit Puree, Soursop Juice, Basil Honey, Lemon
- 👄 LIFE'S A BEACH \$18 (customizable)
Tequila, Mango Puree, Coconut Water, Lime, Ginger Flower Syrup
- ALL NIGHTER \$17
Vodka, Espresso, Nutmeg & Vanilla Syrup, Coffee Liqueur, Chestnut Rice Wine
- THE MAFIA'S POUR \$18
Coffee bean-infused Mackintosh Scotch, Vermouth, Coffee Liqueur, Gula Melaka
- BUBBLY SUMMER QUEEN \$15
Roselle Gin, Blood Orange Soda, Sage Syrup, Lemon Juice, Bitters
- FORBIDDEN FRUIT \$16
Bourbon, Yakult, Rye, Red Apple, Egg White, Lime Juice
- THE DAREDEVIL \$18
Vodka, Lime, Mezcal, Grapefruit Soda, Sriracha Foam
- MY SOUL-BAE \$16
Vermouth, Yuzu Gin, Cinnamon Syrup, Lemon, Berries Sorbet

