

## All Day Breakfast

### Big Breakfast \$25

Toast, Bacon, Hash-Brown, Sausage, Mixed Greens, Sauté Mushrooms, Corn  
Choices of Egg : Scrambled, Sunny Side Up, Sous Vide

### Steak & Egg \$28

150g Rib Eye, Potato, Sour Cream, Corn, Broccoli Toast, Chimichurri  
Choices of Egg : Scrambled, Sunny Side Up, Sous Vide

### Avocado Smash \$20

Sourdough, Guacamole, Tomato Salsa, Dukkah, Tomato, Feta Cheese, Rice Chips, Sunny Side Up

### Florentine \$19

Sourdough, Trio Mushroom, Wilted Spinach, Grilled Corn, Grana Padano, Sunny Side Up

### Egg & Toast \$14

Toast, 63°C Sous Vide Egg, Tsuyu, Tobiko, Sun-Dried Tomato Tapenade

### Ham & Cheese Croissant \$12

Butter Croissant, Smoked Pork Ham, Cheese

### Spam Croissant \$12

Butter Croissant, Spam, Egg, Cheese

## Build Your Own

• **Minimum orders of \$12 required**

Sourdough (1pc)	\$3.50
Multigrain (1pc)	\$3.50
Smoked Bacon	\$5
Smoked Salmon	\$8
Chicken Sausage	\$6
Shio Koji Chicken	\$8
Ham (3pcs)	\$6
Avocado (Half)	\$4
Hash-Brown	\$4
Mixed Greens	\$5
Sauté Mushrooms	\$5
Tomato on Vine (3pcs)	\$6
Egg (2pcs)	\$6

• CAGE FREE EGG

Choices of Egg : Scrambled, Sunny Side Up, Sous Vide

### Fish & Chips \$20

Batter Fish, Potato Wedges, Lemon Wedges, Sourcream Yuzu Kosho Remoulade

### Shakshouka \$20

Sourdough, Spinach, Ham, Bacon, Sausage, Almond, Chunky Tomato Sauce, 63°C Sous Vide Egg, Feta Cheese

### Chicken Waffle \$20

• Buttermilk Chicken, Sriracha mayo, Maple Syrup

### Classic Waffle \$18

• Vanilla Ice-Cream, Maple Syrup, Mixed Berries, Berries Compote, Almond Flakes

+ ADD ON VANILLA ICE-CREAM  
(\$4/Scoop)

(15-20mins waiting time)

### Açai Bowl \$18

Blended Açai, Granola, Seasonal Fruit, Walnut, Raisins, Dark Choco Chip, Coconut Flakes, Goji Berry, White Chia Seeds

## Rice Bowl

### Sukiyaki Donburi \$28

Wagyu Ribeye, Japanese Rice, Sous Vide Egg, Assorted Greens & Pickles

### Miso Gindara Donburi \$20

Miso COD Fish, Japanese Rice, Sous Vide Egg, Assorted Greens & Pickles

### Buta Donburi \$18

Spicy Pork Belly, Japanese Rice, Sous Vide Egg, Assorted Greens & Pickles

## Salad

### Quinoa Salad with Cajun Chicken Breast \$18

Quinoa, Barley, Cherry Tomato, Spinach, Corn, Almond, Cajun Chicken Breast & Yuzu Vinaigrette



Cyclist Choice



Spicy



Contain Nuts



Vegetarian



Chef's Signature

• ALL OUR EGGS ARE USING CAGE FREE EGG

All prices are in Singapore Dollar, exclusive of prevailing goods and services tax.

## Burger & Sandwich

### Wagyu Burger \$28

Wagyu Patty, Charcoal Bun, Goma Mayo, Bacon, Cheese, Tomato & Spinach, Onion, Fries

### Buttermilk Chicken Burger \$20

Charcoal Bun, Buttermilk Chicken, Cabbage, Garlic Aioli, Pineapple, Fries

### Tuna Croque Madame \$23

Brioche, Tuna, Emmental Cheese, Grana Padano, Sunny Side Up

### Club Sandwich \$19

Shokupan, Shio Koji Chicken Breast, Bacon, Spinach, Tomato, Mayonnaise, Fries

### Ebi Katsu Sando \$19

Shokupan, Prawn Patty, Onion, Ponzu Mayo, Fries

### Pork Katsu Sando \$25

Shokupan, Japanese Pork Katsu, Wasabi Mayo, Cabbage, Fries

## Sides

### Sweet Potato Fries \$14

Served with Cinnamon Salt

### Truffle Fries \$14

Straight Cut Fries, Truffle Oil, Salted Kombu, Parmesan

### Karaage Chicken \$15

Goma & spicy sauce

### Grilled Corn \$15

Feta Cheese, Garlic Aioli, Lime

### Mentaiko Fries \$15

### Sauté Mushroom \$10

## Pasta

### Prawn Orzo with Kale Crisp \$22

Orzo, Prawn, Prawn Bisque, Tobiko, Kale, Grana Padano, 63°C Sous Vide Egg

### Prawn Aglio Olio \$22

Spaghetti, Tiger Prawn, Chili, Kombu

### Wafu-Wafu Pasta \$18

Spaghetti, Pan-Seared Scallop, Tobiko, Mentaiko Sauce

### Cream Al Fungi \$18

Spaghetti, Trio Mushroom, Cream, Grana Padano, Truffle Oil

### Sakura Ebi Cold Capellini \$18

Capellini, Sakura Ebi, Onion Marmalade, Nori Seaweed

## Viennoiseries

### Assorted Brownies (pc) \$6

Butter Croissant \$5

Almond Croissant \$5.5

Hazelnut Danish \$6.5

Pain Au Chocolat \$5.5

Kouign Amann \$6.5

Raisin Swirl \$6

Pistachio Raspberry Danish \$7

Yuzu Lemon Danish \$7.5

• (Kindly proceed to counter for viennoiseries of the day)



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### COFFEE

ESPRESSO	\$4
MACCHIATO	\$4
PICCOLO LATTE	\$5
MOCHA	\$7
BLACK COFFEE	\$5
WHITE COFFEE <i>(Latte/Flat White/Cappuccino)</i>	\$6
ICE BLACK COFFEE	\$6
ICE MOCHA	\$8
ICE LATTE	\$7
AFFOGATO	\$8

+ Extra Shot \$1 / Upsize \$1  
+ Oat \$1 / Soy \$1 / Almond \$1

ALL OUR HOT WHITE COFFEE  
ARE SINGLE SHOT

### NON - COFFEE

BABYCCINO	\$4
SIGNATURE DARK CHOCOLATE	\$6
SEA SALT CHOCOLATE	\$6.5
MATCHA LATTE	\$6
HOJICHA LATTE	\$6

+ Iced \$1  
+ Oat \$1 / Soy \$1 / Almond \$1

### BOTTLES / CANNED

SAN.PELL SPARKLING / AQUA PANNA STILL (500ML)	\$5.50
SAN.PELL SPARKLING / AQUA PANNA STILL (750ML)	\$7.50
COKE	\$5
COKE ZERO	\$5
SPRITE	\$5
SCHWEPPE SODA WATER	\$5
SOFT DRINKS FLOAT Vanilla Ice cream w Any Soft Drink	\$7

### MILKSHAKES

VANILLA	\$9
BANANA CHOCOLATE	\$9
COCONUT	\$9
STRAWBERRY VANILLA	\$9
STRAWBERRY MATCHA	\$9
SEA SALT MATCHA	\$9

### BY THE POT

ENGLISH BREAKFAST	\$6
EARL GREY BLUEFLOWER	\$6
SENCHA SHOKAI	\$6
LEMON GINGER MIX	\$6
PEPPERMINT	\$6

### COLD BREW TEA

YUZU & PEACH	\$7
<i>Infused Peach Tea, Yellow Peach, Korea Citron</i>	
LEMON & LYCHEE	\$7
<i>Earl Grey, Lychee Ball</i>	
STRAWBERRY & LYCHEE	\$7
<i>Earl Grey, Strawberry Puree, Lychee Ball</i>	
PEACH & MARIGOLD	\$7
<i>Infused Peach Tea, Yellow Peach</i>	

### FRESHLY SQUEEZE

GREEN APPLE	\$6
ORANGE	\$6
GREEN GOODNESS	\$7
<i>Japanese Cucumber, Celery, Lemon, Granny Smith</i>	
IMMUNITY ELIXIR	\$7
<i>Carrot, Turmeric, Ginger, Orange</i>	
+ NO ICE \$1	

### BEER ON TAP

1/2 PINT (300ml)	\$12
1 PINT (400ml)	\$17

### PELTON

- 4.7% ABV
- Clean, crisp with a biscuit maltiness accentuated with mild floral and citrus notes
- Easy going golden ale is a crowd pleaser and light enough to reinvigorate after a hard day out

### YUZU LAGER

- 4.2% ABV
- Using the peels & juice from premium yuzu fruits, this lager presents a bright & fruity aroma with a citrusy & dry refreshing finish
- Highly versatile for pairing with all sorts of cuisine

### BEER BY BOTTLE

ASAHI SUPER DRY	\$11
HOEGAARDEN WHITE	\$11