

Coffee & Tea (Hot/Iced)


		Single	Double
Espresso		\$4	\$4.80
Espresso Macchiato		\$4	\$4.80
Piccolo		\$4	\$4.80
		Small	Large
Green Tea Latte		\$9	\$9.50
Dirty Chai Latte		\$8	\$9
Chai Latte		\$7	\$8
Hot Chocolate		\$7	\$8
Speculoos Latte		\$7	\$8
Latte		\$6.50	\$7.50
Flat White		\$6.50	\$7.50
Cappuccino		\$6.50	\$7.50
Mocha		\$6.50	\$7.50
Caramel Macchiato		\$6.50	\$7.50
Cold Brew Coffee		\$6	\$6.50
Drip Coffee		\$5.50	\$6
Americano		\$5	\$6
Tea		\$5	
Pandan Earl Grey Colonial Breakfast Tigress Mint Chamomile Lavender Jibun Sencha Iron Goddess			

*Add \$1 for caramel / hazelnut / vanilla syrup,
\$1.50 for non-dairy milk*



All prices are inclusive of prevailing goods and services tax.

Blended Drinks

		Small	Large
Green Tea		\$9	\$9.50
Mocha		\$6.50	\$7.50
Caramel		\$6.50	\$7.50





Fresh Parfait, Muesli & Fruits

Bandung Lychee & Raspberry Parfait	\$13
Rose Syrup, Greek Yoghurt, Lychee, Raspberry, Raisin & Almond Mueslix Cereal, Rice Krispies Cereal	
Acai, Banana & Hazelnut Chia Seed Pudding	\$13
Acai, Banana, Greek Yoghurt, Milk, Maple Syrup, Almond Milk, Chia Seed, Blueberry, Blackberry, Raspberry, Pomegranate, Granola	
Mango Passionfruit Parfait	\$12
Mango, Passionfruit, Greek Yoghurt, Honey, Granola, Chocolate, Nut, Honeycomb	
Mixed Fruit Box	\$9
Fruit Box	\$7
Manuka Soy Milk Bircher Muesli	\$6
Wheat, Oat, Greek Yoghurt, Soy Milk, Apple, Cream, Manuka Honey, Raspberry, Blueberry, Walnut, Raisin	



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Canned & Bottled Drinks

U Glow		\$10
Asian Green		\$10
Glowing Golden		\$10
Green Glory		\$10
Organic Cola		\$8.50
Still Water		\$6
Sparkling Water		\$5.50
Coke Coke Light		\$4
Sprite		\$4

Alcohol

Champagne	\$68
Wine	\$38
Bottled Beer	\$12



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Salad Bowls

Farmer Kale & Salmon Salad \$18

Salmon Fillet, Quinoa, Black Beans, Corn Kernels, Avocado, Kale, Orange Vinaigrette

Sesame-Crusted Tuna Tataki Salad, \$18

Saikyo Miso Dressing

Tuna, Sesame Seed, Seaweed, Onion, Mushroom, Carrot, Pickled Ginger, Miso, Sake, Mirin, Sesame Oil, Corn Oil, Honey, Soy Sauce, Mesclun

Tex-Mex Chicken Taco Salad, Tomato Aioli \$16

Chicken Breast, Black Beans, Corn Kernels, Cheddar Cheese, Roma Tomato, Avocado, Cajun Spice, Onion, Garlic, Lemon, Sour Cream, Yellow Corn Chip, Romaine Lettuce

Apple Waldorf Salad, \$14

Yoghurt Citrus Dressing

Apple, Walnut, Celery, Grape, Pomegranate, Raisin, Lemon, Mayonnaise, Greek Yoghurt, Iceberg Lettuce

Soup of the Day with Bun \$6

(Available from 10.30am)

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Sandwiches

All-Day Breakfast Sandwiches

The Chairman \$15

Smoked Salmon, Cream Cheese, Dill,
Capers, Onion, Bagel

Beef Pastrami, Ham & Cheese Croissant \$15
(Available from 8am)

Beef Pastrami, Smoked Ham (Pork),
Monterey Jack Cheese, Croissant

Turkey Ham & Cheese on Brioche \$10

Smoked Turkey Ham, Cheddar Cheese, Tomato,
Butterhead Lettuce, English Mustard,
Mayonnaise, Brioche

Early Riser \$9

French Ham, Scrambled Egg, Cheddar Cheese,
Salted Butter, Brioche

Great Day Ahead \$8

Chicken, Beef Tomato, Egg, Garlic, Onion,
Coriander, Paprika, English Muffin

Gourmet Sandwiches (Available from 10.30am)

King Crab with Ikura \$25

King Crab, Ikura, Mayonnaise, Lemon, Onion,
Celery, Carrot, Chive, Hotdog Bun

Italian Sub \$18

Prosciutto Ham, Mortadella Ham, Beef Salami,
Beef Tomato, Garlic, Herbs, Vinegar,
Romaine Lettuce, Herb Focaccia

The Parisian with Cheese \$16

French Ham, Gruyère Cheese,
Salted Butter, Baguette

Philly Cheesesteak \$16

Beef Brisket, Cheddar Cheese, Carrot, Celery,
Capsicum, Garlic, Onion, Herbs, Spices,
Red Wine, Butter, Hoagie Roll

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Sandwiches

Gourmet Sandwiches (Available from 10.30am)

Avocado Chicken \$15

Chicken, Gruyère Cheese, Monterey Jack Cheese, Avocado, Capsicum, Onion, Celery, Cucumber, Carrot, Wholegrain Mustard, English Mustard Mayonnaise, Sourdough

Karana Burrito (Vegan) \$15

Plant-Based Jackfruit Meat, Avocado, Coriander, Capsicum, Garlic, Onion, Corn Kernels, Black Beans, Tomato Salsa, Vegan Mayonnaise, Tomato Tortilla

Portobello Mushroom \$14

Buffalo Mozzarella & Roma

Portobello Mushroom, Mozzarella, Arugula, Tomato, Capsicum, Cashew Nut, Balsamic, Raisin Pecan Nut Bread

O+B Club \$14

Smoked Ham (Pork), Chicken, Gruyère Cheese, Egg, Bacon, Capsicum, Onion, Celery, Carrot, Tomato, Wholegrain Mustard, Mayonnaise, Butter Lettuce, Brioche

Classic Tuna Melt \$14

Tuna, Onion, Capsicum, Tomato, Celery, Lemon, Butterhead Lettuce, Monterey Jack Cheese, Mayonnaise, Onion Bread

Mediterranean Pita (Vegetarian) \$13

Feta Cheese, Tomato, Garbanzo Bean, Eggplant, Tahini, Garlic, Onion, Cucumber, Coriander, Mint Leaf, Lemon, Pomegranate, Pita Bread

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Artisanal Cakes

Pistachio & Cherry 350g	\$22
Salted Chocolate Orange 350g	\$22
Lemon 350g	\$22

Signature Chocolates

Milk Chocolate Coated Almonds	\$19
30% Milk Chocolate (Cocoa Beans from Ecuador), Milk Powder, Sugar, Cocoa Butter, Vanilla, Caramelised Almonds, Honey, Glucose Syrup, Lecithin, Arabic Gum, Starch	
Dark Chocolate Coated Hazelnuts	\$19
52% Dark Chocolate (Cocoa Beans from Ecuador), Sugar, Cocoa Butter, Vanilla, Caramelised Hazelnuts, Honey, Glucose Syrup, Lecithin, Arabic Gum, Starch	
Gourmand Mix	\$19
Almond, Hazelnut, Sugar, Honey, Glucose Syrup, Vanilla, Cocoa Butter, Milk Powder, Starch, Arabic Gum, Soy	
Single Origin, Piedmont Hazelnut Praline Caraïbe Bar	\$15
Dark Chocolate, Cane Sugar, Roasted Piedmont Hazelnut, Milk Chocolate, Cocoa Butter, Almond Nibs	
Single Origin, Marcona Almond Praline Illanka Bar	\$15
Pure Origin 'Illanka' Peruvian Chocolate, Roasted Marcona Almond, Cane Sugar, Milk Chocolate, Cocoa Butter, Almonds Nibs	
Single Origin, Sicilian Pistachio Praline Bali Bar	\$15
Pure Origin 'Bali' Indonesian Chocolate, Roasted Sicilian Pistachio, Cane Sugar, Milk Chocolate, Wheat Flour, Cocoa Butter	

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Freshly Baked Bread

Banana Walnut

\$9

Brown Sugar, Caramelised Banana,
Roasted Walnut, Natural Yeast

Sourdough (16-hour Fermentation)

\$9

Classic

Pecan Nut Raisin

\$9

Roasted Pecan Nut, California Raisins,
Maple Syrup, Natural Yeast

Red Wine Fruit

\$9

Dried Cranberry, California Raisins,
Red Wine, Natural Yeast

Mixed Seed (48-hour Fermentation)

\$9

Sunflower Seed, Black and White Sesame Seed,
Linseed

Turmeric Sunflower Seed

\$9

Turmeric Indian Spice, Roasted Sunflower Seeds

French Baguette

\$5

Traditional French Baguette, Natural Yeast

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Viennoiseries

Quiche	\$9
Bak Kwa Croissant	\$7.50
Cheese & Ham Croissant	\$7.50
Baked Apple Crumble	\$6.50
Baked Almond Pear Crumble	\$6.50
Almond Croissant	\$6
Danish	\$5 – \$6
Pain au Chocolat	\$5
Sausage Bun	\$5
Butter Croissant	\$4.50
Muffin	\$4.50
Cream Cheese Bun	\$4.50
Pandan Kaya Bun	\$4.50
'Otah Otah' Bun	\$4.50
Black Sesame Mochi Bun	\$4.50
Cookie	\$3.50
Portuguese Egg Tart	\$2.50

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