

DESSERTS

THIN CRISPY APPLE TART	15
Freshly baked "tarte fine": with homemade puff pastry, layers of seasonal apples, served with crème fraîche (WAITING TIME: 20 MIN)	
VANILLA-CHOCOLATE PROFITEROLES	16
Vanilla ice cream in choux pastry with 70% dark chocolate sauce and toasted almonds	
CRÈME CARAMEL	14
Silky smooth baked custard flan, Tahiti vanilla beans & golden caramel sauce	
TULAMEEN RASPBERRY AND PISTACHIOS	18
Variations of fresh Tulameen Raspberry with Sicilian pistachio cream and dacquoise	

SANDWICHES

EGG MIMOSA CROISSANT SANDWICH	15
Organic hard-boiled egg with tangy mix of mustard and mayonnaise, in a freshly baked croissant	
SMOKED SALMON CROISSANT SANDWICH	18
Kaviari house smoked salmon from Scotland, with cream cheese and fresh dill, in a freshly baked croissant	
WHITE TUNA CROISSANT SANDWICH	18
Line caught white tuna with mayonnaise and onion, in a freshly baked croissant	
CROQUE MONSIEUR	18
Grilled ham and gruyère cheese sandwich	

QUICHES

BROCCOLINI AND RICOTTA CHEESE	10.80
BACON AND ONION	10.80

*ALL SANDWICHES AND QUICHES ARE SERVED WITH A SIDE OF SALAD

Prices are subject to prevailing government taxes & service charge

BEVERAGE

COFFEE	ESPRESSO	3.30
	AMERICANO	4.70
	LONG BLACK	5.60
	PICCOLO	5.60
	FLAT WHITE	6.50
	LATTE	6.50
	CAPPUCCINO	6.50
	MOCHA	7.50
	ADD ONS: EXTRA SHOT / ICE / MILK	1.00

COLD BEVERAGES	MELON AND ROSE COLD BREW	7.50
	COLD PRESSED JUICE	8.00
	ORANGE	
	CELERY, CUCUMBER	
	WATERMELON, GRAPEFRUIT	
	ORANGE, CARROT, PASSION	
	COCONUT WATER	

HOT TEA (MONOGRAM)	BLACK TEA	7.50
	EARL GREY, MORNING ENGLISH, KASHMERE	
	GREEN TEA	7.50
	UJI SENCHA, CHERRY JAPONAIS	
	HERB TEA	7.50
	SHISO MINT, CHAMOMILE	

OTHERS	HOJICHA LATTE	7.50
	HOT CHOCOLATE	7.50
	EVIAN	3.75
	BADOIT	3.75

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