

Takeaway Tarts

Tarts

	S	M	L
Mixed Nuts Mix of pistachio, almond and hazelnut coated with light caramel on homemade orange marmalade	13.00	70.00	110.00
Pandan Coconut Pandan curd on a toasted coconut frangipane	10.80	50.00	90.00
Lemon Meringue Lemon curd topped with fluffy meringue	11.50	55.00	90.00
Kumquat Candied kumquat with citrus curd	12.50	60.00	98.00
Hazelnut Toasted Piedmont hazelnuts with caramel and hazelnut mousse	13.00	70.00	110.00
Cashew Nut Caramel milk chocolate mousse with cashew nut feuilletine and light Chantilly	13.50	-	-
Blood Orange Sicilian blood orange with panna cotta	13.50	78.00	118.00
Clementine Fresh clementine from Corsica with light vanilla cream	13.50	78.00	118.00
Dark Chocolate Cacao Barry 66% dark chocolate	10.80	50.00	80.00

Dine In Menu

Desserts

Floating Island Steamed meringue with Sicilian blood orange on vanilla custard sauce	21.00
Textures of Dark Chocolate Single plantation 65% dark chocolate mousse in layers of sablé biscuit and crisp cocoa tuile	22.00
Apple Tarte Fine Canada Gris apple tart with a thin crust of puff pastry served with crème fraîche	18.00
Shine Muscat Grapes Korean Shine Muscat in different textures with Yuja-grape sorbet	20.00
Grand Marnier Soufflé Warm Grand Marnier soufflé served with orange marmalade and crème anglaise	22.00
Whisky and Chocolate Soufflé Warm Johnnie Walker Blue Label whisky soufflé served with dark chocolate sorbet	22.00

Quiches & Sandwiches

Spinach & Sundried Tomato Quiche	13.50
Bacon and Mushroom Quiche	13.50
Egg Mimosa Croissant Sandwich Organic hard-boiled egg with a tangy mix of mustard and mayonnaise in a freshly baked croissant	16.50
Smoked Salmon Croissant Sandwich Kaviari house smoked salmon from Scotland with cream cheese and fresh dill in a freshly baked croissant	21.00
White Tuna Croissant Sandwich Line caught white tuna with mayonnaise and onion in a freshly baked croissant	20.00
Croque Monsieur Grilled ham and gruyère cheese sandwich	21.00

*All sandwiches and quiches are served with a side of salad

Dine In Menu

Tarts

Small

Mixed Nuts Mix of pistachio, almond and hazelnut coated with light caramel on homemade orange marmalade	13.00
Pandan Coconut Pandan curd on a toasted coconut frangipane	10.80
Lemon Meringue Lemon curd topped with fluffy meringue	11.50
Kumquat Candied kumquat with citrus curd	12.50
Hazelnut Toasted Piedmont hazelnuts with caramel and hazelnut mousse	13.00
Cashew Nut Caramel milk chocolate mousse with cashew nut feuilletine and light Chantilly	13.50
Blood Orange Sicilian blood orange with panna cotta	13.50
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Cakes

Slice 500g 1kg

Strawberry Fraisier	13.50	78.00	118.00
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Bakes & Viennoiserie

Plain Croissant	3.80
Almond Croissant	4.80
Pain Au Chocolat	4.50
Chausson Aux Pommes	8.00

Ice Cream & Sorbet

Choice of 1 flavour	5.00
Choice of 3 flavours	12.00

66% Dark Chocolate Ice Cream | Honey Ice Cream | Tahiti Vanilla Ice Cream
Strawberry Sorbet | Fig Sorbet | Roussillon Peach Sorbet
Pear Sorbet | Red Wine Pear Sorbet

Dine In Menu

Beverage Menu

Coffee	Espresso	3.30
	Americano	4.70
	Long Black	5.60
	Piccolo	5.60
	White Flat white Latte Cappucino	6.50
	Mocha	7.50
	Add Ons Extra Shot Ice Soy Milk Oat Milk	1.00

Cold Beverages

Melon and Rose Cold Brew	7.50
Cold Pressed Juices	8.00
Orange Celery, Cucumber Watermelon & Grapefruit Orange, Carrot, Passionfruit	

Hot Tea	(Gryphon Tea)	7.50
	Black Tea Earl Grey, Morning English Green Tea Uji Sencha Herb Tea Peppermint, Chamomile	
	(Gryphon Tea - Premium Selection)	9.50
	Black Tea Darjeeling Margaret's Hope, Yunnan Gold, Beauty of the Orient Herb Tea Pink Rose Buds	

Others	Hojicha Latte	7.50
	Hot Chocolate	7.50
	Evian (still)	4.50
	San Pellegrino (sparkling)	4.50