

Tarts

8cm

STRAWBERRY Fresh strawberries on vanilla cream	13.50
PANDAN COCONUT Pandan curd on toasted coconut frangipane	11.50
DARK CHOCOLATE Cacao Barry 66% dark chocolate	11.50
SHINE MUSCAT Shine Muscat grape on yuja cream	15.50
PEAR BOURDALOUE Poached William pears with almond frangipane	12.50
YUZU MERINGUE Silky yuzu curd topped with Italian Meringue	14.50
BLACK FOREST Morello cherries with Kirsch and dark chocolate	15.50
APPLE CRUMBLE Canada Apples baked with cinnamon crumble	12.50
ARDÈCHE CHESTNUT Ardèche chestnut mousse and rum jelly	14.50

Prices are subjected to prevailing government taxes & service charge

Beverages

Coffee

Espresso	3.80
Americano	5.00
Long Black	6.00
Piccolo	6.00
White Flat white Latte Cappuccino	7.00
Mocha	8.00
Babyccino	4.20
Add Ons Extra Shot Ice Oat Milk	1.00

Cold Beverages

Melon and Rose Cold Brew	7.50
Cold Pressed Juices	8.00
Orange	
Apple	
Alain Milliat	10.50
Sauvignon White Grape	
Merlot Red Grape	
Cabernet Rose Grape	

Hot

(GRYPHON TEA)	
Black Tea	8.50
Earl Grey, English Breakfast, Darjeeling Margaret's Hope, Yunnan Gold, Beauty of the Orient (Oolong Tea)	
Green Tea	
Uji Sencha	
Herb Tea	
Peppermint, Chamomile, Pink Rose Buds	

Others

Hojicha Latte	7.50
Hot Chocolate	8.00
Evian (still)	4.50
San Pellegrino (sparkling)	4.50
Ice/Warm Water	2.00

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By Head Pastry Chef, Kelly Cheah
Head Baker, Clement Wong
Operations Manager, Amanda Chow
Outlet Manager, Judith Banaag