

Dine in Menu

Mon-Wed 11am-8pm | Thurs-Sun 11am-10.30pm

Quiches

Smoked Salmon	13.50
Tomato & Bell Pepper (v)	13.50
Portobello Mushroom & Snap Peas (v)	13.50
Bacon & Mushroom	13.50

Croissant Sandwiches

Smoked Salmon Kaviari house smoked salmon from Scotland with cream cheese and fresh dill	21.00
White Tuna Line caught white tuna with mayonnaise and onion	20.00
Chorizo & Tomato Chorizo sausage with Roma tomatoes, bell peppers, fresh shallots, Emmental cheese and mayonnaise	17.50
Egg Mimosa (v) Organic hard-boiled egg with a tangy mix of mustard and mayonnaise	16.50
Portobello Mushroom (v) Roasted portobello mushrooms with balsamic glaze, Gruyère cheese, fresh mesclun and mushroom béchamel sauce	16.50
Croque Monsieur Grilled ham and gruyère cheese	21.00

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

Seasonal Pastries

Apricot Danish	7.00
Plain Croissant	4.00
Peach Tarte Fine	7.00
Banana Peanut Mille-Feuille	13.00

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Tarts

Small

Cherry

Seasonal cherries on vanilla cream and almond frangipane

13.50

Strawberry

Fresh strawberries on vanilla cream

13.50

Raspberry

Tulameen raspberries on vanilla cream

13.50

Pandan Coconut

Pandan curd on a toasted coconut frangipane

11.50

Dark Chocolate

Cacao Barry 66% dark chocolate

11.50

Apricot

Baked Roussillon apricot on a pistachio frangipane

12.50

Cheese

Mascarpone and cream cheese

11.50

Roussillon White Peach

Roussillon white peach on vanilla cream

14.50

Passionfruit Meringue

Fresh passionfruit curd topped with fluffy meringue

11.50

Specials (In collaboration with Raffles Hotel, Writer's Bar for the month of August)

Smoked Pecan Tart

13.50

Million Dollar Cocktail Jar

14.50

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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 Soy Milk Oat Milk	1.00

Cold Beverages

Melon and Rose Cold Brew	7.50
Cold Pressed Juices	8.00
Orange	
Apple	
Celery, Cucumber	

Hot Tea (GRYPHON TEA) 8.50

Black Tea
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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Plated Desserts

(Thurs - Sun, 6pm - 10.30pm)

Gather your kindred spirits for an evening of exquisite desserts and wine pairings.

ROUSSILLON WHITE PEACH 22

/ Fresh Roussillon white peach with honey chiboust
served with peach sorbet

TEXTURES OF DARK CHOCOLATE 22

/ Single Plantation 65% Madirofolo dark chocolate mousse
with sablé and crisp cocoa tuile

CHERRY JUBILEE 24

/ Fresh cherries cooked with kirsch served warm with
vanilla ice cream

PISTACHIO SOUFFLÉ 24

/ Sicilian pistachio soufflé served with Tulameen raspberry sorbet

ALMOND SOUFFLÉ 24

/ Almond soufflé served with apricot and almond milk ice cream

WATERMELON & YUZU 22

/ Textures of Korean apple watermelon served with yuzu sorbet
and sugar tuile

LYCHEE & RASPBERRY 22

/ Fresh Tulameen raspberries with lychee sorbet, jelly and
raspberry Chantilly in a thin sugar sphere

By Head Pastry Chef, Kelly Cheah

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Beverages

ROSÉ (FIZZY) 8

Cavicchioli & Figli 1928 Lambrusco Rosato Dolce dell Emilia IGT
- Emilia-Romagna, Italy
/ Lambrusco (75ml)

SWEET 14

2018 Weinlaubenhof Alois Kracher Cuvée Beerenauslese
- Burgenland, Austria
/ Chardonnay (75ml)

PORT 11

2015 Graham's, Late Bottled Vintage
- Douro, Portugal
/ Touriga Franca (75ml)

NON-ALCOHOLIC

HOT TEA (GRYPHON TEA) 8.5

/ Black Tea
Earl Grey | English Breakfast |
Darjeeling Margaret's Hope |
Yunnan Gold | Beauty of the Orient
/ Green Tea
Uji Sencha
/ Herb Tea
Peppermint | Chamomile
| Pink Rose Buds

JUICES 8

/ Cold Pressed Juices
Orange
Apple
Celery, Cucumber

COFFEE

/ Espresso 3.8
/ Americano 5
/ Long Black 6
/ Piccolo 6
/ White 7
Flat White | Latte | Cappuccino
/ Mocha 8
/ Add Ons 1
Extra Shot | Ice | Soy Milk | Oat Milk

OTHERS

/ Hojicha Latte 7.5
/ Hot Chocolate 8
/ Melon and Rose Cold Brew 7.5
/ Evian (still) 4.5
/ San Pellegrino (sparkling) 4.5
/ Ice | Warm Water 2