

Tarts

8cm

STRAWBERRY Fresh strawberries on vanilla cream	13.50
DARK CHOCOLATE Cacao Barry 66% dark chocolate	11.50
PEAR BOURDALOUE Poached William pears with almond frangipane	12.50
BLOOD ORANGE Sicilian blood orange with panna cotta infused	15.50
CARAMEL CASHEW NUT Caramelised cashew nut paired with chocolate mousse and chantilly cream	15.50
CLEMENTINE Fresh clementine from Corsica Island on light vanilla cream	14.50
KUMQUAT Kumquat curd made with fresh kumquat juice topped with kumquat slices	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	
Orange	8.00
Apple	
Alain Milliat	10.50
Cabernet Rose Grape	
Sauvignon White Grape	
Merlot Red Grape	

Tea

(GRYPHON TEA)	8.50
Black Tea	
Earl Grey, English Breakfast, Darjeeling Margaret's Hope, Yunnan Gold, Beauty of the Orient (Oolong Tea)	
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