

Menu

Tarts

8cm
Individual

Strawberry Strawberries on vanilla cream	13.50
Dark Chocolate Cacao Barry 66% Dark Chocolate	10.50
Passionfruit Meringue Fresh passionfruit curd topped with fluffy meringue	11.50
Rose Milk "Bandung" Textures of fragrant rosewater and milk jelly	11.50
Alphonso Mango Sliced fresh mangoes on black glutinous rice cream	13.50
Gariguette Strawberry & Rhubarb Gariguette Strawberry & fresh rhubarb on almond frangipane with vanilla cream & rhubarb compote	12.50

Specials

16cm
4-6pax

Gariguette Strawberry Premium French strawberries on vanilla cream	66.00
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Cake & Pastries

Slice/ Pc

Gâteau Opera Layers of almond sponge, coffee buttercream & dark chocolate ganache	9.50
Paris-Brest Hazelnut mousseline with crunchy praline	12.50
Fraisier Chitose strawberry with Kirsch mousseline	15.00
Chocolate Mousse Cake Classic chocolate mousse with hazelnut feuilletine & flourless chocolate sponge	10.50

Beverage Menu

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 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