

Takeaway Menu

Tarts

	S	M	L
Strawberry Fresh strawberries on vanilla cream	13.50	72.00	114.00
Pandan Coconut Pandan curd on toasted coconut frangipane	11.50	60.00	97.00
Dark Chocolate Cacao Barry 66% dark chocolate	11.50	60.00	97.00
Solliès Fig Solliès fig on vanilla cream and almond frangipane	13.50	72.00	114.00
Shine Muscat Shine Muscat grape on yuja cream (yuzu cream)	15.50	72.00	114.00
Passionfruit Meringue Fresh passionfruit curd topped with fluffy meringue	11.50	60.00	97.00
Blackberry Fresh blackberries on vanilla cream	13.50	72.00	114.00
Blood Peach Fresh blood peach on vanilla cream	13.50	60.00	97.00
Pear Bourdaloue Poached William pears with almond frangipane	12.50	66.00	106.00

Quiches

Smoked Salmon			10.80
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Takeaway 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 Soy Milk 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)

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