



~ Breakfast Menu ~

Assorted Pastries (Croissant, Danish, Scones)

\$3.25/each

Chorizo Rosti Egg Sandwich

Chorizo Sausage, Scrambled Egg, Chipotle Aioli, Micro Herbs between two Oven Roasted Potato Rostis

\$12.50

Bacon Kimchi Brioche Bun

Double Smoked Bacon, Poached Egg, Kimchi, Roasted Garlic Aioli, Micro Herbs, on a Soft Brioche Bun \$10.50

Peameal Bacon Apple Pave Pecan French Toast

Peameal Bacon, Apple Pave, Brie Cheese, Grainy Dijon Pastry Cream, Between Three Pecan Crusted French Toasts

\$14.50

Avocado Grilled Cheese Sandwich

5yr Old White Cheddar, Avocado, Sundried Tomato Pesto, Lemon Zest, on Pumpernickel Bread

\$12.50

Turkey Grilled Cheese Sandwich

Oaka Raclette Cheese, Smoked Turkey, Spinach, Artichoke Aioli, on Sour Dough Bread

14.50

Savory Oatmeal with Fried Egg

Cheese Curds, Maple Baked Beans, Crispy Bacon, Fried Egg, Bringing life to you and your Oatmeal

9.50

Mama's Oatmeal

Traditional Oatmeal, Fresh Berries, Table Cream, and a touch of Brown Sugar

8.50

Chef De Cuisine: Adam Campbell



~ Lunch Menu ~

Signature Lunch Box

Combo A

A Choice of Soup, A choice of Open faced Toast (3 slices), A choice of mini Dessert
\$25

Combo B

A choice of Salad, A choice of Open Faced Toast (3 Slices), A choice mini Dessert
\$25

Combo C

A Choice of Soup, A Choice of Brioche Bun, A choice of mini Dessert
\$25

Combo D

A Choice of Salad, A choice of Brioche Bun, A choice of Mini Dessert
\$25

~ Soups ~

Classic Borscht

Beets, Beef Shank, Cabbage, Lemon, and Dill, Sour Cream
\$8.50

Sweet Corn Bacon Chowder

Roasted Peaches and Cream Corn Puree, Crispy bacon chips
\$8.50

Coconut Lime Vegetable Soup (Vegetarian)

Coconut, Chickpea, Sweet Potato, Spinach, Red Bell Pepper, Fresh Lime
8.50

Classic Butternut Squash (Vegetarian)

Butternut Squash, Sautéed Onions, Garlic
8.50

Chef De Cuisine: Adam Campbell



~ Salads ~

Candied Pecan Salad with Citrus Spiced Chicken

Mixed Artisanal Lettuce, Apple, Candied Pecan, Red Wine Vinaigrette, Citrus Spiced Chicken
\$18.50

Gourmet Quinoa Salad (Vegetarian)

Quinoa, Avocado, Cucumber, Tomatoes, Corn, Kale, Red Onion, Lemon
\$14.50

Baked Chili Salmon on Quinoa Salad

Quinoa, Avocado, Cucumber, Tomatoes, Corn, Kale, Red Onion, Lemon, Baked Chilled Salmon
\$22.50

Signature Thai Spicy Shrimp Glass Noodles Salad (Spicy)

Mixed Green, Glass Noodles, Thai Shrimp, Signature Spicy Thai Citrus Vinaigrette
\$20.50

~ Signature Toasts ~

Seared Steak Pickled Onion Toast (3 slices)

Seared Flat Iron Steak, Roast Garlic Aioli, Pickled Onion and Chilies, On Garlic Toasted Baguette
\$21.00

Tuna Tartare Smashed Avocado Toast (3 Slices)

Sashimi Grade Tuna, Avocado, Sesame Oil, Cilantro, Chili, Lime, Toasted Baguette
\$21.00

Classic Bruschetta with Smashed Avocado Toast (3 Slices)

Grape Tomatoes, Avocado, Cilantro, Lime, Aged Balsamic, Toasted Baguette
\$15



~ Signature Bun ~

Peanut Satay Chicken Bun (2 pcs)

Homemade peanut sauce, coconut marinate chicken, micro green, Brioche Bun

\$18.00

Pistachio Eggplant Bun (2 pcs)

Green Chili Raita, Pistachio Eggplant Cakes, Pea Sprouts, Brioche Bun

\$18.00

Sexy Salmon Bun (2 pcs)

Atlantic Salmon, Red Curry, Pickled Onions & Cucumber, Sweet Chili Sauce

\$20.00

~ Beverage ~

Hot

	Small (10oz)	Large (16oz)
Dripped coffee	\$2.50	\$3.75
Americano	\$3.50	\$4.50
Latte	\$4.25	\$5.50
Cappuccino	\$4.25	\$5.50
Latte (Match / Mocha / White Choco Mocha / Chai)	\$4.75	\$6.00
Organic Tea	\$2.50	\$3.75

Cold

	Small (10oz)	Large (16oz)
Fresh Squeezed Orange Juice	\$4.50	\$6.00
Fresh Squeezed Grape Juice	\$4.50	\$6.00
Iced Coffee	\$3.00	\$4.50
Iced Latte	\$4.25	\$5.50
Thai Iced Tea	\$4.25	\$5.50
Housemade Iced Tea (w/ Fresh Lemon)	\$3.50	\$5.00
Housemade Lemonade	\$3.50	\$5.00
San Pellegrino 250ml		\$3.50/each
Ginger Ale/ Tonic water/ Ginger Beer (Fever-Tree) 200ml		\$4.50/each

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