

BRUNCH

Weekdays from 8AM - 11AM

Weekends from 8AM - 4PM

PS. KAYA TOAST

6.5

On our organic ash white sourdough

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|---------------------|------|-------------------------|----|
| ◆ add pancake | +2.5 | ◆ add sautéed mushrooms | +6 |
| ◆ add avocado salsa | +5 | ◆ add cured salmon | +9 |

PS. BIG BREAKFAST

29

Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus beef or pork sausage, cherry tomato, mesclun mixed with honey truffle dressing

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| ◆ with egg white, scrambled or omelette | +5 |
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BREAKFAST GRAND SLAM BUNWICH

17

Fried egg, crispy bacon, pork sausage, caramelised onion and raisin relish

AVOCADO EGGS FLORENTINE (V)

23

Wilted baby spinach, avocado salsa, poached eggs and hollandaise

BLUEBERRY PANCAKES

24

Summer berry and sweet red bean compote, strawberries, mascarpone, crushed walnuts and honey

WILD MUSHROOM BRUSCHETTA (V)

24

Sautéed mixed mushrooms, guacamole, poached eggs, balsamic glaze and grilled Turkish bread

PS. CRAB & PRAWN LAKSA

28

Julienne fish cake, silver sprouts, quail eggs, laksa pesto and fresh chilli paste

PS. PRAWN NOODLE SOUP

29

Traditional brew, king prawn, sliced Iberico pork, vermicelli, chilli powder and shallot pork crumb

LAMB SAUSAGE SHAKSHOUKA

31

Lamb merguez sausage, spiced tomato sauce, labneh, freekeh tabbouleh, almond dukkah and grilled dipping bread

SALMON EGGS ROYALE

31

Cured salmon, wilted baby spinach, avocado salsa, poached eggs and hollandaise

vegetarian (V)

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.











BEVERAGES

COFFEES & CHOCOLATE

PS.Cafe Blend is served as a double shot and has been created through the careful selection and artful combination of 100% Arabica beans hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

COFFEES

 Espresso	6
 Americano	6.5
 Cappuccino	6.5
 Flat White	6.5
 Latte	6.5
 Long Black	6.5
 Macchiato	6.5
 Piccolo Latte	6.5
 Honey Milk Latte	7
 Mocha	7

ICED COFFEES

 Americano	7
 Latte	7
 Crème Brûlée Latte	7.5
 Honey Milk Latte	7.5
 Mocha	7.5
 Add a scoop of ice cream 	3.5

 CHOCOLATE (hot / iced)	7.5
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 CHAI LATTE	8.5
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Prana chai tea, soy milk and manuka honey

 AFFOGATO 	9.5
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Espresso with vanilla bean ice cream

IRISH COFFEE	18
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Black coffee, Irish whiskey and double cream

Decaf • extra shot • organic soy milk • oat milk	+1
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MINERAL WATER

 ACQUA PANNA	7
 SAN PELLEGRINO	7





TEAS & INFUSIONS

 TEAS	
English Breakfast • Earl Grey	6.5
Balancing • Calming • Digestive • Sencha	7.5

 PS. FRESH INFUSIONS	7
Fresh Mint Moroccan • Old Ginger Root	

 HONEY LEMON SOOTHER	8
Manuka honey and fresh lemon juice	

PS. ICED TEAS

 Lemon lime	8
 Peach	8
 Cloudy Apple Tea	9.5
 Longan	9.5

COLD-PRESSED JUICES

 ALRIGHT ORANGE	9.5
Carrot and orange	

 CITRUS SUNRISE	9.5
Pink grapefruit and orange	

 GOODY GREEN	9.5
Green apple and celery	

 GREEN APPLE	9.5
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 ORANGE	9.5
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CRUSHED FRUIT SODAS

 LYCHEE & LIME	11
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 MINT & LIME	11
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 WILD BERRY COOLER	11
Forest fruits, mint and soda	

 CALAMANSI & UME COOLER	12
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Ume, calamansi, lime, mint and soda

 SOURSOP PASSIONFRUIT COOLER	12
Soursop, passionfruit, lemon and soda	

KOMBUCHAS

 LEMON, LIME & MINT	11
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 WILD BERRY	11
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FLOATS

 COKE	10
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 SPRITE	10
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