

# BRUNCH

8.30am - 3.00pm

<b>EGG BENNY BAO</b> House-made bao, poached egg, brown butter miso hollandaise, kithul bacon, garlic chips, lemongrass-chili oil, spring onion <i>Make it double - Extra egg + extra trimmings (650)</i>	<b>2150</b>
<b>CHICKEN CONGEE</b> Koshihikari rice, slow poached chicken leg, soy egg, ginger, spring onion, spring roll crisps, shiitake, dark soy & lemongrass-chili oil	<b>1900</b>
<b>FRENCH TOAST [VG]</b> Shokupan, cinnamon, coconut caramel, brûlée banana, vegan coconut ice cream & frozen passion fruit bits	<b>2300</b>
<b>OKONOMIYAKI [V]</b> Leeks, carrots, shiitake, vegan aioli, okonomiyaki sauce, sriracha & fried nori	<b>2000</b>
<b>BUN DOSA [V, GF]</b> Shallow-fried dosa, aloo masala, charred tomato, tomato chutney, green apple, coriander-mint salad, rasam-lime vinaigrette & crispy dosa bits	<b>1650</b>
<b>GRANOLA [V, GF]</b> House-made honey nut granola, chai spices, vegan coconut vanilla panna cotta, strawberry compote & coconut milk	<b>2000</b>
<b>EGGS &amp; KIMCHI</b> Kimchi, gochujang sauce, folded eggs with lamb sausage bits, scallion oil, bonito flakes & buttered shokupan toast	<b>2800</b>
<b>BIG BREAKFAST</b> Chili fried eggs (or 2 eggs of choice), curried masala beans, chicken sausage, sautéed mushroom & spinach, jaffna spiced grilled tomato with rasam vinaigrette, shokupan toast & butter	<b>2850</b>
<b>KIRIBATH &amp; EGG</b> Beef rendang, mung bean kiribath, rendang sauce, crumb fried 6-minute egg, brown butter miso hollandaise, curry leaf & buttered shokupan toast	<b>2800</b>
<b>WAFU PASTA</b> Linguine, roasted garlic miso cream, leeks, panko fried chicken thigh & nori	<b>2900</b>
<b>TUNA RICE BOWL</b> Sushi rice, raw tuna, ginger soy dressing, grated carrot, shaved cucumber, red cabbage, charred corn, mango, fried wonton, housemade furikake, kewpie mayo, sriracha, pickled ginger & spring onions	<b>3200</b>

## EXTRAS

• Farm house Chicken Sausage	550	• Aloo	250
• Egg (1)	250	• Grilled paneer	500
• Garlic mushroom & spinach	650	• Jaffna spiced grilled tomato	250
• Avocado	625	• Shokupan toast	250
• Bacon	1000	• Sourdough toast	250
• Kimchi	250		

VG: Ovo lacto vegetarian (Contains milk & dairy) | GF: Gluten free | V: Vegan

Please note: all prices are subject to 10% service charge

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## BREWS

(Available from 8:30am - 6:00pm)

### LEMONADES

(All syrups are made in-house with fresh ingredients)

Lemongrass and ginger lemonade	<b>1450</b>
Mint and cucumber lemonade	<b>1240</b>
Watermelon lemonade	<b>1320</b>
Thai basil lemonade	<b>1320</b>

### COFFEE (Ask our baristas for today's special blend)

(Alternative milk options available with an extra charge)

Vietnamese phin filter coffee	<b>900</b>
Cortado	<b>1050</b>
Flat white	<b>1050</b>
Cappuccino	<b>1100</b>
Classic espresso (Choice of single or double shot)	
Single shot	<b>440</b>
Double shot	<b>570</b>
Espresso macchiato	<b>1050</b>
Long black	<b>900</b>
Café latte (Hot/Cold)	<b>1100</b>
Café mocha (Hot/Cold)	<b>1350</b>
Ceylon cinnamon latte	<b>1280</b>
KARABU dirty chai latte	<b>1150</b>

### ADD-ons

House-made Himalayan Salted Caramel	<b>650</b>
Dark Chocolate	<b>650</b>
Milk (Full Cream)	<b>250</b>

### ALTERNATIVE MILK OPTIONS

(Full cream milk is served as base for all milk based beverages)

Oat milk	<b>650</b>
Almond milk	<b>650</b>

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