

COFFEE

Step 1: Pick the bean Step 2: Pick the coffee of your choice

BEAN SELECTION

INFINITE HOUSE BLEND

120

Taste Profile: Complex Palette of Spices & Cacao Florals, Praline Nuts

 $\ensuremath{\mathsf{Structured}}\xspace$ Body, Balance of Acidity and Sweetness

Currrent Origins: Brazil, Sataozinho Costa Rica, Canet Musician series Mozart Papua new Guinea, Sigri PB

NEW HORIZONS

140

SEASONAL BLEND

Taste Profile: Clean Sophisticated with Complex Florals Aromatic and Bright Ripe Fruit Sweetness

Current Origins: Kenya Kii AB Top Ethiopia Sidamo Arsi

LOCAL

ROASTED BY MADE FOR MOUTH

Taste Profile: Medium Body with Medium Acidity Dark Rum, Vanilla, Raisin and Cherry

Current Origins: Pu & Mae On, Chiang Mai

PACEMAKER BLEND

ROASTED BY SAMPLE COFFEE (EXCLUSIVELY IMPORTED)

Taste Profile: Full Body with Low Acidity Dark Chocolate, Cherry Ripe

Current Origins: Colombia, Matambo Ethiopia Gato lot 3

BLACK COFFEE

COFFEE SELECTION

Espresso Long Black

WHITE COFFEE

Macchiato Piccolo Cortado Cappucino Flatwhite Latte

ICED COFFEE

Iced Black Iced Latte Nitro Coffee (NITRO COFFEE + 40 FROM THE BEAN SELECTION)

160

COFFEE AND CHOCOLATE

HOT Blonde Mocha 165 Hot Chocolate 150 COLD

Iced Mocha

Iced Chocolate

150

120

COFFEE AND CREAM / ICE CREAM

Kaizen Iced Coffee

Original Iced Coffee, Ice Cream, Vanilla

160

Affogato Chocolate / Vanilla / Milk

Milo Mountain Original Iced Chocolate, Ice Cream, Milo

160

Creamer Espresso, Milk, Cream

150

140

NON-COFFEE

- Hot / Iced Matcha Latte 150
 - Hot / Iced Chai Latte 130
 - Iced Camomile Yuzu 150
- Hot Soy Milk Masala Chai 150 (SERVED IN POT)

Looseleaf Tea 130

(SERVED IN POT) English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine

> Sparkling Water with Lemon 95 (S. PELLEGRINO 250ML)

FRESH JUICE

160

Refershing Watermelon, Spear Mint, Apple, Lemon **Morning Juice** Pineapple, Lemon, Apple, Chia Seeds

Beet Blood Beetroot, Carrot, Apple, Lemon, Ginger **Cleansing Greens** Parsley, Pineapple, Lemon, Apple, Cucumber

SMOOTHIES

Glass of Smoothie or **Bowl** of Smoothie With **Fresh Fruits & Toppings**

(ADD PROTEIN + 40)

TROPICAL

Mango, Pineapple, Banana, Passion Fruit, Coconut Water

Glass 160 / **Bowl** 210

WATERMELON

Watermelon, Strawberry, Banana, Almond Milk

Glass 160 / **Bowl** 210

ACAI BERRIES

Acai Berries, Blueberry, Banana, Medjool Date, Coconut Water, Almond Milk

Glass 220 / **Bowl** 270

BREAKFAST & BRUNCH

8.00 - 17.00

BREKKIE PLATE

Homemade Yogurt & Granola

with Honey, Fresh Fruits

+ Peanut Butter, Buckwheat, Banana or + Avocado, Poached Egg

on Thin Bread

220 | **V**

TOAST & TO SHARE

Quinoa / Riceberry / Both *Sourdough* Slices with

+ Peanut Butter	140 V
+ Olive Oil & Balsamic	120 V
+ Both	160 V

Banana Bread

Toast / No Toast (served with butter) 120

Edamame Hummus with

Mint, Crispbread

240 | **VG**

Pickled Mackarel with

Tapenade, Muffin Sourdough

EGG & TOAST

Egg on Toast with Fried / Scrambled / Poached Eggs, Grilled Salad, on Quinoa / Riceberry <i>Sourdough</i>	220 V
+ Full Breakfast Grilled Bacon, Avocado, Mushroom	295
+ Vegetarian Breakfast Grilled Mushroom, Avocado	275 V

Poached **Eggs Benedict**, Grilled Greens, Tomato, Brown Butter Hollandaise, with **Ham or Cured Salmon** on *English Muffin Sourdough*

265

Edamame **Hummus Breakfast**, Poached Egg, Green Salad, *Crispbread*

265 | **V**

Ice Cream **Slider Bun** *Brioche* with Pandan Custard, Poprice, Caramelized Banana, Melon

260 | **V**

Fig & Avocado with Cream Cheese, Balsamic, on *Quinoa Sourdough*

265 | **V**

Avocado & Mushroom with

Soy and Saseme, on Quinoa Sourdough

285 | **VG**

Home Cured Salmon with Cream Cheese, Soft Boiled Egg, Pistachio, on *Quinoa Sourdough*

295

LIGHT MEAL

Bacon & Egg with Mayo, *Brioche*

210

Avocado & Egg with Mayo, *Brioche*

210 | **V**

Mushroom & Kale with Pumpkin Butter, *Focaccia*

210 | **VG**

Paris Ham & Cheese with

Rocket, Pancetta, Focaccia

230

TOPPINGS

- Scrambled Egg 40
- Fried Egg / Poached Egg 30
- Quinoa / Riceberry Sourdough 40
 - Cheese 40
 - Avocado 60
- Grilled Portobello Mushroom 60
 - Paris Ham / Bacon 40
 - Home Cured Salmon 150

MAIN

Lemongrass Koji Pork with

Peanut & Sesame Butter, Furikake, Grilled Thin Bread

320

Pan Fried **Grilled Cheese** with Bacon, Egg, Provolone, *Quinoa Sourdough*

295

Chicken Miso Banh Mi with Sweet Chilli, Baby Carrot, Coriander, Basil, *Riceberry Sourdough*

295

Spagetthi Grilled Squid & Kimchi

320

Spagetthi Vongole Sake with Garlic, Chilli, Parsley

320

Spagetthi Anchovy with Cherry Tomato,Chilli, Basil

Riceberry Mackarel with Green Mango Salad

295 | **GF**

Poke Bowl with Mango, Edamame, Avocado, Agami Tuna, Crispy Seawead, Riceberry

295 | **GF**

Duck Confit Hoisin with Green Baba Ganoush, *Grilled Thin Bread*

345

SALADS

Rocket & Fig Salad with Avocado, Balsamic Reduction

265 | **VG**

Piccolo Tomato Cherry Tomato, Watermelon, Pesto, Parmesan Cheese Ice Cream

265 | **V**

Little Gems

Lettuce, Miso Chicken, Soft Herb Radish, Parmesan, Shallots, Achovy Dressing

DESSERTS

OUR DESSERTS ARE MADE FRESH AND WE MIGHT HAVE DIFFERENT OPTIONS, PLEASE ASK THE STAFF TO CHECK WHAT IS AVAILABLE.

CAKES

Rare Cheesecake	150	V
Blueberry Cheesecake	130	V
Burnt Cheesecake	130	V
Carrot Cake	130	V
Coconut Cake	100	V
Triple Chocolate Brownie	150	V
Lemon Tart	120	V
Banoffee Tart	120	V
Mixed Berry Crumble	120	GF <mark>VG</mark>

ICE CREAM

Coffee & Coconut Ice Cream ${\rm with}$

Bannofee Bread

260 | **V**

COOKIES

85

Protein Cookies | V Chocolate Chip Cookies | V

Macadamia White Chocolate Chip Cookies V Peanut Butter Chocolate Chip Cookies V GF V

MnM Cookies V