

APPETIZER

Gambas	490
Vannamei Shrimp, Parma Ham, Garlic, Anchovy	
Moules Marinière	690
Chilean Mussel, Italian Parsley, Garlic, Onion, White Wine, French Fries	
Escargot Fricassee	450
Homemade Pancetta, Paris Mushroom, Parsley Butter, Semi-Dried Cherry Tomato, Walnuts	
Smoked Salmon and Avocado	650
Mesclun Salad, Orange, Red Onion, Orange Dressing, Italian Parsley	
Fried Polenta	340
Truffle Mayonnaise, Parmesan, Rosemary, Oregano	
Fried Chicken Wings	290
Mixed Spices, Sriracha Mayonnaise	
Arancini	380
Rice Croquette, Homemade Tomato Sauce, Pine Nut, Mozzarella, Parmesan, Parsley	
Fried Tripe	370
Stewed Honeycomb Tripe, Cayenne, Rosemary, Garlic, Sriracha Mayonnaise	
Italian Burrata with Fruits	870
Parma Ham, Dragon Fruit, Orange, Watermelon, Mango, Cherry Tomato, Vanilla Dressing	
Marinated Seafood	560
Scallop, Shrimp, Squid, Yuzu Dressing, Caper, Olives, Cherry Tomato	
Cheese Platter	950
Selection of 4 Cheeses, Cranberry, Almond, Walnut	
Cold Cuts Platter	650
Selection of 3 Gourmet Hams	

SOUP

Roasted Pumpkin Soup	290
Coconut Foam, Goji, Curry Leaf, Pumpkin Seed, Cardamom, Garam Masala	
Pesto Soup	380
Summer Vegetables, Cannellini Beans, Pesto, Parmesan Toast	
Creamy Mushroom Soup	460
Paris Mushroom, Onion, Parsley, Scallion	
Tomato Soup	340
Thyme, Cream, Parmesan, Basil Pesto	
French Onion Soup	480
Caramelized Onion, Gruyere, Melba Toast	

SALAD

Farmer's Salad	480
Mixed Greens, Apple, Candied Walnuts, Italian Parsley, Sweet Corn, Boiled Egg, Okra, Miso Honey Dressing	
Greek Salad	390
Cucumber, Cherry Tomato, Red Bell Pepper, Red Onion, Feta, Oregano, Black Olive, Red Wine Vinegar, Olive Oil	
Caesar Salad	370
Romaine Lettuce, Croutons, Crispy Bacon, Shaved Parmesan, Creamy Caesar Dressing	
Kasha Salad	390
Kale, Cucumber, Cherry Tomato, Red Bell Pepper, Mint, Raisin, Sweet Corn, Pumpkin Seed, Chickpea, Caramelized Almond	
Warm Mushroom Salad	480
Homemade Bacon, Quinoa, Mixed Greens, Balsamic Vinaigrette	

P

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NEIGHBORHOOD KITCHEN

MAINS & GRILL

Buttermilk Fried Chicken	490
Homemade Gravy, Potato Wedge	
Beef Rendang	680
Aus Wagyu Braised Beef Brisket, Coconut Rice, French Beans, Broccoli, Jicama, Carrot	
Hayashi Ox Tail	780
Handcrafted Demi-Glace Sauce, Mushroom, Onion, Jasmine Rice, Sous Vide Egg	
Grilled Iberico Pork Chops	1,200
Ratatouille, Basil Pesto, Arugula, Parmesan Cheese	
Lomo Saltado	1,300
Australian Angus Ribeye, Stir Fried Vegetables, Butter Rice	
Moroccan Lamb	1,600
Stewed Lamb Shank, Bulgur, Mediterranean Vegetables	
250g Aus Wagyu Tenderloin Steak	3,100
Choice of Peppercorn or Mushroom Sauce Choice of Mashed Potato, Potato Gratin or Rice	
Smoked Lamb Chops	1,790
Grain Mustard Sauce, Arugula Salad, Mashed Potato	
300g US Angus Ribeye	2,700
Choice of Peppercorn or Mushroom Sauce, Choice of Mashed Potato, Potato Gratin or Garlic Rice	
800g Canadian Bone-in Ribeye	5,800
Mashed Potato, Garlic Rice, Japanese Steak Sauce, Peppercorn Sauce	

SPECIALTY SEAFOOD

Oven Roasted Jade Perch	890
Brown Butter, Sherry Vinegar, Caper, Tomato, Crouton, English Spinach	
Norwegian Salmon Steak 200g	1,200
Seaweed Butter, Mashed Potato, French Beans, Cherry Tomato	
Hokkaido Scallop & Shrimp Risotto	1,300
Bisque Sauce, Parmesan Cheese, Fried Basil	
Monkfish Tatsuta Age	700
Deep Fried Fish, Tartare Mayonnaise Sauce, French Fries, Soy Dressing, Fresh Tomato	
Fine de Claire Oysters (6pcs)	
Fresh	1,200
Baked	1,300

SIDES

Rice Plain / Garlic	60
Potato Mashed / Wedges / Gratin	120
Truffle Potato Chips	150

PASTA

every dish is served with our home-made fresh pasta

Iberico Pancetta Carbonara	320
Homemade Pancetta, Poached Egg, Parsley, Parmesan	
Amatriciana	420
Homemade Pancetta, Semi-dried Cherry Tomato, Basil, Olive Oil, Parmesan	
Trofie Pesto	440
Clam, Shrimp, Basil Pesto, Semi-dried Cherry Tomato, Asparagus, Parmesan	
Potato Gnocchi	390
Spinach, Feta Cheese, Semi-dried Cherry Tomato, Garlic, Chili, Shaved Parmesan	
Truffle Mushroom	490
Tagliatelle, Parmigiano, Cream	
Smoked Salmon Cream Pasta	595
Tagliatelle, Onion, Caper, Cream, Dill, Lemon	
Crab Meat Chili Tomato Tagliatelle	650
Shredded Crab Meat, Arrabbiata, Tomato Chili Pasta, Black Olive, Basil	
Homemade Sausage Tagliatelle	535
Tomato Cream Sauce, Oregano, Italian Parsley, Thyme	
Vongole	460
Squid Ink Spaghetti, Tomato, Italian Parsley	
Wagyu Beef Cheek Ragu Pappardelle	590
Slow cooked in Tomato Sauce, Pine Nuts, Chili Oil	

PIZZA

* With Mozzarella Burrata +390

Margherita	360
Mozzarella, Stewed Tomato Sauce, Basil, Olive Oil	
Pepperoni	450
Spicy Sausage, Mozzarella, Stewed Tomato Sauce, Olive Oil	
Quattro Formaggi	620
Mozzarella, Gruyere, Gouda, Gorgonzola	
Frutti di Mare	780
Squid, Mussels, Shrimp, Paris Mushroom, Stewed Tomato Sauce, Pesto	
Prosciutto Rucola	780
Parma Ham, Arugula, Cherry Tomato, Stewed Tomato Sauce, Olive Oil, Shaved Parmesan	
Sisig	490
Crispy Pork Face, Egg, Calamansi and Chili Mayonnaise	
Tartufi	740
Alfredo, Mixed Mushrooms, Tartufi Morra White Truffle Oil	


RISOTTO • RICE BOWL

Adlai Moringa Risotto	490
Clam, Paris, Enoki and Shimeji Mushrooms, Pine Nut, Basil, Curry Leaf	
Tomato Chili Crab Risotto	850
Deep fried Softshell Crab, Baby Spinach, Onion, Sous-vide Egg	
Iberico Cabecero Risotto	780
Button, Enoki and Shimeji Mushroom, Green Asparagus, Semi-dried Cherry Tomato, Arugula, Parmesan	
Shitake Mushroom Risotto	580
Crispy Bacon, Asparagus, Semi-dried Cherry Tomato, Spring Onion, Garlic, Parmesan, Thyme, Italian Parsley	
Kimchi Rice	440
US Angus Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg	
Pork Adobo	480
Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Spring Onion	
Nasi Goreng Prawn	420
Basil Pesto, Coconut, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg	

Prices are VAT inclusive and will be subjected to 10% Service Charge

BREAKFAST MENU

EGG

-  **Three-Egg Omelette** 510
Mushroom, Roasted Tomato, Green Salad, Rye Bread

- Big Breakfast** 550
Fried Egg/Scrambled Egg, Homemade Iberico Bacon & Sausage, Mushroom, Roasted Tomato, Rye Bread

- Pan de Guérande de Sal Benedict** 490
Home Cured Smoked Salmon, Hollandaise Sauce, Green Salad

BREAD

- Croque Madame** 580
Iberico Loin Ham, Comte Béchamel, Brioche, Fried Egg, Green Salad

-  **Brioche French Toast** 420
Rosella Water Pear Compote, Cookie Crumble, Cream Cheese Ice Cream


-  **Avocado Smash** 390
Poached Egg, Feta, Arugula, Basil Oil, Capers, Dill, White Rye Bread

- Salmon Bagel** 490
Home Cured Smoked Salmon, Sesame Bagel, Cream Cheese, Red Onion, Mesclun, Capers

- Beef Pastrami on Rye** 550
Home Smoked Pastrami, Pommery Honey Mustard, Coleslaw, Truffle Potato Chips

BREAKFAST IN BREAD

Served in our homemade sourdough bread bowl, packed and overflowing with all your favorite breakfast staples. A complete meal!

-  **Vegetarian** 450
Ratatouille, Cheese, Egg

Original


Spinach, Onion, Mushroom, Tomato, Sausage, Iberico Bacon, Cheese, Egg

- with Smoked Salmon** 560
- with Homemade Iberico Loin Ham** 490

BREAKFAST BOWL

-  **Chia Pudding** 460
Almond Milk, Bourbon Vanilla, Honey, Granola, Mixed Berries, Banana

-  **Pitaya Bowl** 450
Dragon Fruit, Blueberry, Banana, Coconut Water, Homemade Granola, Yogurt

-  **Green Bowl** 490
Kale, Spinach, Avocado, Banana, Mango, Yogurt, Kiwi, Homemade Granola

-  **Raw Cacao & Banana Smoothie** 370
Almond Milk, Mango, Chocolate Chips & Nibs, Homemade Granola, Mixed Berries, Chia

RICE BOWL




- Kimchi Rice** 440
US Angus Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg

- Smoked Bangus Rice** 330
Bangus Belly, Brown Rice, Eggplant, Garlic, Scallion, Shallots, Pickled Vegetables

- Nasi Goreng Prawn** 420
Basil Pesto, Coconut, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg

- Pork Adobo** 480
Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Spring Onion

SOUFFLÉ PANCAKES * 30 mins cooking time

-  **Mixed Berries** 435
Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla
-  **Banana Caramel** 420
Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream
-  **Matcha** 460
Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream

COFFEE IN-HOUSE ROASTED

ESPRESSO

Available Beans:

HIROBLEND

Our flagship Hiro Blend is a balance of aroma, body and flavor all in one with a fruity taste. This delicious well-rounded coffee is roasted medium-dark with a rich flavor and smooth, clean finish.
ORIGINS: Brazil, Ethiopia, Indonesia

MIDNIGHTBLEND

The Midnight Blend is full-bodied with a very rich and bold flavor and almost no acidity. Our darkest roast yet, this intense and deep blend will be a favorite among dark coffee lovers.
ORIGINS: Brazil, Guatemala

Black ristretto, espresso, americano	130
White macchiato, café latte, cappuccino, café mocha, caramel macchiato	150
Iced americano, latte, mocha, caramel macchiato	150
Decaf Option Ethiopia Sidamo	add 30
Extra Shot	add 90
Beans by the Bag 200g.....	Hiro Blend 450 / Misty Valley 550 / Mimi Blend 450 / Midnight Blend 400 / Decaf 500

FILTER

Batch Brew House Blend	130
Cold Brew single origin steeped in small batches	Ethiopia Misty Valley 160
Kalita 101 check today's single origin and blend availabilities	160

Tea earl grey, green, black jasmine, chamomile, English breakfast, finest, peppermint, mixed berry	85
Matcha (Hot / Iced) latte, cappuccino, espresso, caramel	160

JUICE & SODA

Soda coke regular, coke zero, royal, sprite	80
Fresh Juice orange, pineapple, calamansi	110
Iced Tea	110
Bundaberg ginger beer, lemonade, sarsaparilla, apple cider	170
Yuzu Soda	180

SHAKE

Choco Vanilla	120
Mango	120
Watermelon	120

WATER

Bottled Water	70
Acqua Panna / San Pellegrino	170
Soda / Tonic Water	100

BEER

Corona	240
Hoegaarden	240
Stella Artois	220
San Miguel Light	110
San Miguel Pale Pilsen	110
San Miguel Super Dry	130
Heineken	120
Heineken Silver	150
Kirin	150

HOUSE WINE

RED	
Viña Casablanca Cefiro Cab Sauv	350/1,750
Viña Casablanca Carmenere	350/1,750
WHITE	
Smoking Loon Sauvignon Blanc	350/1,750
Pepperwood Grove Chardonnay	330/1,600

KOMBUCHA

Cherry Plum / Lemon, Lime & Mint / Apple Crisp / Ginger Lemon	200
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DESSERT

SOUFFLÉ PANCAKES *30 mins cooking time

Mixed Berries	435
Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla	
Banana Caramel	420
Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream	
Matcha	460
Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream	

CAKES

Dulce de Leche Cheesecake	250 / 2,300
Matcha Torte	330 / 3,100
Dark Chocolate Cake	260 / 2,900
Passion Fruit Cheesecake	195
Plaisir Sucre	325
Opera	295
Dome Chocolate Hazelnut	285
Banana Caramel Choux	175
Banana Pumpkin	195

ICE CREAM

Chocolate / Vanilla	150
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COOKIES

Dark Chocolate Sea Salt	99
Double Chocolate	99
Chocolate Caramel	99
Chocolate Walnut	99

INTL COCKTAILS

Amaretto Sour	280
<i>Disaronno, Sweet & Sour</i>	
Whiskey Sour	350
<i>Whiskey, Sweet & Sour</i>	
Screw Driver	300
<i>Vodka, Orange Juice</i>	
Tom Collins	350
<i>Gin, Soda</i>	
Red Sangria	350
<i>Red Wine, Brandy, Fresh Fruits</i>	
White Sangria	350
<i>White Wine, Brandy, Fresh Fruits</i>	
Margarita	280
<i>Tequila, Triple Sec, Sweet & Sour</i>	
Mojito	300
<i>White Rum, Lime Juice, Mint Leaves</i>	
Rum Coke	230
<i>Rum, Coke</i>	
Tequila Sunrise	280
<i>Tequila, Orange Juice, Grenadine</i>	
Bullfrog	350
<i>Vodka, Fresh Lemonade</i>	
Old Fashioned	350
<i>Whiskey, Angustura Bitters</i>	
Black Russian	300
<i>Vodka, Coffee Liqueur</i>	
White Russian	300
<i>Vodka, Coffee Liqueur, Cream</i>	
Negroni	400
<i>Gin, Campari, Vermouth</i>	

HAND CRAFTED

Yuzu Gin	400
<i>Yuzu Juice, Gin, Yuzu Peel</i>	
Salvia Oro Sour	350
<i>Rosemary Infused Rum, Martini Rosso, Citrus Juice, Oleo Saccharin</i>	
Tropical Temptation	350
<i>Bacardi, Salted Caramel Popcorn, Coconut Cream, Pineapple Juice</i>	
Shrub el Mango	350
<i>Soju, Mango Shrub, Lemon Juice</i>	

MOCKTAILS

Ginger Breeze	220
<i>Apple Juice, Ginger, Cinnamon Syrup, Lime</i>	
Mango Masala	220
<i>Mango Shrub, Pineapple Juice, Garam Masala</i>	
Raspberry Bubble	220
<i>Raspberry, Vanilla, Apple Juice</i>	

GIN

Tanqueray	160 / 1,600
Bombay Sapphire	190 / 1,900

RUM

Bacardi White	1,000
Bacardi Gold	140 / 1,100

VODKA

Absolut Blue	170 / 1,300
Belvedere	3,400
Grey Goose	3,400

COGNAC / BRANDY

Carlos I	220 / 2,300
Hennessy VS	3,600
Hennessy VSOP	7,000

TEQUILA

1800 Reposado	3,150
1800 Añejo	4,100
Patron Añejo	5,750
Patron Silver	5,100
Patron XO	3,000
Jose Cuervo Gold	170 / 1,500

WHISKEY

Jack Daniel's	190 / 2,200
Jack Daniel's Gentleman	3,700
Jack Daniel's Single Barrel	6,800

IRISH WHISKY

Jameson	2,100
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SCOTCH WHISKEY

Johnny Walker Black	195 / 2,200
Johnny Walker Double Black	3,500
Chivas 12 Years	1,990
Chivas 18 Years	5,050
Macallan 12 Years	9,900

SINGLE MALT WHISKEY

Glenmorangie 10 Years	450 / 4,400
Glenlivet 15 Years	5,500
Glenlivet 18 Years	9,550
Glenfiddich 12 Years	4,100
Glenfiddich 15 Years	5,500
Glenfiddich 18 Years	8,000