



ALL DAY DINING MENU

Eggs Benny 25

Perfectly poached eggs with smoked salmon, sliced avocado, cherry tomatoes, and hollandaise sauce, elegantly served on toasted English muffins.

Nutella-Stuffed French Toast 17

Golden French toast filled with Nutella, accompanied by seasonal fruits, maple syrup, and a scoop of creamy ice cream.

The Little Big Breakfast 27

A hearty combination of scrambled eggs, chicken sausages, sautéed kale, beef bacon, roasted tomatoes, and sourdough toast.

Smoky Beef Pastrami Sandwich 27

Premium beef pastrami layered with pickles, mustard, and melted Swiss cheese on toasted sourdough bread, served with fries.

Chicken & Avocado Sandwich 23

Tender grilled chicken paired with creamy avocado, served between artisan bread for a balanced and flavorful bite.

Classic Chicken Caesar Salad 23

Crisp romaine lettuce, smoked chicken, parmesan shavings, poached egg, and golden croutons tossed in a creamy Caesar dressing – a timeless favorite.

Chicken Tikka with Herbed Saffron Rice 25

Grilled chicken in a rich tikka masala sauce, complemented by aromatic herbed saffron rice and a refreshing mint yogurt.

Curry Laksa Bowl 20

Yellow noodles immersed in a fragrant curry broth, enriched with chicken, eggplant, long beans, tofu, beansprouts, garnished with sambal and microgreens.

Smashed Burger 27

Juicy smashed beef patties layered with melted cheese, caramelized onions, sliced pickles, toasted buns, served with french fries and aioli sauce.

Salted Egg Yolk Chicken Rice 23

Crispy fried chicken drizzled with salted egg yolk sauce, served with Asian slaw, steamed rice, and a perfectly fried egg.

Fusion Beef Ragu Pasta 27

Handmade pasta in a rich beef ragu sauce, topped with a sous vide egg and a delicate Asian slaw for a fusion of flavors.

Nasi Lemak Chicken Rendang 23

Fragrant coconut rice, tender chicken rendang, spicy sambal, a fried egg, and the dream team of peanuts, anchovies, and cucumber. Malaysia on a plate.

Tropical Acai Bowl 19

A refreshing acai blend topped with fresh berries, banana slices, crunchy granola, and a drizzle of honey – a wholesome start to your day.

DESSERT

Soft Ice-Cream of the Day 7

Pistachio, Vanilla, Earl Grey, Matcha



COFFEE-BASED CREATIONS

	H	C
Latte	12	13
Cappuccino	12	13
Americano	10	11
Spanish Latte	14	15
Caramel Macchiato	14	15
Dirty Matcha	14	15
Crème Brulée Latte	15	16
Brown Sugar Banana Latte	-	15
Homemade banana syrup, cold foam, espresso		
Affogato	-	13
Mont Blanc	-	15
Cold brew, vanilla foam, and a hint of orange zest – a sophisticated pick-me-up.		
Fizzy Passionfruit	-	15
Americano		
Passionfruit syrup, sparkling soda, and espresso collide for a refreshingly bold drink.		

Add-ons: Oat/Almond
Milk option: +RM3
Extra espresso: +RM3

NON-COFFEE SELECTIONS

Fresh Juices	13
Choose from watermelon, orange, or cucumber – <i>nature's best, freshly squeezed.</i>	
Watermelon Go	15
A tropical mix of watermelon, mango, syrup, and fresh mint leaves.	
Cucumber Pressé	15
Cucumber juice, Sprite, lemon, sour plum, peeled cucumber, and mint.	
Matcha Latte	14 (H) 15 (C)
Velvety matcha, perfectly whisked with creamy milk.	
Chai Latte	15 (H) 16 (C)
A warming blend of spiced tea and steamed milk.	
Yuzu Mint Fizz	14
Zesty yuzu paired with mint and a sparkling finish for a refreshing burst.	
Mad Mango	16
A creamy, tropical smoothie of mango and banana – <i>sunshine in a glass.</i>	
Avo Berry	17
Strawberry and avocado come together for a rich, fruity smoothie.	
Tea Selection	7
Peppermint, Chamomile, or Earl Grey – <i>take a moment for yourself.</i>	
San Pellegrino	18
Crisp, refreshing sparkling water – <i>Italian elegance in a bottle.</i>	
Aqua Panna	14
Refreshing still water for an enriched experience.	
Valrhona Chocolate	16
Decadent cocoa powder, hazelnut, and fresh milk, topped with chocolate shavings. Like a warm hug from Willy Wonka himself.	

