

HOOF

SINGLE ORIGIN COFFEES

TEA

MAINS

PASTRIES

DESSERTS

DRINKS

DINE-IN MENU

D CONTAINS DAIRY

G CONTAINS GLUTEN

V VEGETARIAN

V VEGAN

N CONTAINS NUTS

NEW ON THE MENU



MOZZARELLA BALL WITH GOAT CHEESE (VEGETARIAN)

crispy sourdough toast topped with mozzarella balls, creamy goat cheese, and a homemade pin-pesto sauce. garnished with confit cherry tomatoes, baby spinach, sundried cherry tomatoes, sliced mozzarella, and fresh sakura cress

ⓓ ⓖ Ⓝ



CROQUE MUSHROOM (VEGETARIAN)

brioche milk bread layered with sautéed mushrooms, fried egg, and melted scamorza cheese. topped with a rich parmesan cheese sauce, grated gruyere, and a sprinkle of chives and sakura cress, finished with a touch of dijon mayo

ⓓ ⓖ



TRUFFLE MUSHROOM BENEDICT (VEGETARIAN)

a flaky round croissant topped with sautéed mushrooms, poached egg, drop of truffle oil, and sliced red cheddar cheese. drizzled with truffle béchamel sauce, garnished with fresh truffle, chives, and sakura cress

D G





SHAKSHUKA WITH BURRATA AND GOAT CHEESE (VEGETARIAN)

toasted sourdough served with a shakshuka sauce, a fried egg, and creamy goat cheese paired with burrata. finished with sundried cherry tomatoes, roasted pine nuts, fresh coriander and parsley, a kick of togarashi and gochugaru chili flakes, pepper powder, garlic saute, a drop of green oil and zaatar, and garnished with confit cherry tomatoes

D **G** **N**



SHIBUYA HONEY TOAST

brioche bread soaked in full cream milk toasted to golden perfection, drizzled with creamy anglaise and blueberry compote, and topped with fresh blueberries. finished with a dusting of icing sugar, edible flowers, and mint leaves

(D) (G) (N)

GREEK YOGURT TROPICAL FRUITS

creamy greek yogurt layered with chia milk and a tangy blueberry compote, topped with fresh strawberries, raspberries, blueberries, and blackberries. garnished with edible flowers and refreshing mint leaves

ⓓ ⓖ



MAIZE ON ICE

a refreshing combination of black corn juice, lime juice, and strawberry syrup, served with ice cubes and garnished with dehydrated red apple



SUMMER SIPS

FLORAL HARMONY

delicate notes of sakura tea blend with the sweetness of apple honey and the aromatic touch of orange blossom water, enhanced by floral filter coffee and grape juice, and finished with edible flowers

CHOCO ORANGE TWIST (HOT/ICED)

combines rich chocolate with fresh orange juice, topped with a velvety layer of whipped cream and a hint of orange zest. finished with a dusting of chocolate powder

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SINGLE ORIGIN
COFFEES

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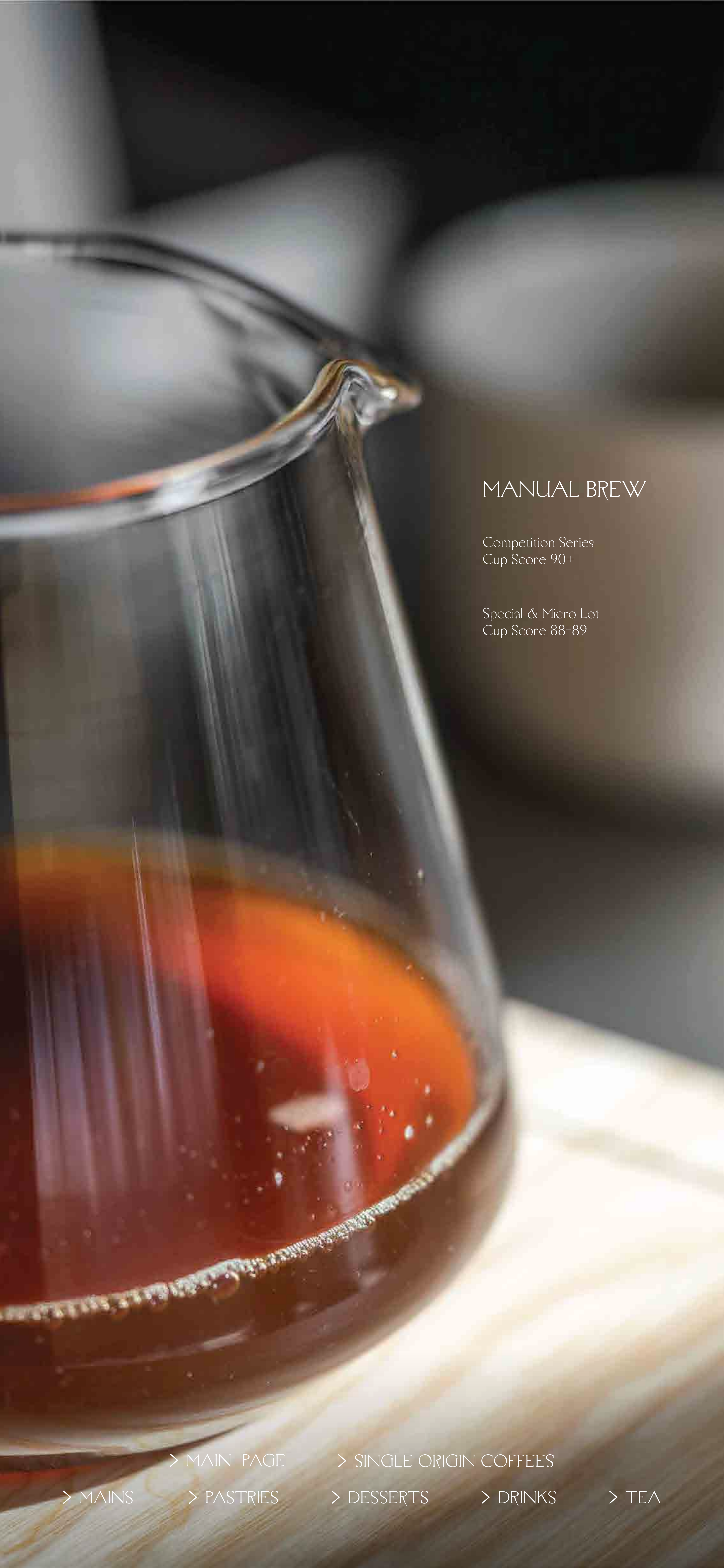
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MANUAL BREW

Competition Series
Cup Score 90+

Special & Micro Lot
Cup Score 88-89

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ESPRESSO

PICCOLO

LONG BLACK

FLAT WHITE

CORTADO

LATTE / ICED LATTE

MACCHIATO

MOCHA / ICED MOCHA

CAPPUCCINO

SPANISH LATTE /
ICED SPANISH LATTE

WHITE BREW

COLD BREW



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MATCHA LATTE/
ICED MATCHA LATTE



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TEA

Dazzling Lunar

Ginger Rooibos Masala

Fruit of the Bloom

Blue Lemongrass Pea

English Breakfast Tea

Green Tea



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MAINS



SHAKSHOUKA

traditional Middle Eastern dish
of organic eggs, tomato, egg fry
of choice, Kashmiri butter, and
zaatar bread

add-on:
extra egg

D **G** **V** **N**

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FIGS & LABNEH

fresh figs with labneh sauce
on sourdough, topped with
zaatar, honey, herb oil,
and edible flowers

ⓓ ⓖ Ⓥ Ⓝ



GRILLED AUBERGINE

grilled eggplant,
grilled halloumi cheese,
sundried tomato, and parsley
on sourdough

ⓓ ⓖ Ⓥ ♡

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GARDEN AVO ON TOAST

smashed avocados,
three-way lettuce, olives,
and fresh burrata cheese;
all coupled with a sunny
side up egg resting on our
home-made sourdough
toast and drizzled with
balsamic reduction

ⓓ ⓖ Ⓥ



TRUFFLE AND EGG ON TOAST

egg n' cheese resting
on sourdough toast,
topped with truffle
mushroom shavings,
truffle oil, and edam

ⓓ ⓖ Ⓥ

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CROQUE MONSIEUR BRIOCHE

bechamel, herbs mayo dressing, Emmental cheese

choice of beef bacon or turkey,

choice of scrambled or sunny side eggs

add-on:
extra egg

D **G**



SCRAMBLED EGG TOAST

scrambled eggs on toast, with cream cheese and parmesan

add-on:
beef bacon smoked turkey

add-on

sauteed mushrooms
extra egg

D **G**

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AVOCADO AND EGG SANDO

avocado and egg sando topped with chives and parmesa

D **G** **V**



SMASH AVOCADO WITH EGG

smashed avocado toast with eggs, chives, feta cheese, and herb oil

choice poached, scrambled or sunny side up eggs

add-on:
beef bacon
smoked turkey

sautéed mushrooms extra egg

D **G** **V**



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EGG SANDO

a rich, japanese-style
egg sandwich topped with
chives

ⓓ ⓖ



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CHICKEN CAESAR SALAD

grilled chicken, beef bacon, romaine, frise, and iceberg lettuce, caesar dressing, croutons

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WARM DATE PUDDING

date pudding with date ice cream
and candied walnut

D G N E



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FRENCH TOAST

a classic dessert
paired with vanilla ice cream

ⓓ ⓖ Ⓥ



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PASTRIES

PLAIN CROISSANT

CHEESE CROISSANT



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BAKLAVA CROISSANT

croissant base filled with chopped pistachio, rose water, and orange blossom sugar syrup with honey

ⓓ ⓖ Ⓝ



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TOMATO
MOZZARELLA

ⓓ ⓖ



CARAMEL
HAZELNUT
CROISSANT

ⓓ ⓖ Ⓝ

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DOUBLE BAKED
ALMOND CROISSANT

ⓓ ⓖ Ⓝ

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DESSERTS



SAFFRON MILK CAKE

moist saffron cake sponge topped with
whipped saffron cream
and served with saffron milk sauce

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CINNAMON
ROLL CLASSIC



KINDER
COOKIE



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COFFEE BASQUE CHEESE CAKE

coffee infused cream cheese filling
with biscuit crust base

ⓓ ⓖ Ⓝ



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CLASSIC TIRAMISU

mascarpone mousse with
espresso-soaked lady
finger biscuit, topped with
cocoa powder

ⓓ ⓖ

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CHOCOLATE FONDUE

dark chocolate cake with melted chocolate filling, and vanilla ice cream

D **G**



CREME CARAMEL

creme caramel with white chocolate and vanilla sauce

D



ACAI

mixed berries, banana, granola

add-on:
fruit
granola
peanut butter
yogurt

V **N**

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CHIA SEED AND COCONUT CHEESECAKE

cheesecake,
berry compote,
cheesecake crumble

ⓓ ⓖ



MIX SPICE HONEY CAKE

honey biscuit,
dulche de leche,
burnt honey,
whipped cream

ⓓ ⓖ Ⓝ



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DRINKS

TROPICAL BLOOM

double ristretto, mango & passion fruit reduction, orange blossom, honey



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AQUA

A vibrant blend of ginger, herbaceous notes of fresh basil, and citrusy kick of lemon squeeze. It's delicately balanced with the subtle essence of lemongrass and a touch of natural sweetness from honey



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THE ILLUMINATE

a mixture of coffee,
chamomile tea,
and passion fruit,
complemented by the
subtle sweetness of
vanilla syrup.



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ICED
CASCARA



ICED
HIBISCUS



ESPRESSO
TONIC



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GREEN
CRUSH



ORANGE
JUICE



AFFOGATO



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OATS &
BERRIES



BLENDED
PISTACHIO



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HOT/ICED
CHOCOLATE



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