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ESPRESSO (RISTRETTO)

Reg coffees: double ristretto / Lrg coffees: double espresso.

ΜΑССΗΙΑΤΟ

LONG BLACK

PICCOLO

CAPPUCCINO

FLAT WHITE

LATTE

FLAVOURED LATTE Caramel / Mocha / Hazelnut / Tiramisu

ORGANIC CHOCOLATE

MUDDY BUDDY (COLD 4oz white)

PREMIUM HOT TEA (POT FOR 1)

Royal Breakfast / Earl Grey / Camomile / Fruit Basket / Melon Green / Ginger Lemon

SOFT DRINK Coke / Coke Zero / Sprite

HABITAT FUSION TEA Lychee / Peach / Longan

LEMON-UP

HOME BREWED LEMON TEA

FRESHLY SQUEEZED JUICE Green apple / Red apple / Orange / Carrot (A mix of 2 choices at max)



LIQUIDS + DESSERT

ARTISANAL ICE CREAM

 $1\,/\,2\,/\,3$ scoop(s) of ice cream Check with our friendly staff for the available flavours.

AFFOGATO

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Artisanal ice cream with espresso

BELGIAN WAFFLE COMBO

With 1/2/3 scoop(s) of ice cream

DARK CHOC WAFFLE COMBO

With 1/2/3 scoop(s) of ice cream

PLAIN BELGIAN WAFFLE

With butter, chocolate sauce & maple syrup

PULUT HITAM PUDDING

Homemade black glutinous rice cake pudding with artisanal fresh coconut ice cream & coconut shavings. *(Subject to availability)*

PICK A DATE

In-house warm sticky date pudding, cream butterscotch & vanilla bean ice cream. Honest and Rich. *(Subject to availability)*

CAKES & MORE TREATS

Check the front display for more !



LIQUIDS + DESSERT

KING'S SALAD

Romaine lettuce & cherry tomatoes topped with streaky bacon bits, shaved parmesan & seasoned croutons. Dressing: Olive oil, salt & pepper / Caesar / Balsamic

LEAFY GRAIN SALAD

Chilled garlic prawns, brown rice, couscous, baby spinach, poached mandarin, walnuts, grated cheese with lemony orange vinaigrette.

POUTINE

Fries topped with homemade brown sauce, melted cheese and smoked parmesan.

HELLO TRUFFLE

All time favourite home seasoned truffle fries dressed with fine grated parmesan.

HE WILL GUIDE YOU

Personal oven-baked shepherd's pie served with chips (Please allow at least 15 minutes).

CHICKEN POPS

Crispy cajun chicken nibblets with house honey mustard dip.

HOUSE-MADE CHURROS

Crispy soft fried dough fritters coated with cinnamon sugar and served with Chef's warm chocolate ganache.





HABITAT HAM & CHEESE

Honey baked ham with a generous spread of cheese and baby spinach.

CHICKEN SHREDS

Shredded herb chicken fillet, toasted cheese, tomatoes and black olives.

WHOLEMEAL BLT

Grilled streaky bacon, melted mozzarella, seasoned tomatoes and lettuce.

OPEN-FACED SMOKED SALMON

Toasted sourdough with cream cheese spread, red onion, smoked salmon, tomatoes and honey dijon mustard dressing.

BBQ PULLED BEEF (NEW)

9 hours slow cooked beef marinated in our house bbq sauce over a artisanal multigrain toast and cajun fries.



BRUNCH HOURS: All Day from opening till 9.30pm

BIG BEN

Eggs scrambled, maple glazed bacon, toast, 100gm chicken sausage, grilled tomato, mini potato pancakes.

EGGS BENEDICT

Eggs poached, honey shaved ham, wilted baby spinach, bell peppers, toast, homemade citrus hollandaise sauce. Change Ham to Maple glazed bacon/Smoked salmon : add \$3

THE SHROOMS (V)

Eggs poached, sauteed button & shiitake mushrooms, brioche toast, homemade citrus hollandaise sauce.

TRUFFLE SALMON SCRAMBLED

Eggs scrambled infused with white truffle, fresh salmon chunks, multigrain toast, spiced potatoes.

STUFFED BERRIES HOTCAKE

Baked hotcake, stuffed cream cheese, mixed berries, sunflower seeds, pumkin seeds, crushed walnuts (Please allow at least 15 minutes).

MAMA'S BANANA PANCAKES

Fluffy house batter pancakes, caramelized bananas, crushed walnuts, cranberry jam.

OATS & NUTS BOWL

House made toasted honey oats, assorted nuts, greek yogurt, sunflower seeds, mixed berries, cinnamon, maple syrup.

EGGS TOMATO RELISH

Baked eggs, tomato sugo, streaky bacon, baby spinach, beans, peppers, country sourdough toast. Eggs: Runny / Scrambled

SCRAMBLED RED CHILLI EGGS

Chopped ham, toast, eggs scrambled, spring onion, red chilli, bacon, parmesan, dollop of sambal chilli.



TRUFFLE AL FUNGHI (V)

Creamy truffle wild mushroom pasta with baby spinach.

SMOKED SALMON MATCHA PESTO

Savory green tea cream pesto pasta with smoked salmon.

СНІСК ВО

Thick house made chicken bolognese sauce with spaghetti and black olives.

CHEESYNARA

Light cream cheese pasta served up with chicken sausage & fresh bacon.

OCEAN LINGUINE 🛩

Grounded black pepper seafood aglio olio tossed with white wine.

TAKE SHIITAKE (V) 🗡

Sauteed wild mushrooms aglio olio linguine.

CHILLI CRAB LINGUINE 🛩

House made chilli crab sauce pasta with crab chunks & fried mantous.

GRILLED TERIYAKI SALMON

Butter tossed pasta and a tender crumb battered grilled salmon fillet with honeyed teriyaki sauce.

