WE SERVE ALL-DAY BREAKFAST, PASTA, PANCAKES & MORE.
HIGH FIVE TO GREAT FLAVOURS

"NO PORK, NO LARD"
**STEP 1**

**CHOOSE A BATTER**

Pick your favourite flavours, get creative with fun shapes, sizes and express yourself!

$8.50 / bottle (8oz)

*CHOOSE A BATTER*

**BATTER UP!**

- **PEANUT BUTTER**
  - Pecan $2.50
  - Toasted Almond $1.80

- **PANDAN**

- **BUTTERMILK**
  - White Chocolate Chip $2
  - Blueberry $3

- **Hazelnut** $2.50

- **CHOCOLATE**
  - Raspberry Jam $2.50
  - Dark Chocolate Chip $2

- **Granola** $2.50

- **Dried Pineapple** $1.80
STEP 2

PICK YOUR FIXINS’ & TOPPINGS

Make your own combination, play with your imagination and decorate your pancakes.
For the best result, add toppings after pancakes are cooked, and enjoy your meal!
ALL-DAY BREAKFAST

SLAPPY CLASSIC BREAKFAST

A hearty breakfast of turkey bacon, chicken ham, scrambled eggs, chicken sausage, breakfast potato and grilled tomato, served with toast.

$21
Country Fried Chicken

Hand-battered fried chicken topped with country gravy, served with breakfast potato and scrambled eggs.

$18
DIY OKONOMIYAKI

Bring out your hidden okonomiyaki chef skills!

FULL SET
Buttermilk Batter, Cabbage, Spring Onion, Prawn, Squid, Chicken Ham, Mayonnaise, Okonomiyaki Sauce

ADD-ON
Prawn $6
Squid $5
Chicken Ham $3

$27
SMOKED TROUT BENEDICT

Poached coral egg wrapped with smoked trout served alongside avocado, breakfast potato and caper.

$ 19
Smoked Trout $6
Breakfast Potato $3.50
Toast (Sourdough) $3  
Toast (Brioche) $3
BBQ Chicken Wings $9.90 (3pcs)
Mushroom Soup $8
Pumpkin Soup $8
PASTA & MAINS

Carbonara with Egg

Have a fiesta with our creamy pasta topped with chicken ham, turkey bacon, onsen egg and parmesan.

Chef’s Recommendation

$18
Seafood Aglio Olio

Spaghetti sautéed with squid, prawn, scallop and chilli flakes for a delightful taste of the ocean.

Chef’s Recommendation

$20
Mushroom Aglio Olio
Spaghetti sautéed with roasted mushroom, aromatic garlic-infused olive oil and chilli flakes.

$ 16

Spaghetti Beef Bolognese
Tangy minced beef Bolognese sauce tossed with spaghetti. Topped with grated parmesan for a cheesy finish.

$ 17
Beef Rendang Pasta
Tender beef rendang topped with cherry tomato and kaffir lime zest for that extra citrus kick.

$ 20

Macaroni and Cheese
Baked macaroni topped with creamy melted cheddar, mozzarella and parmesan. A comforting favourite for kids and adults!

$ 17
Traditional Hungarian beef goulash simmered with root vegetables. Sourdough bread served on the side as the perfect complement.

$ 25 (2pax) / $ 18 (1pax)

**Beef Goulash**

**CHEF’S RECOMMENDATION**

Goulash is not a stew! It is actually a soup in its native Hungary.

**DID YOU KNOW?**
Pacific White Fish and Chips
Crispy battered Pacific white fish fillet with fries and homemade coleslaw served on the side.
$ 23
Fizzy Lemonade
Freshly squeezed lemon juice and soda with fresh lemon slices.

Lavender Lemonade
Freshly squeezed lemon juice and soda with lavender flower.

Ultraviolet Berry Lemonade
Freshly squeezed lemon juice with blue pea flower.

Strawberry Lemonade
Freshly squeezed lemon juice and soda with fresh strawberry.

Yuzu Lemonade
Freshly squeezed lemon juice, yuzu juice and soda with yuzu jam.

Pink Thyme Lemonade
Freshly squeezed lemon juice and soda with grenadine syrup.

Grapefruit Pomelo
Fizzy soda, grapefruit and passion fruit juice with fresh pomelo.

Oolong Milk Tea with Grass Jelly
Oolong tea with fresh milk and grass jelly.

Southern Iced Sweet Tea
A blend of earl grey and english breakfast tea topped with mint leaf.

Homemade Iced Lemon Tea
Freshly squeezed lemon juice and fragrant black tea leaves with fresh lemon slices.

Juice
Orange / Apple / Lime / Yuzu $5

Soft Drink
Coke / Coke Light / Sprite / Ginger Ale $4.50
Bundaberg Ginger Beer $5
San Pellegrino Sparkling Water (500ml) $7
Oxygenated Water $1.50
TEA
Gyokuro Green Tea / Earl Grey / English Breakfast / Chamomile $ 5

COFFEE
Americano $ 4.50
Espresso $ 4.50
Double Espresso $ 5
Latte $ 5.50
Cappuccino $ 5.50
Mocha $ 5.50
Hot Chocolate $ 5.50

BEER BY THE TAP
Tiger Draft Beer
Singapore, ABV: 5%
(glass) $ 10
(jug) $ 28
(tower) $ 68

BOTTLED BEER
Lindemans Pecheresse (Peach) $ 12
Belgium, ABV: 2.5%
Lindemans Cassis (Apple) $ 12
Belgium, ABV: 3.5%
Bavik Super Pils $ 15
Belgium, ABV: 5.2%
Monk’s Stout Dupont $ 18
Belgium, ABV: 5.2%
Futile Purpose Cucumber Pilsner $ 16
Vietnam, ABV: 4.8%
St. Bernardus Wit $ 18
Belgium, ABV: 5.5%
Royal Jamaican Ginger Beer $ 17
Jamaica, ABV: 4.4%
Blue Star Wheat Beer $ 15
USA, ABV: 4.5%

WINE BY BOTTLE
La Minga Cabernet Sauvignon / Merlot, Chile $ 42
La Minga Sauvignon Blanc, Chile
Roche Mazet Chardonnay, France $ 42
Roche Mazet Cabernet Sauvignon, France $ 42