



MENU

ate

SAIDULAJAB

customisations are at the discretion of the bar/kitchen
please ask our servers for vegan options | do inform your server in
case of any allergies or aversions | government charges as applicable
we levy a 10% discretionary service charge

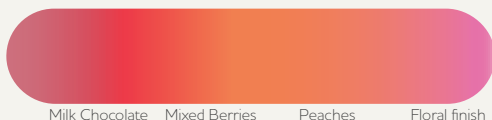
Slow brewing is a practice that encourages a slower approach to brewing specialty grade coffee beans in everyday life, involving extraction at a leisurely pace using manual brewing techniques.

It helps you identify tasting notes and develop a nuanced perspective towards specialty coffee. Ask our team for available bean options.

KNOW YOUR COFFEE

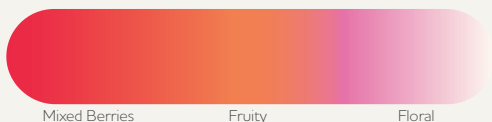
• HOUSE BLEND - RASPBERRY BERRET

best goes with: espresso based milk beverages



• RARE MICROLOT-RATNAGIRI ESTATE ★

best goes with: manual brews, espresso & all black coffees



FLAVOUR PROFILE

step 2: choose your slow coffee brewing style



aero
press



origami | V60 ★

hot

	house blend	rare microlot
Espresso A concentrated Shot of Arabica Coffee	190	220
Espresso Macchiato Espresso, dash of Milk and Microfoam	220	-
Americano Espresso, Hot Water	220	260
Magic Ristretto , Thinly Textured Milk	240	280
Flat White Milky concoction of Espresso and textured Milk	240	280
Cappuccino Creamy coffee made up of Espresso and Thick Textured Milk	240	280
Mocha Creamy coffee made up of Espresso, Chocolate Ganache and Thick Textured Milk	320	-
Matcha Latte Ceremonial grade matcha, Thick Textured Milk	350	-
Chai Latte Aussie Style, a perfectly blended mix of earl grey, chai spices & textured milk	240	-
Manual Brew (V60/ Aeropress) Smooth & Delicate coffee brewed in the choice of aeropress/ V60	260	300

iced

	house blend	rare microlot
Iced Latte Espresso poured over milk & ice rocks	260	300
Iced Black Espresso poured over ice & water	220	260
Iced Mocha Espresso stirred with cold milk + melted callebaut chocolate	320	-
Iced Choc Cold Milk + melted Callebaut Chocolate, shaken with ice	340	-
Iced Matcha Ceremonial grade matcha, Textured cold milk	360	-
Iced Pourover Flash chilled coffee using a V60	260	300

craft coffee

Osaka Latte ★

A japanese styled coffee with subtle sweetness, tested & approved in Osaka.

320

Irish Cortado ★

A concentrated Shot of baileys & espresso, topped with microfoam

340

Butterscotch Latte (iced available) ★

Cafe latte blended with homemade butterscotch syrup, topped with cinnamon, served with a s'more

320

Lavender Latte (iced available)

Espresso, Lavender milk poured over ice rocks

340

fizzy coffee

Grapefruit Coffee Tonic

Espresso | SVAMI Grapefruit Tonic Water

300

Pom Pom Coffee Tonic

Espresso | Grenadine | SVAMI Ginger Ale | OJ

320

Mango Coffee Fizz ★

Cold brew coffee | Mango sauce | Apple cider syrup | Tonic water | Crispy vanilla sable

360

cold brew

House Blend

Our house blend cold brew with low acidity brewed for 24 hours in chilled water featuring notes of nuts & chocolate

280

Rare Microlot ★

A limited edition smooth AF cold brew with low acidity brewed for 20 hours in chilled water

320

Saigon Sweet Cloud

foamed up cold brew with condensed milk and a dash of maple

360

affogato

420

Salted Caramel

cacao

S'more ★

hot chocolate ★

340

not coffee

Strawberry Fields ★

Strawberry Syrup | Soda | Mint and Basil Leaves | Balsamic Vinegar

340

Tropical Jungle ★

Guava, Passionfruit | Gingerale | Banana Chilli

340

Lavender Lemonade

Lavender Cold Brew | Lime Cordial | Soda

320

Matcha & Lemons

Matcha Syrup | Lime Cordial | CO2 | Agave

350

Roselle (iced available)

Brewed Hibiscus Iced Tea | Honey Torched Cinnamon | Ginger Slice

350

smooth

450

Bananamama

Bananas + Espresso + Peanut Butter + Cacao Nibs + Chia seeds +
Option of Milk

Berrypool ★

Raspberries + Blueberries + Strawberries + Banana + Goji Berry + Dry
Cranberry + Beetroot + Yogurt + Honey

Energy

Bananas + Activated Figs + Cacao Nibs + Organic Honey + Option of
Milk

Calm

Raspberries + Banana + Dates + 55% cocoa + Ashwaganda powder +
Honey + Option of Milk

MangO ★

Mango + Passionfruit + Banana + Yogurt + Mix Seeds + Option of milk

cake shakes

410

Coffee Bite

Mocha cream, Hazelnut milk, Espresso, Honeycomb

Evil Genius

Thick chocolate, Peanut butter milk, Honeycomb

MOO Ft. Mango ★

Mango Coulis, Fresh mango, Vanilla Gelato, Dulce de leche, Milk

cold pressed

Citrus of the Season ★

390

Apple + Citrus

390

Heart Tonic

390

Pineapple + Coconut Water

390

Watermelon

390

rtd

Kombucha++ on tap by Krishi Cress

320

Diet Coke/ Coke

150

SVAMI drinks

170

Red Bull

250

water

Perrier

220

Whatr

120

all day breakfast

eGGs



Turkish Eggs ● ★

Two poached eggs on thick garlicky yogurt, dukkah, sundried tomato, smoked chilli garlic butter served with a flaky parotta

525

Akuri & Bread ●

Spicy parsi style soft scramble with fried onions & green chilli served with a soft onion seed wreath bread

525

ate Eggs Bennie ● ★

Two soft brioche buns topped with sauteed mushrooms, soft poached eggs & hollandaise. **smoked chicken - 100**

525

Ultimate Brekkie Board ● ● ★

Toasted sourdough slice, Sunny Side Up eggs, Chicken Sausage, Grilled Cherry Tomato, Hashbrowns, Sauteed Mushrooms, Side Salad, Guac, fresh Orange Juice, spicy ezme. **bacon - 180**

695

Breakfast Bun ●

Milk bun, mushroom & truffle folded omelette, onion chilli jam, red pepper relish, potato hashbrown, cheese slice & rocket.

475

sweet

Banana Bread Pancake ●

Warm banana bread pancake with coffee mousseline, dark chocolate mousse, peanut butter streusel, meringue & honeycomb.

525

Yoghurt Parfait Bowl ●

Vanilla baked yogurt with macerated blackberries & blueberries, pineapple, seasonal fresh fruit, honey & coconut granola with mixed super seeds.

425

Apple Pie Croissant French Toast ● ★

Warm vanilla croissant french toast topped with maple syrup sauteed cinnamon apples, raisins & custard.

495

French Toast with Hazelnut Praline ● ★

Cornflakes crusted brioche french toast filled with house made hazelnut praline, hand smashed berries, meringue & vanilla custard.

495

Hotcakes ● ★

Stack of 3 fluffy vanilla pancakes layered with blueberry, blackberry & vanilla custard, honeycomb, mixed berry compote.

575

croissant



Twice Baked Smoked Chicken & Mornay Croissant •

A twice baked croissant with mornay, smoked chicken, pickled paprika & mozzarella.

425

Twice Baked Mushroom, Truffle & Cheese Croissant •

A twice baked croissant with mornay, Truffle sauteed mushrooms & basil

395

ate Croissant Sandwich ● add bacon - 180

Caramelised onion cream cheese, roma tomatoes, salad greens, smoked chicken, avocado, sunny side up egg inside a butter croissant.

475

Plain Croissant •

Traditional Plain Croissant

200

Twice Baked Almond & Cinnamon Croissant • ★

Almond & cinnamon frangipane piped into a croissant, baked, topped with almond flakes.

285

Twice Baked Strawberry & Dark Chocolate Croissant •

Twice baked butter croissant with almond frangipane, Strawberry & Dark chocolate.

285

Twice Baked Double Chocolate Croissant •

Twice baked butter croissant with Cocoa almond frangipane & dark chocolate chunks with cacao nibs.

285

Tiramisu Croissant ● ★

A butter croissant soaked with our in-house Bailey's then layered with a rich coffee mousseline & finished with toasted hazelnuts & vanilla feuilletine

345

Mango Cheesecake Croissant ● ★

A croissant layered with Mango cremeux, Vanilla bean custard, Vanilla Cheesecake chunks, Fresh mangoes & Vanilla feuilletine.

350

bagels



Everything bagel with cream cheese •

An everything bagel smeared with truffle cream cheese.

325

Everything bagel brekkie sandwich ● ★

An Everything bagel smeared with whipped cream cheese, topped with mixed greens, fresh tomatoes, cheese & a sunny side up egg.
add grilled smoked chicken - 80 | bacon - 180 •

395

Za'atar bagel sandwich •

Our Za'atar bagel with seasonal hummus, smoked red pepper spread, herbed feta balls, tomato & mixed greens.

375

tartines



The OG Chicken & Hummus •

Seasonal hummus topped with sumac smoked chicken, confit cherry tomato, feta, greens, paprika, hazelnuts on toasted organic sourdough

425

Mediterranean Falafel Tartine •

Tzatziki, crisp lettuce, pickled cucumber, beets & onion, two bean falafel, garlic toum, sesame & paprika on toasted organic sourdough.

425

Avo, Shrooms & Tomato Tartine •

Guacamole on sourdough with a balsamic glazed mushrooms & trio of tomato, feta & mixed seeds.

450

Avo, Hummus & Chicken Tartine •★

Guacamole on a sourdough with seasonal hummus & cilantro lime chicken, mixed seeds, dried cranberries.

450

sammies



Pesto & Grilled Veggies •

Mushrooms, bell peppers, sundried tomato & onion layered with zucchini, basil pesto & cheese, grilled in milk bread.

495

Meatballs & Marinara •

Lamb meatballs, spicy marinara, basil & cheese grilled in milk bread.

525

Katsu Sammie •★

Crispy chicken katsu, kewpie, iceberg, purple cabbage, pickles, spring onion, sriracha, in-house kimchi in milk bread.

525

Chicken, Coriander & Chilli •

Coriander chicken, chimichurn, whole grain mustard, cheese, onion & green chilli jam, grilled in milk bread

525

add ons

smoked chicken	80
sunny side up	60
chicken sausage	70
hashbrown	40
crispy bacon	180

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small plates



Chip & Dip • 🌱

Our in-house sweet potato chips, garlic fries & corn nachos served with seasonal fruit salsa, hummus & garlic aioli.

525

Chilli Lime Fries •

Hand-cut fries tossed in our in house chilli & lime seasoning, served with tzatziki.

375

Truffle & Garlic Fries •

Hand-cut fries tossed with fresh garlic, parsley & truffle oil.

425

Cheese Crackers & Hummus •

Bean Falafel & chilli cheese crackers served with seasonal hummus & tzatziki.

445

Avo & Chips • 🌱

Zingy guacamole layered with our in-house chilli lime corn nachos, jalapenos & seasonal salsa

495

Polenta Pop • ★ 🌱

Crispy & hot polenta popcorn served with red pepper relish

425

Piri Piri Chicken Popcorn •

Buttermilk fried chicken popcorn tossed in piri piri, served with chimichurri aioli.

525

Gimbap • ★

Sticky rice, in-house kimchi, pok choy, carrots, zucchini & cucumber rolled in nori sheets. Served with a light soy & sesame dipping sauce.

add stir fried chicken 575

525

Yakitori Chicken Skewers • ★

Japanese style chicken skewers glazed with mirin, sake & soy, charred leeks.

545

Summer Veggie Rice Paper Rolls • GF (vegan)

Light rice paper rolls filled with cucumbers, carrots, peppers served with a spicy peanut dipping sauce.

525

Herbed Focaccia •

Rosemary & Garlic focaccia served with whipped cream cheese, confit tomato, basil & garlic chips, olive tapenade.

525

Gambas Pil-Pil • ★

Garlic & paprika butter, Prawns, Capers, Rosemary Focaccia.

575

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taco



Crispy Cajun Cottage cheese tacos •

Crispy Cajun Spiced cottage cheese coated in a spicy glaze with iceberg, sour cream & salsa in soft shell tacos.

475

Cuban Pulled Chicken tacos •

Slow stewed cuban spiced pulled chicken along with peppers and capers on soft shell tacos, topped with sour cream & salsa.

495

Stuffed Chile Toreados tacos •

Grilled Cream cheese filled banana peppers on soft shell tacos topped with sour cream, guacamole, iceberg lettuce.

475

Chilli Lime Chicken tacos •

Crispy chilli lime chicken tenders on a soft shell taco with sour cream, seasonal salsa, purple cabbage, iceberg & chimmichurn.

495

burgers



ate Fried Chicken Burger •

Crispy Fried Chicken, Burger Sauce, Iceberg, Pickles, Onion Jam

575

Big Bean Burger •

Three Bean Patty with sriracha aioli, fried onions, jalapenos, & salad leaves.

545

Juicy Lamb Burger •

Double juicy lamb patty, cheese, aioli, onion and chilli jam, chimmichurri & salad leaves.

595

★ favs GF gluten free ● contains egg ● veg ● non- veg

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large plates & bowls



Soba noodle & Teriyaki bowl •

Soba noodles tossed in chilli garlic oil, served with gari, teriyaki mushroom, bok choy, salted peanuts, edamame, cucumber & carrot rice paper rolls.

add teriyaki chicken 625

595/625

Mediterranean Buddha bowl • GF

2 bean falafel, za'atar spiced millets, seasonal hummus, beetroot, cucumber & onion pickle, char grilled broccoli, purple cabbage slaw, feta & mixed seeds - *add sumac chicken 625*

595/625

Pulled Cuban Chicken & Red Rice bowl •

Cuban spiced pulled chicken, smokey red rice, peppers & beans, spiced corn ribs, seasonal pineapple salsa, guacamole, jalapeno cilantro sour cream & our in-house crispy corn nachos.

595/625

Burrito Grilled Chicken salad •

Salad greens tossed with in-house ranch, grilled chicken, fresh salsa, grilled bell peppers guacamole, charred corn, red onions, purple cabbage & cucumber.

545

Udon, Kaffir lime, Coconut bowl •

Chilli garlic Udon noodles, crispy fried udon, edamame with chilli bean paste, purple cabbage, red peppers, bokchoy & scallions, served with a hot kaffir lime & coconut sauce. *butter garlic prawns 675 •*

595/675

Butter Garlic Millet Bowl •

Buttered garlic millet, herbed cottage cheese steak, olive tepanade, grilled zucchini, eggplant & broccoli, served with a slow cooked tomato & basil sauce.

595

Katsu Chicken & Kimchi bowl •

Sticky rice, togarashi katsu chicken, kimchi, pok choy, kewpie, seaweed, sesame, edamame, togarashi avocado, sriracha, scallions

645

Classic Aglio e olio •

Spaghetti, olive oil, black olives, garlic, parsley, chilli flakes, capers & cheese.

565

Fettucine & Meatballs •

Fettuccine, Lamb meatballs, Marinara, Parmesan

625

Truffle & Shrooms •

Penne, truffle & three cheese sauce, Mushrooms, Shiitake, Parmesan

585

Pesto Fusilli •

Fusilli, creamy basil pesto sauce, sundried tomato & Parmesan

585

Peanut Butter Cookies - Pack of Chew

120

Whole Wheat Carrot & Apple Cake

180

Boiled Chicken & Soft Scrambled Eggs

140

Pupchinos

-

