



COFFEE & TEA

TWININGS TEAS

english breakfast, earl grey, darjeeling, lady grey, green tea,
green & lemon, peppermint, lemon and ginger, chamomile



BLEND 7 - SANCHEZ

Cup characteristics: tall, dark & handsome blend.

*A full-bodied rich coffee with notes of dark
chocolate & black cherry that leaves a delicious all-round aftertaste.*

BARISTA MADE COFFEE

espresso, double espresso, macchiato, long black, latte,
flat white, cappuccino, mocha, hot chocolate

MILK SELECTION

full cream, skim, soy, oat, almond

HANDPRESSED JUCE BLENDS

rosidamu | beetroot, fennel, apple, ginger, orange

27

senikakala | carrot, rockmelon, pineapple, passionfruit

22

vatu tagi | cucumber, celery, mint, moca, lime, parsley

29



A LA CARTE

the original hand-picked mud crab omelette | chilli & papaya relish

honeymoon cakes | island honey, local banana, blueberry, macadamia streusel

twice baked gruyere souffle | roasted mushroom, mocha, chilli, parmesan

buttermilk waffle | smoked maple syrup, apple butter, cultured cream

queso fundido | papas bravas, chorizo sausage, soft egg, chili oil

shakshuka | haloumi, soft eggs, roasted capsicum & tomato sugo, crispy pita

lobster benedict | brioche, coral crayfish, roasted tomato, spinach, pea shoots, vadouvan

parma ham benedict | toasted ciabatta, parmesan custard, black olive, basil, hollandaise

eggs florentine | sourdough, lemon ricotta, beef, malabar spinach, confit garlic, hollandaise

eggs royale | potato latke, smoked salmon, salmon roe, caper, creme fraiche, herb hollandaise

truffled eggs benedict | cultivated mushrooms, ciabatta, truffle butter, truffle hollandaise

chicken dumplings | dashi broth, steamed greens, peanut-chili condiment

ginger congee | pork belly, scallop, spring onion, bok choy, dashi

jian bing | omelette crepe, bean sprout, cucumber, wombok, peanut sauce, wonton crisp, chili jam

house kimchi | rice cake, gochujang, chinese cabbage, soft boiled eggs, roasted sesame

the full english | pork or beef sausage, middle bacon, roasted tomato, mushroom, hash brown,
eggs your way – scrambled, fried or poached