

Nombre

ME NU



ALL-DAY BREAKFAST

CHOICE OF EGGS-	320
SCRAMBLED FRIED OMELETTE	
<i>Farm-fresh eggs cooked your way, served with toast and accompaniments.</i>	
NOMBRE VEG PLATTER	480
<i>A wholesome vegetarian spread with seasonal veggies, breads, and dips.</i>	
BREAKFAST BAGEL	360
<i>Soft bagel layered with cream cheese, fresh greens, and your morning fixings.</i>	
MEDITERRANEAN EGGS & LABNEH 	480
<i>Eggs served with herbed labneh, olives, and a drizzle of olive oil.</i>	
FRENCH TOAST	340
<i>Golden brioche slices dipped in egg, pan-fried, and dusted with cinnamon sugar.</i>	
GRANOLA BOWL 	340
<i>Crunchy granola with yogurt, honey, and a medley of fresh fruits.</i>	
FRUIT BOWL WITH GREEK YOGHURT	340
<i>Refreshing seasonal fruits served with thick Greek yoghurt.</i>	

SOUPS

THAI TOMATO & COCONUT BROTH	280
<i>Light and aromatic broth with tomatoes, coconut milk, and Thai herbs.</i>	
<i>ALLERGEN: Peanuts CONTAINS: Mushroom</i>	
CREAM OF BROCCOLI	290
<i>Silky broccoli soup finished with a touch of cream.</i>	
TRUFFLE POTATO & DUMPLING SOUP	340
<i>Rustic potato soup with soft dumplings and a hint of truffle and mushroom.</i>	

SALADS

CHIMICHURRI & COTTAGE CHEESE BOWL	340
<i>Grilled cottage cheese tossed with fresh greens and zesty chimichurri.</i>	
LEAFY GREENS AND VEGGIES SALAD	320
<i>Crisp seasonal greens and veggies with a sharp parmesan dressing.</i>	
QUINOA TABBOULEH & AVOCADO	380
<i>Refreshing quinoa tabbouleh paired with creamy avocado.</i>	
MEXICAN BOWL CHEESE DRESSING	400
<i>Salad bowl with veggies, beans, and a tangy Mexican cheese dressing.</i>	

SOUR DOUGH TOASTS



RICOTTA, AVOCADO & CHILLI OIL	390
<i>Creamy ricotta and smashed avocado topped with a drizzle of chilli oil.</i>	
ROASTED MUSHROOM & CREAM CHEESE	370
<i>Slow-roasted mushrooms layered over whipped cream cheese on toast.</i>	
AVOCADO AND POACHED EGGS	420
<i>Classic avocado toast crowned with perfectly poached eggs.</i>	
WATERMELON FETA MOUSSE	380
<i>Whipped feta mousse with juicy watermelon, layered on crisp sourdough.</i>	

FRIES

CLASSIC SALTED FRIES	199
TRUFFLE AND PARMESAN FRIES	280

SMALL EATS

MUSHROOM AND CREAM CHEESE COTTAGE <i>Stuffed with rich cream cheese, served with a creamy dip.</i>	360
PEANUT CENTERED COTTAGE CHEESE BITES  <i>Crisp golden bites filled with peanut, finished with a hot honey drizzle.</i>	380
SOUTHERN FRIED OYSTER MUSHROOM <i>Crispy fried oyster mushrooms paired with a tangy sweet pickle dip.</i>	380
SUNFLOWER SEEDS MARINATED BROCCOLI SKEWERS <i>Smoky broccoli skewers glazed in sunflower seed marinade, with roasted red pepper sauce.</i>	360



SANDWICH AND BURGER

CURRIED PANEER SANDWICH	420
<i>Spiced paneer filling layered with fresh veggies in rustic bread.</i>	
MUSHROOM & FETA PANINI	420
<i>Grilled panini stuffed with earthy mushrooms, creamy feta, and fresh herbs.</i>	
KATSU TOFU SANDWICH	450
<i>Crispy breaded tofu cutlet layered with tangy slaw and katsu sauce in soft bread.</i>	
SWEET POTATO & CORN BURGER	480
<i>Patty of roasted sweet potato and corn with crunchy lettuce and zesty mayo.</i>	

PASTA

AGLIO OLIO SPAGHETTI	490
<i>Classic garlic and olive oil tossed spaghetti with a hint of chili flakes and parsley.</i>	
FETTUCCINE/PENNE ALFREDO	490
<i>Silky fettuccine or penne pasta coated in a rich, creamy parmesan sauce.</i>	
PISTACHIO & CREAMY PESTO	520
<i>Nutty pistachio pesto blended with cream and fresh basil for a unique twist.</i>	
TRUFFLE SCENTED LINGUINI	520
<i>Delicate linguini finished with aromatic truffle oil and parmesan.</i>	
ROASTED BELL PEPPER & CREAM 	480
<i>Sweet roasted peppers pureed into a smooth, cream sauce.</i>	
HEARTY VEG SOFFRITO	480
<i>A rustic medley of vegetables slow-cooked in Italian herbs and creamy base.</i>	

LARGE PLATES

JASMINE RICE BOWL

480

Fragrant jasmine rice served with stir-fried veggies, shitake mushroom and house sauces.

JERK COTTAGE CHEESE STEAK

520

Spiced jerk-marinated cottage cheese steak layered with grilled veggies, slaw, and sauces.

RISOTTO AL FUNGI

580

Creamy arborio rice slow-cooked with mushrooms, parmesan, and herbs.



CLASSIC HOT



ESPRESSO	170
AMERICANO	190
CORTADO	190
CAPPUCCINO	220
LATTE	220
FLAT WHITE	220
MOCHA	270
AFFOGATO	270

HOT TEAS

JASMINE TEA	200
LAVENDER TEA	200
HIBISCUS TEA	200
IMMUNITY BOOSTER	200
GREEN TEA	150

SIGNATURE HOT BEVERAGES

JACKFRUIT LATTE	270
HAZELNUT CAPPUCCINO	280
ORANGE MOCHA	300

HOT CHOCOLATE

CLASSIC HOT CHOCOLATE	300
COCONUT HOT CHOCOLATE	350

MANUAL BREW

MANUAL BREW: PREMIUM	400
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COLD BEVERAGES

CLASSIC COLD COFFEE	280
HAZELNUT COLD COFFEE	350
ICED LATTE	260
ICED AMERICANO	220
COLD BREW	250
VIETNAMESE COFFEE	260



COLD CRAFTED BEVERAGES

ESPRESSO TONIC	300
ORANGE COFFEE COOLER	330
TIRAMISU LATTE	350
NOMBRE BREW	300

ICED BREWED TEAS & MOCKTAILS

LEMON ICED TEA	220
BLUEBERRY ICED TEA	250
JAPANESE ICED TEA	250
CUCUMBER BASIL COOLER	250
ICE SPICE	250
THE RUBY LEAF	250

SIGNATURE COLD BEVERAGES

NOM'BREW DAIQUIRI	300
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SHAKES

BERRY PEANUT SHAKE	350
BANOFEE SHAKE	350

MATCHA

HOT MATCHA LATTE	300
ICED MATCHA LATTE	320
ICED COCONUT MATCHA	380
ICED HONEY LEMON GINGER MATCHA	380

POUR OVER

AEROPRESS	250
POUR OVER	250

