

FRUITY

70.

CHIA BOWL

Cashew nut, young coconut, tamarillo, strawberries

BURRATA

Fresh cheese, guava jam, extra virgin olive oil

CEVICHE

Fish, exotic fruits, plantains, chili-lime tiger's milk

SEASONAL

80.

TOKYO HUMMUS

Soybean and sesame dip, puffed rice seaweed crackers

RAINBOW BOWL

Vegetable confetti, mung bean sprouts, honey mustard

KFB

Korean fried broccoli, special sauce, smoked ricotta

CRISPY CHICKEN SKIN CAESAR

Cos hearts, aged parmesan, classic whole egg mayo

SAVORY BOWLS

90.

MUNG BEAN DAHL

Yellow lentils, moringa leaf, coconut sambal, soft egg

WOK-FRIED BARLEY

Edamame, cauliflower, egg, spinach, ginger, mushrooms

DRUNKARD NOODLES

Wok-fried egg noodles, tiger prawns, sprouts, chili jam

BRUNCHEN

100.

JACK & RYE

Gin cured jack fish, beetroots, cured egg, seeded rye

EGG BENNI

Smoked house slab bacon, poached egg, hollandaise

SON OF A BITCH EGG

Soft fried egg, avocado, charred corn, sweet pork

LUNCHEN

110.

BLACK BEER & CHEDDAR

Sour dough toast, black beer-cheddar cheese béchamel

TACO

Soft shell crab, avocado, sweet corn salsa, mojo verde

COLONEL BURGER

Butter-milk fried chicken, jalapeno pickles, slaw

Lil' BURGER

Grass-fed beef, bacon, egg, cheddar, tomato relish, pickles

CHARRED

120.

CHICKEN STICKS

Teriyaki, warm egg yolk, togarashi spice

Market Fish

Steamed greens, poached egg, sauce divine

PIDE

Lamb Kofta, harissa yogurt, pine nuts, tabbouleh

SWEET TREATS

60.

JACKFRUIT CREPE'

Banana, passionfruit ricotta, coffee nectar

LIME MERINGUE PIE

Lime curd, cardamom

CHEESE CAKE

Tamarillo, Old school baked cream cheese

CLASSIC ICE CREAM CONE

Simple banana gelato

CRÈME BRULÉE

Cocoa, coffee essence

SOUND BITES BOTTOM-LESS DRINK & BOOZE

CHOOSE YOUR OPTION OF OUR 2 PACKAGES
OR

NOT TAKE A PACKAGE AT ALL

PACKAGES INCLUDES FOLLOWING ITEMS
ON OUR MENU'S

NO. 01 400.

EXTRACTION

NECTAR

FERMENT

BLEND

BEER

HOUSE WINE

No. 02 700.

ALL THE ABOVE +

SID'S SHOTS

BOOZY FAVOURITES

BUBBLES

EXTRACTION 40.E-01 Apple, bitter gourd,
cucumber, lime, mintE-02 Fennel, cucumber, celery,
kale, moringa leafE-03 Starfruit, tangerine,
carrot, passion, ginger

E-04 Beetroot, carrot, apple

E0-5 Tomato, bell pepper,
pineapple, carrot, corianderE0-6 Watermelon, cucumber,
mint**NECTAR** 30.

N-01 Soursop, sugar cane, lime

N-02 Mango, sugar cane juice,
passion fruitN-03 Pink guava, sugar cane,
pineapple**INFUSION** 35.

I-01 Ginger, lemon, honey

I-02 Young coconut, jasmine

I-03 Hibiscus, black tea,
strawberry, lime, basil seeds**BLEND** 45.B0-2 Avocado, pineapple, lime,
coconut, spinachB0-3 Strawberry, banana,
Mangosteen, tangerineB0-4 Mulberry, mango, grapes,
honey, yogurt**FERMENT** 30.T-01 Jamu, turmeric,
tangerine, rootsT-04 Kombucha, avocado leaf,
sugar cane, pineapple**BOOZY FAVOURITES** 120.

Celery G&T

Aromatic gin, tonic, fresh lime

BLOODY ALICE

Spiced vodka, E-05, soy, sumac

PINK GUAVA BELLINI

N-03, PROSECCO

TANGRINE MIMOSA

Fresh press tangrine, prosecco

PORCHE SIPPER

Bourbon, mint bitters, tea syrup

SOUR SOUP MARGARITA

Tequila, N-01, sea salt

CAFÉ CON PASSION

Rum, cold-brew, passionfruit,
coconut**SID'S SHOTS** 80.

SID SAYS "RELAX"

Vodka, apple, elderflower

SID SAYS "SMILE"

Gin, strawberry, orange bitters

SID SAY "DANCE"

Tequila, avocado, wasabi

HOUSE WINE 100/400.

BY GLASS OR CARAFE 750 ml

White

Pink

Red

BUBBLES

Chandon Brut 750.

Australia 2015

BEER 40.
1945 Pilsener
Clean, crisp, refreshing

Dark Wheat
Malty sweetness

Wheat Beer
European style wheat beer

San Miguel Light
Standard light

San Miguel Pale Pilsen
Light, bitter, fresh

JING TEA SELECTION 35.
J-01 Early grey

J-02 Jade sworn green

J-03 Jasmine silver needle

J-04 Peppermint

J-05 Chamomille flower

EXPAT ROASTERS COFFEE 35.
C-01 Espresso

C-02 Macchiato

C-03 Americano

C-04 Long black

C-05 Cappucino

C-06 Latte

C-07 Flat white

C-08 Cold brew

