

THE SLOW KITCHEN

MORNING EATS 07AM-12PM

BREAD AND PASTRY

HOMEMADE CROISSANT **V**
Strawberry jam, cultured butter

TOAST **V**
Grilled sourdough or whole wheat bread from Starter Lab,
strawberry jam, cultured butter

BANANA & JACKFRUIT BREAD **V**
Fresh banana, passionfruit ricotta, coffee nectar

FRUITY

EXOTIC FRUIT **VG / GF**
A plate of seasonal fruit

SUNSHINE GRANOLA **N / V**
Vanilla yoghurt, exotic fruit, coconut parfait

OAT & CHIA BIRCHER MUESLI **VG**
Coconut yogurt, pineapple, mint

ANCIENT GRAINS PORRIDGE **N / VG**
Grapes, green apple, almonds

THE SLOW CRUMPET **V**
Roasted Bedugul strawberries, crème fraiche, vanilla

SAVORY

35. SMASHED AVOCADO TARTINE **V** 70.
Grilled tomato, whipped feta, bread, garlic, coriander

40. EGGS BENEDICT **V-OPT** 80.
English muffin, poached egg, bacon, hollandaise sauce

55. SCRAMBLED EGGS **V / GF-OPT** 90.
Green beans, salsa verde, crispy garlic, bread, parmesan

THE SLOW BREAKFAST 100.
Eggs any style, grilled bacon, hash browns,
cherry tomatoes, avocado ricotta, spicy tomato relish

45. THE SLOW RICE / NASI GORENG **V** 95.
Stir fry red rice, sunny side up, sprouts, chilli jam

60. THE SLOW NOODLE / MEE GORENG **V-OPT** 100.
Wok-fried noodles, chicken, mushrooms, vegetables, sprouts

ADDITION

EGG ANY STYLE 10.

GRILLED CHERRY TOMATOES 30.

SWEETCORN FRITTERS 40.

SMASHED AVOCADO 40.

GRILLED STREAKY BACON 40.

SLOW HASHBROWN 50.

Notes

N	- contains nuts	GF	- gluten free
V	- vegetarian	DF	- dairy free
VG	- vegan	-OPT	- dietary option

THE SLOW BAR

INFUSION

- I-01 Ginger, lime, honey
- I-02 Young coconut, jasmine scent
- I-03 Hibiscus, black tea, lime, strawberry, sugar cane, basil seeds
- I-04 Lemon leaf, earl grey tea, lemongrass, vanilla

EXTRACTION

- E-01 Strawberry, pineapple, watermelon, tangerine, coconut water, lemongrass
- E-02 Fennel, cucumber, celery, kale, starfruit, moringa leaf
- E-03 Starfruit, tangerine, carrot, passion, ginger
- E-04 Beetroot, carrot, apple, ginger
- E-05 Tomato, bell pepper, carrot, pineapple, coriander
- E-06 Watercress, cucumber, ginger, spinach, asian pear, apple, lemon

BLEND

- B-01 Strawberry, banana, mangosteen, tangerine
- B-02 Soursop, snake fruit, white pear, rambutan
- B-03 Banana, coconut, palm flower, nectar, cocoa
- B-04 Avocado, pineapple, lime, coconut, spinach, ginger

FERMENT

- F-01 Pineapple kombucha, avocado leaf, sugar cane
- F-02 Coffee kombucha, Expat coffee, maple syrup
- F-03 Green tea kombucha, butterfly pea flower, sugar cane

40.

40.

45.

40.

TONIC

- T-01 Jamu turmeric, tangerine, roots
- T-02 Activated coconut charcoal, nectar, sweet lime
- T-03 Apple, white turmeric, pineapple vinegar

JING TEA SELECTION

- English breakfast
- Darjeeling
- Earl grey
- Green tea
- Jasmine
- Chamomile
- Peppermint

EXPAT ROASTERS COFFEE

- Espresso
- Macchiato
- Americano
- Long Black
- Cappuccino
- Latte
- Flat White
- Piccolo Latte
- Cold brew

- Extra shot
- Soy milk
- Coconut milk
- Almond milk

WATER

- Equil still
- Equil sparkling

35.

40.

40.

10.

15.

15.

15.

30.