

CAFE ! DE



BLEND COLD COFFEE

Cold Coffee	285
The OG	285
Espresso	285
Frappe	285
Biscoff	350
Peanut Butter	350
Salted Caramel Frappuccino	350
Chocolate Frappuccino	350

CAFFEINE-FREE DRINKS

Belgian Hot Chocolate	320
Cold Chocolate	285
Vanilla Thickshake	285
Caramel Thickshake	285
Mixed Berry Thickshake	350
Biscoff Thickshake	350
Peanut Butter Thickshake	350
Strawberry Slush	350

Teas

Black Tea (Masala Chai, Apple Spiced)	190
Green Tea (Pure, Moroccan Mint, Berry Blush)	190
Rose Oolong	190
Lavender White	190
Chamomile	210
Blue Pea	220
Iced Tea (Lemon, Long Island, Chamomile, Rose, Blue Pea)	220



ATTENTION : PRICES ARE EXCLUSIVE OF 5% GST

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ESPRESSO-BASED DRINKS

Espresso	190
Espresso Macchiato	190
Americano (Served Hot or Iced)	220
Latte (Served Hot or Iced)	250
Latte Macchiato	250
Cappuccino	250
Cortado	220
Flat White	250
Affogato (Vanilla or Chocolate)	265
Mocha (Served Hot or Iced)	320
Spanish Latte (Served Hot or Iced)	320
Turkish Latte (Served Hot or Iced)	320
Malibu Latte (Served Hot or Iced)	320
Cardamom Latte (Served Hot or Iced)	320
Espresso Shaker (Cold)	250
Espresso Tonic (Cold)	290
Nutella Latte (Served Hot or Iced)	295
Biscoff Latte (Hot)	295



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DESSERTS - EGG

Chocolate Cookie 150

Chocolate Brownie 285
An All-time Favourite
Served With Vanilla Ice Cream.

Biscoff Cheesecake 345
Classic Smooth Cheesecake, Buttery,
Crumbly Base, Biscoff Topping.

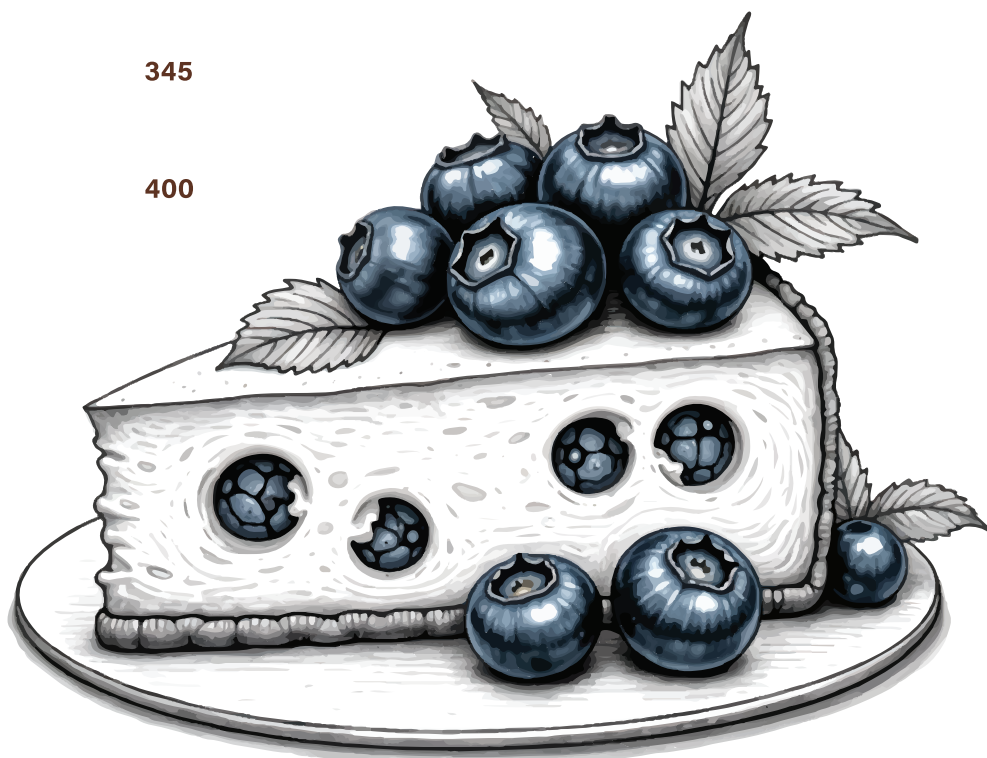
Choco Truffle 345
Chocolate Confectionery Traditionally
Made With A Chocolate Ganache Centre
And Coated In Cocoa Powder

Red Velvet Cake 345
A Freshly Made Red Crimson Cake Layered With
Vanilla Cream And Icing Sugar

DESSERTS - EGGLESS

Mango Cheesecake 345
Eggless Cheesecake, Buttery,
Crumbly Base, Mango Topping.

Classic Chocolate Cake 400
Chocolate Cake Traditionally
Made With A Chocolate Cream
And Layered With Sponge
Cocoa Cream.



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