

TRUE COST

RESTAURANT AND WINE BAR



PLEASE ADHERE TO THE TERMS AND CONDITIONS OF THE RESTAURANT!

After paying a cover charge you are entitled to pay for food and drinks at reasonable prices without high mark-ups. Kindly note that we have a 2 hours turnaround time for each table.

ALL TAKE AWAY FOOD AND DRINKS EXCLUDING WINE BOTTLES WILL BE CHARGED AT AVERAGE MARKET PRICE.

COVER CHARGE:

LUNCH 12 - 5PM: \$5

DINNER 5 - 9PM: \$10

KIDS BETWEEN 12 - 15 YEARS OLD: \$5

KIDS BELOW 12 YEARS OLD: FREE ENTRANCE

Guest who would like to enjoy the bar seats get 50% off the entrance fee daily from 5pm.

PROMOTIONS:

FROM MONDAY TO FRIDAY 3 - 5PM: FREE ENTRANCE

For guests who enjoy free entrance and would love to dine in longer than 5:30pm will have to pay cover charge. Thank you for your understanding!

DAILY 9 - 10PM: FREE ENTRANCE

OPENING HOURS:

DAILY FROM 12 TO 10:30PM

LAST ORDER:

SUNDAY - THURSDAY AT 9:30 PM, FRIDAY - SATURDAY AT 10:00PM

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GST

 - VEGETARIAN  - SPICY

MEDITERRANEAN DELIGHT: GREEK SPECIALTIES

AVAILABLE FROM JUNE 1 TO AUGUST 31

APPETISER

✓ TIROKAFTERI SPICY FETA DIP
Feta cheese, paprika oil, pecan
\$8.00

✓ WATERMELON CEVICHE
Tomatoes, feta cheese, pecan
\$9.00

OCTOPUS CARPACCIO
Orange dressing, tahini, sundried tomatoes, za'atar
\$15.95

COLD TOMATO SOUP
Asparagus, crab, feta
\$16.50

MAIN

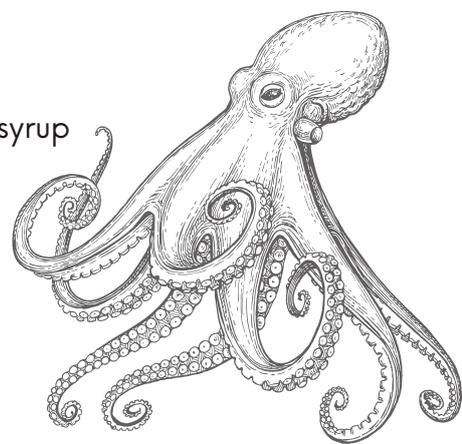
✓ SPANAKOPITA
Fresh cheese, spinach, phyllo dough, pistachio
\$14.20

PATAGONIAN CALAMARI
Harissa, green ricotta, potatoes
\$21.50

LAMB KEFTEDES
Grilled vegetable salsa, green yogurt
\$19.95

DESSERT

✓ BAKLAVA SUNDAE
Sunflower seed mousse, pistachio ice cream, cherry syrup
\$11.00



HAPPY HOUR

MON-FRI
3:00PM - 5:30PM

\$5.50

WHITE WINE
SAUVIGNON BLANC

Sauvignon Blanc
Chile



\$5.50

RED WINE
CABERNET SAUVIGNON

Cabernet Sauvignon
Chile



\$5.50

SPARKLING WINE
POL REMY BRUT

France



\$5.50

DRAFT BEER
SAPPORO

Half Pint



SMALL BITES

OLIVES \$5.50

UNAGI PRATA \$5.50

2 JAPANESE OYSTER \$5.50
Minimum order 6pcs

TERMS & CONDITIONS:

Wine and dishes are ordered on a one per person basis. You may order your next drink or dish once you have finished the previous one.

FOOD

RAW BAR

		average market price
SALMON CEVICHE rui sauce	\$13.95	S21
TUNA CEVICHE gomadary sauce	\$13.50	S22
TUNA SASHIMI wakame, sesame sauce	\$14.50	S22
SALMON SASHIMI mash avocado, shiso, ponzu	\$14.05	S22
SALMON TUNA TARTARE teriyaki soju, red caviar	\$15.50	S24
HOKKAIDO SCALLOP CEVICHE mango, ponzu	\$15.50	S24
HOKKAIDO SCALLOP SASHIMI truffle ponzu	\$15.00	S24
TIGER PRAWN ON ICE big plater	\$45.00	S69
BLACK CAVIAR - 30gm / 50gm	\$66/ \$101	S100 / S200
PREMIUM BLACK CAVIAR - 30gm / 50gm	\$73/ \$108	S100 / S200

OYSTER

JAPAN EMPEROR OYSTER 6/12	\$22.50 / \$44.00	S28 / S52
JAPAN EMPEROR OYSTER WITH SAUCE MIX 6/12	\$25.50 / \$47.00	S30 / S55
FINE DE CLAIRE N3 - FRANCE 6/12	\$27.00 / \$50.50	S30 / S60

SMALL BITES

UNAGI PRATA cream cheese	\$7.50	S13
 PITA BREAD	\$2.50	S6

COLD APPETISER

 HOME MARINATED GREEK OLIVES	\$5.50	S14
 HUMMUS kim chi cucumbers, pita	\$8.50	S15
 ARTICHOKE-TRUFFLE DIP parmigiano, pita	\$9.50	S19
 ASSORTED CHEESES pecorino, taleggio, parmigiano, gorgonzola	\$17.50	S26
COLD CUTS PLATTER pastrami, salami, mortadella, prosciutto, olives	\$19.50	S30
NEW BURRATA smoke grape, pomegranate-yuzu sauce	\$18.95	S32
BEEF TARTARE shimiji, sake sauce	\$17.50	S28
FRESH SLICED JAMON 5J IBERICO 50gm	\$27.00	S48

HOT APPETISER

TIGER SHRIMPS chili, garlic, kaffir lime, olive oil	\$13.00	S24
 CRISPY EGGPLANT cream cheese, sweet chilli sauce	\$14.95	S25
SEAFOOD FRITTERS wasabi sauce	\$14.95	S25
ROASTED BONE MARROW fermented mushrooms, bulgogi sauce, pita	\$24.00	S30
AUSTRALIAN BLUE MUSSELS fennel crème sauce	\$26.95	S39

average
market
price

SALAD / SOUP

 GREEK SALAD cucumber, tomato, olive, lettuce, feta cheese	\$13.50	S22
 GREEN BOWL green vegetables, hummus, avocado, sesame seeds	\$15.95	S25
SHRIMP SALAD lettuce, mango, yogurt cream, thai chilli sauce	\$17.50	S26
 LAKSA SOUP noodles, shrimps, salmon, octopus	\$13.95	S20

PASTA / RISOTTO

NEW MUSHROOMS RISOTTO burrata, truffle	\$19.00	S30
BLACK SPAGHETTI WITH OCTOPUS butter, garlic, chili	\$21.00	S32
 CRAB LINGUINI bisque sauce	\$22.00	S34

MAIN

 MISO CAULIFLOWER STEAK with coconut puree	\$13.00	S20
NEW HULI-HULI CHICKEN summer vegetables	\$16.00	S24
BBQ PORK RIBS with cheesy corn & kimchi cucumbers	\$18.50	S28
GRILLED SALMON zucchini, citrus beurre blanc sauce, tobica	\$20.95	S28
BEEF CHEEK artichoke, taleggio mousse	\$23.50	S34
GRILLED BARRAMUNDI asparagus, acqua pazza sauce	\$25.90	S34
BAKED LAMB SHANK chickpeas stew, yogurt	\$27.95	S42
GRASS-FED RIBEYE 250gm potatoes, demi glace sauce	\$34.00	S44
PREMIUM WILD SPANISH OCTOPUS polenta, baked cherry tomatoes	\$34.50	S47
WAGYU TENDERLOIN A5 potatoes, salad	\$48.90	S79

HOMEMADE DESSERTS

BAKED MILK SAN SEBASTIAN CHEESECAKE	\$10.00	S17
LAVA CAKE matcha, coconut ice cream (waiting time up to 20 minutes)	\$12.50	S19
GRANNY'S APPLE CRUMBLE vanilla ice cream, butterscotch sauce	\$12.50	S19

COCKTAIL

SIGNATURE

		average market price
SPARKLING PASSION Sparkling wine, passion fruit, grenadine	\$9.00	\$17
RAM'S JIZZ Bourbon, aperol, pineapple, passionfruit	\$10.00	\$17
LYCHEE TINI Vodka, Lychee liquor, Lychee juice, martini bianco	\$10.50	\$17
WL Gin, Watermelon, lemongrass, Lime, soda	\$10.50	\$17
ICE TEA PUNCH Spiced rum, lemon juice, Earl Grey tea, lemongrass, honey	\$10.50	\$19
PEACH SPITFIRE Brandy, Peach liquor, Sauvignon blanc, Lemon, Foamee	\$13.50	\$20
PINA COLADA (FOR 2 PERSON) Rum, pineapple, coconut cream	\$20.00	\$34

CLASSIC

FRENCH 75 Gordons gin, lime juice, sparkling wine	\$10.00	\$17
ESPRESSO MARTINI Espresso, vodka, kahlua	\$10.50	\$18
WHISKEY SOUR Whiskey, lemon juice, foamee	\$10.50	\$19
APEROL SPRITZ Aperol, sparkling wine, orange juice	\$11.50	\$19
SINGAPORE SLING Gin, Cherry brandy, DOM Benedectin, pineapple, lime, triple sec, grenadine	\$15.00	\$23

MOCKTAIL

TARRAGON PASSIONFRUIT Tarragon, passionruit puree, soda	\$4.00	\$10
PINA COLADA Pineapple, coconut cream, coconut syrup	\$4.00	\$10
SHIRLEY TEMPLE Grenadine, lemon, sprite	\$4.00	\$10

WINE BY GLASS

WHITE

		average market price
CHILE 1969 Sauvignon Blanc Chile	\$7.20	\$15
MCWILLIAM'S MARKVIEW Chardonnay South Australia	\$7.20	\$15
TARIMA MEDITARRENIO MOSCATO Moscato Spain, Valencia DO	\$8.30	\$17

SPARKLING

POL REMY BRUT Brut Vin dr France	\$7.35	\$15
FLAMA D'OR CAVA BRUT Xarello, Macabeo, Parelladao Spain	\$9.00	\$17

RED

MCWILLIAM'S MARKVIEW Shiraz New South Wales, Australia	\$7.20	\$15
CHILE 1969 Cabernet Sauvignon Chile	\$7.20	\$18
MCWILLIAM'S MERLOT Cabernet Sauvignon New South Wales, Australia	\$7.20	\$18

ROSE

MOSCATO ROSE - SEMI SWEET Moscato Italy	\$8.80	\$17
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SPARKLING WINE BY BOTTLE

SPAIN

FLAMA D'OR CAVA BRUT Xarello, Macabeo, Parelladao Spain	\$48.00	\$95
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ITALY

TOSAT BRUT ROSE SPUMANTE Raboso, Pinot Nero - Brut Prosecco DOC, Italy	\$50.00	\$100
TOSAT PROSECO EXTRA DRY Glera - Extra Dry Prosecco DOC, Italy	\$58.00	\$110

FRANCE

CREMANT GRANDE RESERVE Chardonnay, Pinot Noir, Gamay, Aligote Cremant de Bourgogne AOP	\$65.00	\$120
LOUIS VALLON CREMANT Semillon, Cabernet Franc, Muscadelle Bordeaux AOC	\$69.00	\$125
LOUIS VALLON CREMANT ROSE Cabernet Franc, Merlot Bordeaux AOC	\$69.00	\$125

ROSE WINE BY BOTTLE

MOSCATO ROSE - SEMI SWEET Moscato Italy	\$40.00	\$80
LA NUIT LES CHATS SONT GRIS Grenache Gard IGP, Rhone Valley, France	\$48.00	\$90

WHITE WINE BY BOTTLE

		average market price		average market price
ITALY			FRANCE	
PINOT GRIGIO Tussock Jumper Italy, Venezia	\$45.00	\$90	D'HONDRAT VIOGNER Viognier Pays d'Oc IGT, Languedoc, France	\$48.00 \$98
ROCENO INZOLIA BIANCO Inzolia Terre Siciliane IGP	\$45.00	\$90	CHATEAU VERMONT TRADITION BLANC Sauvignon Blanc, Semillon Bordeaux Supérieur AOP	\$48.00 \$98
SARTI RIESLING Riesling Oltrepo Pavese Riesling IGT	\$48.00	\$98	JE DONNE MA LANGUE AU CHAT Gewurztraminer, Viognier Gard IGP, Rhone Valley, France	\$50.00 \$100
125 UNO DE CLIQUE Pinot Grigio Puglia, Italy	\$57.00	\$105	JULES DO SOUZY ALIGOTE Aligote Bourgogne, AOP	\$55.00 \$105
I TARAI RONCA Garganega Soave Superiore DOCG	\$65.00	\$128	CHEVALIER D'ANTHELME Grenache Blanc, Roussanne, Viognier Côtes du Rhone AOC, Rhone Valley, France	\$55.00 \$105
LAGERTAL HOLUNDER Goldtraminer Vigneti Delle Dolomiti IGP, Italy	\$68.00	\$135	ORIGINE BLANC Chardonnay Rhone Valley, Card IG	\$58.00 \$110
CERETTO D'ASTI 5,5% Moscato D'Asti, Italy	\$75.00	\$140	LA LIONNE BLANC Sauvignon blanc Languedoc, Pays d'Oc IGT	\$59.00 \$105
			LEXCELIUM BLANC Sauvignon blanc, Semillon Bordeaux, Entre-Deux-Mers AOC	\$60.00 \$105
SPAIN				
TARIMA MEDITERRANEO - SEMI SWEET Moscatel, Merseguera Alicante DO	\$45.00	\$90	LOUIS TETE ANTIQUE BELLUM Chardonnay Coteaux Du Lyonnais AOP	\$60.00 \$120
VOLVER SINGLE VINYARD Verdejo & Sauvignon Blanc La Mancha DO	\$58.00	\$115	DOMAINE ROMY BLANC Chardonnay Bourgogne, AOP	\$62.00 \$120
RAFAEL CAÑIZARES Sauvignon Blanc Alicante DO	\$60.00	\$120	JULES DO SOUZY CHARDONNAY Chardonnay Bourgogne, AOP	\$74.00 \$120
			CHATEAU MONT-PEJRAT BLANC Semillon, Sauvignon Blanc Premieres Cotes de Bordeaux AOC, France	\$75.00 \$138
SPECIAL SELEKTION				
WHITE INVINITI SAUVIGNON BLANC Sauvignon Blanc New Zealand	\$57.00	\$115	ADELYS BLANC Sauvignon Blanc Pays d'Oc IGT, Languedoc	\$81.00 \$150
NIK WEIS MOSEL URBAN RIESLING Mosel, Germany	\$62.00	\$120		
MISHA'S VINEYARD LIMELIGHT Riesling Central Otago, New Zealand	\$86.00	\$120		

RED WINE BY BOTTLE

		average market price		average market price
FRANCE			ITALY	
CHARTREUX Merlot France - Pays d'Oc IGT	\$50.00	\$100	LA TORRE PRIMITIVO Primitivo Southern Italy, Puglia	\$45.00 \$90
CHATEAU AUMEDES ROUGE Carignan, Grenache Noir, Syrah Corbieres AOP, Languedoc, France	\$50.00	\$100	VILLA VALLENTINA ROSSO Sangiovese Puglia IGP	\$48.00 \$98
CHATEAU CLOU DU PIN ROUGE Merlot, Cabernet Sauvignon, Cabernet Franc Bordeaux Superieur AOC, France	\$55.00	\$108	CASTELGUFO CHIANTI RESERVA Sangiovese, Colorino Malvasia Chianti Riserva DOCG	\$55.00 \$108
LA RENJARDIERE ROUGE Syrah, Grenache, Mourvedre, Cinsault Rhône Valley, Cotes du Rhône AOP	\$57.00	\$100	RENDOLA Sangiovese, Merlot Toscana IGP, Super Tuscan	\$55.00 \$108
LA LIONNE ROUGE Cabernet Franc, Grenache, Merlot Languedoc, Pays d'Oc IGT	\$59.00	\$110	FAMIGLIA GRILLO BIO Nero d'Avola, Merlot Toscana IGP, Super Tuscan	\$58.00 \$110
EXCELIUM ROUGE Cabernet Sauvignon, Merlot Bordeaux, Superieur AOC	\$61.00	\$108	SASSIROSSI Primitivo Manduria DOC	\$65.00 \$120
CHATEAU PEY DE PONT ROUGE Merlot, Cabernet Sauvignon, Cabernet Franc Cru Bourgeois, Medoc AOC	\$65.00	\$120	TERRA GOLD EDITION Primitivo Manduria DOCG	\$95.00 \$180
LA PETITE MADELEINE Cabernet Franc, No Sulphites Added Blaye Côtes de Bordeaux AOC, France	\$70.00	\$130	PHILIA DOLCE NATURALE Primitivo (19%alcohol) Primitivo Di Manduria DOCG	\$93.00 \$180
LE PETITE MADELEINE MALBEC Malbec Blaye Cotes de Bordeaux	\$70.00	\$130	SPECIAL SELECTION	
JULES DU SOUZY Pinot Noir Bourgogne AOC, France	\$85.00	\$150	TUSSOCK JUMPER Malbec Argentina, Tulum Valley	\$48.00 \$98
SPAIN			TUSSOCK JUMPER Cabernet Sauvignon Argentina, San Juan	\$48.00 \$98
TARIMA HILL TINTO Monastrell Alicante DO	\$68.00	\$125	RED WATTLE Shiraz Reichstein vineyard, South Australia	\$51.00 \$105
ONTANON ANTOLOGÍA CRIANZA Tempranillo Rioja Alta DOC	\$75.00	\$138	NZ INVINITI Pinot Noir New Zealand	\$57.00 \$120
RUPESTRE GOLD Garnacha Tintotera Almansa DO	\$80.00	\$155	D. JOAO V TINTO RESERVE Alicante Bouschet, Castelão Lisboa IGP	\$65.00 \$120
			WATTLES PREMIUM SHIRAZ Shiraz Southern Fleurieu, Australia	\$65.00 \$120
			WATTLES PREMIUM SAUVIGNON Cabernet Sauvignon Southern Australia	\$65.00 \$120

SIGNATURE CHEF COLLECTION

WHITE		average market price	RED		average market price
CHEF JEROME NUTILE ÉROME NUTILE - 1 MICHELIN STAR CHEF Chardonnay, Marsanne, Grenache Blanc Pays d'OC, Languedoc, France	\$91.00	\$170	CHEF JEROME NUTILE JÉROME NUTILE - 1 MICHELIN STAR CHEF Grenache, Syrah, Carignan Languedoc AOC, Languedoc, France	\$91.00	\$170
CHEF MICHEL SARRAN MICHEL SARRAN - 2 MICHELIN STAR CHEF Chardonnay, Muscat, Marsanne Pays d'OC, Languedoc, France	\$96.00	\$180	CHEF MICHEL SARRAN MICHEL SARRAN - 2 MICHELIN STAR CHEF Syrah, Grenache Corbières AOC, Languedoc, France	\$96.00	\$180
CHEF GILLES GOUJON GILLES GOUJON - 3 MICHELIN STAR CHEF Chardonnay Pays d'OC, Languedoc, France	\$100.00	\$190	CHEF GILLES GOUJON GILLES GOUJON - 3 MICHELIN STAR CHEF Syrah, Grenache, Carignan Corbières AOC, Languedoc, France	\$100.00	\$190

PREMIUM COLLECTION - WHITE WINES

FRANCE

G CHATEAU GUIRAUD BLANC Sauvignon Blanc, Semillon Bordeaux, Blanc AOC	\$79.00	\$150	CHATEAU OLIVIER BLANC Sauvignon Blanc, Semillon, Muscadelle Pessac-Leognan AOC, Grand cru Classés Bordeaux	\$141.00	\$250
VINS AUVIGUE POULLY-FUISSE Chardonnay Poulli-Fuisse AOP, Bourgogne	\$116.00	\$210			

PREMIUM COLLECTION - RED WINES

FRANCE

CLAVIS OREA ROUGE Cabinet Sauvignon, Merlot, Cabernet Franc Saint-Emilion Grand Cru Classé AOC	\$111.00	\$190	DULUC DE BRANAIRE DUCRU Cabinet Sauvignon, Merlot, Cabernet Franc Saint-Julien, 4th Grand Cru Classe, 2nd Wine, Bordeaux	\$121.00	\$220
CHATEAU SIAURAC ROUGE Merlot, Cabernet Franc, Malbec Lalande De Pomerol AOC, Bordeaux	\$111.00	\$190	CONFIDENCES DE PRIEURE LICHINE Cabinet Sauvignon, Merlot Margaux, 4 Grand Cru Classe, 2nd Wine, Bordeaux	\$121.00	\$220
CHATEAU LANDONNET GAMBETTES Cabinet Sauvignon Bordeaux Supérieur AOP	\$116.00	\$210	FLEUR DE PEDESCLAUX Merlot, Cabernet Sauvignon, Petit Verdot Puillac, 5 Grand Cru Classe, 2nd Wine, Bordeaux	\$126.00	\$230
CHATEAU ORMES DE PEZ ROUGE Cabinet Sauvignon, Merlot, Cabernet Franc Saint-Estephe AOC, Bordeaux	\$121.00	\$220	CHATEAU CROIX ROUZES Merlot, Cabernet Franc Pomerol AOC, Bordeaux	\$131.00	\$240

CHATEAU CANTEMERLE ROUGE Cabernet Sauvignon, Merlot, Petit Verdot Haut-Medoc, 5 Grand Cru Classe, Bordeaux	\$136.00	\$250
LE RIVAL ROUGE Merlot, Cabernet Franc Lussac-Saint-Emillon AOC, Bordeaux	\$136.00	\$250
CHATEAU OLIVIER ROUGE Cabinet Sauvignon, Merlot, Petit-Verdot Pessac-Leognan AOC, Grand cru Classes. Bordeaux	\$141.00	\$260
GRAND BERT ROUGE CUVÉE 1ER Merlot, Cabernet Franc Saint-Emillon Grand Cru AOP, Bordeaux	\$141.00	\$260
LA TIARE ROUGE Grenache, Syrah Châteauneuf Du Pape AOP, Rhone Valley	\$151.00	\$270
CHATEAU CANTENAC BROWN Cabinet Sauvignon, Merlot Margaux, 3 Grand Cru Classe, Bordeaux	\$221.00	\$330
CHATEAU GRAND PUY LACOSTE Cabernet Sauvignon, Merlot Pauillac, 5 Grand Cru Classe, Bordeaux	\$231.00	\$340

ITALY

MURTAS SUPER TUSCAN - BIO Colli Della Toscana Centrale IGP Sangiovese, Cabernet Sauvignon	\$111.00	\$190
VARRAMISTA ROSSO Syrah Toscana IGP - Super Tuscan	\$141.00	\$260
CORTE MOSCHINA NIERO AMARONE Corvina, Corvinone, Rondinella Amarone della Valpolicella DOCG	\$191.00	\$300

SPAIN

VOLVER OLD VINES UNFILTERED La Mancha DO Tempranillo, Cabernet Sauvignon	\$121.00	\$220
QUEIRON ENSAYOS CAPITALES Tempranillo Quel, Rioja Oriental, Rioja DOC	\$131.00	\$240

SPIRIT

WHISKEY

		average market price
BALLANTINES FINEST	\$5.50	S15
SINGLETON 12	\$7.50	S18
MONKEY SHOULDER	\$8.00	S20
NIKKA FROM THE BARREL	\$8.50	S19
TALISKER 10	\$11.00	S21
CHIVAS 18	\$11.00	S19
OBAN 14	\$13.50	S22
BALVENIE 12	\$13.50	S23
GLENFIDDICH 15	\$16.00	S24
GLENLIVET 15	\$16.00	S23

RUM / BRANDY

MYERS DARK RUM	\$6.00	S15
CAPTAIN MORGAN SPICED RUM	\$6.50	S16
KRAKEN RUM	\$7.50	S17
MARTELL VSOP	\$10.00	S19

VODKA

BELVERDERE	\$7.50	S17
GREY GOOSE VODKA	\$7.50	S17

GIN

TANQUERAY	\$6.50	S16
ROKU	\$7.50	S17
HENDRICKS GIN	\$9.00	S18

BOURBON

JIM BEAM	\$5.00	S14
JACK DANIELS	\$6.00	S15
BULLEIT BOURBON	\$9.50	S16

TEQUILA

DON JULIO SILVER	\$9.50	S15
DON JULIO ANEJO	\$10.50	S16

BEER

DRAFT / BOTTLED

		average market price
SAPORO DRAFT	\$6.50 / 12.00	S9 / S17
CORONA 330ML	\$6.95	S12

NON ALCOHOL

SOFT DRINK / JUICE

SAN BENEDETTO STILL 750ml	\$3.50	S6
SAN BENEDETTO SPARKLING 750ml	\$3.50	S7
COKE	\$2.00	S7
COKE ZERO	\$2.00	S7
GINGER ALE	\$2.00	S7
SPRITE	\$2.00	S7
GRAPEFRUIT JUICE	\$3.00	S8
PINEAPPLE JUICE	\$3.00	S8
ORANGE JUICE	\$3.00	S8
CRANBERRY JUICE	\$3.00	S8
APPLE JUICE	\$3.00	S8
COLD SPARKLING TEA	\$6.50	S12

HOT TEA 500ml

PEARL OF THE ORIENT Jasmine, rose	\$3.00	S8
TEMPLETREE LOTUS Oolong tea, mango, jasmine	\$3.00	S8
MARRAKESH GREEN MINT Peppermint, lemongrass	\$3.00	S8
COBA CABANA Rooibos, mango, pineapple, basil, peppermint	\$3.00	S8
CONTESSA GRAY Black tea, eucalyptus, orange blossoms and flavour	\$3.00	S8
WHITE GINGERLILY White tea, galangal, lemongrass, eucalyptus, lavender	\$3.00	S8
BRITISH BREAKFAST	\$3.00	S8

COFFEE

AMERICANO	\$2.50	S7
CAPPUCINO CLASSIC/CARAMEL	\$3.00	S7
LATTE CLASSIC/ CARAMEL	\$3.00	S7