

cotelato

An Unforgettable Dessert Journey

The moment you step into **Cotelato**, you will be welcomed by the aromatic scents of our coffee. There, you will get to see our in-house Barista professionally hand brew our specialty coffees. Our **Finest Coffee Beans** originating from **Ethiopia** and **Brazil**, have been specially chosen by **Spruce's founder Danny**. If you are also an avid tea lover, fret not! We also have a wide selection of specialty teas that you can also select from our specially curated Tea Menu to enrich your **Cotelato Experiential Dessert Journey**.

"Cotelato Dessert Journey" is inspired by the many desserts exposure experiences Danny had during his time travelling around the world. Determined to share his unforgettable experiences abroad in a local setting here in Singapore, he collaborated with his Head Pastry Chef at SPRUCE, Marie Tay, to create our own versions of these different specialty desserts right here on our own doorstep. The three main journeys that menu features are as follows; namely **"FrostFire"**, **"Frosty"**, and **"Firey"**. We aim to provide unique multisensorial elements that help us elevate your dessert experience, creating a memorable journey when you dine with us.

Utilizing the many different dessert making methods, each dish is crafted with much love, precision, and care to specially bring you the same joy that Danny experienced. **The explosion of flavours, multisensory events, and the joy of a foodie's journey**.

Cotelato's extensive menu revolves around the creative combinations of seasonal and **locally sourced ingredients**. Ingredients mainly consists of premium flour from Mt. Fuji Japan, Valrhona chocolate and Elle & Vire butter from France.

In this journey, we had the honour to work and collaborate with some of the very best local talents passionate in their trade. Adhering to environmentally responsible sources of origin, these talents consists of our very own **Local Finest Sustainable Craftsmanship, Tea Crafters, Coffee Roasters**, and **Gelato Crafters**.

Coffee Roasters

Speciality coffee blends to pair with our multi concept desserts experience

Tea Crafters

Unique flower blends and whole tea leaves to complement our dessert

Gelato Crafters

Our own gelato blends with the finest ingredients such as berries, lavenders, and French chocolates from across the world, as well as locally produced seasonal ingredients from Singapore.

Singapore's Finest Craftsmanship

Local environmentally sustainable woods are used for our interior decor installations, bar tops, and table tops.

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FrostFire Experience



StackOver 🏰

15

Triple original waffle stacked conically with Canadian Maple Syrup served with premium Gelato of your choice



Happy Couple

16

Pudding infused with exotic Ginger juice and chopped Dates, served with premium Gelato of your choice

Double Crunch

16

Double layered Premium Dark Chocolate cake with chocolate crunch and Pink Chocolate Sauce served with premium Gelato of your choice

(Upgrade to Specialty Gelato, add 3)



Bomb Alaska

15

Gelato wrapped with soft sponge cake, enveloped with meringue

(Flambé , Add 3)

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Frosty Experience

To develop our one-of-a-kind distinctive flavours using only the highest-quality ingredients, unique fruits, flowers, pods, and other natural botanical components were specially chosen to flavour and enhance our gelato selections.

Premium Gelato

French Vanilla Bean 5

Hokkaido Chocolate Milk 5

Blue Pea Hokkaido Vanilla Crème Brûlée 👑 6

The Blue Pea Hokkaido Vanilla Creme Brûlée is crafted using 2 flavours; lightly tinted rich Hokkaido Milk Cream gelato ice cream infused with natural Blue Pea flowers, then swirled with Vanilla Creme Brûlée gelato ice cream.

Vegan Triple Dark Chocolate 👑 6

Cotelato Gelato Signature - Dark Chocolate so creamy and luscious you would not believe it's vegan! Our dark chocolate sorbet is crafted using a blend of 75% and 80% dark couverture chocolate, then served with sprinkles of organic cocoa nibs.

Wild Honey Chamomile 6

Korean Strawberry Cheesecake 6

Speciality Gelato

Mao Shan Wang (Dairy-Free) 👑 9

Sicilian Pistachio Keto (No Sugar Added) 👑 8

For many of our avid nut-lovers, we have specially curated a keto & diabetic-friendly version of our most popular Sicilian Pistachio gelato ice cream. To cater to your demands, we procured premium 100% pure Sicilian Pistachios from Italy to specially handcraft this unique flavour. Blended with our homemade pistachio nut butter infused in fresh cream, this sugar-free gelato ice cream will satisfy your nut cravings!

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Firey Experience

Whimsical Carousel

Chef selection of Tea Cakes served to you on a movable merry-go-round like in a Fun Fair



Carousel

Carousel (6 Assorted Cakes) 👑	24
Happy Rides (7 Assorted Cakes)	28
TWOgether Never Ending (10 Assorted Cakes, good for 3)	35



Happy Rides

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Break the Blossom

A surprise awaits after you break the Sphere on the bed of edible flowers and fresh fruits

Mystic White Chocolate - Rosy Shortcake 👑

16

Red Hot Chocolate - Red Velvet Cake

16



Surprise Black Chocolate - Tiramisu Cake (Alc.) 👑

19



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Pinky Lava 👑

16

Strawberry cream cheese sauce flowing down as you unveil over our original Hotcakes



The Golden Rosa

18

Golden Rose of crepe embedded with the Caramel sauce, Hazelnut Praline pastes and French Chantilly cream slowly unveiled over the clouds

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Mini Surprise Package 👑

48

Unveil a specially crafted surprise handbag cake created with fondue

Large Surprise/Custom Package 👑

From 288 Onwards

Unveil a specially crafted surprise or specially chosen handbag cake of your choice

(MADE TO ORDER – Please order at least 3 DAYS in advance)

Email us at: enquiries@spruce.com.sg

Call us at: +65 9759 5790

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SLURP Experience

Hand-Brewed Coffee

Cotelato Signature Blend 	9
100% Arabica Beans from Tanzania and Ethiopia	
Charcoal Fine Roast Blend	9
100% Arabica beans from Brazil, Columbia, and Costa Rica	
Flora Speciality Blend	9
100% Arabica beans from Kenya, Panama, and Ethiopia	
Cotelato Signature Cold Brew Blend	10
100% Arabica Beans from Tanzania and Ethiopia	

Espresso Coffee

Signature Blend Espresso	4
Long Black	5
Americano	5
Macchiato	5
Flat White	6
Cappuccino	6
Cafe Latte	6
Cafe Mocha	6
Hot Chocolate	6
<i>(Iced add 1, Decaf add 1)</i>	

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Handcrafted Full Tea Leaf



Through our unique teas, we welcome you to take your time, live in the moment while boiling a cup, and engage in an overall experience that goes beyond the norm. Each cup of tea represents an imaginary voyage.

Cotelato Full Tea Leaf

Cotelato Signature Blend - Peach Oolong 👑

Tasting Notes: Light and refreshing tones of peach coupled with flowery flavour of four season oolong

8

Sweet Pear Refresh 👑

Tasting Notes : Strong flavour of tropical fruits with sweet aroma coupled with smooth and fruity aftertaste.

8

Raffles Rooibos Tropical

Tasting Notes : Warm Creamy Sensation with clean and slight natural sweetness

8

Hibiscus Twist Zest Blend 👑

Tasting Notes : Sharp, Tarty with a fruity refreshing sensation
(Single pot 1 Refill)

8

Blooming Tea

Lady Rose 👑

Tasting Notes : Refreshing Sensation with clean and slight natural sweetness flora notes.

Ingredients : Maofeng Green Tea, Marigold, Jasmine, Gomphrena, Lychee-Rose
(Single pot 1 Refill)

10

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Our Collab & Industry Partners

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Introducing Art Of Suar Wood, a local pioneer in Bespoke Furniture using materials from environmentally sustainable sources.

Art of Suar Wood



artofsuarwood.com Showroom 201 Ubi Ave 4, Singapore 408804 +65 9389 7079

By tapping into the limited resources of trees we have in Singapore, they ensure that every piece of furniture they create tells a story rooted into the community and conservation. From the initial selection of materials to the final touches of customization, **Art Of Suar Wood** embraces a holistic approach that celebrates both the beauty of natural wood coupled with the unique needs and preferences of their customers.

With their exceptional craftsmanship and steadfast dedication to sustainability, they set the standard to ethical furniture production, leaving an impactful impression on both the furniture market and the island we call home.

[#artofsuarwood](#) [#singaporelocalbrands](#) [#environmentallysustainable](#) [#surwood](#)