

BEVERAGE MENU

BUZZKILL WINES

Buzzkill Wines wines are made in partnership with LangeTwins Winery, a fifth-generation, family-owned producer in Lodi, California, blending sustainable farming practices with serious winemaking expertise to create premium alcohol-free wines. With less than 45 calories and under 5g of sugar per can, Buzzkill is perfect for the modern, wellness-focused consumer who values balance and good vibes.

Carbernet Sauvignon (250 ml can) | 12

Blanc de Blancs (250 ml can) | 12

Mimosa (Guava or Orange) | 15

COFFEES & ESPRESSO DRINKS

DRIP COFFEE | 4.50

COLD BREW | 5

KOPI | 5.50

ESPRESSO | 4

AMERICANO | 4.50

MACCHIATO | 5

CAPPUCINO | 5.50

COCONUT CAPPUCINO | 6

LATTE | 6

MOCHA | 6.50

SPECIALTY DRINKS

KOPI AVOCADO | 7

MORINGA LATTE | 6.50

GOLDEN LATTE | 6.50

TEAS

BLACK ICED TEA | 5

TROPICAL ICED TEA | 5

TEH HALIA | 5.50

BLACK ASSAM TEA | 6

GENMAICHA | 6

TROPIC GARDEN | 6

JASMINE DEW | 6

BLUE PEA TEA LEMONADE | 6

OTHERS

SPARKLING WATER | 3

COCONUT WATER | 4

DIET COKE | 2

ROOT BEER | 2

GINGER ALE | 2

SEVEN UP | 2



KOPI BAR

AND BAKERY

by Chef Nora Haron

WELCOME TO BRUNCH AT THE MUSEUM

Wednesday-Sunday

Kitchen Hours | 11am-4pm

Bar Hours | 11am-5pm

BRUNCH AT THE MUSEUM

ALL OUR PAIN DE MIE BREADS ARE MADE IN-HOUSE,
SOURDOUGH AND VEGAN

KAYA COCONUT JAM BRULEE TOAST (VEG | EGG) | 6

house pain de mie, coconut egg spread, coconut sugar
+ poached egg | 2

COCONUT MAKRUT LIME YEASTED BISCUIT (VEG) | 6

butter, seasonal jam
+ poached egg | 2 + 2 slices beef bacon | 5

DRAGON BOWL (V | WF | N) | 12

dragon fruit smoothie, coconut water, mint, wheat free granola
(contains almonds, coconut, cardamom, cinnamon) bananas, berries,
cacao nibs, sprinkle of moringa powder

TOFU "EGG" SALAD TOAST (V) | 12

house pain de mie, tofu scramble, vegan mayo, sambal pickle relish,
green onions, cucumbers
+ avocado mash | 5 + 2 slices tempeh bacon | 5

THE KOPI TLTA SANDO (V | S) | 12

house pain de mie bun, vegan mayo, tempeh bacon, baby gem lettuce,
tomato, avocado mash, sambal sweet soy, pickles

BREAKFAST SANDO ALL DAY (VEG | EGG | S) | 10

house pain de mie bun, butter, soft fried egg, sambal sweet soy
+ 2 slices beef bacon | 5 + smoked salmon | 5 + avocado mash | 5

PLEASE TURN PAGE OVER FOR OUR
BEVERAGE MENU

SMOKED SALMON BENEDICT (EGG) | 14

coconut makrut lime biscuit, poached egg, smoked salmon,
sambal hollandaise, chives, served with lime-dressed greens
+ 2 slices beef bacon | 5 + avocado mash | 5

CULINARY TRIBUTE -

THERESA CHA EXHIBIT (V | WF | SM) | 12

red baby gems, asian pears, edamame, yuzu ginger sesame dressing,
spring onions, yuzu furikake (toasted sesame seeds, nori, dried yuzu peel)
+ 2 slices beef bacon | 5 + smoked salmon | 5 + avocado mash | 5
+ 2 slices tempeh bacon | 5 + poached egg | 2

THE KOPI PLANT PROTEIN BOWL (V | WF | N) | 16

Hodo Soy yuba noodles, tofu scramble, cucumbers, japanese sweet
potatoes, rainbow carrots, watermelon radish, peanut sambal
vinaigrette, roasted peanuts, lime
(Yuba noodles are delicate tofu skin strands, naturally rich in plant protein)
+ avocado mash | 5 + 2 slices tempeh bacon | 5 + poached egg | 2

LAKSA GRITS (WF | SHELLFISH) | 22

yellow coconut corn grits, tumeric broth layered with lemongrass,
galangal, sambal, grilled shrimp, cucumber, rauram dust, lime

NUSANTARA CHICKEN RICE (S | SM) | 22

sesame ginger-garlic rice, lightly roasted poached chicken,
chicken broth, sweet soy chili sauce, cucumber, micro cilantro, lime
(wheat free without the sweet soy chili sauce)

VEG - VEGETARIAN

V - VEGAN

N - CONTAINS NUTS

S - CONTAINS SOY

WF - WHEAT FREE

SM - SESAME

 VEGAN | VEGETARIAN

FRIENDLY

WE WELCOME DEBIT AND CREDIT CARDS FOR YOUR CONVENIENCE.

THERE IS NO SURCHARGE FOR DEBIT CARDS.

CREDIT CARD TRANSACTIONS INCLUDE A 3% FEE TO HELP OFFSET PROCESSING COSTS -
NEVER MORE THAN WHAT WE'RE CHARGED BY OUR PROVIDER.