

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.

Carbnet 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 | 6

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

ORANGE JUICE | 5

GUAVA JUICE | 5



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

JAM BRULEE TOAST (VEG | EGG) | 6

house pain de mie, kaya coconut egg spread, coconut sugar
+ poached egg | 3

BUTTERY COUNTRY BISCUIT (VEG) | 6

coconut, makrut lime leaves, butter, seasonal jam
+ poached egg | 3 + 2 slices beef bacon | 5

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

house pain de mie bun, butter, soft fried egg, sambal sweet soy
+ 1 slice white cheddar | 0.5 + 2 slices beef bacon | 5 + smoked salmon | 5
+ avocado mash | 5

AVOCADO TOAST (V) | 12

house pain de mie toast, avocado, lime juice, cherry tomatoes, cucumbers,
watermelon radish, everything seasoning, micro cilantro
+ 2 slices beef bacon | 5 + smoked salmon | 5 + poached egg | 3

CURRIED TUNA SALAD TOAST | 14

house pain de mie toast, tuna, mayo, curry powder, cilantro,
celery, lime zest, lime juice, cucumber, micro cilantro
+ avocado mash | 5 + poached egg | 3

THE TLTA SANDWICH (V | S) | 14

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

CHEF'S FAVORITE

GRANOLA AND SMOOTHIE 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

SMOKED SALMON BENEDICT (EGG) | 16

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

SPRING SALAD (V | WF | SM) | 14

red baby gems, asian pears, edamame, yuzu ginger sesame dressing,
spring onions, furikake (toasted sesame seeds and nori)
+ 2 slices beef bacon | 5 + smoked salmon | 5 + avocado mash | 5
+ 2 slices tempeh bacon | 5 + poached egg | 3

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

quinoa, tofu, tempeh, cucumbers, japanese sweet potatoes,
rainbow carrots, green beans, watermelon radish, peanut sambal
vinaigrette, roasted peanuts, lime, mint
+ avocado mash | 5 + 2 slices tempeh bacon | 5 + poached egg | 3

LAKSA GRITS (WF | SHELLFISH) | 24

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

NUSANTARA CHICKEN RICE (WF | S | SM) | 24

sesame ginger-garlic rice, lightly roasted poached chicken,
chicken broth, sweet soy ginger chili sauce, cucumber, micro cilantro,
lime (sweet soy chili sauce may have been processed with wheat by
manufacturer)

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.