

KOPI BAR
AND BAKERY
BY CHEF NORA HARON

MENU

COFFEES & ESPRESSO DRINKS

DRIP COFFEE | 4.50
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
GENMAICHA | 6
ORANGE FLOWER | 6
TROPIC GARDEN | 6
BLUE PEA TEA LEMONADE | 6

OTHERS

SPARKLING WATER | 3
DIET COKE | 2
ROOT BEER | 2
GINGER ALE | 2
SEVEN UP | 2

TOASTS

on our house toasted sourdough brioche

KAYA BRULEE (VEG) | 6

SAMBAL EGG SALAD (VEG) | 12

+ avocado | 5

CURRIED TUNA SALAD | 12

+ avocado | 5

AVOCADO ROASTED SQUASH AND

PUMPKIN SEED SAMBAL (VEG) | 12

+ sambal egg salad | 5

LUNCH

WINTER GADO GADO SALAD (V | WF) | 22

arugula, cauliflower, tofu, tempeh, jicama, cucumber, butternut squash, warm peanut sauce, lime

LONTONG BOWL (V | WF) | 25

compressed rice, coconut-lemongrass broth, tofu, tempeh, delicata squash, shiitake mushrooms, herbs, chili oil, lime

SINGAPORE MALAY CHICKEN RICE (WF | S) | 28

sesame ginger-garlic rice, roasted chicken, chicken broth, sweet soy and chili sauce, cucumber, micro cilantro, lime

SOUP OF THE DAY

POTATO LEEK SOUP (V | WF) | 16

chili oil, micro cilantro, lime

***ALL OUR BREADS ARE MADE IN-HOUSE**

VEG - VEGETARIAN

S - CONTAINS SOY

V - VEGAN

WF - WHEAT FREE

N - CONTAINS NUTS