

mallow

dessert

muscovado vanilla crème brûlée

brown sugar custard, macerated blackberries 9.5

passion fruit tart

olive oil base, passion fruit coulis, sesame snap 11

mille feuille

chocolate cremeux, filo pastry, hazelnut praline, raspberry coulis 10

pistachio pandan tres leches

soaked pistachio sponge, pistachio anglais 10.5

dark chocolate sea salt truffles 3.5

hot drinks

americano • espresso 3.1

flat white • latte • cappuccino 3.6

speciality lattes 5

matcha • chai

loose leaf teas by rare tea co. 3.6

speedy breakfast • rare earl grey • jasmine silver •

wild rooibos • whole chamomile flowers •

hojicha green • da hong pao oolong

fresh mint tea 3

fresh lemon & ginger tea 3

hot chocolate *colombia, single-origin, 55%* 4

dessert wine

monbazillac, chateau ramon france | *sustainable 75ml 7.2 • bottle 35*

pedro ximénez nectar, gonzalez byass spain 75ml 9

cocktails

apricot negroni

gin by mildreds, dry vermouth, luxardo bianco, apricot 12

coconut daiquiri

drop works clear drop rum, falernum, coconut, pandan, citrus 12

coffee amaro spritz

coffee bean infused four roses bourbon, amaro nonino, aperol, citrus 12

genmaicha martini

sapling vodka, genmaicha, briottet lychee, dry vermouth 11

watermelon basil margarita

el tequileno blanco, watermelon, basil, citrus 12

elderflower mezcalita

banhez mezcal, elderflower, aperol, citrus 12

pink citrus spritz 0%

everleaf marine, artisan pink citrus tonic, grapefruit 10

lychee jasmine martini 0%

pentire adrift, lychee, citrus, jasmine infusion 10

all our dishes & drinks are plant-based. we request guests to inform us of any allergies. as much as we strive to prevent cross-contamination, traces of allergens may be present. since everything is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas. a 12.5% discretionary service charge will be added to your bill to support our staff.

