





EQUATE

FOOD MENU

PASTRIES


- CLASSIC CROISSANT**  4.0
3-day process made using butter from France
- CINNAMON ROLL**  5.8
Blend of cinnamon layered between buttery pastry dough
- PAIN AU CHOCOLAT**  5.8
Croissant filled with premium chocolate
- VANILLA CUSTARD RAISIN**   6.8
Croissant filled with Madagascar vanilla custard & raisins
- ONDEH**  7.8
Croissant filled with homemade gula melaka coconut crême & gula melaka ganache
- HAZELNUT CHOCOLATINE**   7.8
Croissant filled with homemade chocolate hazelnut praline
- ALMOND CROISSANT**   7.8
Croissant filled with almond frangipane cream
- BACON & CHEESE**  8.8
Croissant filled with pork bacon slices and emmental cheese

BREAKFAST


- KAYA TOAST**  6.8
Toasted sourdough with butter and coconut gula melaka, served with 2 soft boil eggs
- ACAI BOWL** 11.8
Layered homemade acai and coconut pudding with basil seeds. Garnish with granola & berries
- FULL BREAKFAST** 19.8
Choice of shokupan or sourdough or toasted cinnamon roll & sunny side-up or scrambled eggs. Paired with pork bacon, hashbrown, house slaw & cocktail tomato
- DIY BREAKFAST**
- | | | | |
|--|-----|--|-----|
| Pork bacon | 3.5 | Cocktail tomato | 5.8 |
| Hashbrown | 3.5 | Sourdough | 1.5 |
| Scrambled eggs  | 4.5 | Shokupan  | 1.5 |
| Sunny side-up | 3.5 | | |

SIDES

(AVAILABLE FROM 11AM)


- SHOESTRING FRIES** 7.8
- CHICKEN KARAAGE**  9.8
Deep fried house-marination chicken served with curry mayo
- BRUSSEL SPROUTS** 10.8
Served with homemade maple chili aioli & breadcrumbs
- TRUFFLE FRIES** 11.8
Served with homemade truffle mayo & parmesan cheese
- X.O RADISH CAKE** 14.8
Pan fried radish cake with in house XO sauce. Topped with homemade salted beef and a sunnyside egg

SANDOS

- SPAM TRUFFLE EGG MAYO**  14.8
Truffle egg mayo and pork spam in toasted milk bread
- TONKATSU**  16.8
Japanese panko breaded pork loin, emmental, sesame dressing and shredded cabbage in toasted milk bread
- HAPPY BELLY**  16.8
Hashbrown, pork bacon, scrambled eggs with gouda, sriracha sour cream sauce in toasted sourdough
- BUTTERMILK KIMCHI CHICKEN**  16.8
Toasted milk bread stuffed with crispy fried chicken, kimchi slaw & homemade hot honey
- HALIBUT**  17.8
Beer battered halibut fish with tartar sauce & house slaw in toasted milk bread
- REUBEN**  19.8
Toasted sourdough stuffed with homemade salted beef (5 day brine, 24hr cook), sauerkraut, emmental & secret sauce
- EBI KATSU**  19.8
Crispy Prawn paste with wasabi mayo and house slaw in toasted milk bread



MAINS

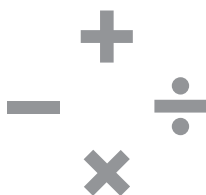
(AVAILABLE FROM 11AM)

- BAKED EGGS**  13.8
Dish of eggs poached in tomato stew topped with mozzarella. Served with sourdough
- DUCK LEG CONFIT** 21.8
Duck leg confit with baked potato & homemade Jeju Mandarin sauce
- FISHERMAN CURRY W SOURDOUGH** 22.8
Chunky tempura battered tiger prawns and halibut cook in curry. Serve with in house sourdough

PASTA

(AVAILABLE FROM 11AM)

- COLD TRUFFLE PASTA** 16.8
Cold capellini pasta tossed in truffle dashi sauce, topped with kombu powder, raw scallop & tobiko
- CAJUN PRAWN PASTA**  20.8
Linguine pasta tossed in spicy cajun alfredo, served with seared cajun tiger prawns
- CREAMY KING PRAWN TOMATO**  22.8
Squid ink pasta tossed in cream of tomato. Serve with king prawns. Green chili for garnish











EQUATE

DESSERT MENU

AFFOGATO  	7.9	CRUST COVE	14.9
Single origin espresso paired with Single Origin Vanilla or Bacio Dark Chocolate or Matcha gelato		Buttery Croissant filled with Gelato & Fruits	
COFFEE CRUFFIN 	9.9	Pick a flavour:	
Coffee ice-cream topped with Biscoff paired with Cruffin		• Yogurt Raspberry Gelato with Strawberry 	
DECONSTRUCTED GELATO 	10.9	• Chrysanthemum Goji Berries Gelato with Banana 	
Bacio Dark Chocolate topped with Biscoff paired with Butterscotch Cone		• Single Origin Vanilla Bean Gelato with Grape 	
CROFFLE ENSEMBLE	10.9	• Bacio Chocolate Gelato with Hazelnut Chocolate Cream and Biscoff  	
House made croissant baked in waffle iron paired with Fruit & Cream		BURNT BUTTER SHOKUPAN	15.9
Pick a flavour:		Toasted burnt butter milk bread paired with Gelato & Fruits	
• Strawberry Vanilla Croffle 		Pick a flavour:	
• Chocolate Hazelnut Croffle  		• Yogurt Raspberry Gelato with Strawberry 	
• Banana Ondeh Croffle 		• Chrysanthemum Goji Berries Gelato with Banana 	
• Earl Grey Grapes Croffle 		• Single Origin Vanilla Gelato with Grape 	
		• Bacio Chocolate Gelato with Hazelnut Chocolate Cream and Biscoff  	
		ZEN MATCHA AZUKI 	16.9
		Matcha Waffle with Gelato sided with Azuki	

BEVERAGE MENU

COFFEE		SGL	DBL	NON-COFFEE		ICED		
ESPRESSO		3.0	3.5	YUZU MATCHA		7.8		
				Refreshing sparkling matcha with sweet-tart yuzu citrus peel.				
	6oz	8oz	ICED	FIRST BLOOM		6.8		
BLACK	-	5.0	6.0	Ruby grapefruit with soda				
WHITE 	5.0	5.5	6.5	SNOW PATROL		7.8		
MOCHA 	5.5	6.0	7.0	A fizzy, minty, zesty refreshing drink				
					6oz	8oz	ICED	
COLD BREW				CHOCOLATE 	5.0	5.5	6.5	
BLACK			6.5	MATCHA	6oz	8oz	ICED	
WHITE 			7.0	MATCHA	-	5.5	6.5	
50'S BREW 			7.0	MATCHA LATTE 	5.5	6.5	7.0	
MOCHA 			7.5	DIRTY MATCHA 	-	-	8.0	
ADD-ONS				TEA			HOT	ICED
SHOT			0.5	TROPICAL SENCHA			6.0	6.5
OAT/SOY			1.0	CITRUS LAVENDER			6.0	6.5
FILTER COFFEE				CHAMOMILE			6.0	6.5
CHECK OUT TODAY'S SELECTION WITH OUR BARISTAS				PASSION BERRY			6.0	6.5
				EARL GREY			6.0	6.5