

# COFFEE

Seasonal beans	
Espresso   Piccolo	6
Long Black	6
Cappuccino   Cafe latte   Flat white	6
Mocha	8
Babyccino	4
Single Origin Pour-Over	10
Cold Brew, single origin	8
Iced Long Black	8
Iced Latte	9
Iced Mocha	9
EXTRAS	2
Extra shot   Decaf <small>(all coffees are double shot except piccolo)</small>	
Milk Alternatives (Oat / Almond / Soy)	

# LOOSE LEAF TEAS AND INFUSIONS

Our handpicked teas are custom blended in India. The single-origin whole leaf teas range from classic blacks, greens to whole leaf floral teas & herbal infusions.

Black	8
English Breakfast	
Earl Grey	
First Flush	
Masala Chai	
Green	8
Classic Green Tea	
Second Flush	8
Digestive Tea, green tea, Indian rose petal, mint leaves	9
Immunity Tea, green tea, ashwagandha, turmeric, ginger, black pepper and himalayan tulsi	9
Decaf	
Find your passion, hibiscus, wild apple, rose petals, clove, cinnamon, rose-hip, citrus peel	9
Chamomile	8
Darjeeling	10
First Flush First Invoice 'Singbulli Tea Estate'	
Moonlight Margaret's Hope Tea Estate	

# WARM DRINKS

Hot Chocolate, with velvety marshmallows	9
Chai Latte, slow brewed tea and spices with milk & honey	8

# THE DEMPSEY PROJECT SIGNATURES

Nimbu Pani (Fresh Lime), lime juice, sugar, secret spice blend	12
Caffe Crema (Cold Coffee), coffee, milk, secret rich blend	12
Protein Shake, vanilla, blueberries	14

# ALCOHOL FREE

	Glass   Bottle
Noughty 0% Alcohol Sparkling Rose	14   58
Noughty 0% Alcohol Sparkling Chardonnay	15   64
Drop Bear Tropical IPA Beer <0.5%	13

# MOCKTAILS

South China Virgin, cranberry, coconut, lychee, lime	14
Thai Virgin, apple, kaffir lime, lemongrass	14

# FRESH JUICES

Orange   Carrot   Green Apple   Celery   Watermelon	10
Green Goddess: baby spinach, celery, cucumber, orange, banana	12
Green Detox Lemonade: apple, celery, lemon & cucumber	11
Immune Boosting ABC: green apple, beetroot & carrot	11
Lemon Ginger Zinger: ginger, lemon, apple & carrot	11
Sunrise: carrot, orange & beetroot	11
Un-beet-able: beetroot, carrot, green apple & ginger	11
Turmeric Tonic: turmeric, carrots, ginger & orange	11

# SMOOTHIES

Rockstarams Pick me up : <small>Coffee, unsweetened cocoa powder, frozen banana, spinach leaves, milk</small>	12
Avocado Matcha : avocado, matcha, almond milk, banana	12
Acai Berry : acai, coconut water, bananam chai seeds	12
Strawberry & Banana: strawbery pure, banana yogurt, milk, honey	12

# WILD BOCHA KOMBUCHA

Strawberry Mint   Yuzu & Lavendar	12
Lemongrass, Ginger & Turmeric	12

# MILKSHAKES

Strawberry   Chocolate   Vanilla   Salted Caramel   Oreo	12
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# HOMEMADE ICED TEAS

Orange Earl Grey   Lemon & Lemongrass	9
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# SPARKLING ORGANIC SODAS

Mole Cola   Mole Sugar Free Cola	8
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# WATER & MIXER

Vos Artesian Water - Still   Sparkling (S   L)	5   8
Fever Tree - Indian Tonic   Soda Water	6
Diet Coke	6

# SIGNATURE COCKTAILS

South China Martini <small>vodka, orange, lychee, coconut, bitters</small>	22
Japanese Mojito <small>gin, midori melon, yuzu, mint, orange</small>	22
Caribbean Bonfire <small>whisky, sweet vermouht, cacao blanc, ginger, orange</small>	22
Thai Daiquiri <small>white rum, kaffir lime, lemongrass</small>	22

# CLASSIC COCKTAILS

Negroni <small>gin, campari, sweet vermouht</small>	22
Spicy Margarita <small>tequila, orange liqueur, lemon juice, togarashi salt rim</small>	22
Aperol Spritz <small>aperol, prosecco, orange slice</small>	22

# CHAMPAGNE

Louis Roederer Collection 243 MV <small>France Champagne</small>	158
Billecart Salmon Brut Reserve NV <small>France Champagne</small>	158

# SPARKLING

	Glass   Bottle
Zonin Special Cuvée Prosecco <small>Italy Veneto</small>	17   75
Zonin Rose Prosecco <small>Italy Veneto</small>	80

# SWEET WINE

	Glass   Bottle
Prunotto Moscato d'Asti DOCG 2020 <small>(Moscato) Italy Piedmont</small>	17   75
Sachi, Soy Wine, 187 ml <small>Singapore</small>	23

# ROSÉ

	Glass   Bottle
Les Sardines Rose 2022 <small>(Cinsault, Grenache) France Pays d'OC</small>	17   75
Domaines Ott, By Ott Rose 2021 <small>(Grenache, Cinsault) France Provence</small>	90

# SAKE

Hakurakusei Junmai Daiginjo <small>Japan Miyagi</small>	130
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# SPIRITS & BEER

Roku Gin   Monkey 47	18   21
Lagavulin 16 YO   Glenfiddich 15 YO Whisky	23
Grey Goose   Belvedere Vodka	19
Don Julio Blanco Tequila	19
Ron Zacapa Centranario 23 Rum	19
Guinness Draught Beer	20
Peroni Nastro Azzurro Lager   Corona Extra	15
Easy IPA Craft Beer	18

# WHITE WINE

	Glass   Bottle
Somerset Estate Sauvignon Blanc 2022 <small>(Sauvignon Blanc) New Zealand Marlborough</small>	17   75
L & C Poutout Chablis 2022 (Chardonnay) <small>France Burgundy</small>	21   95
The Winery of Good Hope Bush Vine Chenin Blanc 2021 (Chenin Blanc) <small>South Africa Stellenbosch</small>	75
Bertani Pinot Grigio DOC 2021 (Pinot Grigio) <small>Italy Friuli</small>	80
E. Guigal Cotes du Rhone Blanc 2022 <small>(Rhone White Blend) France Rhone</small>	85
Nittardi Ben Vermentino 2020 (Vermentino) <small>Italy Toscana</small>	88
Fritz Haag Riesling 2021 (Off-Dry Riesling) <small>Germany Mosel</small>	98
Javier Sanz Rueda 2020 (Verdejo) <small>Spain Castilla Y Leon</small>	90
Domaine Cédric Bardin Sancerre 2021 <small>(Sauvignon Blanc) France Loire Valley</small>	98
Pico Maccario Gavi di Gavi DOCG 2020 (Cortese) <small>Italy Piedmont</small>	100
Taron Rioja Blanco 2017 (Viura) <small>Spain Rioja Alta</small>	100
(Lafite) R de Rieussec 2020 <small>(Sémillon, Sauvignon Blanc) France Bordeaux</small>	125
Domaine Vincent Dampt Chablis 2020 (Chardonnay) <small>France Burgundy</small>	130

# RED WINE

	Glass   Bottle
Mc Guigan Single Batch Project Shiraz 2018 <small>(Shiraz) South Australia Barossa Valley</small>	17   75
Catena Zapata Malbec 2020 (Malbec) <small>Argentina Mendoza</small>	21   95
Doppio Passo Primitivo Rosso 2021 (Primitivo) <small>Italy Apulia</small>	75
Bliss Family Vineyards Estate Bottled Merlot 2018 <small>(Merlot) USA Mendocino</small>	80
E. Guigal Cotes du Rhone Rouge 2019 (GSM blend) <small>France Rhone</small>	80
(Lafite) Los Vascos Cromas Gran Reserva 2019 <small>(Cabernet Sauvignon) Chile Colchagua Valley</small>	90
Bodegas Franco-Españolas Rioja Bordon Gran Reserva 2012 (Tempranillo, Graciano, Mazuelo) <small>Spain Rioja</small>	120
Clos Henri Petit Clos Pinot Noir 2020 (Pinot Noir) <small>New Zealand Marlborough</small>	128
Château La Mission Lalande-de-Pomerol 2018 <small>(Merlot, Cabernet Franc) France Bordeaux</small>	130
Giacomo Montresor Amarone Della Valpolicella 2016 (Amarone blend) <small>Italy Veneto</small>	150
Cordella Brunello di Montalcino DOCG 2017 <small>(Sangiovese) Italy Tuscany</small>	180
Pio Cesare Barolo DOCG 2018 (Nebbiolo) <small>Italy Piedmont</small>	190
Marchesi Antinori Tignanello Toscano IGT 2018 <small>(Sangiovese Blend) Italy Tuscany</small>	398



# BREAKFAST UNTIL 12 NOON

breakfast is served until 12 pm weekdays and 3pm weekends | PH

**Vegan Toast (VE)**, sauteed mushroom, spinach, hummus, grilled sourdough **24**

**Warm Quinoa-Coconut Breakfast Bowl (VE) (GF)**, caramelised banana, fresh blueberries, toasted almonds **21**

**Smashed Avocado on Sweet Potato (VE) (GF)**, Australian kumara (sweet potato), onion, cilantro, Ri's Garlic Chilli Oil, lime add: poached eggs **+ 4 24**

**The Big Mezze Breakfast (V)**, vine leaves, fried egg, ful medames, zhoug, muhummara, labneh, hummus, turnip tourshi, olives, cucumber, cherry tomatoes, manakeesh (bread) **32**

**The Big Dempsey Breakfast**, eggs, sourdough toast, English pork sausages, bacon, sautéed mixed mushrooms, roasted vine tomatoes, baby spinach, baked beans, hash brown **31**

**Gluten Free Banana Oat Pancakes (V)**, fresh berries, banana, maple syrup, greek yogurt make it coconut yogurt **25 + 3**

**French Toast(V)**, berry compote, mascarpone, maple syrup, cinnamon, brioche **21**

**Granola Bowl of Goodness (V)**, coconut almond, cashew nut, greek yogurt, strawberries, seasonal fruit, oats, pumpkin seeds, cold press organic coconut oil make it coconut yogurt **21 + 3**

**Avocado on Sourdough Toast (V)**, house dukkah, onion, cilantro, lemon, feta add: scrambled or poached eggs **25 + 4**

**Bacon & Egg Wrap**, caramelised onions, grana padano, tortilla wrap, hash brown **25**

**Huevos Rancheros (V)**, baked eggs, cheddar, jalapeno, bell pepper, tomato relish, guacamole, onion, tortilla **27**

**Eggs Florentine**, Norwegian smoked salmon, poached eggs, baby spinach, hollandaise sauce, English muffin **28**

**Eggs Benedict**, smoked ham, poached eggs, baby spinach, hollandaise sauce, English muffin **28**

**Truffle Mushroom Omelette (V)**, mushrooms, feta, baby spinach, black truffle oil, grana padano make it egg white **29 + 4**

## Extras

Norwegian Smoked Salmon | Smoked Leg Ham **9**  
Smoked Bacon | English Pork Sausage

Baby Spinach | Avocado | Oven Roasted Vine Tomatoes **7**  
Baked Beans | Hash Browns | Mushrooms

## From the Bakery

**Breakfast Bread Basket** **14**  
**Croissant (Plain/ Chocolate) (V)** **6**  
**Almond Croissant** **8**  
**The Whole Kitchen GF Bread** x2 slices (contains sesame) **8**

# RIYANA'S CLEAN CORNER

Co-created with holistic nutritionist Riyana Rupani.

**BREAKFAST (V, GF, DF, Paleo, Clean-in-15™) UNTIL 12 NOON**

**Ri's Smashed Avo & Egg on Grilled Sweet Potato,** Australian kumara (sweet potato), eggs how you like them, Ri's Garlic Chilli Oil **28**

**Ri's Mezze Breakfast Platter**, (contains butter), fried egg, ful medames, zhoug, hummus, turnip tourshi, olives, cucumber, cherry tomatoes, grain free seed crackers **32**

**ALL-DAY MENU (GF, DF) FROM 12 NOON**

**Ri's Za'atar Chicken Skewers**, hummus, fattoush salad, grain-free flatbread **30**

**Ri's Chickpea/ Channa Masala (VE)**, GF kulcha, onion rings **30**

**Ri's Fish & Coconut Curry**, barramundi, zucchini, roasted cauliflower florets **32**

**Ri's Lamb Shawarma**, lamb shoulder, hummus, grain free flatbread **42**

<b>SCONES &amp; CORNISH CLOTTED CREAM</b> fluffy scones, cornish clotted cream, strawberry preserve	<b>11</b>
<b>CREAM TEA</b> An English Tea service of fluffy scones, cornish clotted cream, strawberry preserve & a pot of darjeeling tea	<b>19</b>

## SHAREABLE FROM 12 NOON

**Dips & Crackers (V)**, hummus, red pepper, madzoon, olives **21**

**Spicy Fish Fingers**, barramundi, crumb fry, sambal mayo **26**

**Cauliflower Wings (VE)**, spicy glaze, tangy dip **22**

**Tofu & Mushroom Gyoza (V)**, gari, house sauce **23**

**Prawn & Chive Gyoza**, gari, house sauce **25**

**Avocado on Sourdough Toast (V)** **25**

**Vegetable Samosa (V)**, pea & potato filling **20**

**Streetstyle Dahi Papdi Chaat (V)** **20**

**Truffle & Parmesan Fries (V)**, truffle dip, bois boudran sauce **19**

**Sweet Potato Fries (V)**, sriracha mayo **12**

**Skin on Fries (V)**, aioli, bois boudran sauce **12**

**Wagyu Beef Nachos (GF)**, GF tortilla chips **23**

**Veg Nachos (V) (GF)**, kidney beans chilli, GF tortilla chips **21**

## BOWLS, SOUPS & SALADS

**Weekly Seasonal Soup** with toasted garlic bread **17**

**Ayurvedic Wellness Khichdi Bowl (V) (GF)** , mixed lentils & rice, butternut squash, carrots, turmeric, cilantro, cumin, date, chilli garlic tadka **25**

**Baby Spinach & Balsamic Beetroot (V) (GF)** , quinoa, walnut, crumbled feta, pomegranate, balsamic dressing **26**

**TDP Chicken Cobb Salad**, poached chicken, avocado, egg, bacon, lettuce, cherry tomato, house dressing, croutons **28**

*If you have any food allergies, please let your server know*

# NEO-NEAPOLITAN PIZZA

A Taste of Naples... the signature pillowy & chewy crust with a charred ballooned rim

**Margherita (V)** San Marzano tomato DOP, Parmigiano Reggiano DOP, mozzarella, fresh basil **28**

**Truffle (V)** Parmigiano Reggiano DOP, Taleggio DOP, sautéed mushrooms, white truffle cream, white truffle extra virgin olive oil **34**

**4 Cheeses (V)** Taleggio DOP, Gorgonzola DOP, Parmigiano Reggiano DOP, mozzarella **34**

**Prosciutto di Parma** San Marzano tomato DOP, Prosciutto di Parma, mozzarella, fresh basil **36**

**Chorizo Iberico Salami** San Marzano tomato DOP, Chorizo iberico, mozzarella, fresh basil **36**

**Mortadella** Parmigiano Reggiano DOP, Mortadella, pistachio, fresh basil **36**

## WRAPS & SANDWICHES

**Red Curry Tempeh Quesadilla (VE)**, chickpeas, kale, baby spinach & walnut salad, creamy coriander dip **30**

**Falafel Wrap (V)**, labneh, hummus, tomatoes, iceberg, red onions, pickled veggie, tortilla, skin on fries **29**

**Lamb Kebab Roll**, spiced lamb, egg, cilantro, onions, roti, green chutney, skin on fries **31**

**Chilly Cheese Toast (V)**, sourdough toast, smoky cheddar, red holland pepper, green chilli, coriander add: scrambled or poached eggs **25 + 4**

**TDP Club Sandwich**, smoked paprika pulled chicken, egg, bacon, avocado, ham, aioli, smoky cheddar cheese, cucumber, tomato, salad leaves, brioche bun, coleslaw, skin on fries **30**

**TDP Wagyu Beef Burger**, bacon, smoky cheddar cheese, truffle mayo, bois boudran sauce, pickles, yellow mustard, balsamic onion, mesclun, house-made brioche bun **32**

## FROM OUR WALK-IN CHEESE ROOM

**Cheese Mongers Selection Board**, a selection of 3 cheese and a charcuterie recommended by our cheese monger, mixed olives, apple chutney, balsamic vinegar, EVOO, fresh & dried fruits, home-made crisp bread, fresh bread **40**

**Truffle Cheese Platter**, brie royal aux truffle, moliterno truffle, truffle gouda, mixed olives, fresh & dried fruits, home-made crispbread, fresh bread **48**

**French Platter**, brie de meaux, comte arnaud, fourme d'ambert, duck rilette pate, smoked leg ham, mixed olives apple chutney, EVOO, balsamic vinegar, fresh & dried fruits, home-made crisp bread, fresh bread **44**

**Spanish Platter**, manchego, chorizo iberico, jamon serano, smoked ham, cornichons, quince paste, mixed olives, balsamic vinegar, fresh & dried fruits, apply chutney, EVOO, home-made crispbread, fresh bread **40**

**Italian Platter**, taleggio, gorgonzola piccante, parmigiano, parma ham, mixed olives, apple chutney, EVOO, balsamic vinegar, fresh & dried fruits, home-made crisp bread, fresh bread **40**

*Prices are subjected to service charge and prevailing GST*

# MAINS

**Spiced Plant-Protein Tacos (VE)**, diced bell peppers onions, creamy coriander dip, sweet chilli sauce **29**

**Lao-Style Coconut Curry (VE) (GF)**, eggplant, protein cubes, crispy basil, peanuts, roasted chillies, steam rice **29**

**Tofu Sichuan Mala Nodles (VE)**, mala sauce **29**

**TDP Chickpea/ Channa Masala (V)**, kulcha, onion rings **30**

**Vegan Saffron & Grilled Asparagus Pasta (VE)**, sunflower seed dukkah (make it gluten-free pasta +3) **32**

**Mediterranean Meze (V)**, falafel, fattoush, manakeesh, batata harra, ful medames, hummus, muhamara, madzoon, pita **32**

**Truffle Mushroom Risotto (V) (GF)**, black truffle oil, grana padano add: sautéed chicken **30 + 5**

**Grilled Prawn Sichuan Mala Noodles**, mala sauce **35**

**Beef Rendang (GF)**, rice, nyonya achar, toasted coconut **39**

**Spicy Seafood Aglio e Olio**, spaghetti, clams, squid, prawn, chilli, white wine, spicy garlic oil (make it gluten-free pasta +3) **35**

**Crab Angel Hair Pasta**, baby spinach, spicy garlic oil grana padano, white wine (make it gluten-free pasta +3) **36**

**Beef Cheek Pappardelle**, (24-hour beef ragu), grana padano, baby spinach, cherry tomatoes, red wine (make it gluten-free pasta +3) **34**

**Lao-Style Chicken Curry (GF)**, whole chicken leg, crispy basil, peanuts, roasted chillies, steam rice **33**

**Gochujang Grilled Chicken**, gochujang marinated chicken , mashed potatoes, house salad **33**

**Atlantic Salmon (GF)**, baba ghanoush, greens, feta, cherry tomatoes **34**

**Beer Batter Fish & Chips**, barramundi, tartar sauce **34**

**Smoky BBQ Pork Ribs**, chipotle glaze, potato mash, corn **37**

## SOMETHING SWEET

<b>Dark Chocolate Pot with Cookie Crumble (VE)(GF)</b>	<b>19</b>
<b>Cookies &amp; Cream Berry Parfait (VE)(GF)</b> , fresh berries	<b>19</b>

**Espresso Chocolate Mousse Crunch (GF) (DF) (Refined Sugar Free) (Keto Friendly) (Paleo Friendly)** Single Origin coffee **16**

**Saffron & Orange Cake (GF) (DF) (Refined Sugar Free)**, poached citrus slices **14**

**Almond & Coconut Cake (GF)**, dark chocolate glaze, vanilla ice cream **14**

**Chocolate Fudge Brownie (GF)**, vanilla bean ice cream **16**

**Strawberry Trifle**, fresh strawberry, vanilla sponge, strawberry compote, custard, cream **16**

**Sticky Toffee Pudding**, date pudding, salted caramel sauce, vanilla ice cream **16**

**Death by Chocolate**, brownie, chocolate mousse, chocolate ganache **14**

**Apple Crumble**, vanilla bean ice cream **14**

**Lemon Meringue Tart**, lemon curd, meringue, flaky crust **12**

**SOFTHAUS ICE CREAM by JANICE WONG**

**Cookies & Cream | Pistachio** **8**  
**100% Chocolate (Reduced-Sugar)** **8**  
**VEGAN: Strawberry Watermelon Rose Sorbet** **8**  
**Banana Caramel Biscoff Sorbet | Coconut Sorbet** **8**  
**Add: Cone | Waffle Bowl** **1**

(V): Vegetarian (VE): Vegan (GF): Gluten-Free (DF): Dairy-Free