OPEN DAILY 10AM-10PM



OUR KENNY HILLS BAKERS ON THE PARK MENU FEATURES MANY NEW DISHES, EXCLUSIVELY CREATED FOR THIS SPECIAL OUTLET. YOU'LL SEE A SPECIAL on the peak MARK THAT TELLS YOU WHICH THESE EXCLUSIVE ITEMS ARE.

BREAKFAST & BRUNCH

ALL OUR BREADS & PASTRIES USE ONLY THE FINEST STONE-MILLED ORGANIC FLOUR.

THE BIG BREAKFAST 38

ORGANIC TOAST & SALTED BUTTER, CHICKEN SAUSAGE, TOMATOES, SAUTEED MUSHROOMS, HASH BROWN, HOMEMADE BAKED BEANS SERVED WITH:

SOURDOUGH PANCAKES (v) 29

WITH CARAMELISED BANANAS, PECAN CRUMBLE, CREAM CHANTILLY & CARAMEL SAUCE.

EGGS FLAMENCO (n) 29

2 OVEN-BAKED KAMPUNG EGGS, CHICKPEAS & TURKEY CHORIZO IN A SPICED TOMATO COULIS. SERVED WITH ORGANIC TOAST.

AUBERGINE, TOMATO & HARISSA SHAKSHUKA (1) on the peak 28 SERVED WITH TOASTED BREAD.

TRUFFLED MUSHROOM & ROASTED GARLIC TARTINE (1) on the peak 30

SMOKED SALMON TARTINE on the peak 32

WHIPPED CREAM CHEESE, PICKLED MUSTARD SEED, PRESERVED LEMON, & PICKLED RED ONION ON ORGANIC WHITE SOURDOUGH

DUCK & EGG on the park 34

DUCK CONFIT, HASH BROWN, MUSHROOM DUXELLE, POACHED EGGS & HOLLANDAISE SAUCE.

CRAB BENEDICT on the park 36

BUTTERED CRAB CLAWS, HOLLANDAISE SAUCE, POACHED EGGS & CHIVES ON A CROISSANT WHEEL.

LOCAL FAVOURITES -

ALL DAY

OUR BASMATI NASI LEMAK (n)

BASMATI RICE, AYAM BEREMPAH, ASSAM PRAWN, KAMPUNG EGG, IKAN BILIS, WITH PEANUTS, CUCUMBER AND OUR HOMEMADE SAMBAL.

FRAGRANT LEMONGRASS CHICKEN RICE on the peak 34

WITH GINGER FLOWER RICE, THAI GREEN SAUCE & KERABU ULAM.

NASI KERABU 34

WITH AYAM PERCHIK, BUDU SAUCE, FRESH ULAM, TELUR MASIN, SOLOK LADA, KEROPOK IKAN & SAMBAL KELAPA KERING.



SIGNATURE SANDWICHES - BAM - 6PM 7

ALL OUR SANDWICHES ARE MADE WITH OUR DAILY-BAKED ORGANIC BREAD

FEEL FREE TO CHANGE YOUR BREAD TO EITHER: CROISSANT, BROWN, WHITE, SOURDOUGH, BAGEL, BAGUETTE ** SUBJECT TO AVAILABILITY **

THE LAFAYETTE 29

POACHED EGG, HOLLANDAISE SAUCE, SMOKED SALMON & WILTED SPINACH ON OUR CROISSANT.

BURRATA & SPICY NDUJA FOCACCIA on the peak 29 WITH TURKEY CHORIZO.

TUNA MELT CROISSANT 26

WITH MELTED GRUYERE CHEESE & PIQUILLO PEPPERS.

SMOKED SALMON & AVOCADO CROISSANT 26 SMOKED SALMON & AVOCADO SALSA ON CROISSANT.

ROAST CHICKEN & AVOCADO CROISSANT 26 SHREDDED ROAST CHICKEN & AVOCADO SALSA ON CROISSANT.

SALT BEEF BAGEL 28

WITH GHERKINS & HORSERADISH MAYO.

SMOKED SALMON BAGEL 28 WITH CREAM CHEESE & CAPERS.

ROAST BEEF SANDWICH 30

ROAST RIBEYE, CARAMELISED ONIONS, WATERCRESS, & HORSERADISH MAYO ON OUR ORGANIC BAGUETTE.

CROISSANT WHEEL DOUBLE DECKER on the peak 32

TURKEY HAM, HARD BOILED KAMPUNG EGG, TOMATO, BEEF BACON, AVOCADO, CHEDDAR CHEESE & HONEY MUSTARD.

WAFFLES-

ALL DAY

SWEET

STRAWBERRIES & CREAM 26

VANILLA CHANTILLY CREAM, LOCAL ORGANIC HONEYCOMB. STRAWBERRIES & ORGANIC MAPLE SYRUP.

BANANATELLA 26

NUTELLA, HOMEMADE PEANUT BUTTER, BANANA, CARAMELISED PECAN CRUMBLE & HOMEMADE VANILLA ICE CREAM.

SAVOURY

FRIED CHICKEN & HONEY WAFFLE 38

BREADED CHICKEN, FURIKAKE & HONEY.

HOUSE FAVOURITE— **TOASTIES**

ALL DAY

EACH TOASTIE IS SERVED WITH A HOUSE SALAD

SCRAMBLED EGG & CHEESE 28 SOFT SCRAMBLED EGGS & CHEDDAR CHEESE FOLD.

TRUFFLE & RACLETTE SERVED WITH CARAMELISED ONIONS.

SMOKED CHICKEN 30

WITH A FRESH LIME & CILANTRO SAUCE, MOZZARELLA, AND A LITTLE CILI PADI.

SALT BEEF REUBEN TOASTIE 32

WITH GHERKINS, GRAINY MUSTARD & MELTED GRUYERE CHEESE.

SMOKED HADDOCK, LEEKS & GRUYERE on the peak 32 WITH GHERKINS, GRAINY MUSTARD & MELTED GRUYERE CHEESE.

BEVERAGES

CLASSIC COFFEES SPECIAL COFFEES

SPRESSO SPRESSO MACCHIATO SPRE	HOT 10 11 11 12 12 13 13 13	iCE - 13 - 15 - 15 15

:		HOT	ICE
	SPANISH LATTE Espresso, condensed Milk, organic Acacia Honey & Cinnamon.	15	17
	DIRTY ICED COFFEE ICED LATTE WITH HOMEMADE VANILLA, CONDENSED MILK, ICE CREAM & TOPPED WITH MILO POWDER.	-	19
	ICED SHAKEN HONEY OAT LATTE Organic acacia honey, oat milk & espresso. Shaken, not stirred.	-	19



** ALTERNATIVE MILK **

• LOW FAT MILK +2 • SOY/OAT/ALMOND MILK +3 • EXTRA SHOT +3



ORGANIC TEA REFILLABLE

	HOT	iCE
ENGLISH BREAKFAST Earl Grey	11 11	13 13
CHAMOMILE HERBAL	11	13
GREEN TEA Peppermint	11 11	13 13

NON-COFFEE

	H●T	iCE
CHOCOLATE	14	16
CHAI LATTE	15	17
MATCHA LATTE	16	18
MHOJICHA LATTE	16	18

HOMEMADE COLD BREWS A

READY-TO-DRINK COLD BREWS BY KENNY HILLS COFFEE

COLD BREW BLACK 15 COLD BREW WHITE 17 MADE WITH OAT MILK COLD BREW CHAI 19

COLD BREW HOJICHA 19 HOJICHA & FRESH MILK

HOUSE COOLERS

ICE LEMON TEA 16 ICE PEACH TEA 16 UNDER THE LEAVES 16
PASSIONFRUIT, CINNAMON, PINEAPPLE & TURMERIC GINGER LIME ASSAMBOI 16 MATCHA ELDERFLOWER 16

FRESH PASSION FRUIT & WILD ORGANIC HONEY 16 MINERAL WATER (550ML) 5 SPARKLING WATER (400ML) 8

ACQUA PANNA (250ML/750ML) 12 / 22 SAN PELLEGRINO (250ML/750ML) 12 / 22

SUPERFOOD SMOOTHIES

MANGO TANGO 19
ORGANIC ACACIA HONEY, BANANA, PINEAPPLE & MANGO PUREE. AVO CONTROL 19 AVOCADO, SOY MILK, CHOCOLATE DRIZZLE.

BANANA BERRIES 19 BANANA, RASPBERRIES, BLUEBERRIES, SOY MILK.

PINK CADILLAC 19 BEETROOT, STRAWBERRY & PASSION FRUIT.



HOUSE COLD PRESSED JUICES

PASSIONFRUIT ORANGE 16 WATERMELON & STRAWBERRY 16

MANGO, CARROT & APPLE 16 STRAWBERRY, ORANGE & PINEAPPLE 16

LUNCH THRU" DINNER MENU

AVAILABLE FROM 12PM ONWARDS

-SOUP & SALAD-

12PM ONWARDS



SOUP OF THE DAY 22 SERVED WITH GARLIC BREAD



WARM GOAT CHEESE SALAD on the proch 34 HONEY LEMON DRESSING, CRISPY SHALLOTS, SPINACH, DATES, BEETROOT, MINT, CORIANDER, PINE NUTS, SUMAC & ZAATAR.

ROAST CHICKEN, CHORIZO & POTATO SOUP on the peak 24

BURRATA & BUTTERNUT SQUASH SALAD (1) on the peak 34 WITH SHALLOTS IN VINEGAR & MACADAMIA PESTO.

CHARRED HISPI CABBAGE & ROMESCO SAUCE SALAD (vg) on the peak 32 WITH CRISPY SHALLOTS.

CRABMEAT & AVOCADO SALAD 36 WITH MESCLUN LEAVES IN A JAPANESE SESAME DRESSING.

RIB-EYE ROAST BEEF THAI SALAD 36 WITH ASIAN GREENS, HERBS, AND A SPICED SWEET TAMARIND DRESSING.

-CLASSICS-

12PM ONWARDS

SMOKY CHILLI CON CARNE on the park 42 WITH PULLED SMOKED BEEF BRISKET AND HOUSE-MADE CORNBREAD.

FISH & CHIPS 42

DEEP-FRIED BATTERED RED SNAPPER & CHIPS, SERVED WITH MUSHY PEAS & HOUSE-MADE TARTARE SAUCE.

PAN SEARED SEA BASS on the purk 46 WITH SAUTEED KALE, MUSHROOM DUXELLE, HUMMUS & TOMATO SALSA.

STEAK & CHIPS 86

2000 GRASS-FED RIBEYE, CHIPS, GRAVY & WATERCRESS.



BURGERS & BUNS -

12PM ONWARDS

A GREAT BURGER BEGINS WITH A GREAT BUN. WE SERVE OURS ON A FRESH BRIOCHE BUN, WITH FRIES AND A SIDE SALAD.

CRISPY SPICY CHICKEN BURGER on the park 34 OVERNIGHT-BRINED BONELESS CHICKEN THIGH WITH REMOULADE RUB & JALAPENO MANGO SALSA.

THE KHB BEEF BURGER 42

BLACK ANGUS BEEF PATTY, SPECIAL SAUCE, CARAMELISED ONIONS & MATURE CHEDDAR.

SOFT SHELL CRAB BURGER 36 CRISPY SOFT SHELL CRAB WITH HOUSE-MADE MAYONNAISE

** UPGRADE TO **



-PASTAS -----

TRUFFLE MAC AND CHEESE (9) 42 WITH ROASTED MUSHROOMS.

CARBONARA 35

SPAGHETTI IN A CREAMY SAUCE WITH AGED PARMESAN AND BEEF BACON.

SPICY RED PESTO PASTA (*) 38

LINGUINE WITH SUNDRIED TOMATOES, PINE NUTS & PARMESAN.

LASAGNA 39

LAYERS OF BEEF BOLOGNESE, BECHAMEL SAUCE, CHEDDAR, AND PASTA.

CREAMY SMOKED DUCK PASTA on the peak 39 LINGUINE WITH SMOKED DUCK & PORCINI DUST.

SOFT SHELL CRAB & ULAM BUTTER PASTA on the brook 42 ANGEL HAIR WITH CRAB MEAT, BUNGA KANTAN, AND CILI PADI.

SEAFOOD AGLIO OLIO 42

SPAGHETTI WITH CHILI, GARLIC, OLIVE OIL, CLAMS, BABY SQUID, PRAWNS, AND MUSSELS.

SPICY SMOKED BEEF RAGU on the peak 44 PAPPARDELLE WITH SMOKED TOMATOES & SLOW-COOKED BEEF

KING PRAWN BISQUE PASTA on the punk 48

LINGUINE WITH A CREAMY BISQUE SAUCE WITH ROASTED KING PRAWNS.



12PM ONWARDS

12PM ONWARDS

ADD ON

SMOKED SALMON 8

SMOKED CHICKEN 8

8

BEEF BACON

SIDES -

REGULAR FRIES 15

WITH ROASTED GARLIC AIOLI. SWEET POTATO FRIES 18

WITH ROASTED GARLIC AIOLI.

SALTED EGG YOLK FRIES 20 WITH PAPRIKA, CHILLI FLAKES & CURRY LEAVES.

TRIPLE GARLIC FRIES 20 WITH ROASTED GARLIC AIOLI.

TRUFFLE FRIES 22 WITH ROASTED GARLIC AIOLI.

SIDE SALAD 8 GARLIC BREAD 6 EXTRA TOAST 5

- BROWN . SOURDOUGH · WHITE . BAGUETTE



DINNER SPECIALTIES—

6PM ONWARDS

STEAK, BONE MARROW & CROISSANT PIE SLOW-COOKED GRASS-FED TENDERLOIN, BONE MARROW AND A BUTTERY CROISSANT CRUST.

ESPRESSO BARBECUE SHORT RIBS 88

SLOW-BRAISED GRASS-FED BEEF SHORT RIBS, GROUND COFFEE, TRUFFLED POTATO ROSTI, BABY CARROTS & BROCOLLI. SERVED WITH ESPRESSO BARBECUE SAUCE.

LAMB SANDWICHES FOR A CROWD on the peak 118

MAKE YOUR OWN PITA WRAP SANDWICHES WITH ROAST LEG OF LAMB, TZATZIKI, CHIMICHURRI, LAMB JUS & TOMATOES.

WOOD-FIRED HAY ROASTED CHICKEN

WITH GRILLED CORN, WILTED SPINACH, AND TRUFFLE POTATO ROSTI

· ROAST CHICKEN GRAVY

HALF CHICKEN (SERVES 2) 68 WHOLE CHICKEN (SERVES 4) 118







-FRESHLY BAKED -----

12PM ONWARDS

WOOD-FIRED BREADS AND DIPS

PITA BREAD 10

ROUND FLATBREAD BAKED FROM WHEAT FLOUR.

MANEESH 14

ORGANIC FLATBREAD WITH FRESH HERBS, SESAME SEEDS & SEA SALT.

TRUFFLE BREAD 18 FLAT BREAD WITH TRUFFLE PASTE, TRUFFLE OIL & SEA SALT FLAKES. **DIPS & BUTTERS**

FRESH BASIL PESTO 9 ROMESCO SALSA 9 BABA GANOUSH 9 RED PEPPER HUMMUS 9 MUSHROOM PESTO 9

MIXED DIP BOARD 40

ULAM BUTTER 8

TRUFFLE BUTTER 8

CLASSIC HUMMUS 9

FETA CHEESE & 9 OLIVE OIL

CHOOSE ANY 3 OF THE ABOVE DIPS OR BUTTER. SERVED WITH 4 TYPES OF BREAD.

ORGANIC WOOD-FIRED **SOURDOUGH PIZZAS**

OUR ARTISANAL PIZZAS ARE HANDCRAFTED TO ORDER.



PLEASE ALLOW A 20-30 MINUTE WAITING PERIOD.		AN S
	8 inch	12 inch
THREE CHEESE MOZZARELLA, GRUYERE & BLUE CHEESE.	34	46
SICILIAN ANCHOVIES, ROASTED PEPPERS, MOZZARELLA & SPICED TOMATO SAUCE.	34	46
WOOD-FIRED CHICKEN TANDOORI on the pook. HOUSE BLEND SAN MARZANO TOMATO SAUCE, WOOD-FIRE ROASTED CHICKEN TANDOORI, MOZARELLA & CUCUMBER RAITA	34	46
BEEF PEPPERONI BEEF PEPPERONI, MOZZARELLA, PARMESAN & HOUSE BLEND TOMATO SAUCE.	34	46
HAWAIIAN TURKEY HAM, SHREDDED CHICKEN & PINEAPPLE.	34	46
SEAFOOD CLAMS, PRAWNS, BABY SQUID & MUSSELS.	34	46
MEDITERRANEAN TUNA on the peak. HOUSE BLEND SAN MARZANO TOMATO SAUCE, ORTIZ TUNA, MOZZARELLA, ANCHOVIES, CAPERS, BLACK OLIVES & BASIL.	36	48
SMOKED DUCK & GARLIC ALFREDO SMOKED DUCK, GARLIC CONFIT, ALFREDO SAUCE, MOZARELLA, PARMESAN, CHERVIL, ROSEMARY & RADISH.	36	48
SMOKED SALMON CREME FRAICHE, CHEESE, RED RADISH, ROCKET & CAPERS WITH CITRUS DRESSING.	36	48
DIAVOLA HOUSE BLEND SAN MARZANO TOMATO SAUCE, BEEF PEPPERONI, SPICY SALAMI, DRIEF RED CHILLIES, CHILLI OIL & MOZARELLA.	36	48
MARGHERITA WITH BURRATA CLASSIC MARGHERITA WITH MOZZARELLA, BURRATA CHEESE, FRESH BASIL & HOUSE BLEND TOMATO SAUCE.	38	50
AL FUNGHI PORTOBELLO, BUTTON & OYSTER MUSHROOMS, MOZZARELLA & TRUFFLE OIL.	38	50
HALF & HALF A COMBINATION OF ANY OF THE ABOVE.	-	52

SWEET POTATO +3 OR TRUFFLE FRIES +5