

*Appetizers*

**BEETROOT SALAD – 24 VG GF N**  
VEGAN OPTION AVAILABLE

ROASTED BEETROOT, FETA CHEESE, AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATO, RAISINS, BALSAMIC, PECAN

**KALE WALDORF SALAD – 26 VG GF N**  
VEGAN OPTION AVAILABLE

KALE, ALMOND FLAKES, ROASTED CASHEWS, APPLE, DRIED CRANBERRIES, PURPLE GRAPE, GOAT CHEESE, GINGER TOFU DRESSING

**SPICY PEACH BURRATA – 32 VG GF S N**

BURRATA CHEESE, PEACH, ORANGE PULP, ROASTED BEETROOT, PECAN, CAYENNE HONEY GLAZE, CHILI CAVIAR

**BURRATA CLASSICA – 30 VG GF N**

BURRATA CHEESE, RUCOLA, OLIVE OIL CAVIAR, VINE CHERRY TOMATOES, BASIL PESTO, BALSAMIC

**RUCOLA GAMBERI – 28 GF**

TIGER PRAWN, RUCOLA, ORANGE, PARMIGIANO, CHERRY TOMATOES, LEMON DRESSING, BALSAMIC

**VITTORE WAGYU CARPACCIO – 28 GF N**

SLICED RAW WAGYU BEEF, RUCOLA, LEMON DRESSING, SUN DRIED TOMATOES, PESTO, PARMIGIANO, PINE NUTS

**MEDITERRANEAN – 32 VG N**

ADD PITA BREAD – 5  
TRADITIONAL HUMMUS, TZATZIKI, BEETROOT HUMMUS, FALAFEL, PITA BREAD, ALMOND FLAKES, PUMPKIN SEEDS, SESAME, DUKKAH

**BRUSCHETTA POMODORO – 18 VG S**

CIABATTA BREAD, SPICY CITRUS SALSA, BASIL, PARMIGIANO, BALSAMIC.

**CHEESE PLATTER & COLD CUTS – 68**

ADD BURRATA – 14  
GRANA PADANO, CAMEMBERT, SMOKED SCAMORZA, BLUE CHEESE, PROSCIUTTO DI PARMA, MORTADELLA BOLOGNA, SALAME MILANO

*Pastas*

**ARRABIATA – 24 VG DF S**  
ADD PRAWNS – 10 | ADD PORTOBELLO – 6  
VEGAN OPTION AVAILABLE

HOME-MADE CASARECCE, CHEF'S SIGNATURE SPICY ARRABIATA SAUCE, BASIL

**PRAWN AGLIO OLIO – 28 DF A S**  
ADD PORTOBELLO – 6  
VEGAN OPTION AVAILABLE

SPAGHETTI, TIGER PRAWNS, WHITE WINE, EXTRA VIRGIN OLIVE OIL

**WAGYU BEEF CHEEK – 32 A**

HOME-MADE FUSILLI, 12 HOURS SLOW COOKED WAGYU BEEF CHEEK RAGU, RED WINE

**SPANNER CRAB RISOTTO – 32 A GF**

CARNAROLI RICE, SPANNER CRAB MEAT, BRANDY, SIGNATURE LOBSTER BISQUE SAUCE, PARMIGIANO

**PORCINI RAVIOLI – 30 VG**

HOME-MADE RAVIOLI STUFFED WITH PORCINI MUSHROOMS, TRUFFLE CREAM SAUCE, OLIVE OIL CAVIAR, TRUFFLE CARPACCIO

**PRAWN MARINARA – 30 A**

LINGUINE, BLACK TIGER PRAWNS, SIGNATURE LOBSTER BISQUE SAUCE, BRANDY

**CARBONARA – 30 A**

LINGUINE, SMOKED PANCETTA, WHITE WINE, EGG YOLK, PARMIGIANO

**PASTA PESTO – 28 VG N**

LINGUINE, BASIL PESTO, CHERRY TOMATOES, BURRATA, PARMIGIANO, PINE NUTS

**TRUFFLE AURORA – 28**

ADD PORTOBELLO – 6  
HOME-MADE FUSILLI, SMOKED DUCK BREAST, PINK AURORA SAUCE, PARMIGIANO, TRUFFLE CREAM

*Pizzas*

**MARGHERITA – 24 VG**

PIZZA SAUCE, MOZZARELLA, CHERRY TOMATOES, BASIL, BALSAMIC

ADD ONS

BURRATA – 10 RUCOLA – 4 SMOKED DUCK – 8  
SPICY SPIANATA – 10 PORTOBELLO – 6 BLACK OLIVES – 4

**DIAVOLA – 30 S**

HOME-MADE CHILLI SAUCE, SPICY SPIANATA, BUFALA MOZZARELLA, BLACK OLIVES, CHILI CAVIAR & FLAKES

**SWEET & SPICY – 32 VG S N**

CREAM, MOZZARELLA, ROASTED BEETROOT, PEACH, BURRATA, PECAN, PISTACHIO, CAYENNE HONEY GLAZE, CHILI CAVIAR

**SIGNATURE TO-MANZO – 32 A**

12 HOURS SLOW COOKED WAGYU BEEF CHEEKS, BUFALA MOZZARELLA, PARMIGIANO, RUCOLA

**HAMFALA – 32**

24 MONTH AGED PROSCIUTTO DI PARMA, BUFALA MOZZARELLA, RUCOLA, PARMIGIANO

**TARTUFO – 30 VG**

TRUFFLE CREAM, MOZZARELLA, PORTOBELLO MUSHROOMS, BLACK TRUFFLE CARPACCIO, PARMIGIANO, TRUFFLE OIL

**PESTO & BURRATA – 34 VG N**

MOZZARELLA, BASIL PESTO, CHERRY TOMATOES, BURRATA, PARMIGIANO, PINE NUTS

**SMOKED DUCK – 32**

PIZZA SAUCE, MOZZARELLA, SMOKED DUCK BREAST, PEACH, RUCOLA, PARMIGIANO, BALSAMIC

**FOUR CHEESE – 30 VG**

CREAM, MOZZARELLA, GORGONZOLA, BRIE, TALEGGIO, SPINACH

*Mains*

**SEA BASS LIVORNESE – 38 GF N**

CHEF'S SIGNATURE LIVORNESE SAUCE, OCEAN SEA BASS, SPICY CITRUS SALSA, SEASONAL VEGETABLES, POTATO PUREE

**BEEF TENDERLOIN – 48 GF A N**

160G GRAIN-FED BEEF TENDERLOIN, POTATO GRATIN, BALSAMIC ONIONS, MUSHROOM RAGU, TOMATO SALSA, BEEF JUS

**BRAISED LAMB SHANK – 38 A N**

12 HOURS SLOW COOKED AUSTRALIAN LAMB SHANK, POTATO PUREE, SEASONAL VEGETABLES

**SEAFOOD PAELLA – 56 A S GF**

ROUND RICE, CAPSICUM, GREEN PEAS, TIGER PRAWNS, BLACK MUSSEL, SIGNATURE LOBSTER BISQUE CORIANDER, LIME  
FOR 2. WAITING TIME 20-25 MINS.

*Small Plates*

**FISH & CHIPS – 28 DF A**

BEER BATTER, RED SNAPPER FISH, THUNDER CRUNCH FRIES, LIME, HOME-MADE TARTAR SAUCE & CHILI

**HOLY WINGS – 20 GF DF**

DEEP FRIED CHICKEN MID WINGS, SERVED WITH HOME-MADE SIGNATURE SPICY SAUCE

**GAMBAS PIL PIL – 26 A S**

SAUTEED BLACK TIGER PRAWNS, HOME-MADE SWEET & SPICY SAUCE, CIABATTA BREAD

**TRUFFLE FRIES – 18 VG GF**

TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO, HOME-MADE TRUFFLE MAYO & CHILI



VEGETARIAN VG	SPICY S	GLUTEN-FREE GF
DAIRY-FREE DF	CONTAINS ALCOHOL A	
CONTAINS NUTS N	CHEF'S CHOICE ★	

PLEASE NOTE WE ONLY ACCEPT CASHLESS PAYMENTS AND A MAXIMUM OF TWO CARDS PER BILL. ALL PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAXES.

*Burgers*

**BLACK ANGUS – 32**

180G SCOTTISH BLACK ANGUS, BALSAMIC ONIONS, LETTUCE, ROMA TOMATOES, PICKLED CUCUMBER, CHEDDAR CHEESE FRIES

**CHICKEN KATSU – 26 DF**

BREADED CHICKEN THIGH CUTLET, LETTUCE, TOMATOES, PICKLED CUCUMBER, EGG, JAPANESE CURRY, FRIES

**FALAFEL BURGER – 26 VG**

FALAFEL PATTY, ROASTED CAPSICUM DRESSING, CHEDDAR CHEESE, LETTUCE, ROMA TOMATOES, PICKLED CUCUMBER, TZATZIKI, FRIES

*Desserts*

**TIRAMISU – 18 VG A N**

MASCARPONE CREAM CHEESE, SAVOIARDI BISCUIT, AMARETTO

**CRÈME BRULEE – 14 VG GF**

CUSTARD BASE, CARAMELIZED RAPADURA, BERRIES

**BASQUE CHEESECAKE – 16 VG GF N**

BURNT CHEESE CAKE, HOME-MADE BLUEBERRY JAM, SUGAR SNOW

**BAILEY'S AFFOGATO – 14 VG GF A N**

VANILLA GELATO, ESPRESSO, BAILEY'S, PISTACHIO

**GELATO – 6 VG GF**

VANILLA GELATO



*Kids Menu* FOR KIDS ONLY.

**KIDS PIZZA – 16 VG** NOT AVAILABLE FOR BREAKFAST

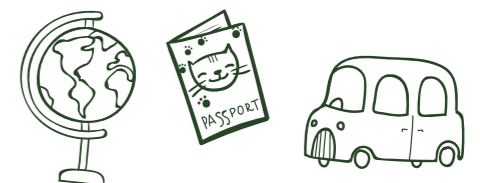
PIZZA SAUCE, MOZZARELLA

**MAC & CHEESE – 14 VG**

MACHERONI, BUTTER, MOZZARELLA, CHEDDAR

**MINI HASH BROWN – 12 VG**

MINI POTATO TATER TOTS WITH KETCHUP



*To delight, surprise, and pamper your palate on a voyage from the enchanting banks of the Tiber in Rome to the vibrant waters of the Thames in London.*

FROM OUR VIBRANT EUROPEAN WEEKEND BRUNCHES AND SEASONAL DINNER MENUS THAT TRAVEL ACROSS THE BEAUTIFUL DESTINATIONS OF EUROPE TO OUR INVENTIVE YET PLAYFUL COCKTAIL OFFERINGS, YOU AND YOUR FAVOURITE COMPANIONS - FURRY FRIENDS INCLUDED - WILL EXPERIENCE THE BELOVED CULTURE OF EUROPEAN RIVERSIDE DINING.



# BREAKFAST MENU

# MOD-EUROPEAN RIVERSIDE DINING & DRINKING ON A WHIM!

**TOMA**  
by the river



**TUESDAY - SUNDAY**  
(CLOSED ON MONDAYS)

**TUE-THU** 11.30AM - 11.00PM

**FRI** 11.30AM - 12.00PM

**SAT** 8.30AM - 12.00PM

**SUN** 8.30AM - 11.00PM

*Rise & Shine!*  
We're here to start your  
day off great.

GREAT MORNINGS BEGIN AT TOMA WITH OUR VIBRANT SELECTION OF BREAKFAST FAVORITES, FROM NOURISHING ACAI AND SALAD BOWLS TO CHEEKY INDULGENCES OF PANCAKES AND WAFFLES.

JOIN US FOR BRUNCH THAT BLENDS WHOLESOME GOODNESS WITH CLASSIC COMFORT, ALL ENJOYED IN OUR SERENE RIVERSIDE SETTING.

## Brunch Bliss

### ACAI DEEP PURPLE — 18 V DF N

100% ACAI BERRY BOWL, TOPPED WITH BANANA, GRANOLA, CHIA SEEDS, BERRIES

### CRUNCHY GRANOLA — 20 VG N

HOME-MADE VANILLA CRUNCHY GRANOLA, HONEY, CASHEW NUTS, DESICCATED COCONUT, PEACH, GREEK YOGURT, MAPLE SYRUP

### GOLDEN PANCAKES — 22 VG N

PANCAKE, BLUEBERRY COMPOTE, MAPLE SYRUP, PISTACHIO, BERRIES, OREO CRUMBS, WHIPPED CREAM

### NUTELLA WAFFLES — 24 VG N

HOME-MADE WAFFLES, VANILLA ICE CREAM, BERRIES, NUTELLA DRIZZLE, PISTACHIO, SUGAR SNOW

## Coffee

### ESPRESSO 4

DOUBLE ESPRESSO | MACCHIATO | AMERICANO | LONG BLACK 5

LATTE | CAPPUCINO | MOCHA 6

VANILLA LATTE | CHARCOAL LATTE | CHAI LATTE | PUMPKIN SPICE LATTE | RAF COFFEE 7

RED VELVET LATTE | MATCHA LATTE | TURMERIC LATTE 8

ADDITIONAL SHOT OF ESPRESSO | PREMIUM MILK (SOY/OAT/ALMOND) | ADD ICE 1

## Salad Bowls

### BEETROOT SALAD — 24 VG GF N

VEGAN OPTION AVAILABLE

ROASTED BEETROOT, FETA CHEESE, AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATOES, RAISINS, BALSAMIC, PECAN

### \*KALE WALDORF SALAD — 26 VG GF N

VEGAN OPTION AVAILABLE

KALE, ALMOND FLAKES, ROASTED CASHEWS, APPLE, DRIED CRANBERRIES, PURPLE GRAPE, GOAT CHEESE, GINGER TOFU DRESSING

## Mains

### \*SMASHED AVOCADO — 22 VG N

ADD POACHED EGG (2PCS) — 6

VEGAN OPTION AVAILABLE

SOURDOUGH, SMASHED AVOCADO, CHERRY TOMATO SALSA, FETA CHEESE CRUMBLE, CORIANDER, BALSAMIC, DUKKAH

### POTATO HASH — 20 VG DF N

ADD EXTRA BREAD — 6

VEGAN OPTION AVAILABLE

HOME-MADE POTATO HASH, GUACAMOLE, CHERRY SALSA, DUKKAH, POACHED EGG, KETCHUP & HOME-MADE MAYO, BALSAMIC

### DOWN UNDER — 30

SOURDOUGH, SCRAMBLED EGG, BAKED BEANS, CHICKEN BRATWURST SAUSAGE, PORTOBELLO RAGU, BACON, MINI HASHBROWN

## Super Juices

### PASSION IN OASIS — 10

FRESHLY JUICED ORANGE JUICE, STARFRUIT, PASSIONFRUIT, CELERY

### GREEN GODDESS — 10

FRESHLY JUICED GREEN APPLE, LIME JUICE, CUCUMBER, MINT, WHEATGRASS

### BERRY CHÂTEAU BLISS — 10

CRANBERRY JUICE, BLUEBERRIES, RASPBERRIES

### TUSCAN SUNRISE — 10

APPLE JUICE, BANANA, STRAWBERRIES

### GETAWAY GLOW — 10

CARROT, FRESHLY JUICED APPLE, FRESHLY SQUEEZED ORANGE, GINGER, LEMONGRASS

## Soft Drinks & Juices

SODA | GINGER ALE | GINGER BEER | TONIC | COCA COLA | COKE LIGHT | SPRITE 6

ORANGE JUICE | APPLE JUICE | CRANBERRY JUICE | PINEAPPLE JUICE | FRESH LIME JUICE 6

RED BULL REGULAR / SUGAR FREE 6

PUREZZA WATER 4  
FREE FLOW STILL | SPARKLING PER TABLE



### EGG ROYALE — 24

BUTTER CROISSANT SANDWICH, RUCOLA, SMOKED SALMON, POACHED EGGS, HOLLANDAISE SAUCE, HERBS

### CAPRESE SANDWICH — 20 VG N

BUTTER CROISSANT SANDWICH, RUCOLA, ROMA TOMATOES, CHERRY BUFALA MOZZARELLA, BALSAMIC, BASIL PESTO

### \*BEEF BOURGUIGNON — 28 A N

ADD POACHED EGG (2PCS) — 6

SLOW-COOKED PULLED BEEF, MASHED POTATO, HOUSE SALAD, PISTACHIO

### PRAWN OMELETTE — 24 N

SOURDOUGH BREAD, PRAWN MEAT, LOBSTER BISQUE, CORIANDER, HOUSE SALAD, DUKKAH, BALSAMIC

### CAJUN CHICKEN — 28 GF A N

CAJUN SPICED CREAMY CHICKEN BREAST STRIPS, HOUSE SALAD, MASHED POTATO, BALSAMIC, PISTACHIO

### SCRAMBLED EGGS W/ SALMON — 26 N

SOURDOUGH, GUACAMOLE, SCRAMBLED EGGS, SMOKED SALMON, DILL, HOUSE SALAD, DUKKAH

### SHAKSHUKA — 26 VG DF

ADD EXTRA BREAD — 5

CHOPPED TOMATOES, CAPSICUM, CUMIN, 2 EGGS, CORIANDER, PITA BREAD

### MEDITERRANEAN — 32 VG N

TRADITIONAL HUMMUS, TZATZIKI, BEETROOT HUMMUS, FALAFEL, PITA BREAD, ALMOND FLAKES, PUMPKIN SEEDS, SESAME, DUKKAH

### CHEESE MASALA OMELETTE — 20 VG S

SOURDOUGH, EGGS, GREEN CHILI, PURPLE ONIONS, CORIANDER, CHEDDAR CHEESE, HOUSE SALAD

### FISH & CHIPS — 28 DF A

BEER BATTER, RED SNAPPER FILLET, THUNDER CRUNCH FRIES, LIME, HOME-MADE TARTAR SAUCE & CHILI

### TRUFFLE FRIES — 18 VG GF

TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO, HOME-MADE TRUFFLE MAYO & CHILI

## Add Ons

SOURDOUGH | PITA BREAD | — 5

BACON — 6

CHICKEN BRATWURST SAUSAGE — 6

PORTOBELLO MUSHROOMS — 6

POACHED EGGS (2PCS) — 6

SCRAMBLED EGGS (2PCS) — 6

\$49  
PER PAX

## 2-HOUR FREE FLOW

WEEKEND BOOZY BRUNCH SAT & SUN — 7:30AM - 3PM

HOUSEPOUR (PROSECCO / RED WINE / WHITE WINE) | GIN | WHISKEY | VODKA | SELECTED DRAUGHT BEERS

VEGETARIAN VG SPICY S GLUTEN-FREE GF  
DAIRY-FREE DF CONTAINS ALCOHOL A  
CONTAINS NUTS N CHEF'S CHOICE ★

PLEASE NOTE WE ONLY ACCEPT CASHLESS PAYMENTS AND A MAXIMUM OF TWO CARDS PER BILL. ALL PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAXES.



# DRINKING BY THE RIVERSIDE

WE'RE PASSIONATE ABOUT OUR TIPPLES,  
FROM SIGNATURE CRAFT COCKTAILS CRAFTED  
BY OUR ESTEEMED MIXOLOGISTS TO OUR  
EXTENSIVE SELECTION OF WINES AND SPIRITS.  
YOU'LL ALWAYS FIND THE PERFECT BEVERAGE  
TO ENJOY A RIVERSIDE UNWIND  
OR ELEVATE YOUR NIGHT.



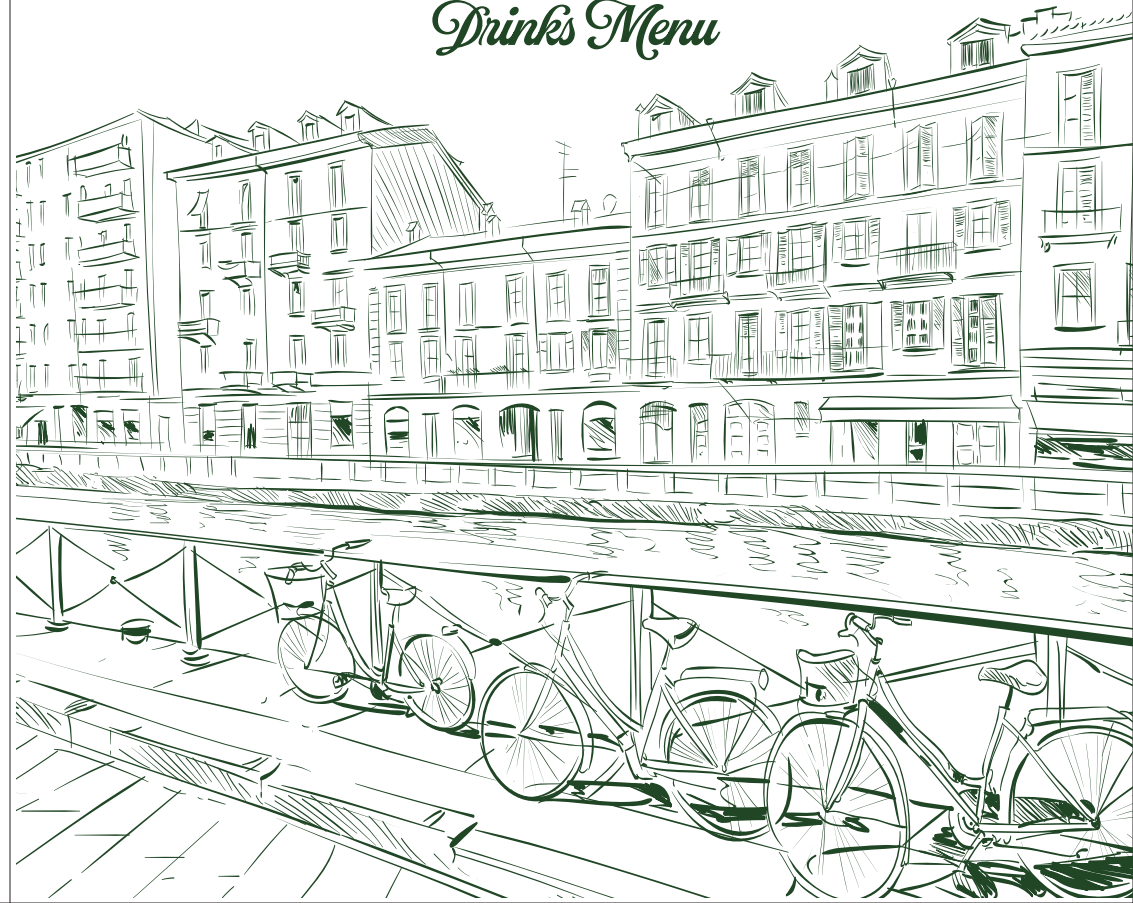
**TOMA**  
*by the river*

RIVERSIDE DINING | WEEKEND BRUNCH |  
SEASONAL MENU | PET-FRIENDLY

**TOMA**  
*by the river*

# TIPPLE TRAVELOGUE

*Drinks Menu*





## International Cocktails



ALL INTERNATIONAL COCKTAILS PRICED AT \$18

### LONG ISLAND TEA

*A DANGEROUS CHOICE.*

### LIME MARGARITA

*ZESTY INDULGENCE.*

### LYCHEE MARTINI

*SWEET YET DEADLY.*

### MOJITO

*LIGHT AND BREEZY.*

### OLD FASHIONED

*STRONG AND BOLD.*



## Mocktails



### AVEC (BLOODY) MARIA! - 12

#### **ROBUST & VIVACIOUS**

HOUSEMADE BLOODY MARY MIX WITH SMOKED PAPRIKA, JALAPENO, PROSCIUTTO AND HERBS AND SPICES.

### VIRGIN MADEIRA MOJITO - 12

#### **"THE REAL DEAL" MOJITO**

BURSTING WITH FLAVOUR FROM OUR HOUSEMADE SWEET & SOUR MIX, LIME, CALAMANSI, FRESH MINT, GULA MELAKA, AND SODA.

### ORANGE GARDEN OF ROME - 12

#### **A WORLD OF ZESTY ORANGE**

ORANGE, MINUT, SUGAR, CALAMANSI  
TOPPED WITH LONDON ESSENCE GINGER BEER.

### MONET'S GARDEN - 12

#### **FLORAL & THE FINEST FLAVOURS OF RIPE FRUITS**

APPLE, YUZU, PINEAPPLE & SAGE CORDIAL,  
AND LONDON ESSENCE WHITE PEACH & JASMINE.

### LA VIE EN ROSE - 12

#### **EMBODIES THE SENSATION OF RECEIVING A BOUQUET OF ROSES**

RASPBERRY, ROSE, LEMON, CRANBERRY, WITH LONDON ESSENCE  
GRAPEFRUIT & ROSEMARY TONIC.



## Draft Beers

	HALF	FULL	3L (Tower)
ASAHI SUPER DRY	8	15	70
PERONI NASTRO AZZURRO	9	16	75
PURE BLONDE (ULTRA LOW CARB)	8	15	70
GUINNESS CAN (MICRODRAUGHT)	-	15	-

## Bottled Beers

HOEGAARDEN

14

TIGER

14

CORONA

14

LION BREWERY STRAITS PALE ALE

FLAVOURFUL, REFRESHING PALE ALE BREWED FOR HOT CLIMATE.

14

4 PINES PACIFIC ALE

SMOOTH, DRY AND QUENCHING EXPERIENCE. HINTS OF PASSIONFRUIT, PINEAPPLE & PEAR.

14

TROUBLE BREWING ROAD HOG IPA

DELIGHTFULLY HOPPY & CRISP FINISH.

14

TROUBLE BREWING STOLEN BOAT SUMMER ALE

MALTY WITH A SHORT BITTER FINISH.

14



# Spirits

## GINS

GLS | BTL  
45ml/gls

MR BOSTON GIN	15   -
MALFY ORIGINALE	18   200
THE BOTANIST GIN	18   200
MONKEY 47 - 500ML	20   230
HENDRICK'S	20   250
BOTTEGA BACUR - 500ML	23   230
HENDRICK'S CABINET OF CURIOSITIES	23   280

## VODKA

ZUBROWKA BIALA	15   200
BELVEDERE	18   200
GREY GOOSE	18   200
BELVEDERE 10	32   480

## RUM

GLS | BTL  
45ml/gls

BACARDI CARTA BLANCA	15   180
KRAKEN SPICED	17   220
HAVANA 7 YEARS	18   240
MOUNT GAY X.O	18   240

## TEQUILA

LOS ARCOS BLANCO DESTILADO DE AGAVE	15   -
VOLCAN BLANCO	18   240
CODIGO REPOSADO	23   280
DON JULIO ANEJO	25   280
1800 CRISTALINO	25   280

## BLENDED WHISKEY

MONKEY SHOULDER	15   200
CHIVAS 12 YEARS	18   220
JOHNNIE WALKER GOLD LABEL	20   250
CHIVAS 18 YEARS	23   290



## SINGLE MALT

GLS | BTL  
45ml/gls

SPEYBURN 10 YEARS 16 | 220

GLENFIDDICH 12 YEARS 18 | 250

GLENMORANGIE LASANTA 23 | 230

BALVENIE 12 YEARS DOUBLE WOOD 23 | 280

GLENFIDDICH 18 YEARS 23 | 300

PORT CHARLOTTE 10 YEARS 25 | 320

THE MACALLAN SHERRY OAK 12 YEARS 25 | 350

LAGAVULIN 16 25 | 380

BALVENIE 14 YEARS CARRIBEAN CASK 28 | 360

GLENLIVET 15 YEARS 30 | 380

THE MACALLAN DOUBLE CASK 18 YEARS 55 | 700

## AMERICAN WHISKEY

GLS | BTL  
45ml/gls

BUFFALO TRACE 15 | 200

GENTLEMAN JACK 18 | 220

MAKER'S MARK 46 23 | 320

## REST OF THE WORLD

NIKKA FROM THE BARREL - 500ML 23 | 240

LARK CLASSIC CASK 28 | 300

## BRANDY & COGNAC

ST REMY SIGNATURE 15 | 200

HENNESSY VSOP 23 | 280

HENNESSY XO 48 | 590

## Super Juices

### PASSION IN OASIS — 10

FRESHLY JUICED ORANGE JUICE, STARFRUIT,

### GREEN GODDESS — 10

FRESHLY JUICED GREEN APPLE, LIME JUICE, CUCUMBER, MINT, WHEATGRASS

### BERRY CHÂTEAU BLISS — 10

CRANBERRY JUICE, BLUEBERRIES, RASPBERRIES, PASSIONFRUIT, CELERY

### TUSCAN SUNRISE — 10

APPLE JUICE, BANANA, STRAWBERRIES

### GETAWAY GLOW — 10

CARROT, FRESHLY JUICED APPLE, FRESHLY SQUEEZED ORANGE, GINGER, LEMONGRASS

## Soft Drinks & Juices

SINGHA SODA | LONDON ESSENCE GINGER ALE | 5

LONDON ESSENCE GINGER BEER |

LONDON ESSENCE INDIAN TONIC | COCA COLA |

COKE LIGHT | SPRITE

RED BULL REGULAR / SUGAR FREE 6

ORANGE JUICE | APPLE JUICE | CRANBERRY JUICE | 5

PINEAPPLE JUICE | FRESH LIME JUICE

### PUREZZA WATER

FREE FLOW STILL | SPARKLING

4  
PER TABLE

## Coffee

ESPRESSO 4

DOUBLE ESPRESSO | MACCHIATO | AMERICANO | 5  
LONG BLACK

LATTE | CAPPUCCINO | MOCHA 6

VANILLA LATTE | CHARCOAL LATTE | CHAI LATTE | 7  
PUMPKIN SPICE LATTE | RAF COFFEE

RED VELVET LATTE | MATCHA LATTE | TURMERIC LATTE 8

ADDITIONAL SHOT OF ESPRESSO | +1  
PREMIUM MILK (SOY/OAT/ALMOND) | ADD ICE

## Teas

CLASSIC EARL GREY | ENGLISH BREAKFAST | 6  
CHAMOMILE | PEPPERMINT