

# Mains

## Rise & Shine

- BOWL OF GOODNESS** 14.5  
a bowl of greek yoghurt topped with homemade coconut gula melaka granola, fresh bananas & blueberries, cocoa nibs & honey drizzle
- SMASHED AVOS ON TOAST (V)** 16.5  
smashed creamy avocados on sourdough toast, topped w/ roasted cherry tomatoes, red onions, ajitsuke tamago & drizzle w homemade pesto
- GRILLED SMOKED DUCK CROFFLE** 17.5  
Crispy croffle with smoked duck breast & tangy pickled purple cabbage, crowned with melted mozzarella cheese & sunny-side-up eggs
- SMOKED SALMON SCRAMBLED EGGS** 18.5  
choice of freshly baked croissant / crispy croffle served with smoked salmon & softly scrambled eggs infused w/ parmesan cheese
- HEARTY STAPLE BIG BREAKFAST** 22.5  
sourdough toast accompanied by sunny-side-up eggs, served with grilled cherry tomatoes, shiitake mushrooms, crispy golden tater tots, and cajun-seasoned grilled chicken



## Classic Pasta

- all our pasta sauces are homemade
- MUSHROOM CARBONARA (V)** 15  
served with sauteed mushroom, egg yolk parmesan snow cheese  
\*add \$1 for truffle
- GRILLED FISH POMODORO (A.K.A TOMATO) PASTA** 16  
served with pan-seared italian herbed fish & fresh arugula
- FRESH BASIL PESTO PASTA W/ CAJUN CHICKEN** 17  
served with house marinated grilled cajun chicken & blistered cherry tomatoes



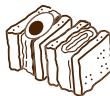
## Fusion Pasta

- all our pasta sauces are homemade
- TERIYAKI BEEF ASIAN AGLIO E OLIO** 18  
\*choice of Classic Aglio e Olio / Asian-Style  
cooked with Indonesian-style sambal chilli & topped with teriyaki beef short plate slices & ajitsuke egg
- THAI-STYLE CREAMY TOM YUM TIGER PRAWN PASTA** 19  
cooked with homemade tom yum spices, tiger prawns & topped with ajitsuke egg
- (SPECIAL EDITION) JOO CHIAT LAKSA** 24  
rich homemade spicy coconut broth simmered with succulent tiger prawns, sweet mussels, and crispy battered fish, topped with a soft-boiled egg



## Sandos

- \*served with Japanese shokupan milk bread
- DOUBLE TAMAGO SANDO** 14  
comes with fluffy chilli scrambled eggs, ajitsuke egg & Japanese cucumbers  
\*Add \$1 for truffle scrambles
- HAR CHEONG GAI SANDO** 16  
12-hour marinated prawn paste crispy chicken thigh served with romaine lettuce & homemade mango dressing
- CANTO-STYLE PRAWN SANDO** 18  
homemade crispy succulent prawn cake served with purple cabbage, Japanese egg omelette & asian sambal chilli
- BEEF KATSU SANDO** 26  
served with 160g beef tenderloin steak, homemade Japanese pickled cabbage  
\*please pick the doneness of your beef



# Sides

## Snack For Conversations

- LOAD OF FRIES** 11  
served with homemade garlic aioli
- CRISPY HONEY ROSEMARY TATER TOTS** 13  
served with hot nacho cheese
- FISH FRITTERS** 14  
served with homemade Indo-style chilli
- TRUFFLE FRIES** 15  
served with black truffles & snow parmesan cheese



# Dessert

## Viennoiserie

- MADELEINE** 3  
comes in 3
- BUTTER CROISSANT** 4.5
- PAIN AU CHOCOLAT** 5.5
- KOUIGN AMANN** 6
- ALMOND CROISSANT** 6



## Cakes

- HUMMINGBIRD** 8.5  
traditional carrot walnut cake with pineapple, orange zest & honeyed cream cheese frosting
- KOCHI YUZU** 8.5  
japanese vanilla chiffon layered with fresh kochi yuzu
- BLACK SESAME** 8.5  
savoury black sesame sponge, layered with caramelised black sesame cream & topped with toasted caramelised black sesame seeds
- LYCHEE ROSE** 8.5  
rose scented sponge, lychee cream and real lychee fruit chunks, topped with pistachio crumbs
- YAM ORH-NEE** 8.5  
homemade yam paste, sandwiched between light layers of vanilla sponge & coconut cream
- CHOCOLATE TRUFFLE** 8.5  
72% dark chocolate ganache with layers of moist dark chocolate sponge and topped with dark chocolate glaze



## Croffle

- CLASSIC** 6.5  
w/ maple drizzle & icing sugar
- Add Scoop of Gelato**
- |                               | SINGLE | DOUBLE |
|-------------------------------|--------|--------|
| <b>REGULAR</b>                |        |        |
| Cookies Monster               | 4.5    | 8      |
| Earl Grey Lavender            | 5.5    | 10     |
| <b>GOURMET</b>                |        |        |
| 70% Dark Chocolate Indulgence | 6.5    | 12     |
| Uji Matcha                    | 6.5    | 12     |



- COOKIES & CREAM** 7  
w/ fresh cream, loads of oreo
- RAINBOW** 7  
w/ fresh cream & rainbow krispies
- BANANA NUTELLA** 7.5  
w/ sliced banana, chopped almonds & nutella drizzle
- SPECTECULAR** 8.5  
w/ fresh cream, caramelized biscuit & speculoos drizzle

# Beverage

## Espresso-Based

\*100% arabica coffee beans



ORIGIN: COLUMBIA, BRAZIL  
CUP : HAZELNUT, CHOCOLATE, STONEFRUIT

all coffee are served double shot

	Hot	Iced
<b>ESPRESSO</b>	4	-
<b>PICCOLO</b>	5	-
<b>BLACK</b>	5	5.5
<b>WHITE</b>	5.5	6
<b>LAVENDER</b>	6	6.5
<b>MOCHA</b>	6	6.5
<b>REFRESHING TONIC</b>	-	7
<b>AFFOGATO</b>	-	7
*served with vanilla bean gelato		
<b>COFFEE BEANS 250 G</b>	25	

Iced 0.5 | Add Shot 0.8 | Oat Milk 1 | Almond Milk 1

## Bottled/Sodas

\*comes individually



<b>COKE ORIGINAL   325 ML</b>	3
<b>COKE ZERO   325 ML</b>	3
<b>A&amp;W ROOT BEER   320 ML</b>	3
<b>COCONUT WATER   330 ML</b>	3.5
<b>TONIC WATER   320 ML</b>	3.5
<b>LEMON SPARKLING WATER   325 ML</b>	3.5
<b>BUNDABERG GINGER BEER   375 ML</b>	6.5

## Retail



<b>HOMEMADE ROASTED GARLIC AIOLI</b> 150ml   bold garlicky flavours, very good as dips!	8.8
<b>HOMEMADE ASIAN SAMBAL CHILLI</b> 150ml   combination of vibrant chilli with tangy flavours	8.8

## Hot-Tea



comes in a pot

Pot (2 pax)

### CAFFEINATED

<b>PEPPERMINT</b>	6
<b>LONGAN PARADISE</b>	6
<b>TIMELESS EARL GREY</b>	6
<b>BLISSFUL BERRIES</b>	6.5

### TISANES

<b>CHAMOMILE</b>	6
<b>HEALING GARDEN</b>	6.5

## Cold-Brew Iced Tea



<b>ICED LEMON TEA</b>	5
<b>ICED LONGAN PARADISE</b>	6
<b>ICED BLISSFUL BERRIES</b>	6.5

## Espresso-Free



	Hot	Iced
<b>BABYCCINO</b>	3	-
<b>CHOCOLATE</b>	6	6.5
<b>CHAI</b>	6	6.5
<b>MATCHA</b>	6.5	7
<b>HOJICHA</b>	6.5	7

Iced 0.5 | Oat Milk 1 | Almond Milk 1



Scan the QR to order for events



@staplefoodcafe

+65 9179 5804

staplefoodsg@gmail.com

<https://www.staplefoodsingapore.com/>