

Mains

Rise & Shine

BOWL OF GOODNESS

a bowl of greek yoghurt topped with homemade coconut gula melaka granola, fresh bananas & blueberries, cocoa nibs & honey drizzle

14.5

SMASHED AVOS ON TOAST

smashed creamy avocados on sourdough toast, topped w/ grilled cherry tomatoes, red onions, ajitsuke tamago & drizzle w homemade pesto

16.5

SMOKED SALMON SCRAMBLED EGG CROISSANT

choice of freshly baked croissant / crispy croffle served with smoked salmon & softly scrambled eggs infused w/ parmesan cheese

18.5

HEARTY STAPLE BIG BREAKFAST

sourdough toast accompanied by sunny-side-up eggs, served with grilled cherry tomatoes, shiitake mushrooms, crispy golden tater tots, and cajun-seasoned grilled chicken

22.5



Classic Pasta

all our pasta sauces are homemade

MUSHROOM CARBONARA (V)

served with sauteed mushroom, egg yolk & parmesan snow cheese
*add \$1 for truffle

15



GRILLED FISH POMODORO (A.K.A TOMATO) PASTA

served with pan-seared italian herbed fish & fresh arugula

16

FRESH CREAMY BASIL PESTO PASTA W/ CAJUN CHICKEN

served with house marinated grilled cajun chicken & blistered cherry tomatoes

17

Fusion Pasta

all our pasta sauces are homemade

TERIYAKI BEEF ASIAN AGLIO E OLIO

*choice of Classic Aglio e Olio / Asian-Style
cooked with Indonesian-style sambal chilli & topped with teriyaki beef short plate slices & ajitsuke egg

18



THAI-STYLE CREAMY TOM YUM PRAWN PASTA

cooked with homemade tom yum spices, prawns & topped with ajitsuke egg

19

(SPECIAL EDITION) JOO CHIAT LAKSA

rich homemade spicy coconut broth simmered with succulent prawns, sweet mussels, and crispy battered fish, topped with a soft-boiled egg

24

Sandos

*served with Japanese shokupan milk bread



DOUBLE TAMAGO SANDO

comes with fluffy chilli scrambled eggs, ajitsuke egg & Japanese cucumbers
*Add \$1 for truffle scrambles

14

TOM YUM TUNA MELTS SANDO

Tuna flakes marinated in a homemade tom yum recipe. Comes with cucumber, red onions & melted mozzarella cheese.

15

NASI LEMAK SANDO

12-hour marinated prawn paste crispy chicken thigh served with cucumbers, egg & homemade sambal chilli

17

CANTO-STYLE PRAWN SANDO

homemade crispy succulent prawn cake served with pickled purple cabbage, Japanese egg omelette & asian sambal chilli

18

Sides

Snack For Conversations



LOAD OF FRIES

served with homemade garlic aioli

11

CRISPY HONEY THYME TATER TOTS

served with hot nacho cheese

13

FISH FRITTERS

served with homemade Indo-style chilli

14

TRUFFLE FRIES

served with black truffles & snow parmesan cheese

15

Dessert

Viennoiserie



MADELEINE

comes in 3

3

BUTTER CROISSANT

5

PAIN AU CHOCOLAT

5.5

KOUIGN AMANN

6

ALMOND CROISSANT

6.5

Cakes



HUMMINGBIRD

traditional carrot walnut cake with pineapple, orange zest & honeyed cream cheese frosting

8.5

KOCHI YUZU

japanese vanilla chiffon layered with fresh kochi yuzu

8.5

BLACK SESAME

savoury black sesame sponge, layered with caramelised black sesame cream & topped with toasted caramelised black sesame seeds

8.5

LYCHEE ROSE

rose scented sponge, lychee cream and real lychee fruit chunks, topped with pistachio crumbs

8.5

YAM ORH-NEE

homemade yam paste, sandwiched between light layers of vanilla sponge & coconut cream

8.5

CHOCOLATE TRUFFLE

72% dark chocolate ganache with layers of moist dark chocolate sponge and topped with dark chocolate glaze

8.5

Croffle



CLASSIC

w/ maple drizzle & icing sugar

6.5

Add Scoop of Gelato (only for classic croffle)

REGULAR	SINGLE	DOUBLE
Cookies Monster	4.5	8

PREMIUM	SINGLE	DOUBLE
Earl Grey Lavender	5.5	10

GOURMET	SINGLE	DOUBLE
85% Premium Belgian Dark Chocolat	6.5	12
Uji Matcha	6.5	12

RAINBOW

w/ fresh cream & rainbow krispies

7

MILO DINOSAUR

w/ fresh milo whipped cream topped with milo powder

7.5

PANDAN COCONUT

w/ fresh pandan whipped cream topped with toasted coconut flakes

7.5

BANANA NUTELLA

w/ sliced banana, toasted chopped almonds & nutella drizzle

8

Beverage

Espresso-Based

*100% arabica coffee beans



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

all coffee are served double shot

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

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

Bottled/Sodas

*comes individually



COKE ORIGINAL 325 ML	3
COKE ZERO 325 ML	3
A&W ROOT BEER 320 ML	3
COCONUT WATER 330 ML	3.5
TONIC WATER 320 ML	3.5
LEMON SPARKLING WATER 325 ML	3.5
BUNDABERG GINGER BEER 375 ML	6.5

Retail



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

Hot-Tea



comes in a pot

Pot (2 pax)

CAFFEINATED

PEPPERMINT	6
LONGAN PARADISE	6
TIMELESS EARL GREY	6
BLISSFUL BERRIES	6.5

TISANES

CHAMOMILE	6
HEALING GARDEN	6.5

Cold-Brew Iced Tea



ICED LEMON TEA	5
ICED LONGAN PARADISE	6
ICED BLISSFUL BERRIES	6.5

Espresso-Free



	Hot	Iced
BABYCCINO	3	-
CHOCOLATE	6	6.5
CHAI	6	6.5
MATCHA	6.5	7
HOJICHA	6.5	7

Iced 0.5 | Oat Milk 1 | Almond Milk 1



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