

THE
ALCHEMIST
— COFFEE —

COFFEE CLASSICS

Hot

Espresso (Single / Double)	1.75 2.00
Macchiato	2.50
Americano	2.00
Flat White / Café Latte / Cappuccino	2.50
Café Mocha	3.00
Matcha Latte / Hot Chocolate	3.00

Iced

Iced Americano	3.00
Iced Café Latte / Iced Cappuccino	3.00
Iced Café Mocha	3.50
Iced Matcha Latte / Iced Chocolate	3.50

Add Vanilla, Caramel 0.50

COLD DRIP

Iced Cold Drip Coffee

SIGNATURE CREAM BLENDS

Golden Passionfruit Macchiato 6.00

Fresh passionfruit juice and passionfruit syrup poured over ice, finished with a silky vanilla-infused whipped cream

FRESH JUICES

Orange	7.00
Green Apple	7.00
Pineapple	5.00
Watermelon	5.00
Lemon Juice	4.00
Passion	4.00

FRAPPES

Oreo & Cream Frappe 6.00

A creamy blend of Oreo cookies, vanilla syrup, and fresh milk, topped with whipped cream and Oreo crumble

Double Chocolate Frappe 6.00

Rich chocolate sauce blended with fresh milk and ice, topped with whipped cream and dark chocolate shavings

Espresso Frappe 6.00

A bold and creamy frappe made with a double shot of espresso, sweet milk, and fresh milk, finished with whipped cream

Caramel Crunch Frappe 6.00

Smooth caramel blended with fresh milk and ice, topped with whipped cream and a caramel drizzle, finished with a sprinkle of toffee bits

Matcha Frappe 6.00

A luscious mix of Japanese matcha and white chocolate, blended with fresh milk and ice, then topped with whipped cream and matcha dust

TWG TEA SELECTION 5.00

Black Tea

English Breakfast / Golden Earl Grey / Royal Darjeeling / Bain de Rose / Fruit Mountain Tea

Green Tea

Sencha / 1837 Green Tea / Jasmine Tea

Herbal Tea

Chamomile / Moroccan Mint

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(V) Vegetarian (VG) Vegan



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HOMEMADE ICED TEAS

3.50

Mixed Berry Garden Iced Tea

A vibrant blend of raspberry & blueberry fruit ice cubes swirling in TWG Bain de Rose Tea

Butterfly Pea Honey Iced Tea

A mesmerising blend of butterfly pea tea, Mondulkiri honey, and fresh lemon juice

Raspberry Iced Tea

Bain de Rose Tea / Raspberry Iced Cubes / Homemade Syrup

Blueberry Iced Tea

Bain de Rose Tea / Blueberry Iced Cubes / Homemade Syrup

HEALTHY CORNER - DETOX

5.50

Hydrating & Refreshing

Cucumber and Mint

Immune Booster

Beetroot and Green Apple

Cleanse

Pineapple, Ginger and Lemongrass

Anti-Inflammatory

Mint, Ginger, Lemon, Mondulkiri Honey, topped with Soda Water

WATER

V-Active Water

0.75

Fiji Water

4.00

Acqua Panna 500 ml / 1000 ml

5.00

7.00

San Pellegrino 500 ml / 1000 ml

5.00

7.00

FRESH FRUIT SMOOTHIES

5.50

Mango / Passionfruit / Banana /

Strawberry / Papaya / Mondulkiri Avocado

Your choice of fresh fruit, blended to creamy perfection with ice, yogurt, sweetened condensed milk, and fresh milk

COCKTAILS

The Alchemist Mimosa

A luxurious brunch experience featuring a bottle of **Prosecco Bottega Bianco, Il Vino dei Poeti** paired with freshly squeezed orange juice. Perfect for sharing.

Espresso Martini

A bold, smooth mix of vodka, freshly brewed espresso and coffee liqueur, shaken

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, hot sauce, lemon, and garnished with celery, olives, and pickles

Irish Coffee

A classic blend of hot brewed coffee, smooth Irish whiskey, and brown sugar, topped with a silky layer of lightly whipped cream.

Product of VATTANAC

V-Active Sport Drink / Yellow / Red

1.50

Krud Energy Drink / Krud Pure Charge

Krud Energy Ice / Krude Energy Cola

Beer - Krud Pilsner / Krud Lite

2.00

Beer - Vattanac Lagerade / Premium

2.50

Beer - Vattanac Premium Light / All Malt

2.50

Beer - Dragon Dark / Silver / Nitro

3.00

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ALL-DAY BRUNCH

Avocado & Beet Hummus Toast 6
Toasted sourdough with beet hummus, sliced avocado, micro-greens, sesame seeds, and a drizzle of olive oil (VG)
Add a poached egg 1.50

Ham & Cheese Croissant 6.50
A buttery, flaky croissant filled with smoked ham and melted Gruyère Cheese, baked to perfection

Croissant Benedict 8
Buttery croissant, filled with poached eggs and creamy hollandaise
choice of smoked salmon or ham,

Craffle 7
Croissant waffle with chocolate almond and hazelnut spread banana toasted hazelnut and Chantilly Cream with Berries (V)

Banana & Coconut Pancakes 7
Fluffy, golden pancakes drizzled with rich palm sugar syrup, topped with decadent caramelized banana and a sprinkle of toasted coconut (V)

Tofu Scramble 7
Spiced tofu scrambled with cherry tomatoes, kale, avocado, radish, sprouts, and sourdough toast (VG)

Brie & Bacon Omelette 8
Creamy melted brie and crispy bacon folded into a fluffy 3-egg omelette, topped with micro-greens
Add sourdough toast 2

The Alchemist Breakfast 10
Scrambled eggs, bacon, sautéed mushrooms, grilled tomatoes, radish, and sourdough toast

SMOOTHIE BOWLS

Tropical Dream 7
Mango, pineapple, banana, coconut milk, topped with granola, coconut flakes, chia seeds, and fresh tropical fruit (VG)

Dragon Fruit 7
Pitaya, banana, coconut milk, and pineapple, topped with granola, fresh tropical fruit, and chia seeds (VG)

BAKERY

Banana Bread 2.50
A slice of homemade banana bread served warm with rich Mondulkiri honey butter (V)

Sweet Treats
Check the display or ask our team about our daily selection of cakes, muffins, slices and other delicious sweet treats

NEW! The Alchemist Coffee Loyalty Card

Buy 10 coffees, get 1 free!

Add the card to your Apple Wallet or Google Wallet and start earning today.

Scan here to register



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LOCAL FAVOURITES

Signature Phở

Slow-simmered beef broth with fresh local herbs, bean sprouts, beef tendon, and our special beef meatballs

Wagyu Beef Striploin

38

Beef Tenderloin

24

Chicken

19

Signature Num Pang

8

Cambodian-style baguette with char siu roasted pork belly, pâté, pickled carrots & daikon, cucumber, coriander and garlic aioli

Num Banh Chok

8

Fresh rice noodles served with a delicate river fish gravy, infused with lemongrass and traditional kroeung spices — a beloved Cambodian breakfast classic.

Char Kway Teow

8

Wok-fried flat rice noodles tossed with Chinese sausage, fish cake, shrimp, and a rich, sweet dark soy sauce — bold, smoky, and satisfying

HEALTHY BOWLS & SALADS

Avocado Mango Salad

6.50

Chicken breast, mango, rocket, avocado, pine nuts, and red onion, tossed in a honey-lime dressing (V)

Salmon Teriyaki Poke Bowl

8.50

Sushi rice, marinated salmon, teriyaki sauce, edamame, seaweed salad, cucumber, radish, sesame seeds (*spicy mayo*)

Chicken Caesar Salad

8

Crisp cos lettuce, grilled chicken, bacon, parmesan, Caesar dressing, and croutons

LITE BITES & SNACKS

Crispy Ranch Chicken Tenders

6.50

Golden, crispy chicken tenders coated in seasoned parmesan breadcrumbs and served with honey mustard dipping sauce

Truffle Parmesan Fries

6.50

Steak fries tossed in truffle oil, parmesan, and fresh herbs, served with garlic aioli (V)

BURGERS

Served with Steak Fries or Sweet Potato Fries

The Alchemist Burger

10

Juicy Australian beef patty with American cheese, lettuce, tomato, onions, and KVL's burger sauce. Served with French fries or our house made sweet potato fries

Korean Chicken Burger

8.50

Created by Chef Sunghoo Kim at Ember Korean BBQ, this Korean-fusion fried chicken burger packs a punch. Spicy fried chicken fillet, topped with lettuce, tomato and leek. Served with French fries or our house made sweet potato fries

GRAB & GO

Perfect for lunch or brunch on the go!

Check our display fridge for seasonal specials

Classic Ham & Cheese Panini

5

Smoked ham, Emmental cheese, and Dijon mustard

Chicken & Sundried Tomato Panini

6.50

Grilled chicken, sundried tomatoes, mozzarella cheese, and basil pesto

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