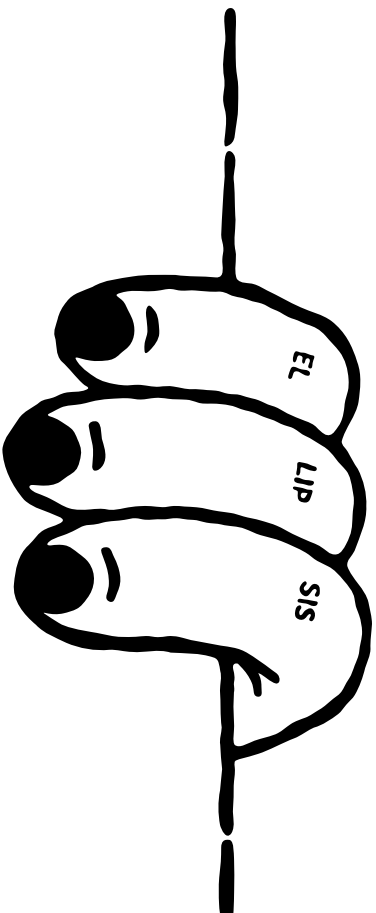




COFFEE

CHAPTERS

Rotating seasonal experiments in
curiosity, creativity, and craft

003.
matcha, milk,
mango compote

9

004.
coronation grapes, jasmine tea,
milk clarified, cold brew coffee,
thyme, jasmine fragrance

10

005.
karigane green tea, hojicha,
coconut water, cardamom,
cream cheese foam, orange zest

9

BEAN IN THE MOMENT

Seasonal pour-overs curated from rotating roasters

FINCA MILAN
pereira, colombia
gesha | nitro natural
cantaloupe, watermelon, orange
(By Monogram)

9

JULIANA GUEVARA & HERNAN CALDERON
huila, colombia
gesha | washed
jasmine, orange, black tea
(By Monogram)

9

SIPI FALLS
kapchorwa, uganda
bourbon | washed
green apple, mandarin, black tea
(By Monogram)

8

CLASSIC

Timeless espresso and milk-based beverages

CAPPUCCINO | FLAT WHITE | CORTADO

6

ESPRESSO | AMERICANO

5

COLD BREW | LATTE | MATCHA LATTE

7

COCKTAIL

2 OZ

WHAT KEEPS YOU UP AT NIGHT

vodka, cocoa, espresso,
milk clarified, orange foam,
toasted rice pillow

22

IS THIS ART*

bols melon, matcha cordial,
lemon, cardamom distillate,
edible paint

19

ARE WE THERE YET

cinnamon toast crunch,
benromach 10yr, peanut butter
cream, strawberry jam cordial,
peanut sesame crunch

21

WHAT'S YOUR RED FLAG

rum, chai pineapple, coconut,
lime, mango habanero cordial,
rice lager

19

ÇA VA

butter washed brandy,
croissant syrup, calvados,
mini croissant

21

SO WHAT ARE WE*

empress elderflower rose gin,
st germain, lemon, grapefruit,
basil & strawberry cordial,
rose air

19

WHAT'S THE TEA

today's secret.
you'll have to ask.

18

WHO CAME FIRST

tanqueray no. ten, fino sherry,
ms better's bitters mt fuji bitters,
passionfruit & lemon egg

18

???

...

19

BEER

16 OZ

EAST VAN BREWING RICE LAGER

4.2%

9

33 ACRES OF SUNSHINE

5%

9

SUPERFLUX COLOUR & SHAPE IPA

6.5%

9

WINE

6 OZ

LIGHTNING ROCK PINOT GRIS

11.7%

16 | 65

LIGHTNING ROCK CARBO SYRAH

14.9%

16 | 65

LIGHTNING ROCK BLANC DE NOIRS

12.5%

18 | 75

*Spirit-free available

Please drink responsibly
Taxes and gratuity not included.

BRUNCH

9AM - 3PM

YOGURT BOWL 15

greek yogurt, house-made granola, local fruits, goldstrike honey

SQUASH PANZANELLA 15

heirloom squash, house-made sourdough, evoo, sage

GRAPES BURRATA 24

creamy burrata paired with coronation grapes, sea salt and charred bread

ELLIPSIS OMELETTE 19

three farm egg omelette, house-made calabrian chilli xo sauce, local greens

*contains shellfish

MUSHROOM MELT 22

sautéed mushrooms, two poached eggs, grilled sourdough, cheese fonduta, local greens

DUCK & POTATO 25

braised duck leg, chinese spices, german butter potato, local greens



Please let us know about any allergies or dietary needs when you order.

DINNER

5PM - LATE

BAR NUTS 8
house-roasted nuts with our spiced blend

HOUSE PICKLES 7
rotating local farm vegetables

GRAPES BURRATA 24
creamy burrata paired with coronation grapes,
sea salt and charred bread

TOASTED BRIOCHE (3)
liver mousse, cherries in marsala and brandy,
dark chocolate 18
brie, agrodolce shallots, black pepper 18
mussels, hong kong style curry, gramolata 25

MARINATED BEETS 16
local heirloom beets, shao xing vinaigrette, evoo

PUFFED TARO (3) 16
crispy taro dumpling filled with braised duck,
pickled mustard seeds

PAPPADELLE 30
handmade wide-ribbon pasta with organic eggs,
wild chanterelles, local corn, brown butter soy,
and grana padano

GERMAN BUTTER POTATO 14
buttery potato with creamy fonduta, a touch of
espresso

DUCK BREAST 35
house-aged and smoked duck breast, plum sauce,
house-made jus

DESSERTS

HOUSE GELATO (3) 12
rotating flavours

MACAU STYLE EGG TARTS (3) 15
house-made pastry, caramelized vanilla egg
custard

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ELLIPSIS