



10 Gram Bakers and Steak

Brunch

BB01. Avocado & egg	RM
Sourdough Toast Cream Fraiche Fried Free Range Egg Roasted Cherry Tomato	26
BB02. Bakers breakfast	39
Beef Bacon Chicken Vienna Sausage Scrambled Egg Baked Beans Roasted Cherry Tomato Romaine Toasted Sourdough	
BB03. Signature molten egg	42
Oven-baked Cheese Molten Eggs Avocado Smoked Salmon Roasted Cherry Tomato Mixed Greens	
BB04. Pulled beef egg benedict	32
Poached Egg Truffle Hollandaise Homemade Sourdough Tomato Salsa	
BB05. Smoked salmon & mushroom egg benedict	36
Poached Egg Truffle Hollandaise Homemade Sourdough Tomato Salsa	
BB06. Portobello mushroom w/ scrambled eggs	29
Sourdough Toast Grilled Portobello Roasted Cherry Tomato Kale Salad	
BB07. Sourdough toast	8
a. + Butter & Jam	+ 4
b. + Garlic Confit in Olive Oil & Butter	+ 6

Salad & Soup

BA01. Chickpea & avocado salad	RM
Poached Egg Roasted Cherry Tomato Curly Kale Baby Spinach Passion Fruit Dressing Shaved Parmesan	22
BA02. Grilled shrimp & vege salad	28
Yellow Bell Pepper Onion Carrot Cherry Tomato Crispy Romaine Arugula Chillli Lime Vinaigrette Parmesan Cheese	
BA03. Grilled portobello mushroom salad	26
Roasted Cherry Tomato Romaine Lettuce Curly Kale Arugula Sweet & Spicy Dressing Grana Padano Cheese	
BA04. Wild mushroom soup	18
Homemade Soup Truffle Oil Sauté Mushroom Country Bread	
BA05. Clam chowder	22
Mire Poix Cream Sauté Clam & Chicken Country Bread	

Sourdough Pizza

BS01. Margheritta	RM
Tomato Mozarella Cheddar Arugula	29
BS02. Al Funghi	39
Sauté Mushroom Truffle Paste Truffle Oil Mozarella Cheddar	
BS03. Smoked salmon	42
Smoked Norwegian Salmon Cream Fraiche Arugula Mozarella Cheddar	
BS04. Hawaiian lamb	48
Overnight Braised Lamb Pineapple Tomato & Onion Salsa Mozarella Cheddar	
BS05. Roast beef & capsicum	48
Shredded Beef Capsicum Caramelized Onion Sun-dried Tomato Garlic Confit Mozarella Cheddar	
BS06. Sambalado chicken	39
Indonesian Style Chili Paste Tender Chicken Cube Mozarella Cheddar	

Meat Lover

BC01. Stone grilled steak	RM
200gm Steak Scalloped Potato Roasted Cherry Tomato Kale & Romaine Salad Garlic Confit	
a. Striploin Steak	88
b. Ribeye Steak	98
c. Australian Angus Steak	138
d. Wagyu Steak (depends on stock availability)	seasonal price
BC02. Stone grilled lamb steak	78
Aust Lamb Shoulder Scalloped Potato Mixed Greens Spicy Chimichurri Sauce Garlic Confit	
BC03. 18-hours smoked beef brisket	
Tender Beef Brisket Slices (smoked using Rambutan Wood) Scalloped Potato Roasted Tomato Romaine Salad BBQ Sauce Garlic Confit	
a. 110gm with side dish	46
b. 220gm with side dish	75
BC04. Texas smoked rib	128
Handcrafted Fall-off-the-bone Juicy Rib (smoked up to 16 hours) Signature Sauce Fresh Vegetables Scalloped Potato Garlic Confit	

Main

BM01. Greek grilled chicken breast	RM
Grilled Chicken Scalloped Potato Roasted Cherry Tomato Mixed Greens Demi-glazed Sauce	38
BM02. Pan-seared salmon	55
Salmon Fillet Roasted Baby Potato Arugula Salad Tomato Salad Chickpea Truffle Hollandaise	
BM03. Aloha lamb shoulder	42
Overnight Braised Lamb Grilled Pineapple Roasted Baby Potato Mixed Greens Roasted Cherry Tomato Garlic Confit Toasted Sourdough	
BM04. Perch fish & chips	38
Perch Fish Fillet Skin-on Fries Salad Tomato & Onion Salsa Lemon Fry Sauce	
BM05. Hamburg omu rice	32
Steamed White Rice Creamy Omelette Aust Beef Patty Brown Sauce Ebiko Alfalfa	
BM06. Mediterranean grilled fish	45
Grilled Whole Saba Bell Pepper Carrot Onion Fragrant White Rice Budu & Cincalok	
BM07. Poke bowl	32
Steamed Fragrant Rice Grilled Butter Prawn Scrambled Egg Seaweed Mixed Vegetables Mixed Nuts	

Kids Meal

BF01. Chicken nugget & fries	RM
	15
BF02. Tomato spaghetti & turkey sliced	15



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Pasta

	RM
BP01. Soft shell crab w/ green curry spaghetti Homemade Green Curry Sauce Cripsy Soft-shell Crab Ebiko Basil	39
BP02. Vongole aglio olio Pappardelle Asari Clam Chilli Peppers Garlic Flakes Olive Oil Shaved Parmesan	29
BP03. Butter prawn spaghetti Grilled Prawn Garlic Confit Chilli Flakes Parmesan Cheese Alfalfa Ebiko	38
BP04. Bacon carbonara Beef Bacon Pappardelle Village Egg Grana Padano Cheese Cream English Parsley	38
BP05. Truffle mac & cheese Bechamel Sauce Mozarella Cheddar Truffle Mushroom	35
BP06. Slow cooked shredded beef ragu penne Braised Beef Creamy Tomato Sauce Cheddar Shaved Parmesan	38
BP07. Almond & chicken Grilled Chicken Cream Grana Padano Cheese Toasted Almond English Parsley Alfalfa Sprout Ebiko	32
BP08. Portobello mushroom ragu spaghetti Sauteed Mushroom Tomato Chilli Flakes Parmesan Cheese English Parsley	28

Love Bites

	RM
BL01. Trufflelicious fries	25
BL02. Chicken karaage w/ fried garlic	18
BL03. Crispy baby prawn	20
BL04. Deep fried baby octopus	35
BL05. Truffle garlic bread	15

Desserts

	RM
BD01. Spring medley	22
BD02. Sizzling brownies	20
BD03. Skillet cookies	20

Drinks

In-House Speciality Drinks

	RM
BS01. Laboratory coffee V 2.0	22
BS02. Roller Coaster	22
BS03. Celebration	18

Espresso bar

	RM	H	C
BE01. Double espresso	9	-	-
BE02. Long black	10	12	-
BE03. Cappuccinno	11	13	-
BE04. Caffe latte	11	13	-
BE05. Flavored caffe latte Roasted Hazelnut / Salted Caramel / French Vanilla	13	15	-
BE06. Mocha	13	15	-
BE07. Chocolate indulgence	14	16	-
BE08. Flat white	14	-	-
BE09. Chocolate cinnamon	15	17	-
+ Extra Shot		3	-

Healthy Infused Cold Brewed Tea

	RM
BK01. Orange berry Orange Mixed Berries Supreme Earl Grey	18
BK02. Cucumber watermelon Watermelon Cucumber Basil Jasmine Green Tea	18
BK03. Pineapple apple Cucumber Pineapple Apple Royal Ceylon Tea	18
BK04. Purple indulgence Dragon Fruit Mango Jasmine Green Tea Mint	18

House Coolers

	RM
BK05. Slow pressed juice (Please enquire our staff for our juice of the day)	16
BK06. Tropical island Mango Lychee Mint Soda	15
BK07. Summer fizz Watermelon Lychee Soda	15
BK08. Passion mojito Passion Fruit Lime Mint Soda	15
BK09. Honey citrus Lemon Lime Orange Honey	12
BK10. Iced tea w/ lemon Lemon Cold Brewed Ceylon Tea	12
BK99. Mineral water	4

Tea Drop

	RM
BT01. Supreme earl grey tea	12
BT02. Oolong rose tea	12
BT03. Chamomile blossom tea	12
BT04. Sencha green tea	12