

# Petal met Sagar

## FRESH DAILY

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Plain croissant rhubarb and peach tea jam / honey mascarpone +50c		\$4.00
Croissant vanilla bean   honeycomb		\$4.50
Pain au Chocolate rolled with Callebaut dark chocolate		\$5.00
Two Cheese Scroll brie, parmesan and paprika		\$3.50
Smoked ham and gruyere croissant		\$6.50
Yoghurt with house-made granola (oats, pepita, sunflower seeds, coconut, turkish apricot, almonds, cranberries), goji berries, chia seeds, fresh seasonal fruit (GF)		\$10.50
Brownie with walnuts and dulce de leche		\$4.50
Gluten free brownie with black sesame ice cream +\$4.00		\$4.50
Banana bread served with espresso butter and honey infused mascarpone	T/A	\$4.00 \$6.00
Scrambled Eggs (8-11.30, weekdays   8-2, weekends) served in your choice of a croissant or potato bread		\$9.50
Pancakes (8-11.30, weekdays   8-2, weekends) stack of 3, served with maple syrup and earl grey creme fraiche		\$14.50

## TARTS, GÂTEAUX AND DESSERTS

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All our tarts are house-made and lined in a shortcrust pastry while our gateaux selection is made using classic French techniques and quality ingredients to showcase layers of flavours and textures.

Passionfruit Yuzu passionfruit yuzu curd, black sesame meringue		\$6.50
Salted Caramel 70% dark chocolate ganache, salted caramel mou, caramelised popcorn, gold sea salt		\$6.50

Apple 'n' Chamomile walnut mousse, chamomile confit apples, candied lemon peel, lemon and honey madeleine, chamomile lemon chantilly	\$8.50
Matcha Mille Feuille matcha creme patisserie, caramelised puff pastry, pandan microwave sponge, matcha chocolate, candied citrus	\$8.50
Peach Oolong blood peach compote, yoghurt mousse, peach oolong tea brulee, coconut macaron crunch (GF)	\$9.00
Terrarium jasmine tea pannacotta, yuzu gel, chocolate soil, strawberry crisps, baby lemon balm, edible flower garden, Callebaut 28% white chocolate	\$11.00
Tasting Trio - weekends only tasting plate consisting of our peach oolong, passionfruit yuzu tart and matcha mille feuille	\$11.00

## DRINKS

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Coffee, your way all additional (soy, almond, caramel, vanilla, mocha, ice), add 50c	S	\$3.50
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Hot Chocolate the Earl Grey Edition +50c		\$5.00
Chai / Matcha Latte soy or almond milk, add 50c		\$4.00
Cold Brew Coffee		\$5.00
Pot of Tea (by Lupicia) <i>black, best enjoyed with milk:</i> english blend   earl grey   good morning		\$5.00
<i>herbal variety:</i> chamomile and elderflower   lemongrass and organic peppermint / peppermint		
<i>green variety:</i> kirara rice green   grapefruit green		
<i>oolong variety:</i> peach oolong		
House-Made Drinks chocolate earl grey or coffee milkshake iced matcha or iced chai plum and white peony iced tea grapefruit green iced tea		\$6.50

**PLEASE ORDER AND PAY AT THE COUNTER**