

Petal met Sagar

FRESH DAILY

Plain croissant blueberry lavender jam / honey mascarpone +50c		\$4.00
Croissant vanilla bean		\$4.50
Pain au Chocolat rolled with Callebaut dark chocolate		\$5.00
Two Cheese Scroll brie, parmesan and paprika		\$3.50
Smoked ham and gruyere croissant		\$7.00
Yoghurt with house-made granola (oats, pepita, sunflower seeds, coconut, almonds, cranberries), frozen grapes, freeze dried fruit, chia seeds, goji berries, coconut chips, mint (GF)		\$11.50
Brownie with walnuts and dulce de leche		\$4.50
Gluten free brownie with freeze dried raspberry		\$4.50
Banana bread served with espresso butter and honey infused mascarpone	T/A	\$4.00 \$6.00
Scrambled Eggs with Chives served in your choice of a croissant, potato bread or five seeds bun		\$10.00
Pastrami Salmon with scrambled eggs and chives in your choice of a croissant, potato bread or five seeds bun		\$15.00
Pancakes stack of two, served with maple syrup and earl grey creme fraiche stack of three +\$3.00		\$14.50

TARTS, GÂTEAUX AND DESSERTS

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.

Salted Caramel 70% dark chocolate ganache, salted caramel mou, caramelised popcorn, gold sea salt		\$7.50
Pink Grapefruit Grapefruit curd, coconut sable, candied pink grapefruit, meringue, freeze dried raspberry		\$7.50

Summer Rose Pav	\$8.50
Earl Grey tea meringue, rose chantilly cream, fresh strawberries, freeze dried raspberries, candied orange, lemon balm (GF)	
Chocolate Candy Bar	\$9.50
chocolate flourless sponge, burnt butter ganache, praline feuilletine crunch, milk chocolate mousse with pouring vanilla creme anglaise	
Lychee Oolong	\$9.00
lychee compote, yoghurt mousse, lychee oolong tea brulee, coconut macaron crunch (GF)	
Terrarium	\$11.00
passionfruit and fingerlime pannacotta, mango pearls, brown butter soil, edible garden, Callebaut 28% white chocolate	
Tasting Trio	\$11.00
tasting plate consisting of our lychee oolong, salted caramel tart and chocolate candy bar	

DRINKS

Coffee, your way	S	\$3.50
all additional (soy, almond, maca milk, caramel, vanilla, mocha, ice), +50c		
	L	\$4.00
Hot Chocolate		\$5.00
choice of Callebaut white, milk or dark 70%		
Earl Grey infusion +50c soy, almond or maca milk, +50c		
Chai / Matcha Latte		\$4.50
soy, almond or maca milk, +50c		
Cold Brew Coffee		\$5.00
Orangina		\$4.50
lightly carbonated orange soda		
Pot of Tea (by Lupicia)		\$5.00
<i>black, best enjoyed with milk: english blend earl grey good morning</i>		
<i>herbal variety: chamomile and elderflower la vie en rose lemongrass and organic peppermint organic peppermint</i>		
<i>green variety: kirara rice green grapefruit green</i>		
<i>oolong variety: peach oolong mountain grape oolong</i>		
House-Made Drinks		\$7.00
<i>milkshake: chocolate earl grey coffee</i>		
<i>iced latte: matcha chai</i>		
<i>watermelon and earl grey iced tea</i>		
<i>rhubarb, lychee and elderflower sparkling</i>		

PLEASE ORDER AND PAY AT THE COUNTER