

BREAKFAST (10.30AM - 12PM)

 Chia Pudding	10
<i>Matcha Coconut / Gula Melaka / Chocolate Raw Almond Butter / Granola</i>	
 Chocolate & Coffee Granola	12
<i>Honey / Greek Yogurt / Fresh Berries</i>	
 Pan Con Tomato	10
<i>Traditional Spanish Breakfast Bread</i>	
 Guacamole Toast	14
<i>Chèvre / Chili Flakes</i>	
 Silky French Scrambled Eggs	14
<i>Roasted Tomatoes / Parmesan / Toasted Brioche</i>	
 French Toast	18
<i>Vanilla Bean / Berry Compote</i>	

HIGH TEA

WEEKDAYS: 2.30PM-6PM | WEEKENDS: 10.30AM ONWARDS

Chia Pudding of the Day

Chocolate + Coffee House-Made Granola
with Honey Sweetened Yogurt & Fresh Berries

Passion fruit Tea Shooter
with Chia & Pomegranate Seeds

Chef's Selection of Choux
from the pastry counter

Citrus Tea Cake
with Passion fruit Glaze

Angela's Cookie Selection

Coffee or Tea 39

 **Vegetarian**  **Spicy**

A LA CARTE MENU FROM 12PM TO 10PM

PRE BITES

Savoury Choux 5.9
*Spiced Skirt Steak / Pork with Scallion Noodles
Truffled Tofu and Mushrooms*


NOURISH

 **Warm Beet Strawberry Soup** 14
Chickpea Spring Roll


 **Carrot Ginger Gazpacho** 14
Orange / Raw Almonds / Vegetable Sponge

ENERGIZE


  **Sugar Snap Pea Salad** 14
Kale Tofu Flower / Mint / Szechuan Ginger Dressing

 **Truffled Asian Dumplings** 18
*King Oyster Mushrooms / Tofu / Water Chestnuts
Coconut Cream / Kaffir Lime Leaves*

 **Whole Miso Roasted Cauliflower (suggested to share)** 36
*Kale Purée / Whole Grain Farro / Corn Milk *30 minutes wait time*

 **Thai Salmon Salad** 24
*Smoked Salmon / Green Papaya / Lemongrass / Cabbage
Radish / Carrots / Raw Almonds / Spiced Dressing*


FEED THE SOUL

 **Red Curry Prawn Burger** 22
*Kale / Kaffir Lime Leaves / Flax Seeds Laksa
Yogurt Sauce / Steamed Mantou / Edamame*

 **Chia Crusted Snapper** 28
Bok Choy / Quinoa / Citrus / Szechuan Chili Oil

 **Kinako Dusted Shishamo** 16
Grilled Shishamo / Shiso / Spiced Sprouts / Edamame

Thai Rice Paper Rolls 18
Spiced Pork / Glass Noodles / Mint / Fried Curry Leaves

 **Spiced Bulgogi Wraps** 28
Skirt Steak / Kale / Bean Sprouts / Mango Salsa

Whole Roasted Baby French Chicken 46
*Kale Purée / Whole Grain Farro / Corn Milk *30 minutes wait time*

SIDES

- ✓ Charred Edamame / Quinoa with Cranberries 6
Whole Grain Farro with Kale Purée / Kale Salad

DESSERTS

Housemade Artisanal Choux Pastry

Selection of 3 Dessert Choux 13

Selection of 6 Dessert Choux 24

Cookies & Cream

Vanilla Cream Chiboust / Crumbled Chocolate Cookies

Strawberry Short Choux

Strawberry Cream Chiboust / White Chocolate / Freeze-dried Strawberries

Almond Frangipane

Oats / Flaxseeds / Almonds / Brown Sugar Crumble

White Chocolate & Raspberry

Valrhona Opalys / Raspberry Jam / Gold Dust

Dulcey & Hazelnut

Valrhona Dulcey / (Our Famous Housemade) Hazelnut Butter

Dark Chocolate and Passion Fruit

Valrhona Araguani / Passion Fruit / Crunchy Dark Cereal Pearls

- ✓ Passion Fruit Layer Cake 12
Vanilla Buttercream / Orange Zest Crumble

- ✓ Almond Coconut Cake 12
Housemade Almond Butter / Valrhona Chocolate Frosting

- ✓ Cookie Plate 7
Mint Chocolate Chip / Hibiscus White Chocolate

- ✓ Chia Pudding 10
*Matcha Coconut / Berries & Gula Melaka /
Chocolate & Raw Almond Butter*

- ✓ Signature Natural Juices 10
See Beverage Menu

Please see the pastry counter for other dessert items

Angela May, Culinary Creator -

"Angela May Food Chapters is on a mission to be kind to our planet and take care of this gorgeous blue orb we live on; striving to use local farmers and produce"

Check out some of our farmers and suppliers

Kulhbarra - Local farm-raised fish

Singapore Aquaculture Technologies - Local farm-raised fish / Friend of the Sea Certification

Comcrop - Our closest pesticide-free farm / only a 3 minutes walk from the restaurant

Sustainer - Growing beautiful pesticide-free micro greens and tuscan kale

Packet Greens - Pesticide-free family run vertical farm that only uses solar power to maintain the farm

Toh Thye San - The cleanest locally bred French chicken

Fassler Gourmet - Smokehouse

Chez Ange - Chef Angela's balcony garden powered by Aerospring Gardens

Prices are subject to government taxes & service charge.

To-Go

(Prices stated in this section are all in net)

Cookies

Mint Chocolate Chip per 100g 11

Hibiscus White Chocolate per 100g 11

Signature Natural Juices 10

Artisanal Housemade Choux Pastry

Dessert Choux 4.8

Cookies & Cream / Strawberry Short Choux

Almond Frangipane / White Chocolate & Raspberry

Dulcey & Hazelnut / Dark Chocolate & Passion Fruit

Take Away Box of 4 Dessert Choux 18

Savoury Choux 5.9

Spiced Skirt Steak / Pork with Scallion Noodles

Truffled Tofu and Mushrooms

Angela May Food Chapters Candle

(Limited Edition by Akar De Nissim)

Asian Inspired Ginger Citrus

Classic with Metal Lid 115

Travel (including 1 Refill) 85

Glass Cloche & Marble Stand 95