

BREAKFAST MENU

MUSHROOM TRIO 27

Assorted mushrooms, kale, avocado, truffle oil, poached egg, fried enoki, herb oil, sweet and sour glaze, served with sourdough.



SMOKY SALMON MELODY 27

Smashed avocado, poached egg, dill crème fraîche, orange caviar, cucumber, green herbs, served with sourdough.



TURKISH EGGS 26

Poached eggs, house-made labneh, chilli oil, green herbs, sausage, served with Turkish bread.



BREAKFAST MENU



Eggs As You Like 14

Poached / scrambled / fried eggs,
served with sourdough.

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Add bacon (6.5), mushroom (4),
avocado (4), sausage (6.5).



Smashed Avo Luxe 24

Poached egg, avocado, cherry tomato, crème fraîche,
spices, herbs, aged balsamic glaze,
served with sourdough.



The Peri Punch 25

Chilli scrambled eggs, dried shallot,
red chilli, crème fraîche, peri mayo,
fresh herbs, served with croissant.

TOASTED DELIGHTS



Bulgogi Heatwave 17

Korean aged soy beef, rocket, mozzarella, aioli, semi-dried tomato, served with Turkish bread.



Chicken Supreme 16

Cajun chicken, green salad, mushroom, tasty cheese, spicy mayo, served with Turkish bread.



Della Verde 17

Mortadella, arugula, pesto mayo, sun-dried tomato, mozzarella, served with Turkish bread.

MAINS

Glazed Seoul Crunch 27

Gochujang-glazed crispy chicken, mixed greens, melted cheddar, purple cabbage slaw, house pesto mayo, toasted milk bun, served with fries



Truffle Burger 29

Marinated beef (180g), truffle paste, truffle mayo, mixed greens, pickled cucumber, fries

MAINS

Rosé Bulgogi Gnocchi 32

Potato gnocchi with bulgogi in a rich rosé cream, rocket, crispy garlic crumble



Tortellini al Mala Cream 33

Ricotta and spinach tortellini in a rich mala-spiced meat sugo, finished with cream and Parmigiano, served with toasted Turkish bread

MAINS

On Point Salmon Rice Bowl 36

Salmon fillet, rice, soup, chives, pink pickled ginger, wasabi, kimchi, aged sweet soy, orange caviar.



On Point Wagyu Rice Bowl 44

Wagyu sirloin, rice, soup, chives, pink pickled ginger, wasabi, kimchi, aged sweet soy, black caviar.

MAINS

Wagyu Steak Mash Potato 44

Wagyu sirloin, mashed potato,
beef gravy, carrot



Miso Salmon Mash Potato 36

Miso salmon, mashed potato,
beef gravy, carrot



Marinated Chicken Mash Potato 33

Marinated chicken, mashed potato,
beef gravy, carrot



BURGERS

UMAMI BOMB 29

Marinated beef (180g), truffle paste, truffle mayo, mixed greens, pickled cucumber, fried shallot, yellow cheese, toasted milk bun, served with fries.



GLAZED SEOUL CRUNCH 27

Gochujang-glazed crispy chicken, mixed greens, melted cheddar, purple cabbage slaw, house pesto mayo, toasted milk bun, served with fries.



BOWLS

MISO-GLAZED SALMON 29

Grilled miso-glazed salmon (200g), mixed salad, green peas, quinoa, cherry tomatoes, orange caviar, tangy mustard dressing.



PUMPKIN GLOW CHICKEN BOWL 28

Kabocha pumpkin, Cajun chicken, avocado rose, mixed greens, cherry tomatoes, green peas, cucumber.

SEOUL SUNRISE BOWL 26

Kimchi fried rice, scrambled eggs, avocado.



PASTA

Boscaiola 31

Spaghetti with sautéed assorted mushrooms, bacon, peas, porcini cream, Parmigiano Reggiano.



Tortellini al Mala Cream 33

Ricotta and spinach tortellini in a rich mala-spiced meat sugo, finished with cream and Parmigiano, served with toasted Turkish bread.

PASTA

Pacific Oyster Risotto 39

Koshihikari rice, ocean broth, seaweed, gochujang oil, black caviar, shallot.



Catch Waves 36

Spaghetti with a coastal medley of prawns, squid, pipis, and baby octopus in a red umami seafood sauce.



SNACKS

ON POINT Oysters Platter 39

Five flavours: Gochujang, Mignonette, Chimichurri, Mornay, Yuzu.



Salt & Pepper Calamari 27

Fried calamari, sweet chilli, yuzu mayo.

Pork Rib 29

Rack of ribs, Asian spices, fries, purple coleslaw.

Add cheesy potato 5



SIDES

Fries 10

Garlic salt, tomato sauce



Sweet potato 12

Sea salt, garlic aioli

Corn ribs 15

Spiced corn ribs, Peri-peri mayo



TOASTED CLASSICS

The Daily Sourdough	7
Turkish Morning	7.5
Gluten-free Boost	8
Sonoma Banana Bread	7.5
Jam / Vegemite / Peanut Butter +50c	



KIDS MENU

Kid's Spaghetti	12
Homemade tomato sauce, parmesan	
Chicken Nuggets	12
With chips and tomato sauce	

EXTRA

Sauces	1
Hash Brown / Extra Toast / Poached Egg / Fried Egg	4
Sautéed Mushroom / Avocado	5
Bacon / Sausage	6.5
Chicken / Smoked Salmon / Scrambled Egg / Potato Chips	8
Sweet Potato	10



SWEETS

SWEET STACK ATTACK 26

Waffles, coulis, seasonal berries, lemon balm, premium matcha gelato, mascarpone cheese.



CLOUD 9 25

Pancake stack, sweet potato mascarpone, passionfruit gelato, raspberry, lemon balm, berry coulis.



SIGNATURE DRINKS



London Kyoto Bloom 9.8

Matcha latte with Earl Grey cream foam and rose petals finish.

Coconut Matcha Cloud 9.8

Coconut water with matcha cream.



Golden Banoffee 9.8

Banana milk with ristretto cream foam, garnished with chilli thread and salted banana.



Orange Starry 9.8

Overnight single-origin cold brew with cream & orange zest.



DRINKS MENU

HOT

Espresso	4
Double Espresso	4.5
Long black	4.7 / M 5.4
Latte	4.7 / M 5.4
Flat White	4.7 / M 5.4
Cappuccino	4.7 / M 5.4
Mocha	5.2 / M 5.9
Belgian Chocolate	4.7 / M 5.4
Spice Chai Latte	4.7 / M 5.4
Matcha Latte	5.6 / M 6.3
Hojicha Latte	5.6 / M 6.3
Babycino	2

ICED

Long black	6.9
Latte	7.9
Chocolate	7.9
Mocha	8.9
Matcha	8.9
Hojicha	8.9
Strawberry Matcha	9.9
Mango Matcha	9.9

EXTRAS

Extra Shot	+50c
Almond Milk / Bonsoy Milk / Oat Milk / Lactose Free Milk	+70c
Syrup (Vanilla, Caramel, Hazelnut)	+50c
Add Ice Cream	3

TEA 6.9

English Breakfast / Peppermint /
Green / Earl Grey / Lemon Ginger

ICED TEA 8.9

Peach / Hibiscus / Lemon / Grapefruit

ADE 9.9

Grapefruit / Lemonade / Lychee

COLD PRESS JUICE 8.9

Orange / Apple / Little Green

SMOOTHIE 9.9

Yogurt / Strawberry Yogurt /
Mango Yogurt / Acai Smoothie

CRUSH 9.9

Frapuccino / Watermelon Strawberry /
Kiwi Apple

SEASONAL DRINKS MENU

HOT



- ◆ Sweet Potato Latte 5.9
- ◆ Black Sesame Latte 5.9
- ◆ Red Bean Latte 5.9
- ◆ Golden Turmeric Latte 5.9
- ◆ Hazelnut Tiramisu Latte 5.9
- ◆ Multi Grain Latte 5.9
- ◆ Yuzu Lemon Tea 6.9

ICED



- ◆ Hazelnut Tiramisu 7.9
- ◆ Sweet Potato Smoothie 9.9
- ◆ Black Sesame Smoothie 9.9
- ◆ Yuzu Lemon Crush 9.9

COCKTAILS & MOCKTAILS

SOJU HIGHBALLS

- ◆ Purple Cloud Soju 18
Soju · Yakult · Lemon soda
- ◆ Blue Lagoon Soju 18
Soju · Blue Curaçao · Chilsung
- ◆ Citrus Fizz Soju 17
Soju · Chilsung
- ◆ Peach Fizz Soju 18
Soju · Peach · Milkis
- ◆ Soju Fruit Bomb 19
Seasonal Fruit · Soju

JAPANESE HIGHBALL

- ◆ Toki Mint Julep 21
Suntory · Mint · Syrup
- ◆ Golden Toki 18
Suntory · Soda Water

MAKGEOLLI

- ◆ Autumn Bloom Makgeolli 18
Osmanthus Sauce · Korean Rice Wine
- ◆ Kiwi Makgeolli 17
Kiwi · Korean Rice Wine

SIGNATURE MOCKTAILS

- ◆ Tropical Empress 17
Pineapple, coconut cream, coconut water
- ◆ Golden Sunset 17
Mango, fresh lime juice, coconut water
- ◆ Scarlet's affair 18
Hibiscus, rose water, fresh orange juice,
sparkling water over ice
- ◆ Botanical Blush 18
Grapefruit, sugar syrup muddled with fresh
thyme, soda water over ice
- ◆ Southern Curves 17
Non alcohol Bourbon, cola
- ◆ Virgin mojito 17
Lime, sparkling water, syrup, mint