

Brunch

FRESHLY DAILY BAKED GOODS AND PASTRIES

Please come check out our selection at the front counter.

BOWL OF FRIES Fries served with truffle aioli and herbs.	9.5
COLD SOBA NOODLES (V) Pickled carrots, cucumber, kimchi, edamame, and house yuzu soba dressing.	19
SMASHED AVOCADO ON TOAST Two poached eggs with chilli oil, toasted edamame, and pickles on sourdough.	24
SPICY CHICKEN BURGER WITH CHIPS Fried crispy chicken fillet, spicy mayo, pineapple, tomato, mixed salad, and chips.	26
LEISURELY BRISKET BURGER WITH CHIPS 12-hour slow-cooked BBQ Wagyu beef brisket, pickled cabbage, fresh tomato, beef bacon, salad leaves, served in brioche with cheese and chips on the side.	28
FRIED SOFT SHELL CRAB CROISSANT Scrambled eggs, chilli aioli, Thai-style green apple and baby spinach salad.	29
NUTELLA FRENCH TOAST French toast, seasonal fresh fruits, cocoa rice pops, caramelised banana, and ice cream.	23
FLUFFY JAPANESE SOUFFLÉ PANCAKES Mixed seasonal fruit with house whipped cream and maple syrup. <u>Approx. 30-45 mins waiting time.</u>	25



Sando & Bao

CAULIFLOWER BAO (V) Crispy fried cauliflower, cucumber, pickled carrots, purple cabbage slaw, pesto, and spicy mayo.	19
BEEF BAO BUNS Beef bacon, poached eggs, and hollandaise.	19
FILET-OH FISH BAO Fried fish, American cheese, tartar sauce topped with smashed avocado, and fish roe.	24
KATSU PRAWN SANDO Four jumbo-sized panko-fried king prawns with cabbage, served with chilli mayo and topped with fish roe.	26
CHICKEN KATSU SANDO Chicken katsu with curry-boiled eggs, mayonnaise, and cabbage salad.	26

Add on

Truffle aioli	3	Soy braised mushrooms	5	Beef bacon	6.5
Chilli oil		Baby spinach		Grilled halloumi	
Spicy mayo		Avocado		Smoked salmon	
Poached or fried egg		Grilled tomato		Teriyaki chicken	
Gluten free bread		Salami slices			
		Scrambled eggs			

Black

	Sm	Lg	Iced
ESPRESSO	4.5		
House blend - Nutty flavour			
Single origin - Fruity flavour			
MACCHIATO	4.5		
PICCOLO	4.5		
LONG BLACK	5.2	6.2	6.5
House blend - Nutty flavour			
Single origin - Fruity flavour			
FILTER			
Batch brew	5.2	6.2	6.5
Pour Over			12

Milk Based

	Sm	Lg	Iced
WHITE	5.2	6.2	6.5
Cappuccino			
Flat White			
Latte			
CHOCOLATE	5.2	6.2	6.8
CHAI LATTE	5.2	6.2	6.8
MOCHA	5.5	6.5	6.8
MATCHA LATTE	5.5	6.5	6.8
HOJICHA LATTE	5.5	6.5	6.8
ICED COFFEE			8.5
AFFOGATO			7.8
BABYCHINO			2.5
Barista's blend			+1.2
Alternative milk			+1
Decaf			+1
Ice cream			+1.7

Is today a three-coffee kind of day?

BARISTA'S BREAKFAST

A seasonal rotation of single origin espresso, our flat white blend, and batch brew.

16

Tea

TEA	6.8
English breakfast	
Green sencha	
Peppermint	
Chamomile	
Earl grey	
Lemongrass	
PRANA STICKY CHAI	9.8
Aromatic sticky chai blend crafted with premium black tea, turmeric, whole spices, and ginger root, served with honey and milk.	
CASCARA	6.8
A unique and refreshing tea made from sun-dried fruit skins of coffee cherries.	

Juices & Sodas

STRANGELOVE SODA	6.8
Double ginger beer	
The passionfruit	
Very mandarin	
Japanese yuzu	
PULPY'S COLD PRESSED JUICE	7.5
Orange	
Cloudy Apple	
Pineapple Lemon	
Super Greens	
Watermelon & Pear	



@leisurely_coffee

Leisurely
COFFEE

Special Menu

WAGYU STEAK SANDWICH 32

Juicy medium rare steak, creamy truffle mushroom, caramelised onion, mixed salad, parmesan, served with fries

JAPANESE GRILLED EEL BAO 29

Two bao buns with grilled eel, soft-poached eggs, Japanese yuzu miso hollandaise, finished with pickles and tobiko for texture and umami

HALO HALO FRENCH TOAST 27

Inspired by the classic Filipino dessert - pan fried french toast with jackfruit and mango, paired with a house-made coconut custard with corn flakes, and topped with ube icecream and black sugar boba