



PHOTO MENU

BRUNCH

ALL DAY BREAKFAST \$148

sausage | bacon | portobello | avocado |
fig salad | broccoli potato gratin | asparagus |
scrambled, sunny-side up or poached eggs

🌱 VEGETARIAN BREAKFAST \$148

portobello | fig salad | pumpkin | avocado |
broccoli potato gratin | asparagus | mini yogurt parfait |
scrambled, sunny-side up or poached eggs

NOC BENEDICT \$128 (BACON / SMOKED SALMON)

poached eggs | baby spinach | sourdough toast |
avocado-based sauce

ANGUS BEEF BURGER \$128 (medium, medium well or well done)

angus beef patty | cheese | figs | guacamole |
pickled red onion | rocket | sesame bun | mixed greens

CHICKEN QUESADILLA \$128

grilled chicken bites | baby spinach | cheese |
relish | tortilla | bechamel |
mixed greens | mini yogurt parfait

🌱 GOLDEN SANDO \$78

scrambled eggs | smashed avocado | cheese | brioche

🌱 Vegetarian items

🍷 Served with single origin chocolate, milk or oat
milk (hot / iced). For children aged 12 or under.

If you have any dietary request, please speak with our staff.
Subject to 10% Service Charge.

TOAST

CRABMEAT EGG WHITE TOAST \$128

jumbo lump crab meat | egg white | baby spinach | chervil |
balsamic cream | paprika | sourdough toast

SMOKED SALMON TOAST \$128

smoked salmon | guacamole | dill | baby spinach |
pickled red onion | sourdough toast

🌱 AVOCADO TOAST \$78 (SLICED / SMASHED / HALF & HALF)

sliced or smashed avocado |
maldon sea salt | sourdough toast

DELUXE COMBO \$138

smoked salmon toast (1pc) + crabmeat egg white toast (1pc)

CLASSIC COMBO \$108

avocado toast (1pc) + smoked salmon toast or
crabmeat egg white toast (1pc)

🍷 KID'S SPECIALS

🌱 MINI PANCAKE BITES \$72

bananas | blueberries | mini pancake | maple syrup

🌱 RASPBERRY YOGURT PARFAIT \$72

greek style yogurt with honey | raspberry puree | homemade
granola | raspberries | blueberries | bananas | maple syrup

COBB BOWL

PAN-FRIED BEEF \$138

(medium, medium well or well done)

PAN-FRIED CHICKEN BREAST \$128

poached egg | avocado | pumpkin | figs |
cherry tomatoes | mixed greens |
homemade honey and thyme dressing

SPECIALS

PAN-SEARED SALMON TAGLIOLINI \$158

pan-seared norwegian salmon steak | garlic chips |
italian parsley | red chili | handmade tagliolini

RAVIOLI IN SEAFOOD LOBSTER BISQUE \$138

shrimp & burrata cheese ravioli | prawn meat | lobster
bisque | bacon | baby spinach | pickled pearl onion |
freshly grated parmesan cheese

🌱 ROASTED MAITAKE MUSHROOM ORECCHIETTE \$128

mushroom | onion | parmesan cheese | rocket | roasted
maitake mushroom | porcini cream sauce | orecchiette

🌱 TOMATO & RICOTTA CHEESE RISOTTO \$128

roasted tomatoes | onion | cream | fresh basil |
parmesan cheese | ricotta cheese | risotto

🌱 MIXED BERRIES YOGURT BOWL \$88

greek style yogurt with honey | raspberry puree |
homemade granola | mixed berries | bananas | maple syrup

🌱 NO. 18 TIRAMISU CUP \$68

mascarpone cheese | ladyfinger |
no.18 espresso | egg | cocoa powder

ADD AN EXTRA PORTION OF

bacon | eggs | portobello | pumpkin | **\$25**
sausage | sourdough toast

avocado | broccoli potato gratin | **\$35**
mini yogurt parfait | smoked salmon

pan-fried chicken breast | **\$45**
pan-seared salmon steak

Pair your food with a beverage for an extra \$28
(Offer invalid on weekends and public holidays)