

FOOD

Makanan
உணவு
食物

Welcome to Singapore Coffee House

Everything we do here has been inspired by Singapore's incredible food culture. Seated at the migration crossroads of an entire food crazy continent, Singaporean cuisine has many influences. You will find Chinese, Indian, Malay, Indonesian & even British flavours, all brought together through centuries of sharing, experimentation, and artistry to create some truly unique and incredible dishes.

SAMPLE MENU

BREAKFAST

Nasi Lemak - £14.5 (House Favourite)

Nasi Lemak is a dish not to be taken lightly. It should have an explosion of different flavours and textures, all made with quality ingredients. Coconut rice & sambal chilli is the soul of the dish; it brings all the various toppings together. **Coconut rice topped with fried chicken, cucumber, roasted peanuts, sambal chilli, fried anchovies & a fried egg.** (V opt: Fried tofu, tempeh curry)

House Full Cooked Breakfast - £16.5

Roasted pork belly, pork sausage, haggis, mushroom, sambal chilli tomato, spiced potato dumpling, house masala beans, roti prata & fried egg.

Vegetarian Full Cooked Breakfast - £16.5

Fried paneer, veg sausage, veg haggis, mushroom, sambal chilli tomato, spiced potato dumpling, house masala beans, roti prata & fried egg. (V)

Curry Laksa (Served until sold out)

Tofu Puff £14.5 (V / Ve opt) / Chicken £15.5 / Seafood £17

Enjoyed at street food stalls all over Singapore, Laksa is a true fusion dish, influenced by Indian, Malay & Chinese cuisines. A deep 36 hour vegetable broth is stewed with housemade curry paste and coconut milk, then poured over thick rice noodles. **Our Laksa broth is served with a half boiled egg, beansprouts, sambal chilli, Laksa leaves & your choice of tofu, chicken or seafood.**

Satay Chilli Mee - £14.5

Noodles with peanut curry sauce, topped with pork belly, king prawn, fried egg, beansprouts, chilli oil, kecap manis & coriander. (V / Ve opt / Halal opt)

PASTRY

Curry Puff - £4.5

(Only served Friday, Saturday & Sunday, until sold out)

A classic Singapore Kopitiam snack. Quite similar to a Cornish Pasty but instead of shortcrust pastry, curry puffs are made with a layered and rolled pastry, which is how the crust gets its iconic spiral pattern. Our curry puffs are made in house, fresh every morning.

Potato, paneer & pea curry puff served with mango chutney (V)

TOAST & ROTI

Kaya Toast & Soft Eggs - £9.5 (House Favourite)

The ultimate Kopitiam breakfast. Kaya toast & slow cooked eggs has long been the staple breakfast for Singaporean's. Kaya is a jam spread made of coconut milk, palm sugar, eggs and delicately fragranced with pandan. **Perfectly crisp buttered toast slathered with house made kaya spread, served with two slow cooked runny eggs seasoned with soy sauce & white pepper.** (V)

Ayam Goreng Sandwich - £12.5

Rempah spiced fried chicken, acar pickled vegetables, sambal mayonaisse, lettuce & coriander. Served in thick toasted milk bread.

(V opt: Fried Tofu)
Add skinny fries £2.0

Murtabak - £12.5 (House Favourite)

Murtabak is a meat & egg stuffed roti packet that has been served in Singapore's Arab Quarter since 1908. We have put our own Scottish twist on the dish and stuffed it with Scottish haggis. **Haggis, onion & egg stuffed roti, served with coriander, curry sauce & yoghurt raita.** (V opt: Vegetarian Haggis)

Sausage Roti Wrap - £9.0

Sausages wrapped in roti prata, served with curry sauce.

Add Masala beans £1.5 / Add fried egg £2.0
(V / Ve opt: Vegetarian sausage)

Roti Canai - £8.5

Roti Prata is a crispy, buttery and flaky flatbread originating from Southern India. It's a common hearty breakfast in Singapore.

Two roti prata w/ curry sauce & acar pickled vegetables (V / Ve opt)

SWEET

Roti Pisang - £10.5

Sweet roti stuffed with banana & egg, served w/ condensed milk & curry sauce on side. (V)

Hong Kong Toast - £9.5

Sweet egg fried toast, peanut butter & sweet condensed milk (V)

DRINK

Minuman
குடித்தல்
饮料

Welcome to Singapore Coffee House
We insist on using the most traditional Singaporean ways to make our coffee and tea.
This means that there are no machines involved, just the hand craft skills of our Kopitiam baristas.

Kopi

Kopi (pronounced Koh-Pee) is the Singaporean and Malay word for coffee. Nanyang Kopi is coffee done the Singapore way.

Unlike most western coffee brews, which are mostly made with Arabica beans, Kopi is made with Robusta beans, which contains a higher dosage of caffeine. To enhance their flavour, the beans are roasted in a wok with sugar. This caramelises the beans and gives them a unique aroma, and also produces Nanyang Kopi's characteristic sheen and bold chocolatey fragrance. The beans are then coarsely ground, steeped in hot water and strained through a 'coffee sock' (a cotton cloth filter) to create a smooth Kopi brew.

If you are still not convinced, then please let us know and we will happily let you try a sample, on the house.

Our Kopi is imported from small artisan roasters in Singapore, who use Robusta coffee beans from Indonesia.

Kopi - £3.8

Kopi brew, 2 tbsp sweet condensed milk.

(Opt: Less sweet) (Ve opt: Coconut condensed milk)

The iconic and traditional coffee of Singapore! If you've never tried Singapore Nanyang Kopi, this is where we recommend you start.

Kopi-C - £3.8

Kopi brew, 2 tbsp evaporated milk. (Ve opt)

A lighter & less sweet option to using condensed milk. Evaporated milk has a much thinner consistency, meaning a more milky coffee.

Kopi-O Kosong - £3.6

Kopi brew served black.

For coffee lovers who like their coffee black. Best enjoyed without sugar, this is a surprisingly smooth coffee without the typical sweetness found in other coffees.

Kopi Gu You - £4.0

Kopi brew, 2 tbsp condensed milk topped with a slice of butter.

Coffee with butter? Yes, you read that right. Served in Singapore long before 'bulletproof' coffee even became a thing. This sublime concoction is now only made by a handful of Singaporean Kopitiam's.

Kopi Cham- £4.0

Kopi & Chai half mix, pulled w/ sweet condensed milk (Ve opt)

Iced

Kopi Peng - £4.2

Kopi brew, 2 tbsp condensed milk poured over ice.

This is how iced coffee should be. There is no loss of strength or flavour, no timid flavours on the palate. This is sweet iced coffee the Singaporean way.

Teh

Sweet Teh Tarik £3.8

Teh Tarik is a sweetened milk tea that is 'pulled' (poured) between two vessels at a height to create froth and aerate the drink.

Frothy tea w/ sweet condensed milk & evaporated milk (Ve opt)

Iced Hong Kong Milk Tea - £4.0

Tea w/ sweet condensed milk & evaporated milk, served over ice.

(Ve opt)

Coconut Shake

Signature Coco Shake - £5.5

A contemporary favourite, perfect for a hot summers day.

Coconut ice cream, coconut water & coconut flesh blended with ice then sweetened with coconut condensed milk.

Add Mango - £1.5

Add Matcha - £2.0

Add Milo Chocolate - £2.0

Kopitiam Classics

Milo Chocolate £4.0

Malted hot chocolate beverage, topped with milo powder. (Opt: Iced)

Calamansi Lime Juice £4.0

Calamansi is a tart, sour and sweet small citrus fruit grown in South East Asia. Sold as 'Lime Juice' in hawker centres, it is a particular favourite for Singaporean's looking for refreshment from the intense heat. Sweetened Calamansi lime juice, poured over ice.

Rose Bandung £3.8

Also known as "Sirap Bandung," this local beverage has a distinct pink colour because of the rose syrup. Rose syrup & evaporated milk pulled beverage, served over ice.

Mango Juice £4.0

Mango pulp & coconut water, served over ice.

Lychee Soda £3.6

Carbonated lychee juice, served over ice.

Loose Tea *We use Pekoe Tea of Edinburgh.*

Pot of Tea - £3.8

Breakfast, Oolong Orange Blossom, Green Jasmine Yin Hao, Earl Grey, Decaf Breakfast.

Dairy or Oat milk available.