

# 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.

## PLEASE ORDER AT THE COUNTER WHEN READY

### BREAKFAST

(served Wednesday & Thursday all day / Fri, Sat & Sun 9-12 noon)

#### Roti Canai - £7.5

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

Roti flatbread served with curry sauce and acar pickled vegetables. (Ve)

#### Kaya Toast - £7.5

The ultimate Kopitiam breakfast. Kaya toast, slow cooked eggs and Kopi 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 thick buttered toast slathered with house made kaya jam served with two slow cooked soft eggs seasoned with soy sauce & white pepper. (V)**

#### Akooi - £9.5

Indian style scrambled eggs, sambal chilli tomato & flaky roti flatbread (V)

#### House Full Cooked Breakfast - £13.5

Pork sausage, haggis, mushroom, spiced potato dumpling, house masala beans, spicy tomato, roti flatbread with akooi scrambled eggs or fried egg. (V / Ve opt: Veggie sausage, veggie haggis)

#### Murtabak - £9.5

Murtabak is a thin roti packet often stuffed with a combination of egg minced meat or vegetables. It has been served in Arab Quarter since 1908. We have put our own Scottish twist on the dish and stuffed it with local haggis. **Haggis, onion & egg stuffed roti, served with curry sauce & cucumber raita. (V opt: Veggie Haggis)**

#### Sausage Roti Wrap - £7.5

Sausages wrapped in roti flatbread, served with curry sauce

Add Masala beans £1.5 / Add fried egg £2.0

(V / Ve opt: Veggie sausage)

### WEEKEND LUNCH

(only served Friday, Saturday & Sunday 12-3pm)

#### Nasi Lemak - £13.5

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. **Each region has its own unique arrangement of toppings but we serve our coconut rice with fried chicken, chicken satay, peanuts, fried anchovies, cucumber & fried egg. (V opt: Fried tempeh, mushroom satay)**

#### Char Siu Wanton Noodles - £13.5

Inspired by a Michelin street food stall in Singapore's Hong Lim Hawker Centre, Ji Ji Noodles have been perfecting the same recipe since 1965. Egg Noodles topped with roasted char siu pork belly, steamed pork wantons, fried egg, wonton cracker, pickled mustard greens, chilli dressing & crushed peanut.

#### Curry Laksa Soup - £11.0

Add Tofu £2.5 (Ve) / Chicken £2.5 / King Prawn £3.5

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 curry paste and coconut milk, then poured over thick rice noodles. **There are many regional varieties of toppings but ours is served with a boiled egg, beansprouts, fried shallots, coriander, and your choice of protein.**

#### Ayam Goreng Sandwich - £10.5

Spiced fried chicken, shredded veg, sambal chilli mayonnaise and lettuce in between two thick slices of sourdough. (V opt: Tofu)

#### Paneer Khatti Roll - £9.5

Paneer tikka, shredded veg pickle, raita, tamarind sauce & coriander wrapped in roti flatbread. (V)

#### Gado Gado Salad - £10.5

Fried Tofu, Grilled tempeh, turmeric spiced potato, boiled egg, beansprouts, cucumber, lettuce, sambal chilli & crackers served with peanut satay sauce. (V)

### ALL DAY

(served from 9am until sold out)

#### Spiral Curry Puff - £3.8

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

Potato, paneer & pea curry puff (V)

#### Roti Pisang - £8.5

Sweet flatbread stuffed with banana & egg, served w/ condensed milk & curry sauce on side

#### Hong Kong Toast - £7.5

Soft buttery egg toast, peanut butter & sweet condensed milk

# DRINK

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குடிதல்  
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. If you are looking for something more closer to home, we also offer some contemporary favourites.

## Nanyang Kopi

Simply put, '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 by KopiHouse from small artisan roasters in Singapore.*

### Kopi - £3.4

**Kopi brew, 2 tbsp condensed milk. (Ve opt)**

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

### Kopi C - £3.4

**Kopi brew, 2 tbsp evaporated milk.**

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

### Kopi O Kosong - £3.2

**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 - £3.6

**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.

### Kopi Peng - £3.8

**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 iced coffee the Singaporean way.

## Loose Tea

*We use Pekoe Tea of Edinburgh.*

Dairy or Oat milk available.

**Pot of Tea - £3.2**

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

## Kopitiam Favourites

### Hot

**Teh Tarik £3.4**

Teh Tarik (pulled tea) is a classic drink in Singapore. It is a sweetened milk tea that is 'pulled' (poured) between two vessels at a height great enough to create froth and aerate the drink. **Lightly spiced chai w/ condensed & evaporated milk. (Ve opt)**

**Teh Masala - £3.6**

Spiced chai w/ dairy cream & sugar.

**Milo Hot Chocolate £3.4**

Malted hot chocolate, popular all around South East Asia.

### Cold

**Iced Hong Kong Milk Tea - £3.8**

Chai simmered w/ evaporated milk, sweetened with condensed milk and poured over ice. (Ve opt)

**Iced Milo Chocolate £3.8**

Malted chocolate brew poured over ice.

**Iced Calamansi Lime Juice £3.4**

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.

**Calamansi lime juice with sugar, poured over ice.**

## Espresso Coffee We use Williams & Johnson of Leith coffee.

Dairy or Oat milk available.

Extra espresso shot additional £0.4

Decaf espresso additional £0.2

Shot of syrup additional £0.3

**Espresso - £3.0**

**Long Black - £3.0**

**Americano - £3.0**

**Cappuccino - £3.4**

**Latte - £3.4**

**Flat White - £3.4**

**Mocha - £3.6**

### Soft

**Fentimans - £3.4**

Curiosity Cola, Ginger Beer, Mandarin Orange or Victorian Lemonade,