# FOOD Makanan உணவு

## 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.

# **BREAKFAST**

(Served all week except Fri, Sat & Sun 12-3pm)

Akoori - £9.5

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

## Kaya Toast - £7.5

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 thick buttered toast slathered with house made kaya jam served with two slow cooked soft eggs seasoned with soy sauce & white pepper. (V)

#### House Full Cooked Breakfast - £13.5

Pork sausage, haggis, mushrooms, spiced potato dumpling, house masala beans, sambal chilli tomato & roti flatbread with your choice of akoori scrambled eggs or fried egg.

Add Stornoway black pudding £1.5 / Add extra eggs £2.0 (V / Ve opt: Vegetarian sausage, vegetarian 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: Vegetarian 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: Vegetarian sausage)

## Roti Pisang - £8.5

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

## Hong Kong Toast- £7.5

Soft buttery eggy toast, peanut butter & sweet condensed milk (V)

# WEEKEND LUNCH

(Only served Fri, Sat & Sun 12.15 - 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. Coconut rice with fried chicken, chicken satay, cucumber, peanuts, fried anchovies & 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, wanton cracker, house pickles, 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. Our Laksa 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)

#### Gobi 65 Roti - £9.5

Crisp spiced cauliflower, shredded veg pickle, cucumber raita, lettuce, tamarind sauce & coriander on an open roti flatbread. (V)

## Gado Gado Salad - £10.5

Fried Tofu, Grilled tempeh, turmeric spiced potato, boiled egg, bean sprouts, cucumber, lettuce, sambal chilli & crackers served with pean ut satay sauce. (V / Ve opt)

# ALL DAY

(Served all day until sold out, please check with your server for availability)

## Spiral Curry Puff- £3.8

Karipap Pusing - A classic Singapore Kopitiam snack. Quite similar to the Cornish Pasty but instead of shortcrust 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 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 & acar pickled vegetables.
(V / Ve opt)

# DRINK Minuman 医中毒毒的 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 - £3.6

#### 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 - £3.6

## 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 - £3.4

#### 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 - £3.8

## 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 Kopitiams.

## Kopi Peng - £4.0

## 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 PekoeTea of Edinburgh.

## Pot of Tea - £3.2

Breakfast, White Peony, Oolong Orange Blossom, Green Jasmine Yin Hao, Earl Grey, Decaf Breakfast. Dairy or Oat milk available.

## Chai

## Teh Tarik £3.6

Teh Tarik (pulled tea) is a sweetened milk tea that is 'pulled' (poured) between two vessels at a height to create froth and aerate the drink. Frothy chai w/ sweet condensed milk & evaporated milk (Ve opt)

## Hong Kong Milk Tea Iced - £3.8

Chai w/ sweet condensed milk & evaporated milk, served over ice. (Ve opt)

## Chai Masala - £4.0

Chai simmered w/ dairy milk, sugar & spices.

## **Kopitiam Favourites**

## Milo Hot Chocolate £3.8

Malted hot chocolate, topped with milo powder.

#### Iced Milo Chocolate £4.0

Malted chocolate brew with milk, served over ice.

### Calamansi Lime Juice £3.8

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.

## 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.

#### Lychee Soda £3.6

Lychee juice, soda water & mint, poured over ice.

## Mango Juice £4.0

Fresh mango & coconut juice, served 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

Espresso - £3.0

Long Black - £3.2

Americano - £3.2

Cappuccino - £3.6

Latte - £3.6

Flat White - £3.6