

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.

ALL DAY

Served all day, all week

Nasi Lemak - £13.5 (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 served with fried chicken, cucumber, roasted peanuts, fried anchovies & a fried egg.** (V opt: Fried tofu & tempeh peanut curry)

Roti Canai- £8.5

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

Roti flatbread w/ curry sauce & acar pickled vegetables. (V / Ve opt)

Hong Kong Toast- £9.5

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

BREAKFAST

Monday, Tuesday, Wednesday & Thursday all day

Friday, Saturday & Sunday 9am - 11.45am

Akooori - £11.5

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

Kaya Toast & Soft Eggs - £8.5

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 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 - £15.5

Roasted pork belly, pork sausage, haggis, mushroom, sambal chilli tomato, spiced potato dumpling, house masala beans, roti flatbread & two fried eggs. (V opt: Grilled paneer, vegetarian sausage & haggis)

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 curry sauce & yoghurt raita.**

(V opt: Vegetarian Haggis)

Sausage Roti Wrap - £9.5

Sausages wrapped in flakey roti flatbread, served with curry sauce
Add Masala beans £1.5 / Add fried egg £2.0 / Add Pork Belly £2.0
(V / Ve opt: Vegetarian sausage)

CURRY PUFF

(Served until sold out)

Karipap Pusing - £3.8

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 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 (V)

WEEKEND LUNCH

Only served Friday, Saturday & Sunday 12.15pm - 3pm

Hainanese Chicken Rice - £15.5 (Limited Availability)

The humble Hainanese chicken rice has seen Michelin stars awarded to street hawker stalls and has become one of Singapore's most famous dishes. **Slow poached Hainanese chicken, fried chicken thigh, fragrant chicken stock rice, cucumber & coriander served with dark soy dip, & housemade Singapore chilli sauce on the side.**

Char Siu Wanton Noodles - £15.5

Inspired by Ji Ji Noodles, a Michelin street food stall in Singapore's Hong Lim Hawker Centre. They have been perfecting the same recipe since 1965. **Egg noodles, Char Siu pork belly, house made steamed pork wantons, fried egg, wonton cracker, house pickles, crushed peanut with dark soy, sesame & black vinegar dressing.**

Curry Laksa (House Favourite)

Tofu Puff £15.5 (V / Ve opt) / Chicken £15.5 / King Prawn £16.5

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 housemade curry paste and coconut milk, then poured over thick rice noodles. **Our Laksa broth is served with a half boiled egg, beansprouts, fried shallots, Laksa leaves & your choice of tofu, chicken or king prawn.**

Satay Bee Hoon - £13.5

Thin rice noodles with peanut satay curry sauce, topped with fried puff tofu, half boiled egg, beansprouts, cucumber & crackers. (V / Ve opt)

Add king prawn £2.5 / Add pork belly £2.0 / Add chicken £2.0

Roti John - £12.5

Roti John is an omelette sandwich which originated in Singapore in the 1960s. The term 'John' is thought to have originated from local hawkers referring to Westerners. **Shredded spiced beef, omelette, spring onion, lettuce, mayonnaise, coriander in a crusty french baguette, served with Singapore chilli sauce.** (V opt: Tofu)

Gobi 65 Roti - £12.5

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

PLEASE ORDER AT THE COUNTER, TERIMA KASIH

DRINK

Minuman
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

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 condensed milk. (Less sweet opt)

(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.

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.

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

Hot 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 chai w/ sweet condensed milk & evaporated milk (Ve opt)

Iced Hong Kong Milk Tea - £4.0

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

(Ve opt)

Teh Halia - £4.0

Ginger spiced Chai 'pulled' w/ sweet condensed milk (Ve opt)

Teh Limau - £4.0

Singapore's version of Lemon Iced Tea. Ceylon black tea brew, Calamansi lime juice & sweetened w/ honey, served over ice.

Kopitiam Classics

Milo £4.0

Malted hot chocolate beverage, topped with milo powder.

Add handmade marshmallow £1.5

Add ice £0.2

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.**

Kopi Cham- £4.2

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

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

Fresh mango & coconut juice, served over ice.

Loose Tea *We use Pekoe Tea of Edinburgh.*

Pot of Tea - £3.6

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