


## DAILY UNTIL 11AM

# Breakfast

<b>HC Breakfast Platter</b> 	<b>PRICE</b>
Two eggs any style, Cumberland sausage, streaky bacon, homemade baked beans, roasted tomato, sautéed mushrooms, hashbrown, side salad and a slice of toasted sourdough	<b>\$23.00</b>

<b>HC Vegetarian Platter (V)</b>	<b>PRICE</b>
Two eggs any style, Impossible patty, halloumi cheese, homemade baked beans, roasted tomato, sautéed mushrooms, hashbrown, side salad and a slice of toasted sourdough	<b>\$23.00</b>

<b>Eggs Benedict</b> 	<b>PRICE</b>
English muffin, poached eggs, honey ham, streaky bacon, hollandaise sauce with side salad	<b>\$14.00</b>

<b>Eggs Royale</b>	<b>PRICE</b>
English muffin, poached eggs, smoked salmon, tomato, hollandaise sauce with side salad	<b>\$14.00</b>

<b>Avo Toast &amp; Feta Cheese (V)</b>	<b>PRICE</b>
Toasted sourdough, avocado, feta, pomegranate, pickled shallots with a side salad	<b>\$14.00</b>

<b>Classic Pancake (V)</b>	<b>PRICE</b>
Classic buttermilk pancake with strawberry, blueberry, whipped cream and maple syrup	<b>\$12.00</b>

<b>Fruits &amp; Granola Bowl (GF) (V)</b>	<b>PRICE</b>
Granola, greek yoghurt, strawberry, blueberry, cantaloupe, honeydew, kiwi, dragon fruit and mango	<b>\$12.00</b>


<b>Croissant</b>	<b>PRICE</b>
Served with unsalted butter and strawberry jam	<b>\$5.00</b>

**Eggs cooking styles - Sunny Side Up / Scrambled / Over Easy / Over Medium / Poached / Boiled (soft or hard)**

## DAILY FROM 11AM

# Sandwiches & Quiche


<b>Hollandse Club Sandwich</b>	<b>PRICE</b>
White bread, grilled chicken, honey ham, tomato, lettuce, Gouda cheese, bacon aioli with fries	<b>\$16.00</b>

<b>Pastrami Reuben Sandwich</b> 	<b>PRICE</b>
Sourdough, pastrami, cheddar cheese, sauerkraut, gherkins, Thousand Island with fries	<b>\$18.00</b>

<b>Homemade Pita Falafel (VG) (N)</b>	<b>PRICE</b>
Falafel, Spanish onion, lettuce, tomato, hummus	<b>\$16.00</b>

<b>Spinach Quiche with Mixed Salad (V)</b>	<b>PRICE</b>
Homemade spinach quiche served with mesclun salad	<b>\$16.00</b>

# Salad Bowls

<b>Caesar Salad</b> 	<b>PRICE</b>
Romaine lettuce, streaky bacon, Parmesan, spiced croutons, poached egg, Caesar dressing	<b>\$16.00</b>

<b>Hearty Salad (V)</b>	<b>PRICE</b>
Mesclun, baked potato, onion, cucumber, cherry tomato, pomegranate, black olives, feta cheese, lemon capers dressing and a slice of sourdough toast	<b>\$16.00</b>



<b>Buddha Bowl (V)</b>	<b>PRICE</b>
Mesclun, sesame tofu, quinoa, carrot, baked pumpkin, chickpeas, onion and avocado	<b>\$16.00</b>

<b>Rocket Duck Salad</b>	<b>PRICE</b>
Arugula, smoked duck, seared halloumi cheese, pickled purple cabbage, pomegranate, black olives, onion and balsamic dressing	<b>\$18.00</b>

<b>Add-on for any salad:</b> Grilled chicken	<b>\$4</b>
Smoked salmon	<b>\$4</b>

# Bites

<b>Fried Calamari</b>	<b>PRICE</b>
Fresh squid with dill tartar sauce	<b>\$16.00</b>

<b>Gambas Pil Pil</b>  	<b>PRICE</b>
Tiger prawns, chili, garlic, parsley served with toasted sourdough	<b>\$16.00</b>

<b>Duck Pow Pockets</b>	<b>PRICE</b>
Pulled duck, fried leaf bun, carrot, cucumber, pickled shallots	<b>\$14.00</b>

<b>Eggplant Parmigiana (V)</b>	<b>PRICE</b>
Eggplant, tomato sauce, mozzarella, Parmesan	<b>\$12.00</b>


<b>Crispy Fries</b>	<b>PRICE</b>
	<b>\$8.00</b>

**Add-on:** Truffle oil \$4

# Pasta

<b>Cozze e Vongole (A)</b>	<b>PRICE</b>
Spaghetti, black mussels, clams, white wine, garlic, chili and parsley	<b>\$20.00</b>

<b>Carbonara</b>	<b>PRICE</b>
Spaghetti, bacon, parmesan, egg yolk	<b>\$20.00</b>

<b>Homemade Basil Pesto (V) (N)</b> 	<b>PRICE</b>
Penne, homemade basil pesto, cream, sundried tomato, arugula, Parmesan	<b>\$20.00</b>

# Mains

<b>Angus Cheeseburger</b>	<b>PRICE</b>
Brioche bun, 150g Angus patty, streaky bacon, caramelized onion, cheddar, lettuce, tomato, bacon aioli served with fries	<b>\$20.00</b>



<b>Impossible Burger (V)</b>	<b>PRICE</b>
Brioche bun, 150g Impossible patty, caramelized onion, cheddar, lettuce, tomato, yoghurt sauce served with fries	<b>\$20.00</b>

<b>Beer Battered Fish &amp; Chips (A)</b>	<b>PRICE</b>
Battered hake fillet, mashed green peas, dill tartar, malt vinegar, lemon wedge served with fries	<b>\$24.00</b>

<b>St. Louis BBQ Pork Ribs</b> 	<b>PRICE</b>
Glazed pork ribs, purple slaw, gherkins served with fries	<b>\$24.00</b>

<b>Grain Fed Black Angus Ribeye</b>	<b>PRICE</b>
250g black Angus ribeye, mashed potato, grilled asparagus with port wine jus	<b>\$38.00</b>

# Local Delights

<b>Indonesian Nasi Goreng (N)</b>  	<b>PRICE</b>
Wok hei style sambal fried rice, dried shrimp, fried egg, chicken satay, achar and prawn crackers	<b>\$15.00</b>

<b>Beef Rendang with Rice (N)</b> 	<b>PRICE</b>
Homemade beef rendang, jasmine rice, fried tempeh, achar and prawn crackers	<b>\$18.00</b>

<b>Grilled Chicken Satay (N)</b>	<b>PRICE</b>
8 Chicken satay sticks, ketupat, cucumber, onion served with kuah kacang	<b>\$16.00</b>

<b>Gado-Gado (V) (N)</b>	<b>PRICE</b>
Blanched cabbage & long beans, baked potato, fried tofu & tempeh, hard boiled egg, kuah kacang and prawn crackers	<b>\$12.00</b>

# Kids Meal

<b>Beef Bolognese Macaroni</b>	<b>PRICE</b>
Macaroni, beef ragout, tomato sauce, Parmesan	<b>\$10.00</b>

<b>Cheeseburger &amp; Fries</b>	<b>PRICE</b>
Burger bun, 100g beef patty, cheddar cheese, mayonnaise and ketchup	<b>\$10.00</b>

<b>Mac &amp; Cheese (V)</b>	<b>PRICE</b>
Macaroni, homemade cheese sauce, Parmesan	<b>\$10.00</b>

<b>Grilled Chicken with Apple Sauce &amp; Fries</b>	<b>PRICE</b>
Grilled chicken breast, fries and homemade apple sauce	<b>\$10.00</b>

<b>Ham &amp; Cheese Toastie</b>	<b>PRICE</b>
Plain white bread with Gouda cheese and baked ham	<b>\$10.00</b>

<b>Healthy Steamed Vegetables (VG)</b>	<b>PRICE</b>
Steamed broccoli & carrots	<b>\$8.00</b>

# Dutch Delights

<b>Pannenkoek</b>	<b>PRICE</b>
Dutch pancake <b>Plain:</b> \$6 / <b>Raisins:</b> \$7 / <b>Bacon &amp; Cheese:</b> \$9	<b>\$6.00</b>

<b>Patatje Oorlog (N)</b>	<b>PRICE</b>
Crispy golden fries, peanut sauce, mayonnaise, white onion	<b>\$12.00</b>

<b>Bitterballen</b> (6 / 8 pieces)	<b>PRICE</b>
Beef ragout with Dijon mustard	<b>\$12.00 / \$16.00</b>

<b>Uitsmijter</b>	<b>PRICE</b>
Bread, Gouda cheese, honey ham with two fried sunny side up	<b>\$14.00</b>

# Sweet Treats

<b>Lemon Posset</b>	<b>PRICE</b>
Lemon cream mousse, pistachio biscuit	<b>\$12.00</b>

<b>Classic Tiramisu (A)</b>	<b>PRICE</b>
Mascarpone, sponge cake, cream, coffee, Kahlua liqueur	<b>\$12.00</b>

<b>Crème Brûlée</b>	<b>PRICE</b>
Creamy custard with caramelised sugar crust	<b>\$12.00</b>

<b>Brownie &amp; Vanilla Ice Cream</b>	<b>PRICE</b>
Homemade brownie, vanilla ice cream, chocolate sauce	<b>\$12.00</b>

 - **Chef Specials**

**(VG)** - **Vegan**

**(V)** - **Vegetarian**

**(N)** - **Contains Nuts**

**(GF)** - **Gluten-free**

   - **Spicy**

**(A)** - **Contains Alcohol**



## BEVERAGES

### Soft Drinks

	PRICE
<b>Canned Drinks</b>	\$3.00
<small>Coke, Coke Zero, Sprite</small>	
<b>Canned 100 Plus</b>	\$3.00
<b>Canned Tonic, Soda, Ginger Ale</b>	\$3.00
<b>Bandung Rose Milk</b>	\$2.55
<b>Apple Juice Carton</b>	\$2.55
<b>Lime Soda</b>	\$4.95
<b>Perrier 330ml Bottle</b>	\$3.30
<b>Perrier 750ml Bottle</b>	\$6.30
<b>Shirley Temple</b>	\$5.10

### Fresh Juices

<b>Fresh Fruit Juice</b>	\$4.65
<small>Orange, Apple, Carrot</small>	
<b>Kiki Juice</b>	\$4.65

### Coffee & Tea

Oat Milk / Soy Milk Available: \$0.80 surcharge

<b>Espresso</b>	\$3.90
<b>Espresso Macchiato</b>	\$4.50
<b>Café Americano</b>	\$4.50
<b>Café Mocha</b>	\$6.00
<b>Flat White</b>	\$6.00
<b>Café Latte</b>	\$6.00
<b>Cappuccino</b>	\$6.00
<b>Latte Macchiato</b>	\$6.00
<b>Hot Chocolate</b>	\$6.00
<b>Selection of Twinings Tea</b>	\$3.80
<small>English Breakfast, Chamomile, Earl Grey, Green Tea</small>	
<b>Hot / Iced Honey Yuzu Tea</b>	\$3.80

### Beer

<b>Heineken Pint</b>	\$11.00
<b>Heineken 1/2 Pint</b>	\$8.00
<b>Heineken Bottle</b>	\$9.00
<b>Heineken 0.0</b>	\$6.00
<b>Corona Bottle</b>	\$10.00
<b>Tiger Pint (Crystal)</b>	\$10.00
<b>Tiger 1/2 Pint (Crystal)</b>	\$8.00
<b>San Miguel Bottle</b>	\$9.00
<b>Little Creatures Bottle</b>	\$12.00
<b>Erdinger Pint</b>	\$14.00
<b>Erdinger 1/2 Pint</b>	\$10.00
<b>Kirin Pint</b>	\$14.00
<b>Kirin 1/2 Pint</b>	\$10.00

## WINES & SPIRITS

### White Wine

	BOTTLE / GLASS
	PRICE
<b>Nepenthe Pinnacle Ithace Chardonnay</b>	\$75.00 / \$15.00
<small>Adelaide</small>	
<b>Stella Bella Sauvignon Blanc</b>	\$65.00 / -
<small>Australia</small>	
<b>Ocean Bay Sauvignon Blanc</b>	\$60.00 / \$12.00
<small>New Zealand</small>	
<b>Trapiche Oak Chardonnay</b>	\$55.00 / \$11.00
<small>Argentina</small>	
<b>Terraced Sauvignon Blanc</b>	\$50.00 / -
<small>Chile</small>	
<b>Beau Charmois Chardonnay</b>	\$60.00 / -
<small>France</small>	

### Rosé

<b>Maison Castel</b>	\$80.00 / -
<small>France</small>	
<b>Biscardo Rosapasso</b>	\$55.00 / \$11.00
<small>Italy</small>	
<b>McGuigan Dry Rosé</b>	\$50.00 / \$10.00
<small>Australia</small>	

### Red Wine

<b>Beau Charmois Pinot Noir</b>	\$60.00 / \$12.00
<small>France</small>	
<b>The Great Bonza Shiraz Cabernet</b>	\$55.00 / \$11.00
<small>Australia</small>	
<b>McGuigan Merlot</b>	\$50.00 / \$10.00
<small>Australia</small>	
<b>Caselletti Appassimento Rosso Puglia</b>	\$65.00 / \$13.00
<small>Italy</small>	
<b>Solino D'Abruzzo Montepulciano</b>	\$60.00 / -
<small>Italy</small>	

### Sparkling Wine

<b>Zonin Prosecco Millesimato Brut D.O.C.</b>	\$60.00 / -
<small>Italy</small>	
<b>Louis Perdrier Rosé</b>	\$55.00 / -
<small>France</small>	
<b>Louis Perdrier Brut</b>	\$55.00 / -
<small>France</small>	
<b>Cava Federico Paternina Banda Azul</b>	\$60.00 / -
<small>Organic Brut</small>	

### Champagne

<b>Lanson Black Label</b>	\$125.00 / -
<small>France</small>	

### Gin & Tonic

<b>Four Pillars Dry Gin &amp; Fever Tree Tonic</b>	- / \$15.00
<b>Tanglin Singapore Gin &amp; Fever Tree Tonic</b>	- / \$15.00
<b>Tanglin Orchard Gin &amp; Fever Tree Tonic</b>	- / \$15.00

### Whisky

<b>Johnnie Walker Black Label</b>	- / \$12.00
<b>Chivas Regal Whisky 12 Yo</b>	- / \$14.00
<b>Chivas Regal Whisky 18 Yo</b>	- / \$16.00

