

## **SAVOURIES**

Seafood Bisque Shellfish Soup 8.5 An aromatic smooth, and creamy French shellfish soup rich in the flavours of the sea served with garlic bread slice. 6.5 Mushroom Soup A superb combination of premium shitake and wild mushrooms sautéed and blended into a heartwarming soup served with garlic bread slice. 5 Garlic Bread We stole this recipe from our old generation. 11.5 Baker's Brew House Salad A favourite recipe enhanced by our special made ponzufu dressing with crisp romaine lettuce, topped with tomato cherry honey. croutons, shredded parmesan cheese, egg and generously garnished with our special tender Cajun chicken. 8.5 Cajun Chicken Wing Juicy marinated chicken wings with caiun spices and a creamy ponzu dip. 12.5 Beef Lasagna Our lasagna is rich and meaty with lots of cheese. 13.5 Ponzufu Sliced Chicken Sliced chicken breast marinated with our house seasoning complemented with a choice of ponzufu dip or wafu dip. We dare you not to finish it! **Triple Beef Sliders** 15.5 Mini burger buns with beef patties cooked to the desired doneness, topped with greens, sautéed mushrooms, caramelized onions. sliced tomatoes and a house special sauce. 13.5 **Triple Chicken Sliders** Mini burger buns with chicken patties cooked

to the desired doneness, topped with greens.

sautéed mushrooms, caramelized onions,

sliced tomatoes and a house special sauce.

## **CAKE SLICES**

8.8

## Ondeh Ondeh

**Signature** Pandan sponge cake layered with gula melaka and desiccated coconut.

## Earl Grey Lavender

Ladies' Favourite Infused earl grey sponge layers with delicate earl grey liquid cheese filling, lightly sprinkled with lavender buds.

## Salted Caramel Chocolate

Rich chocolate cake, with a salted caramel filling, beautifully drizzled with salted caramel sauce.

## **Dual Fromage**

**Highlight** Light, fluffy, and delicate chilled mascarpone mousse on top of a creamy baked cheese cake with a generous sprinkle of finely grated parmesan cheese.

## Lychee Mango

Lychee-flavoured sponge cake, with refreshing mango curd filling, drizzled with mango curd sauce.

### Thai Milk Tea

Thai milk tea cake layers, filled with an aromatic Thai milk tea leaf crumble and topped with Thai milk tea drizzle.

### Banana Chocolate

Thick layers of moist banana cake, with fresh bananas in between, frosted with luscious dark chocolate ganache.

#### Matcha White Chocolate

Light matcha layers, filled with a matcha liquid cheese and frosted with delicious white chocolate buttercream!

9.8

## Rainbow Cake

Vanilla rainbow sponge, frosted with vanilla swiss meringue buttercream and topped with rainbow meringue cookies and sprinkles.

**Tiramisu** (No Alcohol) Moist, creamy and velvety Italian dessert with layers of soft ladyfingers soaked in espresso and a hint of chocolate, slathered with mascarpone cheese frosting.

7.8 per loaf

# Banana Sugee

Deliciously moist cake loaf made of semolina flour and fresh bananas drizzled with maple syrup.

# Pandan Sugee

Deliciously moist pandan cake loaf made of semolina flour and drizzled with gula melaka.

**2.8/14** per piece/box of 5

## Macarons

Earl Grey • Chocolate Salted Caramel • Raspberry

### **TEAPOT**

**5.5/8.5** Serves 1 / Serves 2

# Healing Garden (No Caffeine)

Citrus notes with a tinge of ginger and sweet aftertaste.

## Refreshing Tea Break

Refreshing and enticing mint flavour and aroma.

## Classic English Breakfast

A lively and full-bodied brew from Ceylon.

# Timeless Earl Grey

A floral twist to the classic everyday tea.

# Lychee Fiesta

Lush lychee aroma with hints of floral notes.

#### Blissful Berries (No Caffeine)

A perfect medley of five power berries.

### ICED TEA Cold Brew

7.5 per glass

## Iced Lychee Tea

Fragrant green tea infused with lychee and rose.

### Iced Earl Grey Yuzu Tea

Timeless, floral earl grey with an exotic twist.

## Iced Mango Mint Tea

Bold, refreshing mint with a harmonious blend of tropical mango.

## **CHOCOLATE**

6.5/8.5 Hot/Cold

#### Noir Chocolate

Classic smooth dark chocolate

## French Mint Chocolate

Delightful chocolate-mint pairing

# **SPECIALTY COFFEE**

Single Espresso	4.5	Add on Extra Shot	1
Doppio	5.5		
Macchiato	4.5		
Long Black (Hot/Cold)	5/6.5		
Flat White	5.5		
Latte (Hot/Cold)	5.5/7.5		
Cappucino (Hot/Cold)	5.5/7.5		
Mocha (Hot/Cold)	6/7.5		