

BREAKFAST UNTIL 12 NOON

breakfast is served until 12 pm weekdays and 3pm weekends | PH

Avocado & Cherry Tomato Toast (V) 24
toasted sourdough, feta crumble, house dukkah, onion, cilantro
add: scrambled or poached eggs (+4)

Cinnamon Brioche French Toast (V) 22
salted caramel, honey mascarpone, strawberries, blueberries, maple syrup, brioche

Ri’s Smashed Avo on Grilled Sweet Potato, 26
Australian kumara (sweet potato), Ri’s Garlic Chilli Oil
add: scrambled or poached eggs (+4)

The Brekkie Bun, scrambled eggs, 23
caramelized onion, smoky cheddar, sambal mayo, brioche bun, golden hash browns
add: bacon (+4)

The Big Middle Eastern Breakfast (V), 32
vine leaves, fried egg, ful medames, zhoug, muhummara, labneh, hummus, turnip tourshi, olives, carrot, cucumber, cherry tomatoes, pita

The Big Dempsey Breakfast, 31
eggs, toasted sourdough, English pork sausage, crispy bacon, parsley sautéed mixed mushrooms, roasted vine tomatoes, baby spinach, smokey baked beans, golden hash browns

Gluten Free Banana Oat Pancakes (V), 26
fresh berries, banana, maple syrup, greek yogurt
make it coconut yogurt (+3)

Granola Bowl of Goodness (V), coconut almond, 22
cashew nut, greek yogurt, strawberries, seasonal fruit, oats, pumpkin seeds, cold press organic coconut oil
make it coconut yogurt (+3)

Avocado on Sourdough Toast (V), 26
house dukkah, onion, cilantro, lemon, feta
add: scrambled or poached eggs (+4)

Bacon & Egg Wrap, caramelised onions, grana 25
padano, tortilla wrap, golden hash browns

Huevos Rancheros (V), baked eggs, cheddar, 27
jalapeno, bell pepper, tomato relish, guacamole, onion, tortilla

Eggs Florentine, Norwegian smoked salmon, 29
poached eggs, baby spinach, hollandaise sauce, English muffin

Eggs Benedict, smoked ham, poached eggs, 29
baby spinach, hollandaise sauce, English muffin

Truffle Mushroom Omelette (V), mushrooms, 29
feta, baby spinach, black truffle oil, grana padano
make it egg white (+4)

Extras

Norwegian Smoked Salmon | Smoked Leg Ham 9
Smoked Bacon | English Pork Sausage

Baby Spinach | Avocado | Oven Roasted Vine Tomatoes 7
Baked Beans | Hash Browns | Mushrooms

From the Bakery

Breakfast Bread Basket 14
Croissant (Plain/ Chocolate) (V) 6
Almond Croissant 8
The Whole Kitchen GF Bread x 2 slices (contains sesame) 8

RIYANA’S CLEAN CORNER

Co-created with holistic nutritionist Riyana Rupani.

BREAKFAST (V, GF, DF, Paleo, Clean-in-15™) UNTIL 12 NOON
Ri’s Smashed Avo on Grilled Sweet Potato, 26
Australian kumara (sweet potato), Ri’s Garlic Chilli Oil
add: scrambled or poached eggs (+4)

ALL-DAY MENU (GF, DF) FROM 12 NOON

Ri’s Bang Bang Chicken Salad, shredded chicken, 29
lettuce, carrot, cucumber, house dressing

Ri’s Tofu Poke Bowl (V), tofu, avocado, purple cabbage, 29
edamame, carrot, cucumber, house dressing, jasmine rice

Ri’s Shrimp Poke Bowl, shrimp, avocado, purple cabbage, 36
edamame, carrot, cucumber, house dressing, jasmine rice

Ri’s Za’atar Chicken Skewers, hummus, fattoush salad, 32
grain-free flatbread

Ri’s Fish & Coconut Curry, barramundi, zucchini, 34
roasted cauliflower florets

SCONES & CORNISH CLOTTED CREAM 11
fluffy scones, cornish clotted cream, strawberry preserve

SHAREABLE FROM 12 NOON

Mushroom Croquette (VE), wild mushrooms, romesco sauce 22

Dips & Pita(V), hummus, red pepper, labneh, olives 22

Spicy Fish Fingers, barramundi, crumb fry, sambal mayo 26

Cauliflower Wings (VE), spicy glaze, tangy dip 22

Paneer & Kale Kebab (V), cottage cheese, kale, 26
pickled onion, coriander chutney, baby paratha

Tandoori Spiced Calamari, coriander chutney

Vegetable Samosa (V), pea & potato filling

Streetstyle Dahi Papdi Chaat (V)

Truffle & Parmesan Fries (V), truffle dip, bois boudran sauce

Sweet Potato Fries (V), sriracha mayo

Skin on Fries (V), aioli, bois boudran sauce

Wagyu Beef Nachos (GF), GF tortilla chips

Veg Nachos (V)(GF), kidney beans chilli, GF tortilla chips

Garlic Bread, parsley, chilli, butter garlic

BOWLS, SOUPS & SALADS

Burrata Explosion (V), spicy sauce, sesame, peanuts

Weekly Seasonal Soup (V), with toasted garlic bread

House Super Salad (V)(GF), sweet potato, avocado, 29
edamame, cherry tomato, almonds, feta, broccoli, quinoa, red rice, baby spinach, butter milk dressing

Ri’s Bang Bang Chicken Salad, shredded chicken, lettuce, 29
carrot, cucumber, house dressing

Ri’s Tofu Poke Bowl (V), tofu, avocado, purple cabbage, 29
edamame, carrot, cucumber, house dressing, jasmine rice

Ri’s Shrimp Poke Bowl, shrimp, avocado, purple cabbage, 36
edadame, carrot, cucumber, house dressing, jasmine rice

TDP Chicken Cobb Salad, poached chicken, avocado, 28
egg, bacon, lettuce, cherry tomato, house dressing, croutons

WRAPS, SANDWICHES & BURGERS

Hot Fried Chicken Burger, fried chicken thigh, coleslaw, 33
magic coating, bread & butter pickles, brioche bun, skin on fries

Cubano Sandwich, roast pork, smoked ham, swiss cheese, 34
mustard, cucumber dill, aioli, ciabatta bread, skin on fries

Chicken Club Sandwich, smoked paprika pulled chicken, 33
egg, bacon, avocado, ham, aioli, smoky cheddar cheese, cucumber, tomato, salad leaves, brioche bun, skin on fries, gherkins

Chilli Crisp Egg Toast, sunny side-up, smoked cheese, 24
chilli oil, sourdough toast

Avocado on Sourdough Toast (V), 26
house dukkah, onion, cilantro, lemon, feta
add: scrambled or poached eggs (+4)

Falafel Wrap (V), labneh, hummus, tomatoes, iceberg, 29
red onions, pickled veggie, tortilla, skin on fries

Lamb Kebab Roll, spiced minced lamb, egg, cilantro, 34
onions, roti, green chutney, skin on fries

TDP Wagyu Beef Burger, bacon, smokey cheddar cheese, 34
truffle mayo, bois boudran sauce, pickles, yellow mustard, balsamic onion, mesclun, house-made brioche bun

NEO-NEAPOLITAN PIZZA

A Taste of Naples... the signature pillowy & chewy crust with a charred ballooned rim

Burrata Margherita (V),San Marzano tomato DOP, 38
Parmigiano Reggiano DOP, burrata, mozzarella, fresh basil

Margherita (V),San Marzano tomato DOP, 31
Parmigiano Reggiano DOP, mozzarella, fresh basil

Truffle (V),Parmigiano Reggiano DOP, Taleggio DOP, 34
sautéed mushrooms, white truffle cream, white truffle extra virgin olive oil

4 Cheeses (V),Taleggio DOP, Gorgonzola DOP, 28
Parmigiano Reggiano DOP, mozzarella

Prosciutto di Parma,San Marzano tomato DOP, 22
Prosciutto di Parma, mozzarella, fresh basil

Chorizo Iberico Salami,San Marzano tomato DOP, 19
Chorizo iberico, mozzarella, fresh basil

Mortadella,Parmigiano Reggiano DOP, Mortadella, 12
pistachio, fresh basil

FROM OUR WALK-IN CHEESE ROOM

Cheese Mongers Selection Board, a selection of 12
3 cheese and a charcuterie recommended by our cheese monger, mixed olives, apple chutney, balsamic vinegar, EVOO, fresh & dried fruits, home-made crisp bread, fresh bread

Truffle Cheese Platter, brie royal aux truffle, moliterno 28
truffle, truffle gouda, mixed olives, fresh & dried fruits, home-made crispbread, fresh bread

French Platter, brie de meaux, comte arnaud, 29
fourme d’ambert, duck rillette pate, smoked leg ham, mixed olives apple chutney, EVOO, balsamic vinegar, fresh & dried fruits, home-made crisp bread, fresh bread

Spanish Platter, manchego, chorizo iberico, 29
jamon serano, smoked ham, cornichons, quince paste, mixed olives, balsamic vinegar, fresh & dried fruits, apply chutney, EVOO, home-made crispbread, fresh bread

Italian Platter, taleggio, gorgonzola piccante, parmigiano, 36
parma ham, mixed olives, apple chutney, EVOO, balsamic vinegar, fresh & dried fruits, home-made crisp bread, fresh bread

Vegan Platter, vegan cheese, hummus, muhammara, 28
mixed nuts, mixed olives, seeded crackers, crudites

MAINS

Chicken Za’atar Kebab, skewered chicken, 32
hummus, fattoush salad, pita

Coastal Fish, barramundi, coconut curry, crispy basil, 36
peanuts, pickled achar, steamed rice

Rigatoni alla Vodka, rigatoni pasta, smoked bacon, 29
vodka splash, creamy tomato sauce, grana padano cheese

Red Curry Tempeh Quesadilla (VE), chickpeas, kale, 29
baby spinach & walnut salad, creamy coriander dip

Vegan Coconut Curry (VE)(GF), eggplant, protein 29
cubes, cripsy basil, peanuts, roasted chillies, steamed rice

Mediterranean Mezze (V), falafel, fattoush, manakeesh, 33
batata harra, ful medames, hummus, muhammara, labneh, pita

Truffle Mushroom Risotto (V)(GF), 32
black truffle oil, grana padano
add: sautéed chicken (+5)

Beef Rendang (GF), rice, nyonya achar, toasted coconut

Spicy Seafood Aglio e Olio, spaghetti, clams, squid, 37
prawn, chilli, white wine, spicy garlic oil
(make it gluten-free pasta +3)

Spicy Crab Tagliatelle, baby spinach, spicy garlic oil 37
grana padano, white wine (make it gluten-free pasta +3)

Beef Cheek Pappardelle, (24-hour beef ragu), 36
grana padano, baby spinach, cherry tomatoes, red wine
(make it gluten-free pasta +3)

Chicken Coconut Curry (GF), whole chicken leg, 34
crispy basil, peanuts, roasted chillies, steamed rice

Chicken Schnitzel, crusted chicken, grana padano, 34
potato mash, salad leaves, yuzu aioli

Beer Batter Fish & Chips, barramundi, tartar sauce

Smoky BBQ Pork Ribs, chipotle glaze, potato mash, coleslaw

SOMETHING SWEET

Tiramisu, single origin espresso, lady fingers, 19
mascarpone cheese, marsala wine, cocoa powder

Dark Chocolate Pot with Cookie Crumble (VE)(GF) 19

Espresso Chocolate Mousse Crunch (GF)(DF) 16
(Refined Sugar Free)(Keto Friendly)(Paleo Friendly)
Single Origin coffee

Saffron & Orange Cake (GF)(DF) 42
(Refined Sugar Free), poached citrus slices

Almond & Coconut Cake (GF), dark chocolate glaze, 16
vanilla ice cream

Chocolate Fudge Brownie (GF), vanilla bean ice cream

Strawberry Trifle, fresh strawberry, vanilla sponge, 16
strawberry compote, custard, cream

Sticky Toffee Pudding, date pudding, 46
salted caramel sauce, vanilla ice cream

Death by Chocolate, brownie, chocolate mousse, 16
chocolate ganache

Apple Crumble, vanilla bean ice cream

Lemon Meringue Tart, lemon curd, meringue, flaky crust

GELATO (GF): 8
Pistachio | 72% Dark Chocolate | Vanilla | Salted Caramel

VEGAN (GF)(VE): 8
Yuzu Sorbet

MATCHA “all day matcha club” Organic ceremonial grade from Kagoshima	
Cold Brew Matcha	8.50
Hot Matcha Latte	8.50
Iced Matcha Latte	9

COFFEE Seasonal beans	
Espresso Piccolo	6.50
Long Black	7
Cappuccino Cafe latte Flat white	7
Mocha	8
Babyccino	4
Single Origin Pour-Over	10
Cold Brew, single origin	9
Iced Long Black	8
Iced Latte Mocha	9

EXTRAS	1
Extra shot Decaf (all coffees are double shot except piccolo)	
Milk Alternatives (Oat / Almond / Soy)	

LOOSE LEAF TEAS & INFUSIONS Our handpicked teas are custom blended in India. The single-origin whole leaf teas range from classic blacks, greens to whole leaf floral teas & herbal infusions.	
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Black	8
English Breakfast	
Earl Grey	
First Flush	
Masala Chai	

Green	
Classic Green Tea	8
Second Flush	8
Digestive Tea, green tea, Indian rose petal, mint leaves	9
Immunity Tea, green tea, ashwagandha, turmeric, ginger, black pepper and himalayan tulsi	9

Decaf	
Find your passion, hibiscus, wild apple, rose petals, clove, cinnamon, rose-hip, citrus peel	9
Chamomile	
Darjeeling	8
First Flush First Invoice 'Singbulli Tea Estate'	10
Moonlight Margaret’s Hope Tea Estate	

WARM DRINKS	
Hot Chocolate, with velvety marshmallows	9
Chai Latte, slow brewed tea and spices with milk & honey	8



THE DEMPSEY PROJECT SIGNATURES	
Nimbu Pani (Fresh Lime) , lime juice, sugar, secret spice mix	12
Caffe Crema (Cold Coffee) , coffe, milk, secret rich blend	12
Protein Shake , vanilla, blueberries	14
ALCOHOL FREE	Glass Bottle
Noughty 0% Alcohol Sparkling Rose	14 58
Noughty 0% Alcohol Sparkling Chardonnay	15 64
Drop Bear Tropical IPA Beer <0.5%	13
MOCKTAILS	
South China Virgin , cranberry, coconut, lychee, lime	14
Thai Virgin , apple, kaffir lime, lemongrass	14

FRESH JUICES	
Orange Carrot Green Apple Celery Watermelon	10
Green Goddess: baby spinach, celery, cucumber, orange, banana	12
Green Detox Lemonade: apple, celery, lemon & cucumber	11
Immune Boosting ABC: green apple, beetroot & carrot	11
Lemon Ginger Zinger: ginger, lemon, apple & carrot	11
Sunrise: carrot, orange, beetroot	11
Un-beet-able: beetroot, carrot, green apple & ginger	11
Turmeric Tonic: turmeric, carrot, ginger & orange	11

SMOOTHIES	
Avocado Matcha: avocado, matcha, almond milk, banana	12
Acai Berry: acai, coconut water, banana, chai seeds	12
Strawberry & Banana: strawberry puree, banana yoghurt, milk, honey	12

WILD BOCHA KOMBUCHA	
Strawberry & Mint Yuzu & Lavendar	12
Lemongrass, Ginger & Turmeric	12

MILKSHAKES	
Strawberry Chocolate Vanilla Salted Caramel Oreo	12
Orange Earl Grey Lemon & Lemongrass	9

SPARKLING ORGANIC SODAS	
Mole Cola Mole Sugar Free Cola	8

WATER & MIXER	
Voss Artesian Water - Still Sparkling (S L)	6 9
Fever Tree - Indian Tonic Soda Water	6
Diet Coke	6

SIGNATURE COCKTAILS	
South China Martini vodka, orange, lychee, coconut, bitters	24
Japanese Mojito gin, midori melon, yuzu, mint, orange	23
Caribbean Bonfire whisky, sweet vermouth, cacao blanc, ginger, orange	23
Thai Daiquiri white rum, kaffir lime, lemongrass	23
CLASSIC COCKTAILS	
Negroni gin, campari, sweet vermouth	24
Spicy Margarita tequila, orange liqueur, lemon juice, togarashi salt rim	22
Aperol Spritz aperol, prosecco, orange slice	22

CHAMPAGNE	
Louis Roederer Collection 246 MV France Champagne	174
Billecart Salmon Brut Reserve NV France Champagne	174

SPARKLING	Glass Bottle
Zonin Special Cuvee Prosecco Italy Veneto	17 79
Zonin Rose Prosecco Italy Veneto	88

SWEET WINE	Glass Bottle
Prunotto Moscato d'Asti DOCG 2024 (Moscato) Italy Piedmont	17 79

ROSÉ	Glass Bottle
Les Sardines Rose 2024 (Cinsault, Grenache) France Pays d'OC	17 79
Domaines Ott, By Ott Rose 2022 (Grenache, Cinsault) France Provence	108

SAKE	
Hakurakusei Junmai Daiginjo Japan Miyagi	140

SPIRITS & BEER & CIDER	
Roku Gin Monkey 47	18 21
Lagavulin 16 YO Glenfiddich 15 YO Whisky	23
Grey Goose Belvedere Vodka	19
1800 Blanco Tequila	19
Ron Zacapa Centranario 23 Rum	20
Guinness Draught Beer (550 ml)	20
Peroni Nastro Azzurro Corona Extra (330 ml)	15

WHITE WINE	Glass Bottle
Somerset Estate Sauvignon Blanc 2023 (Sauvignon Blanc) New Zealand Marlborough	17 79
L & C Poitout Chablis 2023 (Chardonnay) France Burgundy	21 109
The Winery of Good Hope Bush Vine Chenin Blanc 2021 (Chenin Blanc) South Africa Stellenbosch	85
Sensi Pinot Grigio DOC 2024 (Pinot Grigio) Italy Venento	89
E. Guigal Cotes du Rhone Blanc 2023 (Rhone White Blend) France Rhone	95
Nittardi Ben Vermentino 2024 (Vermentino) Italy Toscana	99
Fritz Haag Riesling 2022 (Off-Dry Riesling) Germany Mosel	105
Javier Sanz Rueda 2020 (Verdejo) Spain Castilla Y Leon	99
Patrice Moreux Sancerre 2023 (Sauvignon Blanc) France Loire Valley	119
Pico Maccario Gavi di Gavi DOCG 2020 (Cortese) Italy Piedmont	114
Taron Rioja Blanco 2017 (Viura) Spain Rioja Alta	105
(Lafite) R de Rieussec 2022 (Sémillon, Sauvignon Blanc) France Bordeaux	150
Domaine Vincent Damppt Chablis 2022 (Chardonnay) France Burgundy	144

RED WINE	Glass Bottle
Mc Guigan Single Batch Project Shiraz 2022 (Shiraz) South Australia Barossa Valley	17 79
Catena Zapata Malbec 2022 (Malbec) Argentina Mendoza	21 109
Doppio Passo Primitivo Rosso 2024 (Primitivo) Italy Apulia	84
Bliss Family Vineyards Estate Bottled Merlot 2018 (Merlot) USA Mendocino	89
E. Guigal Cotes du Rhone Rouge 2022(GSM blend) France Rhone	89
(Lafite) Los Vascos Cromas Gran Reserva 2021 (Cabernet Sauvignon) Chile Colchagua Valley	99
Bodegas Franco-Españolas Rioja Bordon Gran Reserva 2013 (Tempranillo, Graciano, Mazuelo) Spain Rioja	129
Clos Henri Petit Clos Pinot Noir 2022 (Pinot Noir) New Zealand Marlborough	144

Château La Mission Lalande-de-Pomerol 2019 (Merlot, Cabernet Franc) France Bordeaux	150
Giacomo Montresor Amarone Della Valpolicella 2019 (Amarone blend) Italy Veneto	168
Cordella Brunello di Montalcino DOCG 2019 (Sangiovese) Italy Tuscany	208
Pio Cesare Barolo DOCG 2019 (Nebbiolo) Italy Piedmont	238
Marchesi Antinori Tignanello Toscano IGT 2019 (Sangiovese Blend) Italy Tuscany	418