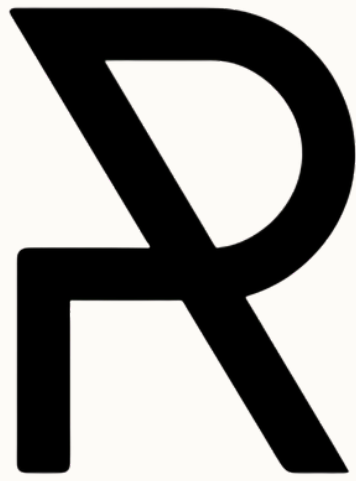




Rubiaceae

Coffee Brewers

THE BREW BAR

A celebration of origin, terroir, and extraction technique.

French Press

Extra coarse single-origin grounds immersion-steeped and expressed through a dual-mesh stainless steel filter. Full-bodied, pristine, and oil-rich.

V60 Pour Over

Precision-brewed using medium-fine grounds passed through an ultra-dense paper filter. Lively, complex, and clean with medium-light body.

Chemex

Artisanal slow-drip extraction through a proprietary thick fiber filter. Exceptionally smooth, mild, highly nuanced with light, crisp body.

Siphon

Vapour-pressure vacuum brewing using a cloth filter. A theatrical extraction coaxing deep, roasty, and earthy notes with a velvety body.

Aeropress

Rapid, air-pressure immersion through a micro-thin filter. A concentrated, bold, and forward brew with a robust body.

Iced Pour Over

Flash-chilled over ice during extraction. Syrupy, pungent, and intensely mellow with a bright, refreshing finish.

ESPRESSO & INFUSIONS

Crafted from our signature houseblend.

BEVERAGE	Laghu	Madhyam	Guru
Pure Espresso	—	165	—
Caffè Americano	—	225	—
Classic Cappuccino Velvet micro-foam	175	235	285
Caffè Latté Silky and balanced	175	235	285
Flat White Ristretto with micro-foam	175	235	285
Café Mocha Single-origin cocoa infusion	225	275	325

THE COLD BREW BAR

Steeped for 24 hours under controlled temperature- brewed with mineral water.

Classic Reserve Cold Brew	285
Oak Barrel-Aged Cold Brew	285
Kyoto Citrus Cold Brew	335
Cranberry Cold Brew	265
Vietnamese Sweet Reserve	285
RedBull Cold Brew	335
Tonic Water Cold Brew	285
Ginger Ale Cold Brew	285

THE MATCHA SALON

Ceremonial-grade Uji Matcha, whisked to perfection.

Ceremonial Matcha Latté	HOT / CHILLED	265
Botanical & Fruit Matcha	STRAWBERRY/BLUEBERRY/CHOCO/CARAMEL	315
The Dirty Matcha	CHILLED	325
Coconut Matcha Cloud		325

SHAKES & TEMPTING CHOCOLATES

Chocolate Crumbled Cookie/ Strawberry Crumbled Cookie	285
Berrylicious	285
Peanut Butter	285
Blueberry Cheesecake	285
Strawberry Shake	335
Chocolate Almond Shake	345
Mocha Cookie Coffee Shake	345
Brownie / Nutella	385
Biscoff / Brownie-Nutella / Chocolate Chips Shake	385
Elixir Chocolates	
Nutella Hot Chocolate	295
Iced Nutella	315
Classic Hot Chocolate	355
Belgian Hot Chocolate	415

SIGNATURE SPECIALITY

Spiced Hazelnut Latté | 285

Hot/Iced

House-roasted hazelnut paste, warm winter spices, velvet espresso.

Spiced Hazelnut Latté | 285

Hot/Iced

House-roasted hazelnut paste infused with warm winter spices and velvet espresso.

Sea Salt Toffee Latté | 295

Hot/Iced

Artisanal burnt-sugar toffee sauce balanced with hand-harvested sea salt flakes.

Madagascar Vanilla Bean Latté | 295

Hot/Iced

Infused with caviar from genuine Madagascar vanilla pods and micro-textured milk.

Yuzu Peach Espresso Tonic | 335

Iced

A vibrant, layered fusion of sparkling tonic water infused with bright yuzu peach syrup, crowned with a floating shot of our signature espresso for a crisp, effervescent, and deeply aromatic finish.

Iced Vietnamese Espresso Reserve | 275

A bold, robust extraction of our signature espresso poured over a rich layer of sweetened condensed milk and served chilled over ice for a smooth, decadent finish.

House Tiramisu Iced Espresso | 295

Iced

Our signature espresso layered over a creamy, house-made mascarpone blend, dusted with single-origin cocoa for a liquid dessert finish.

Classic Irish Iced Espresso | 295

Iced

A rich, non-alcoholic twist featuring bold espresso shaken with non-alcoholic Irish cream syrup and finished with a silky micro-foam float.

Cranberry Espresso | 255

Iced

A vibrant, refreshing fusion of tart cranberry juice and a double shot of espresso, hard-shaken over ice until perfectly chilled and frothy.

The Affogato | 255

A double ristretto shot drowned over a generous scoop of Vanilla/ Chocolate.

REFRESHERS & TEAS

Botanical Refreshers

Artisanal Lemonade

205

CLASSIC / PEACH-BASIL / STRAWBERRY

255

Classic Mojito

255

Watermelon Mojito / Cold Brew Mojito

315

Ginger Ale Mojito

345

Berry-Bomb / Blueberry Mojito

375

Japanese Spritz

Hot / Iced English Breakfast Tea

175

Flavoured Teas

225

LEMON / MINT / GREEN APPLE / PEACH / STRAWBERRY/ WATERMELON/

Hot / Iced Hibiscus Tea

245

GOURMET SANDWICHES & TOASTS

Built on slow-fermented sourdough or artisanal brioche.

The Nostalgic Cheese Chutney Sandwich Fresh cilantro, mint, green chilli chutney, melted cheddar, toasted brioche.	265
Charred Paneer & Three-Pepper Melt Malai paneer cubes, red onions, bell peppers, mozzarella and cheddar blend.	295
Cheese Jalapeño & Herb Toast Sourdough blanketed with mozzarella, sharp cheddar, pickled jalapeños, herbs.	255
Parmesan & Garlic Mayo Fries Skin-on fries tossed in fresh parmesan, rosemary, roasted garlic aioli.	245
The Heirloom Bruschetta Macerated cherry tomatoes, pickled jalapeños, Kalamata olives, fior di latte, sourdough.	255
Mushroom & Chickpea Hummus Toast EVOO hummus over sourdough, topped with wild mushrooms or spiced chickpeas.	265
Artisanal Basil Pesto Toast House Genovese basil pesto, blistered vine tomatoes, sharp cheddar.	275
Nutella, Banana & Brioche Toasted brioche, hazelnut gianduja, caramelized bananas,	275

GASTRONOMY BOWLS & PLATES

The Tex-Mex Three Bean Salad Bowl Kidney beans, garbanzos, white beans, cumin-lime vinaigrette, sweet peppers.	325
The Levantine Mezze Platter Smooth hummus, falafel croquettes, warm pita, Persian cucumbers, lavash shards.	365
Garlic Flame Paneer & Roman Arrabiata Wok-tossed paneer cubes and veggies, garlic oil, slow-simmered San Marzano sauce.	395
Rubiacæa Signature Rice Bowl Wild herb rice, seasonal greens. Sauce choice: Arrabiata, Pesto, Rosé, or Mexican Zinger.	425
Genovese Pesto Paneer & Green Bowl Paneer chunks, flash-seared pine nut & basil pesto, whitewinepesto reduction.	495

THE PASTA ROOM

Bronze-dieextrudedpastaandpremium olive oils.

Velvety White Sauce Alfredo TOP SELLER Penne/fettuccine in garlic cream sauce, parmesan, fresh herbs, veggies.	375
Artisanal Pink Sauce Penne Rosé TOP SELLER Emulsion of slow-simmered San Marzano tomato reduction and rich heavy cream.	385
Classic San Marzano Arrabiata Fiery garlic-tomato sauce, fresh torn sweet basil, extra virgin olive oil.	315
Spaghetti Aglio, Olio e Peperoncino Cold-pressed olive oil, toasted garlic chips, red pepper flakes, fresh parsley.	365
Garlic Butter & Mushroom Fettuccine Ribbon pasta, garlic butter pan-reduction, aged parmesan, roasted forest mushrooms.	465
Ligurian Pesto Spaghetti Traditional cold-pounded basil, garlic, pine nut pesto, Parmigiano-Reggiano.	465
Baked Four-Cheese Mac & Cheese Elbow pasta, rich mornay sauce (Mozzarella, Cheddar, Feta, Parmesan) herbcrust.	465

PIZZAS

24-hour cold-fermented dough for a light, airy, blistered crust.

Margherita D.O.C. 325

San Marzano tomato base, fresh buffalo mozzarella, EVOO, garden basil.

The Garden Estate 365

Bianco or Rosso base, charred onions, peppers, broccoli florets, baby corn.

Inferno & Chilli 355

Fiery mix of pickled jalapeños, spicy red paprika, and local green chillies.

Creamy Garlic Alfredo Pizza 365

A luxurious white-sauce base infused with slow-roasted garlic, topped with aromatic garden herbs, premium melted mozzarella, and extra virgin olive oil.

Artisanal Pesto & Feta 375

House-made basil pesto base layered with creamy mozzarella, tangy crumbles of Greek feta, and blistered cherry tomatoes.

Smoky Tandoori Paneer 435

Clay-oven marinated paneer cubes, slivered bell peppers, and red onions, dusted with aromatic Indian kitchen spices.

The Four-Cheese Reserve 475

An opulent, gooey blend of artisanal Mozzarella, sharp English Cheddar, barrel-aged Feta, and creamy processed cheese.

Creamy Pesto & Feta Pizza

A rich, house-made basil pesto base layered with premium melted mozzarella, tangy crumbles of Greek feta, and blistered cherry tomatoes on our signature 48-hour cold-fermented crust.

MEXICAN KITCHEN

Charred Bean & Cheese Quesadilla 325

Tex-Mex spiced beans, melted mozzarella & cheddar, fresh salsa.

Oaxacan Bean & Avocado Wrap 385

Slow-simmered black beans, charred corn, cotija cheese, and avocado crema, served with fresh pico de gallo.

Hummus Falafel Wrap 295

Crispy herb-infused falafel tikkis, pickled turnip, wild greens, and smooth hummus.

Tandoori Malai Paneer Wrap 295

Charcoal-grilled malai paneer, charred bell peppers, and a cooling mint-labneh spread.