

SEE PHOTOS OF EVERY DISH



Go to mryum.com/penny or scan the QR code with your phone camera. No app required.

STARTERS / AVAILABLE ALL DAY

Garlic Bread (v) - \$6.50

Pulled Pork Bao - \$10.00 (2 pcs)

Herb & Cheese Bread (v) - \$12.00

Sesame Edamame Pods (vg) - \$8.00

Szechuan Pepper Calamari (df) - \$10.00

Bowl of Beer Battered Chips - \$10.00

Bowl of Sweet Potato Chips - \$10.00

(v) Vegetarian (vg) Vegan
(gf) Gluten Free (df) Dairy Free
(gfo) Gluten Free Optional
(gfa) Gluten Free Available
(vgo) Vegan Optional

BREAKFAST / AVAILABLE 7AM - 3PM

Toast By Noisette (v, gfo) - \$7.50
Organic sourdough, multigrain with cultured butter and spreads

Orange and Fennel Rye (v) - \$8.50
Vanilla ricotta, cultured butter

Eggs Your Way (v, gfo) - \$10.00
Two free range eggs served poached, scrambled or fried on sourdough

Ancient Seeds Granola (v, gf) - \$17.50
Poached pear, mixed nuts, manuka honey yogurt

Vegan option - \$18.50

Hang Over (gf) - \$18.50
Chilli scrambled egg, bacon floss, bird eye chilli, parmesan, crispy shredded potato, cider Fuji puree

Chilli Smashed Avocado (vgo, gfo) - \$18.00
Fresh chilli & Danish Feta, greens and herbs with poached egg on quinoa loaf

add haloumi - \$3.00
add poached egg - \$3.00

Vegan Benedict (vg) - \$19.00
Dark rye bagel, portobello mushroom, spinach, silken tofu, cashew hollandaise

Big Breakfast - \$25.00
Your Choice of eggs on toast, bacon, chorizo, roasted tomato, baked beans, mushroom, potato rosti

Miso Benedict - \$22.50
Ora king salmon, wakame, inari, pickled ginger, takoyaki, poached eggs with miso hollandaise

Forest Mushroom (v, gfo) - \$19.50
Crispy ricotta polenta, almond flake, poached eggs, parsnip & carrot crisps, truffle honey glaze

French Toast (v) - \$20.00
Raspberry & chia eton mess, soaked brioche, fresh fruits, white chocolate pistachio bark

Chocolate Fudge Pancake Stacks (v) - \$19.00
Poppy seed mascarpone, warm brownie bites, orange blossom maple. freeze dried mandarin

Philly Steak Sub - \$22.5
Grilled Portland scotch, philadelphia spread, portobello mushroom, beetroot relish, slow cooked tomato, corn on the cobs with adobo sauce.

add fried egg - \$2.00

Add ons: (Side only \$2 extra)
Extra spread / relish / maple syrup \$1.00
Miso hollandaise / gluten free option \$2.00
Egg / toast / spinach / fried kale \$3.00
Roasted tomato / mushroom / chorizo / potato rosti / Baked beans / haloumi / feta \$4.00
Bacon / avocado / smoked salmon \$5.00
Marinated ora king salmon \$8.00

ALL DAY

Hemp Seed Poke Salad (gfa, df) - \$26.00
Marinated ora king salmon, quinoa, edamame, wakame, spring onion, kale, egg parfait

vegan option - \$20.00

Pumpkin Steak (gf, vg) - \$20.00
Grilled confit butternut, dukkha avocado, cider beans, pickled shallot, pea hummus, pomegranate molasses.

Wagyu Beef Burger - \$21.00
Lettuce, tomato, cheese, double smoked bacon, gherkin, bearnaise, steakhouse chips.

Singaporean Crab Burger - \$21.50
Battered soft shell crab, flying hash, spicy shrimp sauce, house pickle and seaweed

Duck & Crepe (df) - \$25.00
BBQ duck breast, Chinese crepe, leek, carrot, cucumber, rice mayonnaise

Bak Kut Teh Angel Hair (df) - \$24.00
Chinese herbal medicine broth, pork rib, grilled garlic, shiitake, goji berry, spring onion relish.

Wagyu Beef Bolognaise (gf) - \$21.00
with buckwheat Spaghetti

Pan-fried Gnocchi Trio (v) - \$24.00
with mushroom ragout, parmesan

Bugs Mornay Risotto (gf) - \$27.00
with Shrimp & Chilli

Pumpkin Risotto (gf, v, vgo) - \$21.00
with toasted pine nut, green pea, baby rocket, parmesan

MILK TEA HOTPOT / AVAILABLE FROM 2PM

Milk Tea Hotpot - \$24.00

Step 1 - choose hot or cold
Step 2 - choose tea leaves
Step 3 - add toppings :
Sago, grass jelly, taro ball, taro, sweet potato, coconut jelly, pearls

DRINKS

Hot Drinks

Coffee by DC Specialty Coffee Roasters

Black - \$4.00

White - \$4.00

Mug - add \$0.80

Cold Drip / Batch Brew - \$5.00

Single Origin (refer to board) - add \$0.50

Hot Chocolate - \$4.00

Mocha - \$5.00

Matcha by Konomi - \$5.00

Iced Coffee / Latte / Mocha / Chocolate / Matcha - \$6.00

Milkshake: Chocolate, Caramel, Hazelnut, Strawberry, Vanilla,

Coffee - \$6.00

Soy / Almond / Lactose Free / Extra Shot / Decaf / Syrup - add \$0.50

Tea

Numi Organic Loose Leaf Tea Range - \$4.00

- White: Breakfast Blend, Aged Earl Grey

- Green: Jasmine Green, Gunpowder Green Tea

- Herbal: Moroccan Mint, Chamomile Lemon, Lemongrass
Ginger

Chai

Chai Latte, Chai Tea by Prana - \$4.50

Cold Drinks

Freshly Squeezed Juices - \$7.00

With a combination of (up to 3 choices):

Apple, Orange, Celery, Beetroot, Carrot, Ginger

Bottles

Organic Soda by Phoenix - \$4.00

Lemonade, Ginger Beer

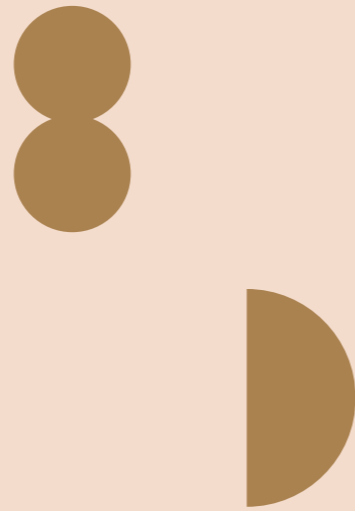
Organic Juice by Phoenix - \$4.50

Orange Mango, Apple Mango

Lemon Ice Tea - \$4.50

Coke, Coke No Sugar - \$4.00

San Pellegrino Sparking Water 500ml - \$4.50 / 750ml - \$7.50



THE PENNY DROP

