

BRUNCH MENU

Toast – 7.0

Choices of sourdough, multigrains, fruit or gluten free toast. Served with whipped butter & preserves.

Eggs on Toast – 12.0

poached / fried/ scrambled - served on sourdough.

Smashed Avocado – 17.5

Crushed edamame peas hummus, smashed avocado, feta crumbles, aerated sour cream, coconut salsa verde, rice crackers, poached egg on toasted sourdough.

Sikhe Granola – 17.5

Honey roasted granola, goji, coconut, almond, cashew, pepita, golden raisin, sikhe panna cotta, poached pear, all season berries, mango yoghurt.

Mushroom Benedict – 19.0

Truffled Korean forest mushroom, thyme roasted brussel sprouts, poached eggs, white cauliflower kimchi, lotus root crisps, mountain pepper hollandaise on sourdough toast.

Chilli Crab Omelette – 21.0

Potato rosti, Korean rolled crab omelet, kewpie, roasted sea laver, smoked bonito shaving, chilli tomato sugo.

Plants Power – 18.5

Kale, broccolini, garlic shoots, roasted dutch carrots, garlic nori furikake, hummus, sesame pepper oil, poached egg, toasted sourdough.

Soba Salad – 18.5

Pulled twice cooked pork, smoked honey gochujang, double jack cheeses, cucumber cabbage slaw, daikon pico salsa on beetroot brioche bun served with waffle fries and limes mayo.

Pulled Pork Burger – 19.0

Truffled Korean forest mushroom, thyme roasted brussel sprouts, poached eggs, white cauliflower kimchi, lotus root crisps, mountain pepper hollandaise on sourdough toast.

Chicken Waffle – 18.0

Korean fried chicken, burnt butter waffle, seven spices salt, kewpie, spring herbs, radish pickles, salted maple.

K Croque Monsieur – 19.0

Gochujang pork, smoked three cheeses sandwich, wasabi salsa, egg sunny side up, pomelo fennel celery salad, onion vinaigrette.

Mango Hotcake – 17.5

Mango hotcake, yuju curd mascarpone, all season berries, dalgona crumbles, baby shisho, maple.

Steak Katsu Sando – 23.0

Panko crumbed black Angus mignon, smoked tonkatsu, horseradish, shaved cabbage slaw, shokupan milk toast served with house pickles and condiments.

Big Pocha Breakfast – 22.0

Peas edamame croquettes, truffled mushrooms, bulgogi sausages, crispy bacon, garlic roasted heirloom, poached eggs, kale, sourdough.

Coffee / Tea

Espresso

Caffè Latte

Cappuccino

Cold Brew Coffee

Flat White

Iced Coffee

English Breakfast

Green Tea

Earl Grey Tea

Peppermint Tea

Purple Leaf Tea

Matcha Latte

Golden Latte

Soft Drinks / Juice

Coke

Diet Coke

Lemonade

Lemon Lime Bitters

Ginger Ale

Soda

Tonic

Sparkling Water

Still Water

Orange Juice

Pineapple Juice

Cranberry Juice

Apple Juice

Extras

Bonsoy

Milklab - Almond Milk

Milklab - Coconut Milk

Milklab - Lactose Free

Extra Shot

Decaf

Single Origin

Dalgona

Original

Coffee

Matcha

Cold Press Juice

Impress Summer Green
Impress Ginger Ninja
Impress Raspberry Beret

Smoothie

P.P.J.

*Banana, Almond Milk, Greek
Yoghurt, Peanut Butter, Honey*

Jade

*Avocado, Kiwi, Kale, Pineapple,
Mint, Pepita seed, Coconut water*

Gold

*Mango, Banana, Passion fruit,
Coconut Milk ,Coconut water,
Almond*

Kombucha

Mojo Strawberry Hibiscus
Mojo Turmeric Ginger
Mojo Mango Lime

Juices

Garnet

*Strawberry , Water Melon,
Grapefruit, Apple, Mint*

Ruby

Beetroot, Carrot, Apple, Orange

Morning DTX

*Celery, Kale, Kiwi, Apple, Lemon,
Ginger, Coconut water*

Sparkling

Butterfly Garden

Butterfly Pea Tea , Yuzu Syrup , Yuzu Juice , Lemon Juice , Lemonade

Rose Petals

Rose Syrups, Lemonade, Lemon, Mint, Dry Rose Petal

Grapefruit Rosemary

Grapefruit pomelo , Lemonade , Bitter