julith

HOT

ESPRESSO	20 / 22
RISTRETTO	20 / 22
LONG BLACK (AMERICANO)	24
CORTADO	25
FLAT WHITE	26
CAPPUCCINO	26
LATTE	27
SPANISH LATTE	32
MOCHA	32
WHITE MOCHA	32



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ESPRESSO BEANS OPTIONS

INDONESIA TEMANGGUNG
ANAEROBIC HONEY
concord grapes, caramel, peanut butter

JULITH BLEND
blackberry, hazelnut, dark chocolate

CHERRY CANDY BLEND
candied cherry, watermelon , salted caramel

COLOMBIA SUGARCANE DECAF
kumquat, yuzu, honey dew, earl grey

ICED



ICED AMERICANO	24
COLD BREW	26
ICED LATTE	27
ICED SPANISH LATTE	32
ICED CEREAL LATTE	35
ICED MOCHA	32
ICED WHITE MOCHA	32
AFFOGATO	35

MATCHA LATTE	27
ICED MATCHA LATTE	27

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MILK OPTIONS

WHOLE FRESH
LOW FAT FRESH
LACTOSE FREE
ALMOND
COCONUT
SOY
OAT



TEA **25**

(green tea or breakfast tea)



SUMAC LEMONADE **30**

ORANGE JUICE **18**

GREEN JUICE **22**

WATER **22**

(still or sparkling)

POUR OVER COFFEE / V60

INDONESIA SINDORO MOSTO WASHED 35

jasmine, lychee, green tea, honey

PANAMA ALTIERI CATURRA WASHED 35

plum, tamarind, liquorice,brown sugar

INDONESIA BEST OF PRAU EXPERIMENTAL NATURAL 35

green apple, watermelon, violet, nougat

INDONESIA LIBERICA HONEY MOSTO 45

fermented jackfruit, umami, walnut

PANAMA KOTOWA COFFEE CHAKIRA NATURAL LOT 26-3566 45

kiwi, grapefruit, orange blossom, milk chocolate

INDONESIA LIBERICA NATURAL SINGLE MOSTO 60

coffee blossom, stone fruit marmalade, green tea

COLOMBIA FINCA LAS FLORES RED BOURBON CREAMY CULTURED 60

banana, raspberry candy, bubble gum

PANAMA KOTOWA COFFEE SILVIA MARINA GEISHA NATURAL LOT 26-4320 80

jasmine, hibiscus, blood orange, nectarine

COLOMBIA EL DIVISO OMBLIGON NATURAL 80

cherry, tonka beans, marzipan

ON THE DAILY CRAFTED SERIES PREMIUM SELECTION FOUNDERS' RESERVE

SMOOTHIES

PALMA COLADA

30

coconut
banana
pineapple

BLUSH BERRY

30

strawberry
papaya
cherry
banana

ACAI BREEZE

32

acai
banana
honey
peanut
butter
vanilla oat milk



DRAGON BLOOM

32

dragon fruit
mango
strawberry

SPIRULINA GLOW

34

blue spirulina
mango
banana
raspberry
coconut

MADE FOR SUMMER

Đ28

APPLE BLOSSOM

apple elderflower tea with okinawa syrup, lemon juice, and a light citrus foam. bright, floral, and refreshing.

BERRY CRUSH

rush berry tea with lemonade.
fruity, vibrant, and refreshing.

SPICY FRUITS

spiced fruit tea with pineapple, lemonade, and a touch of sweetness.
bright, juicy, and refreshing.

CHILLI CHOCO

chocolate chili tea with dark brown sugar, vanilla, and a silky cream finish.
rich, warming, and indulgent.

FRESH, REFINED, AND READY.

PASTRIES



Plain Croissant (G) (D) 17
baked plain croissant

Mascarpone Croissant (G) (D) 27
baked mascarpone cheese croissant

Almond Croissant (G) (D) (N) 32
baked almond croissant, filled with almond and pastry cream, topped with almond flakes



SALADS

Crunchy Asian Greens (SS) (SOYA) (G) (D) 30
crunchy mixed of shredded chinese cabbage, iceberg lettuce, purple cabbage, spinach and teriyaki glazed chicken breast with miso dressing.

Caesar Salad (E) (D) (G) 32
romaine lettuce marinated in homemade caesar dressing topped with croutons, parmesan cheese and pan-seared chicken breast.

SANDWICHES

Smoked Turkey Spinach Wrap (E) (D) (G) 34
smoked turkey, cheddar cheese, avocado, chinese cabbage, pickled onion, citrus sriracha mayo wrapped in spinach tortilla.



Tuna Roll (F) (E) (G) (M) 32
tuna, romaine lettuce, gherkins, kewpie mayo, onion pickle, mustard and sriracha wrapped in spinach tortilla.

Chicken Sandwich (G) (E) (M) 32
ciabatta bread filled with grilled chicken breast, mixed bell peppers, onion marinated in mustard mayo.

Beef Sandwich (G) (SOYA) 46
ciabatta bread filled with wagyu striploin, mixed bell peppers and onion marinated with asian spicy sauce.

BREAKFAST POTS



Overnight Blueberry Oats (D) (N) **34**
creamy overnight oats with chia seeds, coconut yogurt, vanilla milk, fresh blueberry, naturally sweetened with dates and maple syrup.

Chia Seeds Coconut Yogurt (D) **34**
creamy coconut yogurt, chia seeds, maple syrup topped with blueberry, strawberry and raspberry.

DESSERT



Passion Fruit Cheesecake (N) (D) (G) (E) **48**
soft and creamy vanilla cheesecake on a crunchy almond base, finished with a layer of passion fruit jelly on top

Vanilla San Sebastian (D) (E) **48**
rich and creamy vanilla basque cheesecake with jivara chocolate sauce on the side

Tiramisu (D) (E) (G) **42**
mascarpone cheese mousse layered with coffee soaked sponge

Nutella Fudge Cookie (D) (G) (N) (E) **22**

Choco Feuilletine Cookie (D) (G) (E) **18**

Prices include 5% VAT

D - dairy **G** - gluten **S** - seafood **N** - nuts **Ş** - shellfish **A** - alcohol
SS - sesame seeds **E** - egg **F** - fish **C** - Celery **V** - Vegetarian **M** - Mustard

For allergies or dietary requirements, please ask your server for assistance.