

GOURMET BURGERS

NEW **■** BEAN BURGER

A HEARTY MIXED-BEAN PATTY WITH PICKLED UGGIES AND A HIT OF SPICY MAYO. COMES WITH A SIDE OF SEASONED POTATO FRIES

NEW **■** CHICKEN BURGER

KASUNDI MAYO AND PICKLED CABBAGE PAIRED WITH A SPICED YOGURT-MARINATED CHICKEN PATTY. COMES WITH A SIDE OF SEASONED POTATO FRIES

NEW **■** LAMB BURGER

JUICY LAMB PATTY WITH ONION RELISH AND SPICY MAYO, FINISHED WITH A BUTTERMILK DRESSING AND ARUGULA. COMES WITH SEASONED POTATO FRIES



PIZZAS

■ MARGHERITA

FRESH GRATED MOZZARELLA AND BASIL LEAVES IN A SATIATING TOMATO BASIL SAUCE, ALL IN A SOURDOUGH CRUST

■ CAPERS & ARTICHOKE

CAPERS AND ROASTED ARTICHOOKES IN AN INDULGENT CREAMY MIXED CHEESE SAUCE ON SOURDOUGH CRUST

NEW **■** GIARDINO

A FRESH MEDLEY OF SEASONAL VEGETABLES LAYERED OVER A LIGHT MARINARA BASE, FINISHED WITH MOZZARELLA AND HERBS ALL IN A SOURDOUGH CRUST

NEW **■** BURRATA PESTO

CHARRED CHERRY TOMATOES AND CREAMY BURRATA, FINISHED WITH A PESTO DRIZZLE OVER A CLASSIC MARINARA-MOZZARELLA BASE ON SOURDOUGH CRUST

NEW **■** KIMCHI CHICKEN

MARINATED CHICKEN CUBES WITH A TANGY KIMCHI KICK OVER MARINARA WITH A SOURDOUGH CRUST. BOLD, SPICY, AND COMFORTING

NEW **■** PRAWN PIMENTO

JUICY PRAWNS AND PESTO WITH CRISP BELL PEPPERS ON SOURDOUGH CRUST

NEW **■** LAMB AND RED ONION

SUCCULENT LAMB PAIRED WITH RED ONIONS, ALL IN A FLAVOUR PACKED SOURDOUGH CRUST

10% SERVICE CHARGE AND GST APPLICABLE

SMALL PLATES

■ FRENCH FRIES

CRISPY FRIES WITH A VARIETY OF DELICIOUS TOPPINGS, PERFECT FOR SATISFYING YOUR CRAVINGS

SALT

PERI PERI

■ BEETROOT & FETA

HERBED MASHED BEETS AND FETA CHEESE FRIED CROQUETTES

TACOS

DELICIOUS SOFT TACOS FILLED WITH A CHOICE OF SAUOURY FILLINGS, TOPPED WITH FRESH INGREDIENTS

■ PANEER

■ CILANTRO LIME CHICKEN

NEW **■** FALAFEL & HUMMUS

CRISPY FALAFEL SERVED WITH CREAMY HUMMUS FOR A CLASSIC, FLAVORFUL BITE.

■ KIMCHI CHICKEN

FRIED CHICKEN IN SWEET AND SPICY KIMCHI SAUCE

MAINS

NEW **■** QUINOA BOWL

A WHOLESOME PORTION OF QUINOA WITH GOLDEN SILKEN TOFU, CRISP VEGETABLES, SAUTEED EDAMAME, AND HOUSE-MADE DIPS, FINISHED WITH A DRIZZLE OF OLIVE-SESAME OIL, AND SESAME SEEDS.

■ STIR-FRIED UGGIES WITH JASMINE RICE

FRESH ZUCCHINI, BROCCOLI, AND BOK CHOY IN A SAUOURY GRAY, SERVED ALONGSIDE FRAGRANT JASMINE RICE

■ GRILLED CHICKEN WITH CASHEW SAUCE

INDIAN-SPICED CHICKEN BREAST WITH A CREAMY CASHEW SAUCE, FRIED ONIONS, AND SERVED WITH CURRIED DAUPHINOISE POTATOES

NEW **■** SPICY LAMB RICE

NEW ZEALAND MINCED LAMB FOLDED INTO HERBED RICE, BRINGING WARMTH IN EVERY BITE

PASTAS

■ AGLIO-E-OLIO

GARLIC GRILLED IN OLIVE OIL WITH CHILI FLAKES AND FRESH HERBS, SERVED WITH PERFECTLY COOKED PASTA

■ POMODORO

PASTA TOSSED IN A RICH SAN MARZANO TOMATO SAUCE WITH OLIVE OIL AND FRESH BASIL LEAVES

NEW **■** BUTTERED GARLIC PRAWNS

BUTTERY PRAWNS SAUTEED TO PERFECTION, TOSSED IN A GARLIC-BUTTER REDUCTION WITH AGLIO-E-OLIO PASTA FOR A RICH INDULGENCE

GLUTEN-FREE OPTION AVAILABLE

CHOOSE YOUR PASTA:

PENNE

FETTUCCINE

ADD ONS:

GRILLED UGGIES

CHICKEN

PRawns



KARAFA®

FOOD
MENU

ALL-DAY BREAKFAST

CHOICE OF EGGS

ONLY EGG SERVED WITH HASH BROWNS, GRILLED TOMATO, AND SOURDOUGH TOAST

SCRAMBLED EGG	ADD ON	BUTTER (15G)
MASALA OMELETTE	VEGGIES HAM & CHEESE SPINACH	MISO AVAKAYA
FRENCH OMELETTE	BAKED YOGURT SAUSAGE	TOAST
EGG WHITE	TURKEY BACON	RAGI
TRIPLE CHEESE	MUSHROOM TRIPLE CHEESE BRAN MUFFIN	JALAPENO OLIVE AND CHEDDAR

SHAKSHUKA DANISH

ONLY EGG A POACHED EGG WITH TART TOMATOES AND SWEET BELL PEPPERS, NESTLED INTO A GOLDEN, FLAKY DANISH CASING, AND SERVED WITH A FRESH SIDE SALAD

TURKISH EGGS DANISH

ONLY EGG POACHED EGG OVER SEASONED HUNG CURD WITH A FLAKY DANISH BASE, SERVED ALONGSIDE A FRESH SIDE SALAD

EGGS HOLLANDAISE

ONLY EGG POACHED EGGS ON DIL Brioche WITH SAUTÉED SPINACH, GRILLED VEGGIES, AND HOLLANDAISE

OUR EGGS ARE SLOW-COOKED ON A LOW FLAME.
PLEASE ALLOW 15 MINUTES OF PREP TIME.

BAGELS

FRESHLY BAKED BAGELS, SERVED WITH HEARTY, FLAVOR-PACKED FILLINGS

- JALAPEÑO & CREAM CHEESE
- POTATO, EGG & ONLY EGG CARMELIZED ONION
- SMOKED SALMON & CREAM CHEESE

PANCAKES

ONLY EGG FLUFFY BUTTERMILK PANCAKES WITH SEASONAL FRESH FRUIT, AND A SIDE OF MAPLE SYRUP

- CLASSIC
- NEW NUTELLA BANANA

Brioche French Toast

ONLY EGG SOFT AND GOLDEN Brioche FRENCH TOAST SERVED WITH DELIGHTFUL TOPPINGS FOR A SWEET OR SAUOURY TREAT

- CLASSIC
- APPLE CRUMBLE

Sauoury Waffle

WAFFLE STACKED WITH CRISPY CHICKEN AND FRESH SALAD, CROWNED WITH A PERFECTLY POACHED EGG

10% SERVICE CHARGE AND GST APPLICABLE

OPEN TOASTS

AVOCADO TOAST

CREAMY HASS AVOCADO ON GOLDEN, CRISP SOURDOUGH TOAST. COMES WITH A SIDE SALAD

- WITH CHILLI OIL
- WITH POACHED EGGS OR SCRAMBLED EGGS
- WITH AVAKAYA
- WITH HONEY GLAZED PRAWNS

TOFU SCRAMBLE TOAST

SCRAMBLED SOFT TOFU IN A CREAMY CURRY-SPICED PURÉE, SERVED ON BUTTERY CRISP SOURDOUGH TOAST WITH A FRESH SIDE SALAD

HUMMUS TOAST

HUMMUS WITH CONFIT TOMATO ON SOURDOUGH TOAST, SERVED WITH SALAD

MUSHROOM TROOP TOAST

SAUTÉED SHIITAKE AND CHESTNUT MUSHROOMS ON WARM SOURDOUGH TOAST WITH RELISH. (SUBJECT TO AVAILABILITY)

GREEN PEA CHICKEN HUMMUS TOAST

CREAMY GREEN PEA HUMMUS TOPPED WITH TENDER CHICKEN ON SOURDOUGH TOAST. A FRESH TWIST ON CLASSIC FLAVOURS

CURRY LEAF PRAWN TOAST

MASHED PRAWNS BLENDED WITH A CURRY-LEAF CREAM, SPREAD ON CRISP SOURDOUGH TOAST FOR A FLAVOUR-PACKED BITE. COMES WITH A FRESH SIDE SALAD

SMOKED SALMON TOAST

SMOKED SALMON ON CRISP SOURDOUGH TOAST WITH A TOUCH OF CREAM AND HERBS

CHOICE OF BREAD FOR ALL TOASTS:
RAGI | JALAPENO | CHEDDAR CHEESE

SUPER FOODS

BARLEY WITH HUNG CURD

A REFRESHING BOWL OF BARLEY, MIXED WITH HUNG CURD AND A TOUCH OF SPICES FOR A LIGHT, WHOLESOME TWIST

CHIA PUDDING

A NOURISHING BLEND OF WHOLESOME INGREDIENTS, PERFECT FOR BREAKFAST OR DESSERT (CAN BE MADE VEGAN)

BERRY MATCHA

BERRY SMOOTHIE BOWL

A VITALISING BLEND OF THE FINEST INGREDIENTS, PERFECT FOR A NOURISHING START TO YOUR DAY (CAN BE MADE VEGAN)

COCONUT MATCHA BOWL

TENDER COCONUT MILK BLENDED WITH CEREMONIAL MATCHA AND LAYERED INTO CHIA PUDDING, FINISHED WITH HONEY, FRESH SEASONAL FRUITS AND A SPRINKLE OF COCONUT FLAKES

CROISSANTS

BUTTER CROISSANT

BAKED FRESH IN-HOUSE DAILY, THIS GOLDEN, EGGLESS CROISSANT HAS BUTTERY, FLAKY LAYERS CRAFTED TO PERFECTION

TOUCH AND BOCCONCINI

A SAUOURY SYMPHONY OF RIPE TOMATOES AND CREAMY BOCCONCINI NESTLED WITHIN OUR SIGNATURE FLAKY LAYERS

CREAMED TOFU

TENDER TOFU CUBES TOSSSED IN A CREAMY TOMATO SAUCE AND SWEET BELL PEPPERS FILLED IN A FLAKY, BUTTERY CROISSANT

SCRAMBLED EGG

CRISPY CROISSANT FILLED WITH BUTTERY SCRAMBLED EGGS, TOPPED WITH SESAME AND SCALLIONS

MALAI MURGH

TENDER MARINATED MALAI MURGH PIECES IN A RICH, CREAMY SAUCE, SERVED INSIDE A FRESHLY BAKED CROISSANT WITH GARNISH

CRISPY CHICKEN

CRISPY ON THE OUTSIDE, TENDER ON THE INSIDE, SEASONED CHICKEN PIECES TOSSSED IN A FLAVORFUL SAUCE AND NESTLED INSIDE A FRESHLY BAKED CROISSANT

AVAILABLE FROM 12PM ONWARDS

WRAPS & SALADS

VIETNAMESE WRAP (RICE ROLL)

FRESH CRUNCHY VEGETABLES, HOUSE SAUCES, TOFU, AND PEANUTS WRAPPED IN A DELICATE RICE PAPER ROLL

BURRATA SALAD

CREAMY BURRATA SERVED ATOP CRISP, FRESH GREENS AND CHERRY TOMATOES, FINISHED WITH A DRIZZLE OF FRAGRANT OLIVE OIL AND TANGY UNAIGRETTE

HALLOUMI & FALAFEL WRAP

GRILLED HALLOUMI CHEESE STICKS AND WARM FALAFEL BITES, LAYERED WITH FRESH SALAD AND HOUSE SAUCES, ALL WRAPPED TO PERFECTION

KASUNDI MARINATED CHICKEN SALAD

CHICKEN MARINATED WITH KASUNDI MUSTARD, PAIRED WITH FRESH GREENS

SPICY CHICKEN WRAP

TENDER HOUSE-MARINATED CHICKEN TOSSSED IN SPICY MAYO, FRESH VEGETABLES, AND CREAMY HUMMUS, ALL WRAPPED TO PERFECTION

ROCKET LEAF SALAD WITH HONEY MUSTARD

FRESH ROCKET LEAVES TOSSSED WITH A SWEET AND TANGY HONEY MUSTARD DRESSING, COMING TOGETHER IN A CRISP AND FLAVOURFUL SALAD

CHICKEN PRAWN

SANDWICHES

GRILLED VEGGIE

CHAR-GRILLED VEGETABLES NESTLED IN SAUOURY SOURDOUGH

SUNDRIED PESTO CHICKEN

JUICY CHICKEN WITH SUNDRIED TOMATO PESTO ON SOURDOUGH