

COFFEE BAR

ESPRESSO	155
CAPPUCCINO	200
PICCOLO	200
AMERICANO	155
LATTE	210
FLAT WHITE	210
SPANISH LATTE	220
CAFE MOCHA	245
MILITARY MATCHA	250
MANUKA HONEY LATTE	260

available hot or iced

COLD DRINKS

COLD BREW	200
COFFEE CUBES	200
AFFOGATO	190
ROOTBEER EXPRESS	220
ESPRESSO TONIC	220

SPECIALTY COFFEE OFFERINGS
AVAILABLE ON A SEPERATE MENU

ADD-ONS

DECAF +30
WHIPPED CREAM +30

ALMOND MILK +30
OAT MILK +60

SINGLE ESPRESSO
SHOT +50

FLAVOR +10
vanilla, hazelnut & salted
caramel

MILKSHAKES

LARGE 300 | REG 240

VANILLA
CHOCOLATE
STRAWBERRY
MATCHA

WAKE 'N SHAKE
Espresso
CHUNK MONKEY
*Peanut Butter &
banana*

HOT DRINKS

HOT CHOCOLATE	200
MATCHA LATTE	210
BABYCCINO	150
HOT TEA	150

Earl Grey
Jasmine Green Tea
Lemon & Ginger

English Breakfast
Chamomile
Peppermint

SMOOTHIES

* uses **nut milk**

GREEN AMORE <i>kale, kiwi, almonds, celery basil, greens</i>	310
STRAWBERRY FIELDS FOREVER <i>strawberry, banana, chia,</i>	295
MANGO SUNSHINE <i>mango, banana, chia</i>	280
BANANAHALLA <i>banana and black sesame</i>	250
MORNING AFTER [<i>hangover cure</i>] <i>peanut butter, cold brew, banana</i>	290

JUICES + TEA INFUSIONS

TFS ICED TEA	180
OLD SCHOOL LEMONADE	200
LGBT <i>lychee, ginger, basil, tea</i>	200
BRAZILIAN LIMEADE <i>blended limes and condensed milk</i>	200
MANGO AFTER DARK <i>mango purée, earl grey</i>	195

OTHER STUFF

SAN PELLIGRINO	130
AQUA PANNA	130
KOMBUCHA <i>pineapple ginger kalamansi, guyabano or watermelon kiatkiat</i>	230
BOBBI SODA <i>low calorie prebiotic soda berry, orange or lemon</i>	260
COCA COLA	95

BEER

BIÈRE DES AMIS <i>Cr(H)azy IPA 5.5%</i>	250
BIÈRE DES AMIS <i>Triple Blonde Beige 8.5%</i>	250
BIÈRE DES AMIS <i>Blonde 5.8%</i>	250
SAN MIGUEL PALE/LIGHT	120

RED WINE

LE FOU PINOT NOIR 2019

Languedoc, France

WARM, RICH AROMAS OF CHERRY COMPOTE WITH A NICELY BALANCED PALATE, SAVORY NOTES, HINTS OF VIOLETS AND CARAMEL, AND RIPE TANNINS AT THE FINISH.

By the Glass: 360 | Bottle: 1100

WILD HOUSE PINOTAGE 2020

Coastal Region, South Africa

DEEP AND LAYERED PLUM FLAVORS WITH TOASTY SUPPORTING OAK.
1300

MANDRAROSSA NERO D' AVOLA

Costadune 2020, Sicily

VELVETY, WITH CLEAN SCENTS OF PLUM AND RED MULBERRIES.
1600

CAMILLE DE LABRIE 2018

AOC Bordeaux

DARK BERRIES AND CURRANTS WITH HINTS OF CEDAR AND LIGHT TANNINS
1700

ROSE

LIONEL OSMIN VILLA LA VIE EN ROSE 2021

Côtes De Gascogne, France

RED BERRIES, EXPRESSIVE, REFRESHING

By the Glass: 360 | Bottle: 1100

CHATEAU ROUTAS ROSE

France

WILD STRAWBERRIES, PEACH AND FLORAL NOTES, CRISP
1900

SPARKLING

BELLINO PROSECCO DOC EXTRA DRY

ITALY

WELL BALANCED WITH A LOVELY, FRUITY NOSE AND PERSISTENT FINE BUBBLES.

By the Glass: 360 | *Bottle:* 1100

FRANCK MASSARD MAS SARDANA CAVA BRUT

SPAIN

CITRUS FLAVORS, HAZELNUT WITH AN ALMOST CREAMY TEXTURE.

1800

WHITE WINE

JACK ESTATE M-R SERIES CHARDONNAY 2019

South East Australia

VIBRANT FLAVOURS OF WHITE PEACH, NECTARINE WITH SUBTLE OAK AND WITH A CLEAN CITRUS FINISH

By the Glass: 360 | *Bottle:* 1100

GERALD'S DRY RIESLING 2023

Pfalz

CRISP AND REFRESHING WITH NOTES OF GREEN APPLE, LIGHT ZEST AND PEACHES

1600

MAR DE FRADES ALBARIÑO ATLANTICO 2021

Rias Baixas, Spain

JASMINE, VIOLETS, FENNEL, MANGO, APRICOT

2000

MARCO FELLUGA COLLIO PINOT GRIGIO 2020

Italy

HINTS OF ACACIA FLOWERS, APPLE AND PEAR. BALANCED AND COMPLEX

1900

COCKTAILS

TITO'S AMERICAN MULE

One for 300 / 2 for 500

Tito's Handmade Vodka, Ginger Beer, Lime

TOMMY'S MARGARITA 450

Arette Classic Blanco, Lime, Agave Nectar

MIMOSA

One for 300 / 2 for 500

Prosecco, Orange Juice

ESPRESSO MARTINI 370

House Roasted Double Espresso, Tito's Handmade Vodka, Flor De Caña Espresso

DARK MATTER NEGRONI 450

Cold Brew, Cotswold Dry Gin, Campari, Sweet Vermouth

CLASSIC MOJITO 350

Plantation 3 Stars, Lime, Fresh Mint, Angostura

APEROL SPRITZ 450

Aperol, Prosecco, Soda Water

CAMPARI SPRITZ 450

Campari, Prosecco, Soda Water

SMOKY PALOMA 450

Derrumbes Durango Mezcal, Arette Classic Blanco, Grapefruit

OLD FASHIONED 420

Buffalo Trace Bourbon, Aromatic Bitters

WHISKEY SOUR 420

Buffalo Trace Bourbon, Whiskey, Egg white

IRISH COFFEE 390

Cold Brew(iced)/Pour-Over (hot), Irish Whiskey, Flor De Caña Spresso, Whipped Cream

PENICILIN 350

Whiskey, Ginger Syrup, Honey, Lemon juice

HAVANA 350

Plantation 3 Stars, Orange Juice, Lemon Juice

GIN & TONIC

Cotswold Dry Gin	525
Citadelle Gin	470
Widges London Dry Gin	390

ALL DAY BREAKFAST

WAFFLES & SUCH

BUTTERMILK FRIED CHICKEN & UBE WAFFLES

ube waffles with buttermilk fried chicken, bacon infused maple syrup, salted egg sauce & pickled onions

1 CHICKEN & ½ WAFFLE 385

1 CHICKEN & 1 WAFFLE 450

2 CHICKEN & 1 WAFFLE 525

BACON & WAFFLES 2 pcs bacon, golden brown waffles, maple syrup 450

ALMOND WAFFLE 100% almond flour based waffles, seasonal fruits, whipped cream, nuts 450

OMELETTE

BACON & CHEESE 300

CHORIZO & BELL PEPPER 360

MUSHROOM 350

BREAKFAST STEAK SKILLET ribeye, garlic confit, fried egg, garlic rice, grilled tomato 575

THE NOTORIOUS BIG eggs, bacon, veal or frankfurter sausage, skillet mushrooms, tomato, sourdough 680

SHAKSHUKA magherbi spiced tomato breakfast, poached eggs, feta, served with sourdough 450 

CHIA BOWL almond milk, nuts, seasonal fruits, honey on the side 400

PSSSST...

BRUNCH COCKTAILS

MIMOSA 300, two for 500

ESPRESSO MARTINI 370

TOAST

SUNNYSIDE MUSHROOMS portobello mushroom, balsamic glaze, sunny-side up egg, truffle aioli, buttered sourdough 450

AVOCADO TOAST arugula, feta cheese, tomato, sourdough, fried or poached egg 460

PLANT-BASED EGGS ON TOAST soft tofu scramble, cherry tomatoes, kale pesto on sour dough 360

KALE 'N SCRAMBLE truffled soft scrambled, crispy kale, mushrooms, on sourdough 390

FRENCH TOAST brioche, rum syrup, cinnamon, nutella, topped w/ whipped cream and banana 350

SIDES

Sunnyside Egg (40)

Scrambled Eggs (80)

Toast 2 pcs (60)

2pcs Crispy Bacon (100)

Veal Sausage/Frankfurter (300)

Waffle (175)

Side Salad (170)

APPETIZERS

MUSHROOM GRUYERE /450

button mushroom, gruyere dip, sourdough

CALAMARI 450

squid and green chilis

CEVICHE /475 🍴

red snapper, toasted cashew, cilantro, red onion

MUSHROOM FRITTERS /260

deep fried oyster mushroom goodness

GABA CHOP CHICKEN /380 🍴

garlic and basil chili chicken bites

SALTED EGG CHICKEN SKIN /330 🍴

spiced with chili, served with pinakurat vinegar

SAUSAGE PLATTER /600

veal, frankfurter, fries

GAMBAS AL AJILLO/495 🍴

shrimp, garlic, olive oil, bellpeppers

JUST FRIES 250

CHICKEN WINGS / 380

8 pcs. with dip. Available bone-in or boneless

Choose from three flavors:

🍷 Louisiana Hot Garlic Parmesan
Honey Miso

WING SAMPLER / 500

12 pcs / 4 of each flavor

SOUPS & SALADS

MUSHROOM SOUP / 310

CLAM CHOWDER / 330

SQUASH & BACON / 300

TOMATO CREAM SOUP / 290

*all soups can be made vegetarian or vegan upon request
(except Clam Chowder)*

SONOMA SALAD

grapes, arugula, feta, pecans, cranberries, sonoma dressing 370

CRANBERRY KALE SALAD

kale, arugula, carrots, oranges, cranberry dressing , feta 395

CAESAR SALAD

lightly charred romaine lettuce, homemade Caesar salad dressing, 7-min egg, bacon bits, cherry tomato 370

W/ CHICKEN 400

W/ SHRIMP 420

BURGERS

burgers are served with a side of fries and ketchup

TFS BURGER 1/2 lbs beef patty, pickles, red onions, secret sauce 470

DBL TFS BURGER Same as ^ but with TWO patties 620

TRUFFLE BACON BURGER 1/2 lbs beef patty, sauteed mushroom, truffle aioli, honey-cured bacon 550

SOUTHERN FRIED CHICKEN BURGER buttermilk fried chicken with bleu cheese, pickled onions 420

AVO BURGER 1/2 lbs patty, avocados and sundried tomato 550

K-BURGER 1/2 lbs beef patty, kimchi, gochujang aioli, fried egg, nori 500 ㉹㉹

SANDWICHES

GRILLED CHEESE parmesan crusted brioche, four cheese, served with heartwarming tomato soup 400

ADD MANGO & BACON +100

EGG SANDWICH bacon, chives, sriracha mayo caramelized onions 350

PASTA

CACIO E PEPE

pecorino romano, parmigiano reggiano 390

TARTUFO

truffle cream , porcini, prosciutto, parmesan 450

TRUFFLE MAC & CHEETOS

baked mac, crushed cheetos 470

K-PASTA

kimchi, fried egg, cheese, nori shreds, spring onions (Let us know if you'd prefer yours a little milder) 400

VONGOLE

clams, white wine 450

HOTATE SOY CREAM PASTA

japanese soy cream, scallops, ebiko, bonito flakes, nori shreds 470

BOLOGNESE

classic meat and tomato-based pasta 450

CHILI GARLIC & BACON ㇏㇏

bacon, homemade chili garlic, poached egg, olive oil
400

WAGYU BEEF & PEPPERS ㇏

soy-glazed wagyu cubes, red wine, garlic, bell peppers, green chili 460

MEATBALLS

three meatballs italian tomato sauce 420

AGLIO OLIO CHORIZO ㇏

spanish Chorizo w/ poached egg 400

KALE PESTO

homemade pesto, crispy kale, parmesan 410

SEAFOOD RED PESTO

sundried tomatoes, white wine, basil, olive oil, chili and garlic 465

MAINS

KALE CRUSTED SALMON

kale pesto, quinoa, fresh cherry tomatoes,
oven-roasted squash purée, salted french beans

600

SOY-HONEY SEARED TUNA herbed crusted big-eye
tuna with sesame-sriracha, potatoes 480 *♪*

RED SNAPPER butter poached with capers, to share
700

FISH & CHIPS beer-battered halibut, fried 'til golden
brown served w/ fries 520

ANGUS STRIPLOIN

with katsuobushi butter 470 / 100g

(ask for today's cut)

SIDES

Rice (60), Quinoa (120), Garlic Fried Rice (120),

Kimchi Fried Rice (170)

Side Salad (170), Just Fries (250)

TFS SIGNATURE PORKCHOP

sous-vide bone-in porkchop, herbed butter, kale pesto, mustard gravy, choice of **rice** or **quinoa** 630

KIMCHI FRIED RICE with MAPLE BACON SLAB

topped w/ spring onion, nori shreds & sunny-side up egg 400 *♪*

WAGYU PARES wagyu cubes in sweetsoy sauce, served with fried rice, chili oil and heartwarming beef broth soup 490

MANGO RUM CHICKEN with yellow rice, salsa, cilantro 385

GRAIN BOWLS

MUSHROOM MEDLEY ADLAI RISOTTO portobello, porcini, button mushrooms, parmesan, truffle oil 600

TUNA POKE BOWL tuna, kale, mango, lemon vinaigrette, miso, spicy aioli 460 *♪*

GRILLED CHICKEN QUINOA BOWL

kale, lemon vinaigrette, cherry tomato, avocado, cucumber, onion leeks, honey sriracha mayo, 7-minute egg 400

HAPPY ENDING

COOKIES

Ultimate Chocolate Chip 165

Chips & Walnuts 165

Triple Dark Chocolate 165

Plant-based Granola Choco Chip 185

BROWNIES

Overloaded chocolate brownie 240

ala mode +40

TIRAMISU 430