

SMALL FRY AT TE TUHI

TUCKER

NUT BUTT GF V Served on buckwheat Freedom Loaf Homemade cashew and peanut butter w smashed banana and a crack of cacao nib salt	10
HAZELNUT AND FIG MUESLI w saffron labneh & brown sugar pears. Vegan adaptation available	11.5
KAYA TOAST Traditional Malaysian / Singaporean breakfast. Kaya is a coconut curd infused with pandan leaf “the vanilla of the east”. Served with two onsen eggs. Dairy free on request	12.5
SICHUAN TOMATO SOUP w grilled cumin cheese	13
OVEN BAKED HOT CAKE GF blackberries, lemon curd, earl grey Please note that this dish takes a minimum of 15 minutes to cook	15
CONGEE miso brown rice porridge w shiitake, truffle, korengo, egg & you tiao (traditional Chinese bread) Vegan / GF adaptations available	16
MC LAKSA Sarawak styles GF prawns, chicken, egg, coriander, bean sprouts, rice noodles	17.5
SLOW PORK N EGGS 12 hour pulled pork w two onsen eggs and salsa verde. Jerusalem artichoke on sourdough	17.5

All meat and eggs used are free farmed.

We aim to use the best ingredients available and make nearly everything in house to keep things fresh and yum

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SAMMIES

sourdough rolls baked fresh this morning
All 13.5

CURTIS the breakfast bun

char siu bacon, herbed egg, mustard creme fraîche, onion chutney, chilli butter

LEEK AND MUSHIES V

Confit leek and mushrooms w sesame cream, watercress, S+V chips

BEEF RIBS

fresh turmeric & carrot pickles, sumac yoghurt, mint, coriander, chilli

CHICKEN

Laksa chicken, tamarind mayo, bean sprouts, lemak dukkah, coriander

GLUTEN FREE? Convert all sandwiches into rice bowls w an egg 14.5

WHITE COFFEE - the standards 4.5 / 5

BLACK COFFEE 4

MILO hot or cold 4.5 / 5

HOT CHOCOLATE 4.5 / 5

CHILLI HOT CHOC 5 / 5.5

FRESH CHAI comes in a pot 4.5

FINE & DANDY TEA 4

genmaicha. white leaf. cinnamon & chamomile. lemongrass ginger
kawakawa. english breakfast. earl grey. peppermint.

KARMA COLA, LEMMY / ALMIGHTY JUICES 4.5 / 5