



Global Gastronomy

FOOD MADE FOR COFFEE

The joy and sense of community that goes into proudcing a cup of coffee also extends into how we select the ingredients that make up the dishes on our diverse food menu, sharing and enjoying food should be a celebration embraced by all.



We are conscious of our ingredients and the story each dish tells. In short, our assortment of finely designed sides have been inspired by our travels around the world, including some of the regions where we source our coffee beans from. We invite you to join us on this gastronomic adventure.

“SURROUND YOURSELF
WITH GOOD FOOD”

ALL-DAY BREAKFAST SELECTION

“NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD”

<p>▼ The Academİcs Breakfast 25</p> <p>English Cumberland sausage, Pio Tosini Prosciutto di Parma Ham, homemade baked beans, sautéed mushrooms, halloumi cheese, cherry tomatoes and eggs of your choice served with toasted bread and seasonal greens</p> <p>Choice of eggs with shaved black truffle: Scrambled / Poached / Sunny-side Up</p>	<p>◆ Avocado on Toast 22</p> <p>(Scotts Square Flagship Exclusive) Locally sourced toasted sourdough toast topped with avocado, capers, sundried tomatoes, a poached egg and seasonal greens</p>
<p>▼ Le Smoked Salmon 23</p> <p>Beetroot and potato rösti with luxurious smoked salmon served with refreshing mango tzatziki, topped with a sous vide egg and ikura</p>	<p>NEW! Ricotta Pancakes with Espresso Butter 18</p> <p>Light and fluffy ricotta pancakes served with homemade TCA House Blend espresso butter, caramelised banana and a side of freshly whipped cream, pistachios and homemade caramel</p>
<p>NEW! Egg White Scramble with Chicken & Avocado 24</p> <p>Sous vide chicken breast served with avocado slices served on locally sourced sourdough toast with egg white scramble and a side of seasonal greens</p>	<p>GF Açaí Berry Bowl 18</p> <p>(Scotts Square Flagship Exclusive) A blended mix of bananas, strawberries, blueberries and raspberries, paired with granola and topped with almond nibs, dried persimmon, pumpkin seeds and a gentle dollop of honey</p>
<p>Eggs Ben with Fresh Guacamole 22</p> <p>Poached eggs with Prosciutto di Parma ham served on english muffins, topped with fresh guacamole, sprinkled with chilli flakes and a side of seasonal greens</p>	<p>Banana Cinnamon French Toast 16</p> <p>Fluffy brioche toast with fresh berries, caramelised banana and a scoop of vanilla ice-cream. Served with chocolate sauce and honey</p>
	<p>DIY Eggs on Toast 10</p> <p>(Not available on weekends and public holidays) Bread Selection: Brioche / Multigrain Sourdough Choice of Eggs: Scrambled / Poached / Sunny-side Up</p>

SALADS & SOUP

<p>▼ Crab and Avocado Salad 22</p> <p>Mixed crab meat and diced avocado served with seasonal greens, topped with herring roe and signature TCA dressing</p>	<p>◆ Halloumi and Avocado Salad 18</p> <p>Sliced halloumi cheese and avocado served with seasonal greens, cherry tomatoes, onions, black olives, drizzed with citrus vinaigrette</p>
<p>Soup of the Day 10</p> <p>Served with locally sourced toasted bread. Please ask our staff for today's offering</p>	

SMALL BITES

<p>▼ Curly Fries with Dip Trio 15</p> <p>◆ Curly potato fries served with honey mustard, house-smoked ketchup and curry mayonnaise</p>	<p>NEW! Korean Fried Chicken Bites 15</p> <p>Crunchy and crispy chicken thigh coated in homemade sweet and spicy Korean sauce, topped with black and white sesame seeds</p>
	<p>Chili Beef Nachos 18</p> <p>(Scotts Square Flagship Exclusive) Corn chips served with luscious baked chili beef con carne, jalapeño, bell peppers, onions, black olives, basil and mozzarella cheese. Topped with honey lemon avocado sauce</p>



BIG BITES

▼ **Crispy Fish Fillet Tacos** 23
Tacos with locally-grown golden snapper and chipotle mayonnaise topped with fresh mango salsa, served with seasonal greens and curly fries

TCA Chili Dog 26
Spicy chicken sausage served on a fluffy brioche bun topped with luscious beef chili con carne, cheddar cheese sauce and diced onions, served with seasonal greens and curly fries

Angus Beef Burger 26
Angus beef patty topped with creamy cheese sauce, portobello mushroom, jalapeño, cheddar cheese, gherkins, tomato lettuce and a sunny-side up egg. Served on a charcoal bun with a side of curly fries and seasonal greens

GF **Grilled Salmon Fillet with Tomato Salsa** 26
[Scotts Square Flagship Exclusive]
A healthy and hearty meal of succulent salmon fillet, served with baked potatoes, broccoli, sautéed mushrooms and topped with refreshing tomato salsa

◆ **Halloumi Burger** 22
Halloumi cheese topped with portobello mushroom, jalapeño, gherkins, tomato lettuce, a sunny-side up egg and homemade aioli mayonnaise. Served on a charcoal bun with a side of curly fries and seasonal greens

Ginger Soy-Glazed Chicken Grain Bowl 16
Choice of base:
- Multi grain rice
- Seasonal greens
Served with sautéed mushrooms, a sous vide egg, charred broccoli, cherry tomatoes, kizami nori & goma furikake

PASTA

NEW! **Spicy Crab Meat Pasta** 24
GF Gluten-free casarecce (twist-shape) pasta tossed in mild spicy tomato sauce with sautéed crabmeat, bird's eye chilli and pinenuts

● **Soft Shell Crab Salted Egg Wafu Pasta** 23
[Scotts Square Flagship Exclusive]
Linguine pasta doused in creamy salted egg sauce, served with crispy soft shell crab topped with goma furikake

● **Umami Pasta** 21
Sautéed spaghetti with sweet shrimp spicy XO sauce topped with shio konbu, onsen egg and ebiko

Spaghetti Carbonara 20
Spaghetti sautéed with bacon, garlic and onion tossed with velvety cream, topped with shaved parmigiano cheese, bacon bites and a sous vide egg

NEW! ◆ **Portobello Cream Pasta** 18
Spaghetti tossed with sautéed portobello mushroom, garlic and cream sauce, topped with parmesan cheese

Add Ons

Shaved Black Truffle	+8	Mixed Berries	+5	Honey Lemon Guac	+4
Proscuitto Di Parma	+5	Halloumi (2)	+5	Mixed Seasonal Greens	+4
Smoked Salmon	+5	Half Avocado	+4	Baked Beans	+3
Additional Eggs (2)	+5	Sautéed mushrooms	+4	Tomato or Mango Salsa	+3
Brioche Toast (3)	+5	English Cumberland Sausage	+4	Each Dipping Sauce	+1

PIZZA

◆ **Truffle Portobello Mushroom Pizza** 24
Pizza topped with portobello mushroom, onions, mozzarella cheese, parmigiano cheese, drizzled with truffle oil

Chilli Crab Pizza 24
Pizza topped with crab meat, spinach, onions, capsicum, mozzarella cheese, drizzled with chili crab sauce

NEW! ◆ **Margherita** 20
Pizza topped with cherry tomatoes, roma tomatoes, buffalo cheese, orange cheddar cheese, shaved parmigiano and fresh basil



DESSERTS

- ▼ **Academİcs Pancake Tower** 20

(Scotts Square Flagship Exclusive)

2-layered pancakes topped with mixed berries, served with berry sorbet and whipped cream

JWF Affogato 10

(Scotts Square Flagship Exclusive)

Ice Drip Coffee with Blood Orange Gelato
- ▼ **Academİcs Cinnamon Churros** 16

Freshly-fried Mexican churros with molten core, sprinkled with cinnamon sugar, served with a scoop of TCA House Blend gelato and Valrhona 70% chocolate fudge dipping sauce

TCA Signature Affogato Coupe 8

Choose from the following TCA House Blend Espresso pairings:

Vanilla Gelato
TCA House Blend Gelato
- ▼ **Signature TCA Egglet** 19

Traditional Hong Kong egglet served with mango cubes, Hong Kong milk tea gelato and homemade custard sauce

TCA Gelato Selection 5 / scoop

A selection of gelato made from the finest ingredients, including:

 - ▼ TCA House Blend
 - Blood Orange (Scotts Square Flagship Exclusive)
 - Vanilla
 - NEW!** Gluten-Free Chocolate Gelato (Scotts Square Flagship Exclusive)
 - Hong Kong Milk Tea
 - Mixed Berry Sorbet
- Valrhona Chocolate Cake** 16

Freshly baked chocolate cake served with mixed berries, a scoop of vanilla ice cream and a drizzle of white chocolate sauce

BAKED GOODS AND CAKES

- NEW!** **Cruffins** 4.5 - 5.5

A perfect hybrid of a buttery flaky croissant and moist muffin

▼ TCA House Blend

Original
Seasonal flavours
 - Assorted Cakes, Tarts and Pastries** 6-15
- Kindly refer to our display for a daily variety of baked cakes, tarts and pastries



HANDCRAFTED COFFEE

The Coffee Academics team ventures the world and handpicks the best seasonal varieties of specialty coffee to offer in our stores. Each cup is brewed with exact precision; this includes measuring water temperature, coffee grind size, dosage and brew time. Our baristas are dedicated to provide you coffee at its best.

POUR OVER / IMMERSION



JWF Peaberry Kenya 10
Blackberry · Grapefruit · Red Currant

1600-1800 M.A.S.L. Washed

SUMATRA Mandheling Grade 1 10
Citrus · Grapefruit · Cedar · Cane Sugar

1200 - 1400 M.A.S.L. Semi-washed

HONDURAS Finca El Manzano 10
Floral · Red Apple · Honey · Cocoa

1400-1500 M.A.S.L. Washed

INDIA Thippanahalli Estate 9
Apple Tart · Cane Sugar · Dark Chocolate · Piped Tobacco

1100 - 1400 M.A.S.L. Washed

BURUNDI Butemba 9
Red Currant · Cherry · Dark Chocolate

1500 - 1600 M.A.S.L. Washed

ICE DRIP COFFEE



JWF Peaberry Kenya 10
Blackberry · Grapefruit · Red Currant

1600-1800 M.A.S.L. Washed

Seasonal Single Origin 10



TCA HOUSE BLEND COLD BREW

Citrus · Toffee · Milk Chocolate

Steeped for 8 hours, our cold brew enhances the nutty and chocolatey flavour profiles of award-winning TCA House Blend.

Black Cold Brew 6
8-hour steeped coffee perfect for anyone, especially for the coffee purist





THE CLASSICS



The extra sweet and full bodied espresso is a delicate TCA House Blend featuring beans from Columbia, Brazil and Ethiopia. We ensure that every cup of coffee we make is served with smooth and silky textured milk.

	HOT	ICED
Espresso	3.5	-
Espresso Macchiato	4	-
Long Black	5	6
● Piccolo Latte	4.5	-
● Flat White	5.5	6.5
● Latte	5.5	6.5
● Cappuccino	5.5	6.5
Mocha	6	7
BARISTA BREAKFAST	8.5	
1 Espresso + 1 6oz milk-based Coffee		
FEATURING SEASONAL SINGLE ORIGIN		

THE SIGNATURES

Manuka Latte drizzled with natural organic honey from New Zealand	6	7
Okinawa Cappuccino with Okinawa brown cane sugar	6	7
Jawa Latte Macchiato with gula jawa from Indonesia, exuding hints of coconut and pandan	6	7
Pepper Agave Latte with natural raw agave nectar from Mexico and ground black pepper	6	-



Iced Jawa (top left), Iced Okinawa (top right)
Hot Manuka (bottom left), Hot Pepper Agave (bottom right)

Extra Shot +1

- Bonsoy Soy Milk / Almond Milk / Agave / Gula Jawa / Okinawa +1
- Manuka +1.5

THE TEA ACADEMİCS

CLASSIC TEAS

	HOT	ICED
The Tea Academİcs Blend A perfect harmony of pomegranate, hibiscus and pu-erh	6	7
Honeybush and Lemongrass 100% caffeine-free, sweet and soothing	6	7
Ginger Peach Green Lushness of ripe peach with a hint of spicy ginger	6	7
Lychee Oolong A clean tasting cup with subtle infusion of luscious lychee and floral hints of jasmine	6	7
Earl Grey Lavender Full-bodied flavour of earl grey complementing the floral aroma of lavender	6	7
English Breakfast Tea A full-bodied, rich and robust classic	6	7

MILK-BASED TEAS NEW!

	HOT	ICED
● Classic Chai Subtle Chai spice with sweet and aromatic notes	6.5	7.5
● Hojicha Latte Nutty flavours with caramel-like aroma	6.5	7.5
● Shizuoka Matcha Earthy and creamy notes	6.5	7.5

HOMEMADE ICED TEAS NEW!

	ICED
Citrus Rooibos Full-bodied Red Rooibos tea exuding slight hints of warm nutty and woody notes served with torched lemon, lime and orange slices for a citrus touch	7
Passionfruit & Chia Seed Jasmine Refreshing lemongrass jasmine tea with passionfruit and chia seeds, topped with stevia leaves	7
Almond Chai Our take on the classic Chai Latte, chai spice blended with almond milk and ice, topped with star anise for a nutty twist	7
Yuzu Kombucha Fermented sweet black tea with hints of Japanese Yuzu	7

CAFFEINE FREE

	HOT	ICED
Pink Lemonade Fresh homemade lemonade and cranberry juice with hints of rosemary	-	7
Cold-Pressed Juice <i>Options:</i> Go Green Apple, Bak Choy, Green Pepper, Celery, Lemongrass, Green Chilli, Spirulina Sunrise Passionfruit, Orange, Carrot Beet It Beetroot, Apple, Cucumber, Chia Seeds	-	7
● Chocolate Cocoa TCA signature sipping chocolate	5.5	6.5
Babyccino Steamed milk topped with marshmallows and chocolate powder	4	-

HANDCRAFTED COCKTAILS

(Scotts Square Flagship Exclusive)

▼ JWF Mojito JWF ice drip coffee / Rum / Lime / Mint / Elderflower syrup	25	TTA Summer The Tea Academİcs Blend / Gin / Peach Schnapps / Osmanthus / Violette / Angostura bitters / Rosemary / Cherry	22
Whiskey Brew TCA House Blend cold brew / Whiskey / Sweet vermouth / Angostura bitters / Okinawa brown sugar	25	▼ TCA Signature Martini TCA House Blend espresso / Vodka	22
White Velvet TCA House Blend espresso / White rum / Butterscotch liqueur / Agave nectar / Almond milk	24		