



## WINES

### WHITE gls / btl

#### 2013 SCHLOSS LIESER, RIESLING, 12<sup>00</sup> / 72<sup>00</sup> MOSEL, GERMANY

Off-dry, with hints of spices, herbs and green plums. Refreshing and mouth-watering.

#### 2013 SANCTUARY MARLBOROUGH 13<sup>00</sup> / 78<sup>00</sup> SAUVIGNON BLANC, NEW ZEALAND

Crisp, aromatic with notes of grapefruit, tropical fruits and cut grass. Long, refreshing finish.

#### 2013 DOMAINE MILAN LE GRAND 15<sup>00</sup> / 90<sup>00</sup> BLANC, PROVENCE, FRANCE

Rich and vibrant with aromas of florals, yellow plums, fresh laurel leaves and meyer lemons.

#### 2014 SI VINTNERS, WHITE (SEMILLON, 82<sup>00</sup> CHARDONNAY), MARGARET RIVER, AUSTRALIA

Super crisp and fresh, very zesty, citrusy with exotic notes of mango skin.

#### 2013 PASCAL MARCHAND, 86<sup>00</sup> BOURGOGNE CHARDONNAY, BURGUNDY, FRANCE

Orchard fruits with hints of melted butter. Rich yet elegant.

#### 2014 SATO RIESLING, 108<sup>00</sup> CENTRAL OTAGO, NEW ZEALAND

Hints of lemon and lime peel. Energetic with a refreshing bite. Pebbly, mineral mouthfeel.

#### 2014 DOMAINE FONTAINE-GAGNARD, 118<sup>00</sup>, CHASSAGNE-MONTRACHET, BURGUNDY, FRANCE

Fresh, savoury and aromatic. Like tasting cream almond danish with lime zest on top.

### SPARKLING

#### GUERRIERI RIZZARDI PROSECCO 58<sup>00</sup> EXTRA DRY, TREVISO, VENETO, ITALY

Piercing clarity of fruit, white peach and ripe pear on the nose. Finish is long and refreshingly dry.

#### COLET-NAVAZOS, EXTRA BRUT 85<sup>00</sup> PENEDÉS, SPAIN

Dry, Crisp, Appley, finishing with a whack of Andalusian salinity and toasty nuts.



### WHO SAYS WINES ARE BORING?

 Organic  Biodynamic

Our organic and biodynamic wines hail from passionate indie winemakers who produce artisanal wines at limited quantities.

Highly sought-after even by Michelin-starred establishments, these casual and easy to drink natural wines come bursting with character and expression, making a perfect complement to any setting and occasion.

P.S. Check out the labels if you have a chance. Some of them are little works of art! Cheers.

ALL PRICES EXCLUDE SERVICE AND GOVERNMENT TAX

### RED gls / btl

#### 2014 NICODEMI TERRANA 12<sup>00</sup> / 72<sup>00</sup> MONTEPULCIANO D'ABRUZZO, ITALY

Cranberries, blueberries and light chocolate with a soft textured finish.

#### 2013 TE KAIRANGA PINOT NOIR, 14<sup>00</sup> / 84<sup>00</sup> MARTINBOROUGH ESTATE, NEW ZEALAND

Plum, cherry and cedar aromas with a subtle spiciness. Sweet, fruity on the palate with soft, gentle tannins.

#### 2014 DOMAINE LES BRUYERES, 17<sup>00</sup> / 102<sup>00</sup> SYRAH, NORTHERN RHÔNE, FRANCE

Sweet blackberry, plum and cassis fruit with hints of licorice and smoke. Delicious and hedonistic.

#### 2013 DOMAINE CHARLES AUDOIN, 98<sup>00</sup> MARSANNAY "CUVÉE MARIE RAGONNEAU", PINOT NOIR, BURGUNDY, FRANCE

Wonderfully mineral, with expressive red fruits and lively vitamin C character.

#### 2014 SATO PINOT NOIR, 124<sup>00</sup> CENTRAL OTAGO, NEW ZEALAND

Berries, violets on the nose; Subtle with juicy cassis and blueberry on the palate. Complex and savoury.

#### 2014 DIRTY AND ROWDY, 138<sup>00</sup> PETITE SIRAH, CALIFORNIA, USA

Super vinous, Fred&Dora tell us about crushed candied violets, frozen grapes and dirt roads.

#### 2014 CHANTEREVES, VOLNAY, 175<sup>00</sup> BURGUNDY, FRANCE

Pure and elegant spiced with cinnamon, fine and cool. A delightful glass of pinot. Extremely limited.

#### NV CHARTOGNE-TAILLET, 124<sup>00</sup> CUVÉE SAINTE ANNE, CHAMPAGNE, FRANCE

Apricots, pastry dough and lemon peel on the nose; White peach, fresh lemon and almond on the palate.

## HOT DRINKS

### COFFEE

Espresso / Espresso Macchiato 4<sup>00</sup>  
Latte / ¾ Latte / Piccolo Latte 4<sup>50</sup>  
Long Black / Cappuccino / Flat White 4<sup>50</sup>  
Kith Kopi 4<sup>50</sup>  
Mocha 5<sup>50</sup>

### TEA

Mint Citrus 5<sup>50</sup>  
Earl Grey Lavender 5<sup>50</sup>  
English Breakfast 5<sup>50</sup>  
Mangosteen & Pear 5<sup>50</sup>  
Chamomile 5<sup>50</sup>

### TEA LATTE

Honey Ginger Chai 6<sup>00</sup>

### OTHERS

Hot Chocolate with Marshmallow 5<sup>00</sup>  
Babyccino 2<sup>00</sup>

## COLD DRINKS


### ICED COFFEE

Iced Black Coffee 5<sup>50</sup>  
Iced Kith Kopi 6<sup>50</sup>  
Iced Latte 6<sup>50</sup>  
Iced Mocha 7<sup>00</sup>  
Iced Honey Milk Latte 7<sup>00</sup>

### ICED TEA

Earl Grey Lavender & Orange 6<sup>50</sup>

### BLENDED

Ice Blended Watermelon & Lychee 7<sup>50</sup>  
Kith Breakfast Shake 8<sup>50</sup>   
*Banana, Espresso, Chocolate Powder, Digestive Biscuits, Milk*

### OTHERS

Iced Chocolate 7<sup>00</sup>  
Coconut Water 6<sup>00</sup>  
Coke 330ml 5<sup>00</sup>  
Coke Light 330ml 5<sup>00</sup>  
Acqua Panna 500ml 5<sup>00</sup>  
San Pellegrino 500ml 5<sup>00</sup>

### ADD-ONS

Soy Milk +1<sup>00</sup>  
Shot of Espresso +1<sup>00</sup>  
Vanilla / Caramel / Chai / Chocolate Syrup +1<sup>00</sup>  
No Ice (for cold drinks) +0<sup>50</sup>  
Chia Seeds +2<sup>00</sup>  
Vanilla Whey Protein +2<sup>00</sup>

### DRAFT BEER

Asahi Dry (Half Pint) 10<sup>00</sup>  
Asahi Dry (Full Pint) 15<sup>00</sup>



## WE SERVE SPECIALTY COFFEE

*Kith Blend* is our unique blend of specialty beans that we update and refresh periodically to ensure that your cuppa stays the same, always.

### Tasting Notes:

Thick, smooth-bodied with underlying tones of dark fruits and cocoa. Finishes with an intense, lingering aftertaste.

## FRESH FRUITS

### KITH SUPER JUICE 8<sup>00</sup>

Celery, Cucumber, Ginger, Lemon

### FRESH FRUIT JUICE

Watermelon / Orange / Green Apple 6<sup>50</sup>  
Pineapple, Ginger 6<sup>50</sup>  
Orange, Carrot, Ginger 6<sup>50</sup>  
Green Apple, Beetroot, Carrot 8<sup>00</sup>  
Green Apple, Celery, Cucumber 8<sup>00</sup>  
*Add Beetroot / Celery +0<sup>50</sup>*

### SMOOTHIE

Fresh Fruit, Vanilla Yoghurt, Milk, 8<sup>50</sup>  
Ice, Honey

### Choice of Fruit

Banana / Mango / Strawberry

Protein Shake? Add Vanilla Whey Protein +2<sup>00</sup>

### COOLER

Fresh Fruit / Herb, Soda, Ice 8<sup>50</sup>

### Choice of:

- Lemon, Ginger, Mint  
- Mango, Mint, Lemon Zest  
- Lychee, Orange

*Sugar syrup is available upon request*

### BOTTLED BEER

### GOSNELLS LONDON MEAD 16<sup>00</sup>

A light, semi-sweet mead with a complex sweetness coupled with a gentle fizz.

### GOSNELLS HOPPED MEAD 16<sup>00</sup>

This is a creative spring twist with citrus notes paired with a gentle floral accent and a beguiling complexity.

### HIVER BLONDE BEER 14<sup>00</sup>

An inviting honey aroma with a smooth texture, low bitterness and a light roasted maltiness.

## BRUNCH

(till 5pm)

### BREAKFAST

#### MIXED FRUIT SALAD 8<sup>00</sup>

Seasonal Mixed Fruit, Vanilla Yoghurt

#### MUESLI 8<sup>00</sup>

Toasted Muesli, Fresh Strawberries, Vanilla Yoghurt

#### BETTER THAN BENNY 18<sup>00</sup>

Poached Eggs, Crispy Bacon, Roasted Tomatoes, Kale, Hollandaise Sauce, Sourdough

#### SALMON & EGGS 19<sup>00</sup>

Choice of Toast, Scrambled Eggs, Cream Cheese, Smoked Salmon, Baby Spinach, Avocado Tomatoes Cilantro Salsa, Furikake

#### KITH BREAKFAST 19<sup>00</sup>

Choice of Toast, Choice of Eggs, Smoked Bratwurst, Crispy Bacon, Roasted Tomatoes, Rosemary-Garlic Mushrooms, Mixed Greens

#### BREAKFAST WRAP 17<sup>00</sup>

Crispy Bacon, Scrambled Eggs, Tomatoes, Lettuce, Avocado Guacamole, Tortilla Wrap

#### CAJUN SCRAMBLED EGG 17<sup>00</sup>

Scrambled Eggs, Smoked Bratwurst, Mixed Capsicum, Mini Mozzarella, Spicy Cajun Mix, Truffle oil, Sourdough

#### PULLED PORK & EGGS 24<sup>00</sup>

Pulled Pork, Green Apple Ginger and Jalapeno Slaw, Cheddar, Sunny Side up, Pomegranate, Pita Bread


#### POACHED EGGS & AVOCADO 16<sup>00</sup>

Crushed Avocado, Roma Tomatoes, Kale Walnut Pesto, Poached Eggs, Sourdough

#### PANCAKES 16<sup>00</sup>

Pancakes, Poached Pear, Mixed Berries, Honey, Cream Cheese, Maple Butter Sauce  
*Gluten-free Pancakes* +3<sup>00</sup>

#### GRILLED SANDWICH 10<sup>00</sup>

- Truffle Cream Cheese, Cheddar   
- Turkey Ham, Cheddar  
- Bacon, Eggs, Cheddar

#### MAKE YOUR OWN

- 2 Eggs 4<sup>00</sup>  
- Sides 4<sup>50</sup>  
    Crispy Bacon / Smoked Bratwurst / Mixed Mushrooms / Avocado  
- Toast & Spread 5<sup>00</sup>  
- Toast & Eggs 9<sup>00</sup>

 Kith Recommends

 Spicy

 Vegetarian

### CHOICE OF:

#### Toast

- Multigrain / Sourdough / Brioche  
- Gluten-free +2<sup>00</sup>

#### Eggs

- Scrambled / Poached / Sunny Side Up

#### Spreads

- House-made Strawberry Jam / Nutella / Peanut Butter / Vegemite

### SALAD (ALL DAY)

#### KITH SUPER SALAD 16<sup>00</sup>

Crunchy Greens, Kale, Walnut, Cucumber, Roma Tomatoes, Quinoa, Sundried Tomatoes, Feta, Roasted Garlic, Tahini Dressing  
*Add Marinated Chicken / Smoked Salmon /* +5<sup>00</sup>  
*Pulled Pork*

*Add 1 Poached Egg* +2<sup>00</sup>

#### SEARED TUNA SALAD 17<sup>00</sup>

Sesame-coated Tuna Slices, Baby Spinach, Cherry Tomatoes, Thai Mango, Garlic, Chilli, Soy Sesame Dressing

#### SMOKED DUCK SALAD 17<sup>00</sup>

Smoked Duck, Wild Rocket, Roasted Pumpkin, Pine Nuts, Grain Mustard Balsamic Dressing, Grated Parmesan

#### CAPRESE 16<sup>00</sup>

Italian Buffalo Mozzarella, Roma Tomatoes, Mixed Greens, Kale Walnut Pesto  
*Add Parma Ham* +7<sup>00</sup>

## LUNCH

(from 11am)

### STARTERS

#### TODAY'S SOUP 9<sup>00</sup>

Approach us to find out what's the Soup of the Day

#### TRUFFLE FRIES 12<sup>00</sup>

Straight Cut Fries, Herbs, Grated Parmesan, Black Truffle Oil

#### LOADED FRIES 14<sup>00</sup>

Straight Cut Fries topped with Bolognese Sauce, Parmesan, Mozzarella

#### SPICY CHICKEN DRUMLETS 16<sup>00</sup>

Fried Spicy Chicken Drumlets, House-made Chilli Sauce and Mixed Greens

#### CALAMARI 17<sup>00</sup>

Deep Fried Squid, Spicy Tomato Sauce, Lemon, Mixed Greens

#### TUNA CROQUETTES 14<sup>00</sup>

Tuna, Potato, Turmeric Croquette, Mixed Greens, Poached Egg, House-made Chilli

### SANDWICH / WRAP

- *Gluten-free Toast* +2<sup>00</sup>

#### WAGYU BEEF BURGER 25<sup>00</sup>

Wagyu Beef Patty, Tomatoes, Cheddar, Avocado Mayo, Sunny Side Up, Chilli Caramelised onion, Wholemeal Bun

#### SMOKED DUCK 16<sup>00</sup>

Smoked Duck Breast, Green Apple, Aioli, Japanese Cucumber, Hoisin Sauce, Sourdough

#### CHICKEN 15<sup>00</sup>

Marinated Chicken, Japanese Cucumber Salsa, Tomatoes, Greens, Yoghurt Mayo, Sourdough

#### TRUFFLE MUSHROOM 16<sup>00</sup>

Roasted Mixed Mushrooms, Truffle Cream Cheese, Sautéed Spinach, Sourdough

#### BACON 17<sup>00</sup>

Crispy Bacon, Tomatoes, Lettuce, Avocado, Poached Eggs, Japanese Mayo, Sourdough

#### TUNA COLESLAW 15<sup>00</sup>

Italian White Tuna, Japanese Mayo, Honey Mustard, Capers, Pickled Coleslaw, Cheddar, Tomato, Multigrain

**Note** All our sandwiches/burgers/wraps are served with a side of Mixed Green Salad.

### MAIN

#### GRILLED BLACK ANGUS RIBEYE 38<sup>00</sup>

Grilled Ribeye, Rosemary Red Wine Reduction, Wild Rocket Salad, Shaved Parmesan, Crispy Sweet Potato Wedges

#### STEAK AND FRIES 28<sup>00</sup>

Grilled Beef Tenderloin, Rosemary Red Wine Reduction, Mixed Green Salad, Parmesan, Fries

#### CHICKEN STEAK 27<sup>00</sup>

Stuffed Chicken Breast, Mushrooms, Black Olives, Red Cherry Brandy Reduction, Grilled Tomatoes, Kale Walnut Salad

#### SALMON STEAK 28<sup>00</sup>

Pan Roasted Salmon Steak, Balsamic Reduction, Baby Spinach, Avocado Cilantro Tomato Salsa, Pesto, Pumpkin Mash

#### FISH & CHIPS 23<sup>00</sup>

Breaded Mackerel Fish, Truffle Fries, Mixed Greens, Malt Vinegar, Citrus Mayo

#### KITH BLACK CURRY 19<sup>00</sup>

Chicken Curry, Mixed Green Salad, Poached Egg, Saffron Rice in Banana Leaf

### PASTA

#### AGLIO OLIO 16<sup>00</sup>

Spaghetti, Garlic, Chilli, Sundried Tomatoes, Basil, Italian Parsley

*Add Mushrooms* +4<sup>00</sup>

*Add Chicken / Bacon* +5<sup>00</sup>

*Add Prawns* +8<sup>00</sup>

#### GNOCCHI 20<sup>00</sup>

House-made Potato Gnocchi, Crispy Bacon, Tomato-Cream Sauce, Mozzarella, Parmesan

#### CARBONARA 19<sup>00</sup>

Spaghetti, Crispy Bacon, Egg Yolk, Cream, Parmesan, Black Pepper

#### GRANCHIO 24<sup>00</sup>

Linguine, Crab Meat, Cherry Tomatoes, Garlic, Chilli, Kaffir Lime

#### POLLO 20<sup>00</sup>

Penne, Chicken, Cream, Baby Spinach, Parmesan, Avocado Guacamole

#### RAVIOLI 20<sup>00</sup>

House-made Ravioli filled with Spinach and Ricotta, Tomato-Cream Sauce, Parmesan

#### BOLOGNESE 19<sup>00</sup>

Spaghetti, Minced Beef Ragu, Parmesan

#### GAMBERONI 24<sup>00</sup>

Linguine, King Prawns, Garlic, Chilli, Cherry Tomatoes, White Wine, Wild Rocket

#### VONGOLE 21<sup>00</sup>

Linguine, Clams, Garlic, Chilli, White Wine

#### Options

- *Add 1 Poached Egg* +2<sup>00</sup>

- *Gluten-free Spaghetti* +3<sup>00</sup>

### DESSERT

#### HOT CHOCOLATE LAVA CAKE 12<sup>00</sup>

Served with French Vanilla Gelato (wait time 10mins)

#### HOUSE-MADE TIRAMISU 8<sup>00</sup>

Kith Blend Espresso, Mascarpone, Marsala Wine

#### PANNA COTTA 7<sup>00</sup>

Vanilla Cream Flan, Mixed Berries

#### KITH ESPRESSO JELLY 5<sup>00</sup>

Kith Blend Espresso, Gula Melaka, Coconut Cream



### LUNCH SPECIALS

Weekdays 11am - 3pm  
(Excluding Weekends & Public Holidays)

•••

#### COMBO 1 (Chicken) 20<sup>00</sup>

Baked Chicken Thigh with Tomato and Mozzarella +

Spaghetti Aglio Olio with Sundried Tomatoes, Mixed Green Salad

#### COMBO 2 (Fish) 20<sup>00</sup>

Pan Fried Fish with Marinara Sauce +

Spaghetti Aglio Olio with Sundried Tomatoes, Mixed Green Salad

\*No Carbs? Swap your Pasta for Today's Soup!



### HELP US SERVE YOU BETTER

#### WE NEED TO SATISFY OTHER GROWLING STOMACHS TOO

Special requests may be politely declined during peak periods.

#### SOMEONE ELSE IS IN A HURRY

Split bills are limited to 2 cards per bill.

#### ALL TUMMIES SHOULD BE JOLLY

Let us know if you have any dietary restrictions when you place your order!

#### GLUTEN-FREE OPTION AVAILABLE

Looking for a healthier alternative? We have a gluten-free option for our Pancakes, Toast, Pasta and Sandwiches.

ALL PRICES EXCLUDE SERVICE AND GOVERNMENT TAX