

SALAD

Quinoa or Couscous and Sweet Potato Salad •	74
Caesar Salad with Smoked Beef or Grilled Chicken	76
Vietnamese Beef Salad	76
Spicy Thai Vermicelli Salad with Spring Roll •	70

SOUP

Roasted Tomato Soup •	48
Monolog Stuffed Mushroom Soup	52
Salmon Chowder	52
Soup of the Month <i>please ask our service</i>	50

SMALL BITES

Macho Nachos	80
Sweet Potato Fries with Coconut Curry Dip •	45
Fried Calamari	98
Spicy Sausage and Cheese Quesadilla	70
Roasted Parmesan Potato •	58
Monolog Buffalo Chicken Wings with Coleslaw	78

SANDWICH • BURGER • PANINI

With a choice of salad, french fries or wedges

<b>MONOLOG CHEESE BURGER</b>	<b>95</b>
The classic with fried egg and melted cheddar	
<b>BIG MOUTH CLUB SANDWICH</b>	<b>95</b>
With homemade smoked beef	
<b>CRUNCHY CHICKEN BURGER</b>	<b>88</b>
With melted cheddar and coleslaw	
<b>SPICY TUNA CIABATTA SANDWICH</b>	<b>75</b>
With Asian mayonnaise	
<b>SHRIMP POPCORN SANDWICH</b>	<b>98</b>
On Danish bread with tartar	
<b>GRILLED PANINI •</b>	
With chicken and brie	77
With roasted veggies and pesto	70

DESSERT

PANCAKE OR WAFFLE

With a choice of Mixed Berries Yogurt / Banana Nutella / Almond Flour and Coffee Ice Cream

68

NUTELLA LAVA CAKE

Warm chocolate cake with ooey gooey nutella lava, served with vanilla ice cream on chocolate soil

65

CRUNCHY FRIED BANANA BITES 55

With nutella, sliced almonds, cheese, vanilla ice cream and strawberry compote

55

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ALL DAY BREAKFAST

MONOLOG BIG MORNING 98

Eggs, sausage & homemade smoked beef on rustic bread with sautéed mushrooms, baked beans and grilled veggies

BREAKFAST PANCAKE 92

Pancakes with maple syrup, granola, fruits & cream cheese served with eggs, potato pom poms and smoked beef

OMELETTE BREAKFAST 88 •

Choose two fillings: (spinach, mushroom, tomato, smoked beef/chicken, cheddar, brie, mozzarella) with grilled tomato, garlic roasted potatoes & toast

PARISIAN BREAKFAST 88

Homebaked filled croissant with sautéed spinach, sliced smoked beef and cheddar, served with scrambled egg and salad

BREAKFAST TACO 76

Savory filled tortilla with spicy salsa, cheddar cheese & sour cream

CROQUE MONSIEUR TARTINE 86

Grilled chicken ham tartine with house salad  
Add an egg +15

SMASHED AVOCADO 68 •

Feta cheese, baked tomato & mixed beans on rustic bread with chia & black sesame seeds  
Add poached egg +15

OPEN FACED SMOKED SALMON BAGEL 94

With cream cheese, roasted paprika, capers & house salad

SMOKED SALMON POTATO ROSTI 94

With poached egg, fresh avocado, cherry tomatoes & sour cream

EGGS BENEDICT 90/98

The breakfast classic with a choice of protein & salad  
smoked sliced beef / smoked salmon

SWISS BIRCHER MUESLI 72 •

With cinnamon apple, grape, and mixed berries

FRENCH TOAST 72 •

With fruit parfait

DRAGON FRUIT SMOOTHIES BOWL 80 •

Blended bowl of yogurt, dragon fruit, strawberry & orange, topped with fresh fruits, cashew nuts, crushed almonds, chia seeds, and granola

LUNCH / DINNER

<b>CHARGRILLED STEAK &amp; EGG</b>	<b>210</b>	<b>DORY FISH &amp; CHIPS</b>	<b>98</b>
200gr of striploin with sunny side up egg, roasted baby carrots, cherry tomatoes, potato wedges, and choice of BBQ / black pepper / mushroom sauce		Served with tartar sauce and coleslaw	
<b>GRILLED SALMON IN MISO ORANGE TERIYAKI</b>	<b>150</b>	<b>CURRYWURST</b>	<b>72</b>
Crispy skin salmon steak with mashed potato, miso orange reduction, and teriyaki bok choy		Beef sausage with mashed potato / french fries and BBQ curry sauce	
<b>GYUTAN KIMCHI DON</b>	<b>95</b>	<b>VIETNAMESE PHO NOODLE SOUP</b>	<b>78</b>
Spicy kimchi fried rice with thinly sliced gyutan and fried egg		Rice noodles with sliced beef and herbs in beef broth	
<b>SOUTHERN FRIED CHICKEN &amp; WAFFLES</b>	<b>95</b>	<b>CHICKEN CONFIT</b>	<b>110</b>
Served with scrambled egg, roasted baby carrots, green beans, gravy, and maple syrup on the side		Served with garlic roasted potatoes, baby carrots and green beans	
<b>WAGYU BURGER STEAK</b>	<b>120</b>	<b>MONOLOG BEEF CURRY</b>	<b>90</b>
Served with onion rings and black pepper sauce		With Indian basmati rice	
<b>CHIMICHURRI STEAK</b>	<b>128</b>	<b>INDIAN COCONUT CURRY •</b>	<b>72/88</b>
Medium grilled sliced steak with Argentinian chimichurri sauce served on a bed of garlic rice		Vegetarian or chicken with basmati rice	
		<b>CHARGRILLED 'GADO-GADO'</b>	<b>68</b>
		<b>VEGETABLE SALAD •</b>	
		Monolog's interpretation of the all time Indonesian favorite	

• vegetarian option available

all prices are subject to 10% tax

**LIFE IS WHAT HAPPENS BETWEEN COFFEE BREAKS**

<b>RISTRETTO</b> 30	<b>CAPPUCCINO</b> 36		
<b>ESPRESSO</b> 30	<b>LATTE / FLAT WHITE</b> 36	<b>ICED BLACK COFFEE</b> 40	<b>ICED ORANGE CARAMEL LATTE</b> 52
<b>ESPRESSO MACCHIATO</b> 30	<b>PICCOLO LATTE</b> 32	<b>ICED CAPPUCCINO</b> 48	<b>ICED HAZELNUT MOCHA</b> 58
<b>DOPPIO</b> 40	<b>DARK CHOCOLATE MOCHA</b> 42	<b>ICED COFFEE LATTE</b> 48	<b>MIKE'S COFFEE SODA</b> 52
<b>AMERICANO</b> 32	<b>HAZELNUT MOCHA</b> 48	<b>ICED DARK CHOCOLATE MOCHA</b> 52	<b>AFFOGATO</b> 52
<b>LONG BLACK</b> 42	<b>SPICED COFFEE LATTE</b> 44		

Our signature "Monolog Blend" has been craftfully roasted using 100% Arabica beans that have been ethically sourced from coffee farmers throughout the Indonesian archipelago, to expose it's smooth and well balanced character. "Monolog Blend" is low in acidity, bold in body and exposes chocolate and nut aromas to emphasize its natural sweetness.

*We furthermore offer brews of selected "single origin" beans based on the season. Please ask our team for availability.*

**SUPER JUICES**

<b>SUPER RED</b> Red dragon fruit, beet root, pineapple, red apple	<b>58</b>	<b>THE BEETLES</b> Beet root, celery, red apple, orange	<b>58</b>
<b>SUPER GREEN</b> Kale, green apple, cucumber, celery, mint	<b>58</b>	<b>GREEN MONSTER</b> Pineapple, green apple, matcha green tea powder	<b>58</b>
<b>GREEN DETOX</b> Horengo spinach, green apple, lemon	<b>58</b>	<b>BLUE BANANA</b> Blueberry, pear, banana	<b>58</b>
<b>CARROT PUNCH</b> Carrot, banana, orange, honey, lemon	<b>58</b>	<b>FRESHLY SQUEEZED ORANGE JUICE</b>	<b>58</b>
		<b>PLAIN OR MIX OF TWO</b>	<b>52</b>

**ALL TIMERS**

<b>BAILEY'S ICED COFFEE FLOAT</b> 110
<b>ICED ITALIAN HAZELNUT BLEND (REGINA)</b> 62
<b>OREO &amp; VANILLA MILKSHAKE</b> 58
<b>HOMEMADE LEMONADE</b> 50
<b>LEMON, LIME, BITTERS</b> 52

**SMOOTHIES**

— 62 —

<b>MANGO-A-GO-GO</b>
<b>CHOCOLATE BANANA BLEND</b>
<b>PEACH &amp; PASSION FRUIT YOGURT</b>
<b>ALL BERRIES YOGURT</b>

**BOTTLED DRINKS**

<b>FIJI WATER (330ML/1LT)</b>	<b>40/80</b>
<b>EQUIL SPARKLING WATER (380ML)</b>	<b>40</b>

**MILK**

<b>FRESH OR LOW FAT</b>	<b>30</b>
<b>SOYBEAN MILK</b>	<b>37</b>
<b>FRESH HOMEMADE ALMOND MILK</b>	<b>58</b>

**CHOCOLATE**

<b>CLASSIC CHOCOLATE (HOT/ICED)</b>	<b>47/52</b>
<b>ICED CHOCOLATE HAZELNUT</b>	<b>60</b>
<b>FROZEN CHOCOLATE NUTELLA</b>	<b>57</b>
<b>FROZEN CHOCOLATE MINT</b>	<b>57</b>

**YOUR CUP OF TEA**

<b>TEA BY THE BAG</b> Chamomile / Earl Grey / Peppermint / Jasmine Green Tea / English Breakfast	<b>32</b>
<b>GREEN ANGEL</b> Our very own matcha latte concoction	<b>40</b>
<b>LONDON FOG</b> Bergamot-infused tea latte with vanilla	<b>40</b>
<b>REGINA'S TEA LATTE</b> Premium toasted hazelnut blended with warm milk	<b>45</b>
<b>HOMEMADE CHAI TEA LATTE (HOT/ICED)</b>	<b>42/45</b>
<b>REGULAR ICED TEA</b>	<b>32</b>
<b>SWEET THAI ICED TEA</b>	<b>42</b>
<b>FRUIT FLAVORED ICED TEA</b>	<b>42</b>