

ALL DAY BREAKFAST

MONOLOG BIG MORNING — 138

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

OMELETTE BREAKFAST — 108 ♦

Stuffed omelette served with grilled tomato, garlic roasted potatoes, mixed salad and rustic bread.  
*2 choices of: spinach/ sautéed mushroom / tomato / mozzarella / feta / smoked beef or chicken*

PARISIAN BREAKFAST — 98

Home baked French croissant stuffed with scrambled egg, sautéed spinach, sliced smoked beef and melted emmental cheese, served with mixed salad

SMOKED SALMON POTATO ROSTI — 118

With poached egg, sliced avocado, cherry tomatoes, sour cream & capers

SHAKSHUKA — 92 ♦

Middle eastern-style baked eggs in spicy tomato sauce, avocado, feta cheese and fresh coriander, served with home baked rustic bread

NORDIC SALMON EGGS BENEDICT — 128

On thick cut rye brioche, with smoked salmon, avocado cream, pickled gherkins, stone capers, topped with creamy hollandaise

SMASHED AVOCADO — 92 ♦

Creamy avocado with feta cheese, baked tomato & mixed beans on crispy rustic bread, topped with chia & black sesame seeds  
*Add poached egg +15*

(NOT SO) FRENCH TOAST — 94 ♦

Stuffed with cinnamon-banana cream cheese, topped with cranberries, strawberries & oranges, sprinkled with maple syrup

DRAGON FRUIT SMOOTHIE BOWL — 96 ♦

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

CHIA BOWL — 84 ♦

with homemade granola, yoghurt and mixed seasonal fruits, served with toasted brioche

SOUP & SALAD

STUFFED MUSHROOM SOUP ♦ 72  
Mushroom cream soup with baked stuffed champignons

CLASSIC CAESAR SALAD 96  
With homemade croutons and grana padano cheese, served with soft boiled egg  
*Choice of: grilled chicken, smoked beef bits, salmon*

VIETNAMESE BEEF SALAD 92  
Asian mixed papaya salad with marinated grilled beef slices and cashew, in tangy Vietnamese dressing

GREEK BASMATI SALAD ♦ 98  
Warm basmati salad with feta, fresh herbed vegetables and Kalamata olives served with cream cheese crunchy roll

QUINOA & SWEET POTATO SALAD ♦ 86  
With char-grilled corn, mixed beans, cherry tomatoes, basil and cashew, topped with creamy feta

SMALL BITES

SWEET POTATO FRIES ♦ 58  
Thick cut ubi fries with coconut curry dipping sauce

CRISPY FRIED CALAMARI 98  
Deep fried squid in our original batter recipe, served with sour cream

SKILLET MACHO NACHOS 86  
Home-baked tortilla chips with a sizzling hot plate of cheesy beef 'n beans salsa

CRISPY ASIAN CHICKEN WINGS 84  
Marinated in abundant spices, glazed with sweet chili sauce, topped with white sesame

DOUBLE CHEESE QUESADILLA ♦ 82  
With avocado, red onions and jalapeño, served with hot salsa & mint chutney

## LUNCH / DINNER

### HAINANESE CHICKEN RICE — 120

A quarter grilled chicken with bok choy and clear broth, served with a duo of chili and ginger sambal

### THE FRIED CHICKEN DINNER — 98

Juicy fried chicken served with mashed potato and gravy, homemade coleslaw, buttered baby carrots and green beans

### CHAR-GRILLED CHICKEN SKEWERS — 128

With basmati rice and baba ganoush, served with yoghurt raita dip, tangy salsa and pita bread

### TAKASHI'S CHICKEN KATSU CURRY — 96

Panko-crumbed fried chicken cutlet in a thick curry, served with Japanese rice

### CHICKEN STROGANOFF — 112

Oven-braised chicken thighs in creamy mushroom Stroganoff sauce, served with herb rice

### VIETNAMESE PHO NOODLE SOUP — 102

Rice noodles with sliced chuck tender beef and Asian herbs in a savory beef broth

### SINGAPOREAN UDON BOWL — 112

With seasoned Dory filet, served with abura-age and wakame, topped with chili oil

### SPICY PAD THAI — 96

Thai classic, wok-fried rice noodles with prawn, chicken and bean sprouts in a tangy pad thai sauce

### MONOLOG FISH & CHIPS — 120

A scrumptious portion of the British favorite fish with tartar sauce, lemon wedges and our classic homemade coleslaw

### GRILLED SALMON IN MISO ORANGE TERIYAKI — 182

Crispy-skin salmon steak in miso orange reduction, mashed potatoes and teriyaki bok choy

### GYU TAN KIMCHI DON — 114

Spicy kimchi fried rice with thinly sliced ox tongue and fried egg

### CHIMICHURRI STEAK — 150

Grilled sliced AUS steak strips with Argentinean chimichurri sauce, served on a bed of garlic rice

## SANDWICH / BURGER

*Comes with a choice of salad, french fries or wedges*

### MONOLOG CLASSIC CHEESE BURGER 128

160 gr of juicy beef patty with melted cheddar, thick-cut tomato, grilled pesto veggies, sunny-side up egg and our famous BBQ sauce

### ROAST BEEF FOCCACIA 120

Stuffed with slow cooked roast beef, emmental cheese, crystallized lemon, mustard butter and tartar sauce, served with homemade potato chips

### SPICY CHICKEN NANBAN SANDWICH 98

Crispy fried chicken katsu on whole-wheat bread with romaine salad and tonkatsu sauce, served with pickles and nanban tartar

### BIG MOUTH CLUB SANDWICH 124

Triple stack sandwich with homemade smoked beef & chicken ham, stuffed with sautéed spinach, scrambled egg, marinated paprika and tomatoes

## DESSERT

### FRESH PANCAKE OR BELGIAN WAFFLE ♦ 68

With a topping of: mixed berries & yogurt or caramelized banana & nutella; comes with ice cream

### NUTELLA LAVA CAKE ♦ 68

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

### CRUNCHY FRIED BANANA BITES ♦ 58

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

### WARM CROISSANT BREAD PUDDING ♦ 50

Layered cinnamon-chocolate sponge, topped with orange zest-raisin compote and caramel ice cream



ESPRESSO  
MAY NOT BE  
THE ANSWER  
BUT IT'S WORTH  
THE SHOT

## HOT

ESPRESSO	34	CAPPUCCINO	42
ESPRESSO MACCHIATO	36	LATTE	42
DOPPIO	44	FLAT WHITE (REG/AUS)	42/44
AMERICANO	36	DARK CHOCOLATE MOCHA	46
LONG BLACK	46	HAZELNUT MOCHA	56
PICOLLO LATTE	36	SPICED COFFEE LATTE	48

### MANUAL BREW BAR

We offer manual brews of selected seasonal single origin beans both local and imported.

Please ask our team for availability

## ICED

ICED BLACK COFFEE	48	ICED HAZELNUT MOCHA	68
ICED CAPPUCCINO	54	MIKE'S COFFEE SODA	60
ICED COFFEE LATTE	54	AFFOGATO	58
ICED DARK CHOCOLATE MOCHA	58	BAILEY'S COFFEE FLOAT	110
ICED ORANGE CARAMEL LATTE	58		

Extra shot **+10** Add flavor **+12** Change your milk to : Soy / Oat **+12** Cold-pressed almond **+20**

*All prices are subject to 10% tax only - no service charge added*

## SUPER JUICE

### FRESHLY SQUEEZED ORANGE JUICE — 62

#### SUPER RED — 58

Red dragon fruit, beetroot, pineapple, red apple

#### SUPER GREEN — 58

Kale, green apple, cucumber, celery, mint

#### GREEN DETOX — 58

Horengo spinach, green apple, lemon

#### CARROT PUNCH — 58

Carrot, banana, orange, honey, lemon

#### THE BEETLES — 58

Beetroot, celery, red apple, orange

#### GREEN MONSTER — 58

Pineapple, green apple, matcha green tea

#### BLUE BANANA — 58

Blueberry, pear, banana

### COLD-PRESSED PLAIN OR MIX OF TWO — 54

Red or Green Apple / Carrot / Orange / Beetroot / Pineapple / Banana  
Strawberry / Lemon / Horengo Spinach / Celery / Watermelon

## FRESH SMOOTHIES & SHAKES

MANGO A GO GO 64

PEACH & PASSION FRUIT YOGURT 64

MIXED BERRIES YOGURT 64

CHOCOLATE BANANA BLEND 64

ICED REGINA HAZELNUT BLEND 64

OREO & VANILLA MILKSHAKE 58

## SPARKLING

HOMEMADE LEMONADE

50

LEMON, LIME,  
BITTERS

52

*All prices are subject to 10% tax only - no service charge added*

## YOUR CUP OF TEA

### GREEN ANGEL — 46

Our very own matcha latte concoction

### LONDON FOG — 46

Bergamot-infused tea latte with vanilla

### REGINA'S TEA LATTE — 48

Premium toasted hazelnut blended with warm milk

### HOMEMADE CHAI LATTE (HOT/ICED) — 44/48

### ICED SWEET THAI TEA — 44

### FRUIT-FLAVORED ICED TEA — 46

Lemon / Lychee / Peach

### REGULAR ICED TEA — 38

### TEA BY BAG — 38

Chamomile / Earl Grey / Peppermint / Jasmine Green Tea / English Breakfast

## MILK

FULL CREAM OR  
LOW FAT  
34

COLD-PRESSED  
ALMOND  
58

SOY / OAT  
38

## CHOCOLATE

CLASSIC CHOCOLATE 48/52  
(HOT/ICED)

ICED CHOCOLATE 60  
HAZELNUT PRALINE

FROZEN CHOCOLATE NUTELLA 62

## MINERAL WATER

EQUIL NATURAL 38/68  
(380ML/760ML)

EQUIL SPARKLING (380ML) 40

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