



WEEKDAY MENU

GOURMET SANDWICHES

CHOICE OF BREAD: CIABATTA OR WHOLEMEAL

All All sandwiches are served with mixed salad topped with Japanese peanut sauce. 1 black / white coffee or english breakfast tea.

NORWEGIAN SMOKED SALMON & YOGHURT DILL CREAM BEST SELLER

Sliced smoked salmon, rocket, fresh tomatoes, yellow onions & yoghurt dill sour cream

ROAST BEEF STRIPLOIN & HORSERADISH

Roasted sliced beef striploin, gruyere cheese, creamy horse-radish dressing, rocket, fresh tomatoes, caramelized onions

OVEN BAKED CAPRESE VEGETARIAN

Buffalo mozzarella, fresh tomatoes, extra virgin olive oil, fresh basil

SPICY CHICKEN & CHEDDAR BEST SELLER

Cajun chicken strips, cheddar cheese, rocket, fresh tomatoes, extra virgin olive oil

HAM & MONTEREY JACK

Honey glazed ham, monterey jack cheese, creamy dijon mayo, baby spinach

CHUNKY WASABI EGG BEST SELLER

Chopped boiled egg, wasabi mayonnaise, baby spinach, extra virgin olive oil

SALADS

INSALATA CAPRESE

Ripe tomatoes, fresh buffalo mozzarella, fresh basil, wild rocket, extra virgin olive oil, balsamic drizzle

ROCKET SALAD

Wild rocket, cherry tomatoes, shaved parmesan, pine nuts, balsamic vinaigrette

HOUSE SALAD

Mixed greens, wild rockets, japanese peanut vinaigrette

CAESAR SALAD

Romaine lettuce, garlic croutons, caesar dressing, boiled egg, shaved parmesan

HOUSE SPECIALTY

MI PORK BUN / KONG BAK BAO

Special steamed bun with home made stewed pork belly

MI MUSUBI

Japanese short grain rice with seasoning & SPAM ham



WEEKEND MENU

ALL DAY BREAKFAST *Available only on weekends*

BREAK OF DAWN

Sourdough toast, pork bratwurst, crispy smoked bacon, truss cherry tomatoes, sautéed asparagus, sunny side up, mixed greens with peanut vinaigrette

EGGS BENEDICT

Toasted English muffins, prosciutto di parma, poached eggs, home-made hollandaise sauce, sautéed asparagus

SALMON FLORENTINE

Toasted English muffins, Norwegian smoked salmon, sautéed baby spinach, poached eggs, home-made hollandaise sauce, sautéed asparagus

EGGS FLORENTINE

Toasted English muffins, crispy smoked bacon, sautéed baby spinach, poached eggs, home-made hollandaise sauce, sautéed asparagus

B.E.L.T. SANDWICH

Crispy smoked bacon, sunny side up, fresh baby spinach, ripe tomatoes on toasted sourdough

S.E.A.T.

Norwegian smoked salmon, scrambled eggs, avocado, sourdough toasts

CROQUE MADAME

Honey glazed ham, gruyere, home-made béchamel, fried egg on toasted sourdough

MORNING B.L.T. SALAD

Wild rocket, cherry tomatoes, avocado, crispy bacon, home-made dijon vinaigrette, shaved parmesan

TOASTS W/ BACON & EGGS

Sourdough toast, crispy smoked bacon, sunny side up

BANANA PARFAIT

Crunchy cereal of honey oat & pecan, low fat vanilla yoghurt, fresh bananas

HOUSE SPECIALTY

MI PORK BUN / KONG BAK BAO

Special steamed bun with home made stewed pork belly

MI MUSUBI

Japanese short grain rice with seasoning & SPAM ham

DRINKS

THE CLASSICS

Espresso	Café Latte
Espresso Macchiato	Café Mocha
Piccolo Latte	Vanilla Latte
Americano	Caramel Latte
Cappuccino	Signature MI Latte
Flat White	

ICED CLASSICS

Iced Americano
Iced Latte
Iced Mocha
Iced Caramel Latte
Iced Vanilla Latte

OTHERS / GOURMET TEA

Hot or Iced Chocolate
English Breakfast
Earl Grey
Lemon Chamomile
Jasmine Pearl
Iced Lemon Tea
Marsala Chai Latte

ADD-ON

Espresso Shot
Bon Soy

SPECIALTY BREW BAR

Your friendly barista will assist you on the available coffee selection

CHEMEX

The Chemex brews coffee using the infusion method, which makes it most similar to drip coffee in terms of body and taste. Its unbleached filters are a little thicker than those used by auto-drip filters. The result is a slower brew and a richer cup similar to drip coffee in terms of body and taste. Although not as rich as the French press, the Chemex does produce a sediment free cup of coffee that will impress anyone used to the weaker taste of most auto-drip coffee machines.

SYPHON

Also known as a vacuum pot, produces a bright, sweet, clarified coffee. Unlike many clarified methods, Syphon coffee not only involves fully immersion, but also low pressure extraction. The process is somewhat delicate, but produces a cup of coffee that is unique in its richness & clear flavors.

ICE DRIP

The cold-press process requires soaking of ground coffee in cold water for a prolonged period of time, usually 12 hours or more. The grounds are then filtered out of the cold water after they have been steeped using a cloth or a paper filter. The result is a coffee concentrate that is diluted with water or milk before serving. Cold brewed coffee naturally seems sweeter due to its lower acidity. Because the coffee beans in cold-press coffee never come into contact with heated water, the process of leaching flavor from the beans produces a different chemical profile than conventional brewing methods.

V60 POUR OVER

Filter coffee is one of the gentlest ways to brew coffee. It is our preferred method of brewing, as it provides the most clarity of flavour and achieves a nuanced, refined & well-rounded drink.

WOODNECK

This professional-quality pot makes it easy to brew perfect coffee using the traditional drip method. Showcasing the distinctive flavors and aromas of your favorite coffee beans, it brews with drop by drop precision to ensure a rich, full-bodied cup of coffee.

EVA SOLO

This brewing method is simple yet, mind boggling. Both the design and function is just beautiful. Adopting the total immersion method, the coffee produced is simply intense and flavorful, somewhat similar to a french press. What makes the eva solo unique is actually the neoprene jacket which retains the temperature better and drastically improves the slur-temperature of the grounds while brewing for optimum extraction.

AEROPRESSZ

This unique brewing method performs through totally immersing the coffee grounds and gently pressuring the coffee beans in order to extract remarkable rich coffee flavor. It uses the gentle air pressure brewing system to make quality coffee with rich flavour and aroma. Due to the shortness of the brewing process, you are sure that your coffee has reduced acidity without the bitter aftertaste.

HOME MADE CAKES

TIRAMISU BEST SELLER

Chocolate sponge cake soaked with rum and espresso, sweetened italian cream cheese, zabaglione, shaved chocolate, crumbled biscotti.
"Best dessert of all time."

RED VELVET

A Red Velvet Cake is very dramatic looking with its bright red color that is offset by a creamy white frosting. It is really a Devil's Food Cake that has red food coloring added to it. John Mariani tells us in his book "The Dictionary of American Food and Drink" that the name 'Devil's Food Cake' is so called "because it is supposedly so rich and delicious that it must, to a moralist, be somewhat sinful."

PUMPKIN CHEESE CAKE BEST SELLER

The best way to describe this Pumpkin Cheesecake is to say it combines a New York style cheesecake with pumpkin puree. This lovely cake has that smooth and velvety texture that only cheesecakes can have, while at the same time having the subtle flavor of pumpkin

CHOCOLATE VALRHONA

For a double dose of chocolate, there is nothing better than a chocolate frosted chocolate cake. This double layer cake has a moist and tender crumb with a rich and creamy frosting (Ganache). The kids will love it!

GOOD OLD CHEESECAKE

Cheesecake is a decadent, delicious dessert. Smooth and creamy, it is the tastiest and most elegant way to end a meal. It's no wonder people have been perfecting the cheesecake recipe since early Roman times.

CARROT CAKE

Carrot Cake never goes out of style and one bite will tell you why. This rich and moist spice cake, full of grated carrot and toasted walnuts, has great flavor, especially when covered with a tangy and sweet cream cheese frosting.

BANANA CAKE BEST SELLER

This Banana Cake has the delicate sweetness of mashed bananas with a texture that is wonderfully soft and moist. While quite tasty on its own, it's covered with a generous sprinkles of white chocolate fudge shavings.