

TIANN'S

1030 - 1530 Weekday
1000 - 1530 Weekend

Everything gluten free
Everything sugar conscious

We hand make everything from scratch with the best ingredients we can get.

We use Wagyu beef from grass-grazing cows in New Zealand, free-range eggs from chooks in New Zealand, natural pork and barn-raised chickens with no hormone and antibiotic injections. Our smoked salmon is from Loch Fyne in Scotland. We hand-squeeze our almond milk and use ceremonial grade organic matcha powder for our green tea lattes. We also hand cut our fries from Russet potatoes, make our ketchup from Italian tomatoes and ferment our Gochujang in the traditional method with chilli powder air-flown from South Korea. Yes, we really put in a lot of time and love in our creations. In our kitchen, we do not use wheat, gluten-containing grains, peanuts, corn, nor hydrogenated vegetable oils. We use a lot of tree nuts, seafood and derivatives, so those with severe allergies please proceed with caution. Always let us know of your allergies/intolerances!

Thank you! :)

Kaya butter toast 7.5

Housemade kaya from organic pandan leaves and gula Melaka, w French butter on our housemade Farmer's loaf

Morning goodness (KFO, DFO) 17.5

Speciality scrambled eggs with house made toast, house made jams, A.O.P French butter. Choice of toast: Farmer's loaf or Paleo toast

EXTRAS

Mashed avocado

w roasted pumpkin seeds +4

Scottish smoked salmon +9.5

Sausage w house ketchup +8

Goat's feta w extra virgin olive oil +6

Fried egg +4.5 ea

Scrambled eggs +6.8

Bacon +4.5

DF: Dairy free | DFO: DF option available upon request

V: Vegan | VO: V option available upon request

KF: Keto friendly | KFO: KF option available upon request

PF: Paleo friendly | PFO: PF option available upon request

EF: Egg free | EFO: EF option available upon request

***mayonnaise contains raw eggs**

Signature TIANN'S waffles 24.5

Our signature and guest's favourite waffles; made of a secret mix of almond, chia seeds, eggs, rice, served w one or two of the following toppings:

- Specialty scrambled eggs, house made sun-dried tomato paste (DFO)
- Scottish smoked salmon, mash avocado, dill yoghurt (DFO)
- Mozzarella, house made pesto, house made sun-dried tomato paste
- Organic maple syrup, French butter (DFO)

Sausages & Eggs (KF, DFO) 28

Speciality scrambled eggs, natural pork Farmer's sausages, house made Italian passata, leafy greens, tomatoes w Paleo toast + 2 // w side of fries +5.5

SMALLER PLATES

House duck fat fries (DF, EFO) 19

Hand cut Russet potatoes, triple cooked in French duck fat, served w housemade Italian tomato ketchup and housemade mayonnaise

Black truffle fries (EFO) 24.5

Our housemade duck fat fries in Italian black truffle and freshly grated Grana Padano, w our housemade mayonnaise

Chicken karaage (DF, EFO) 26

Barn-raised chicken marinated in our secret sauce, fried in French duck fat, served w our housemade olive oil mayonnaise, lemon

Scottish smoked salmon salad (EF) 24.5

Leafy greens, Loch Fyne smoked salmon, cherry tomatoes, mashed avocado, dill yoghurt, roasted pumpkin seeds, extra virgin olive oil, lemon

Italian fresh mozzarella salad (EF) 22.5

Leafy greens, fresh mozzarella, cherry tomatoes, almonds, housemade pesto

Prices subjected to 10% service charge.

TIANN'S

OUR BAKERY

Bread

Super Farmer's Loaf
Organic Fruit Loaf
Paleo Bread

Pastry

English Tea Cake (wild strawberry)
Kaya Tea Cake
Marble Cake
Financiers
76% Chocolate Brownie
Cheesecakes

Whole cake

Chocolate Hazelnut
TIANN'S Chocolate Layer Cake
Pandan Kaya Roll
TIANN'S Strawberry Shortcake

OUR GROCERIES

Housemade Jams

Organic Kaya
Forest Berry Jam
Strawberry Jam
Hazelnut Butter

Housemade Sauces

Bibimbap Sauce
Korean Gochujang
TIANN'S Ketchup

Our Pancake mix

TIANN'S Pancake Mix
TIANN'S Egg-free Pancake Mix

Good enough for TIANN'S

Pamplie French butter
Kikkoman Gluten Free Soy Sauce
FRENZ Free Range Eggs

BIGGER PLATES

KFC (EF) 33

Korean-styled fried chicken glazed in house made Gochujang (Korean chili paste), Korean rice cake and house duck fat fries

Honey soy chicken (EF) 33

Korean-styled fried chicken glazed in house made honey soy glaze, Korean rice cake and house duck fat fries

Beef ddakkalbi bibimbap (DFO, EF) 29

Waygu beef patties w pine nuts, in our special bulgogi marinate w leafy greens, housemade kimchi, housemade Korean Gochujang sauce, sesame, Korean seaweed on Japanese short-grained rice
+ fried egg 4.5

Spicy pork bibimbap (DFO, EF) 28

Natural pork marinated in our Korean chilli gochujang based spicy sauce w leafy greens, housemade kimchi, housemade Korean chilli Gochujang, sesame, Korean seaweed on Japanese short-grained rice
+fried egg 4.5

King's noodles (DFO, EF, VO) 25

Korean-styled glass noodles w king oyster mushroom, carrot, onion, fresh greens, sesame, housemade kimchi
+ fried egg 4.5

DESSERT

Sweet waffles w gelato (DFO) 26

Brown rice sweet waffles, your favourite churned gelato, single origin dark chocolate chips, Aussie almonds, home-grown mint

Strawberry cream waffles (DFO) 26

TIANN'S waffles w house made strawberry compote, French cream, organic cinnamon raw sugar, home-grown mint

Sticky date pudding

w vanilla bean gelato 19

Sticky date pudding served warm w caramelised walnuts, house churned vanilla bean gelato

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