



DEPARTMENT  
OF COFFEE



**THE FIX . . . . . 2195**

Beetroot hummus, guacamole, pomegranate and kale with toasted boule bread\*.

DOC suggests adding : Two eggs any style + Rs. 595

**AVOCADO TOAST . . . . . 2295**

Smashed avocado, chilli flakes, cilantro, feta on multigrain baguette with a side of roast beet salsa and/or diced tomatoes.

**SMOKED SALMON . . . . . 3195**

Norwegian salmon, guacamole, jus of roast cherry tomato, microgreens served on whole wheat pancakes\*.

**ROAST BEET . . . . . 1995**

Beetroot hummus served on multiseed toast\*, pan fried halloumi crumble, beetroot crumbs, pickled beetroot and sunflower seeds.

**BREAKFAST BURGER . . . . . 2195**

Panko crumbed chicken fillet, topped with fried egg and caramelized onion served in a house-made muffin.

**⑥ VEGAN BURGER . . . . . 2195**

DOC's signature vegan patty, caramelized onions, roasted tomatoes in a house-baked vegan muffin.

**THE CURE . . . . . 3195**

2 eggs, grilled sausage (chicken or pork), roasted cherry tomatoes, house-made hash, browned mushrooms, baked beans. Served with herbed butter on toast.

DOC suggests adding: Treacle bacon +Rs.995

**SAUSAGE & EGG MUFFIN . . . 2195**

Sausage patty, butter-basted eggs, aged Cheddar, caramelized onions in a house-made muffin.

**FRENCH TOAST . . . . . 1895**

Cinnamon dusted toast, chocolate sauce, Greek yoghurt and treacle dip.

**BREAKFAST BRÛLÉE\*\* . . . . . 2395**

French toast in thick fluffy brioche torched to perfection.

**WAFFLES™ \*\* . . . . . 1695**

Signature batter, warm and crisp. Pair it with a sauce of your choice.

**THE WORKS . . . . . 1995**

House special granola, Greek yoghurt and seasonal fruits.

\*Bread/Wheat can be substituted with house-made hash for any of the above dishes, apart from the French Toast.

\*\*Pair with maple / kithul / dark chocolate / caramel reduction or herbed butter.



VEGAN



VEGETARIAN



PORK



CHEF'S PICK



## EGGS

 **THE TURKISH . . . . . 2395**

Our take on a breakfast classic, the shakshuka. 2 eggs poached in a tomato concasse, baked Greek yoghurt, garlic, paprika oil and Turkish herbs. Served with toasted garlic herb baguette.

**THE SULTAN . . . . . 2595**

The Turkish with a hedonistic twist. Tomato concasse stewed with either spicy lingus / pulled beef / shredded chicken and cooked along with the poached eggs.

**TWO GOOD EGGS . . . . . 695**

Fresh toast and a duo of eggs, prepared to your liking with your choice of add-ons.

 **BACON HASH . . . . . 2795**

3 big eggs, macédoine potato, bacon\*, melted mozzarella. Served with toasted boule bread. \*Replace bacon with a protein of your choice.

 **DOC'S BENEDICT . . . . . 3195**

2 Poached eggs, smashed avocado, button mushrooms served on panko crusted halloumi with Hollandaise sauce.

## EXTRAS/SIDES

**MARMITE MUSHROOMS . . . . . 995**

(9 oz) Meaty mushrooms sautéed in butter and infused with intense umami from the Marmite.

 **BACON JAM . . . . . 895**

(1 oz) House cured and seasoned bacon bits.

**GUACAMOLE . . . . . 695**

(5 oz) A zesty mix of fresh avocado, onion, tomatoes, cilantro, jalapeno, lime, garlic and salt.

 **TREACLE BACON . . . . . 1495**

(4 oz) Pan fried strips of house-cured bacon infused with treacle.

**BRITISH CHEDDAR . . . . . 795**

(1 oz) Aged British Cheddar.

**PAPRIKA FRIES . . . . . 1195**

(4.5 oz) Paprika dusted fries.

\*Non-paprika option available.

**HASH BROWN . . . . . 495**

House-made hash flavoured with paprika, spring onions and a hint of green chilli.

 **SPICY LINGUS . . . . . 2395**

Two types of the island's best lingus served with house-made curry chimichurri sauce.



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## SANDWICHES

-  **THE DUTCH CONNECTION . . . . . 2395**  
Malabar coast chicken strips, ambul thiyal paté, roasted tomatoes, curried eggs and arugula in rosemary focaccia.
-  **ROAST PORK & APPLE . . . . . 3195**  
Slow roasted pork loin, house-made apple compote, sauerkraut and jalapeno in sourdough ciabatta.  
DOC suggests adding: Bacon +Rs.745
- THE DOC'S BREKKIE . . . . . 2195**  
Fresh pol sambol, butter-basted eggs and melted Cheddar in a deck of roast paan.  
DOC suggests adding: Bacon +Rs.745, Sausages +Rs.695  
and/or Hash browns +Rs.495
- FRENCH AFFAIR . . . . . 2795**  
Roast beef, Dijon mustard, caramelised onion and cherry tomato chutney in multigrain ciabatta.  
DOC suggests adding: Melted Brie +Rs. 695
- THE NORDIC . . . . . 3195**  
Tiger prawns, Norwegian smoked salmon, zesty avocado, cherry tomatoes, house-made mayo, Parmesan and crispy kale on focaccia.
- THE LOUISIANA . . . . . 2395**  
Pan fried chicken strips, house-made mayo, rocket, mature Cheddar in a multigrain baguette.

## HOTDOGS

- FRENCH ONION. . . . . 2095**  
Caramelised onion garlic sauce.  
DOC suggests adding: Melted Brie +Rs. 695
- THE SCOT. . . . . 1995**  
Deep fried panko and Cheddar coated sausage served on a bed of shredded lettuce.
- BEER MUSTARD . . . . . 1995**  
Sweet pickle relish, sauerkraut.
- MEXICAN . . . . . 1995**  
Jalapeno sauce, house-made salsa, oven roasted tomatoes, guacamole.
-  **MAC N CHEDDAR DOG. . . . . 2095**  
Macaroni, melted Cheddar, crispy bacon.

All hotdogs are served in a brioche bun with a chicken sausage or pork sausage (available on request).



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**BURGERS | HOAGIES**

**PRIME BEEF BURGER** ..... **2495**

(4 oz) pure beef patty, British Cheddar, rocket, caramelised onion, roasted tomato, house-made mayo in a brioche burger bun.

**CRISPY CHICKEN** ..... **2395**

Panko crumbed chicken fillet, garlic aioli, sriracha, mixed leaf lettuce in a brioche burger bun.



**THE DOC'S BURGER** ..... **2595**

Spicy fried chicken patty and (4 oz) pure beef patty, British Cheddar, caremelised onion, roasted tomato, garlic aioli, sriracha in a brioche burger bun.

**SHRIMP PO' BOY** ..... **2195**

Batter fried prawns in our signature batter, served in a soft buttered roll and dressed with our in-house spicy sauce.

**CRISPY SCAMPI BURGER** ..... **2495**

Wild-caught prawn, with coleslaw and citrus-spiked mayo.

**SWEET CHILI SQUID BURGER** ..... **2195**

Tempura battered cuttlefish, house-made sweet chilli mayonnaise, served in a soft brioche.

**DOC'S HOAGIE** ..... **2195**

French toast brioche hoagie, panko fried chicken strips smothered in treacle and house-made mayo and/or spice it up with a house-made sriracha mayo. DOC suggests adding: Treacle bacon + Rs. 995.



**HARVESTED** ..... **2095**

Flavourful vegan patty infused with herbs, caramelized onions, roasted tomatoes and Cheddar in a brioche burger bun.

**WRAPS**



**BAVARIAN SALAD** ..... **2695**

Potato salad, bacon\*, German mustard, capers, house-made mayo. \*Replace bacon with a protein of your choice.



**THE BIG GREEK** ..... **2595**

Pan fried halloumi, avocado, sun dried tomatoes, Kalamata olives, bell peppers, greens, olive oil.



**MIDSUMMER** ..... **2395**

Zesty avocado, microgreens, hummus, crispy green apple, super-seeds, fried kale.



**RAINBOW** ..... **2395**

Marinated bell peppers, chunky hummus, pickled beetroot, zucchini, onion, carrots, roasted tomatoes, herbed tzatziki.

All our wraps are wrapped in a house-made tortilla.

Add your choice of protein to any of the above dishes from our Add-ons below

<b>ADD-ONS</b>	
Grilled chicken / beef	695
Grilled pork	1495
Grilled prawns (3 oz)	695
2 x Fried eggs	595
2 x Lingus	995
2 x Vegetarian sausage	695



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## TO SHARE

- CHICKEN TENDERS** ..... 2395  
Panko crumbed spiced boneless chicken strips, served with garlic aioli and fries.
-  **LINGUS DUO** ..... 2695  
Two types of the island's best lingus served with a house-made curry chimichurri and fries.
-  **MODHA GOUJONS** ..... 2495  
Strips of panko coated fried white fish, house-made Greek yoghurt tartar sauce and fries.
- HUMMUS WITH CRISPY PITA** ..... 1695  
Fresh hummus, virgin olive oil dip with crispy house-baked pita.
- PORTUGUESE CHURROS** ..... 1195  
Slightly sweet fried dough, rolled in cinnamon dust. Light, crisp and airy.

## FLATBREADS

- THE CATCH** ..... 2495  
Seared prawns, grilled cuttlefish, salsa verde, cherry tomatoes, fromage à la crème.
-  **TRIPLE PORK** ..... 3195  
Two kinds of lingus, treacle bacon, peppers.
- DUTCH COMPANY** ..... 2195  
Tuna ambul thiyal, nai miris reduction, fresh mozzarella.
- PICCANTE** ..... 2495  
Chicken strips, cherry tomato, chilli pickled onion.
-  **AUTUMN** ..... 2395  
Three kinds of bellpepper, Kalamata olives, cured pineapple.

## SIDES

- MARMITE MUSHROOMS** ..... 995  
(9 oz) Meaty mushrooms sautéed in butter and infused with intense umami from the Marmite.
- GUACAMOLE** ..... 695  
(5 oz) A zesty mix of fresh avocado, onion, tomatoes, cilantro, jalapeno, lime, garlic and salt.
- PAPRIKA FRIES** ..... 1395  
(7 oz) Paprika dusted fries.  
\*non-paprika option available.
-  **SPICY LINGUS** ..... 2395  
Two types of the island's best lingus served with house-made curry chimichurri sauce.



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## TO START

**PÂTÉ** ..... 2595  
Foie gras & chicken liver pâté served on sliced poached pear and Madeira jelly with gourmet crackers.

 **CREAM OF WILD MUSHROOMS** ..... 1595  
Two kinds of fresh mushrooms, shallots, garlic, French herbs and sherry, simmered to a creamy soup.

**MISO UDON** ..... 2995  
Thick udon noodles in hot seasoned miso broth with scallions, dried seaweed and tiger prawn tempura.

**THE P.A.T** ..... 1695  
A tian consisting of poached tiger prawns, zesty avocado and a combination of fresh and roasted tomatoes in balsamic reduction, topped with a quail egg.

 **PROVENCIAL MIX** ..... 2195  
Herb roasted potatoes, black olives, zesty avocado, lemon, caramelized button mushrooms, roasted tomato jus, long beans and microgreens with virgin olive oil.

 **FRIED BRIE** ..... 3495  
Roasted tomatoes and microgreens with our strawberry & citrus reduction.

 **QUEENSLAND** ..... 1395  
Avocado, mango, orange, roasted tomatoes and seasonal greens.  
DOC suggests adding: Diced chicken breast +Rs. 695, Bacon +Rs. 745.

**OLE ENGLAND CHOWDER** ..... 1695  
A creamy chowder with chunks of barramundi, clams, cuttlefish and prawns with house-baked Yorkshire pudding.

## SEAFOOD

**SEAFOOD VERDE** ..... 2595  
Wild-caught tiger prawns, calamari, salsa verde, roasted cherry tomatoes and Parmesan on a bed of linguine.

 **THE TENDER PUTTANESCA** ..... 3195  
Pan seared barramundi fillet, roasted baby potatoes, simmered in a puttanesca reduction with a poached egg.

**YELLOW FIN** ..... 3495  
Seared tuna steak, butternut squash pureé, blanched bok-choy with house-made tamarind sauce.

**SALMON** ..... 5995  
Fillet of salmon, marinated overnight in pink Himalayan salt and organic lemon, pan seared and served with seafood sauce, roasted pesto and microgreens.

**BABY MODHA** ..... 2995  
Sautéed barramundi fillet, butter-basted chives and smashed herb potatoes.

**CHILLI BUTTER PRAWNS** ..... 2995  
Fiery prawns, fettuccine, house-made chilli butter, aged Parmesan and extra virgin olive oil.



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**THE RAMEN . . . . . 3995**

Red thick broth with chewy ramen noodles, house-made Kimchi, boiled egg and seaweed. A choice of either beef or chicken.

**THE INDIES . . . . . 2795**

Flamed chicken thigh, marinated overnight in Caribbean spices, wild mushroom ragout and crispy potato fritters.

**🍴 CHICKEN SALTIMBOCCA . . . . . 2795**

Chef's deconstructed chicken cutlets, infused with sage and tomato purée on a base of creamed spinach, topped with back bacon.

**ROAST CHICKEN . . . . . 3995**

Half a roasted chicken, crispy duck fat potatoes, Yorkshire pudding, roasted vegetables and pan-reduced gravy.

**ROULADE DE POULET . . . . . 3495**

Seasonal stuffing wrapped in slow cooked chicken, glazed vegetables in a beet and smoked apple purée with a balsamic reduction.

**🍴 DUCK CONFIT . . . . . 5995**

Duckling leg, slow cooked in duck fat to a crisp, served with roasted potatoes and Yorkshire pudding.

**MARE E MONTI . . . . . 3195**

Slow braised beef stew with fresh herbs and wild clams. Served with a rustic toast.

**🍴 THE GREEN RAGOUT . . . . . 2995**

House cured spicy minced pork, Parmesan, roasted cherry tomatoes mixed in spicy kale cream. Served on a bed of linguine.

**🍴 RIBS . . . . . 4995**

Tender pork ribs, marinated for 48 hours, roasted with potatoes and house-made barbeque sauce.

**🍴 DUTCH BEEF STEW . . . . . 3795**

Our take on the Dutch Hachee. Slow cooked beef strips, button mushrooms and onion in a tomato reduction, topped with tangy red cabbage and bacon ends.

**🍴 PORK ALENTEJANA . . . . . 4195**

Portuguese style tender pork shoulder & fresh clams cooked in wine. Served with house-made pol roti.

**LAMB STEW . . . . . 4195**

Lamb shoulder chop, slow-cooked in a tomato reduction with French herbs, garlic, carrots and baby potatoes.

**🍴 DOC'S ROAST . . . . . 5625**

Sliced prime beef roast, Sicilian roast chicken, roasted pork fillet\*, Yorkshire pudding, roasted vegetables, gravy. Served with cherry tomato chutney and/or house-made apple compote and/or chimichurri dip.



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- ROASTED PUMPKIN** ..... 2195  
 Oven roasted pumpkin, walnuts, dried figs, rocket, baked cherry tomatoes, mustard, microgreens and cauliflower purée with white truffle oil.
- Q & K** ..... 2195  
 Baked quinoa, pomegranate, zesty avocado, toasted walnuts and crispy kale.
- PROVENCIAL MIX** ..... 2195  
 Herb roasted potatoes, black olives, zesty avocado, lemon, caramelized button mushrooms, roast tomato jus, long beans and microgreens with virgin olive oil.
- QUEENSLAND** ..... 1395  
 Avocado, mango, orange, roasted tomatoes and seasonal greens.
- CAJUN VEGAN STEW** ..... 1795  
 Our take on the Louisiana gumbo, with a vegan twist.
- FALAFEL AND ZUCCHINI** ..... 2395  
 Zucchini fritters, green pea and chickpea falafel served with tomato salsa, Greek yoghurt tzatziki and cilantro.
- FRIED KALE CREAM** ..... 2395  
 Linguine tossed with oven roasted tomatoes, Parmesan and our house special kale cream.
- FLORETS AU GRATIN** ..... 2595  
 Roasted cauliflower and broccoli florets, house-made cream sauce and almonds baked to a crispy crumb.
- MOROCCAN TAGINE** ..... 2195  
 Moroccan aubergine and chickpea tagine. Slow-cooked and served with soft couscous.

Add your choice of protein to any of the above dishes from our Add-Ons below:

**ADD-ONS**

- Grilled chicken / beef ..... 695
-  Grilled pork ..... 1495
- Grilled prawns(3 oz) ..... 695
- 2 x Eggs any style ..... 595
-  2 x Lingus ..... 995
- 2 x Vegetarian sausage ..... 695

**SIDES**

- Marmite mushrooms (9 oz) ..... 995
-  Bacon jam (1 oz) ..... 895
- Guacamole (5 oz) ..... 695
-  Treacle bacon (4 oz)..... 1495
- British Cheddar (1 oz) ..... 795
- Paprika fries (4.5 oz) ..... 1195
- Hash brown ..... 495
-  Spicy lingus ..... 2395

\*\*Pork can be replaced with another meat of choice, please ask our staff.

All other red meats and poultry items are halal certified.

Our kitchen adheres to stringent storage, processing and preparation standards to avoid any cross contamination.

We take pride in our sourcing with a special emphasis on local produce.

Where possible, specialty spices, vegetables and meats are from producers who are committed to natural farming methods.

## BREW BAR

### SPECIALITY BREWS

AeroPress / 995  
Vietnamese Phin / 1195  
French Press / 995

### SINGLE ORIGIN POUR OVERS

V60 / 1095  
Kalita Wave / 1095  
Kalita Dripper / 1095  
Chemex / 1095  
Syphon / 1195  
Belgian Syphon / 1695  
Clever Dripper / 1095

Any of the above could be served hot or over ice

## NOT COFFEE

### BLACK TEA

French Earl Grey / 895  
Blackberry Forest / 895  
English Breakfast / 895

### GREEN TEA

Jade Green / 895  
Jasmine / 895  
Kiwi Berry / 895  
Peach & Apricot / 895

### MATCHA

Ceremonial Matcha (Latte) / 1495  
Iced Strawberry Matcha / 1895  
Coconut Cloud Matcha / 1695

### OTHER

Rose Oolong / 895  
Ruby Red / 895  
Camomile & Mint / 895  
Peppermint / 895  
Kadé Tea / 895  
Hot Chocolate / 1095

Any of the above could be served hot or over ice

### HOMEMADE MOJITO \*

Passion / Mango / Strawberry / 995

\* Mojitos are non-alcoholic

### SHAKES

Vanilla / Strawberry / Chocolate / 995

## ESPRESSO BAR

### HOT

Espresso · 645 / ·· 745  
Long Black / 695  
Macchiato / 695  
Piccolo / 795  
Cortado / 895  
Café Latte / 845  
Flat White / 945  
Cappuccino / 995  
Mocha / 1195  
Café Bombon / 795

### FAVOURITES

Raf / 1495  
Honey Oatmilk Latte / 1445  
Caramel Macchiato Latte / 1445

✧ The Alexander / 1495  
✧ Café Martini / 1495  
✧ Marge / 1495  
✧ Whipped Cinnamon / 1495  
✧ Nostalgia / 1395  
✧ Bumblebee / 1595  
✧ Cola Espresso / 1495  
✧ Café Tonic / 1495

### ICED BLACK

Iced Long Black / 795  
Cold Brew / 945  
Cold Drip / 995  
Nitro Coffee / 1295

### ICED WHITE

Deconstructed Iced Latte / 895  
Iced Cappuccino / 995  
Iced Flat White / 945

### DOLCE

Kithul Iced Coffee / 995  
Iced Mocha / 1295  
Coffee Shake / 1195  
The Palms / 845  
Maid's Ice / 995  
Affogato / 995  
Hanoi / 945

### PLANT BASED MILK OPTIONS

Almond / Oat / Soy  
+ / 495

### KETO COFFEE

Bulletproof Coffee With Butter / 895  
With MCT Oil / 995

We strive to connect our customers with single origins\*\* around the globe. Please ask the Barista for this week's options.

\*\* Prices vary as to the seasonality, the producer and the harvested micro lots.

✧ Served Iced.

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