BRUNCH

7 AM - 2 PM

CLASSICS

Smoked Salmon **3,595**
Norwegian salmon, guacamole, jus of roast cherry tomato, microgreens served on whole wheat pancakes

The Cure **3,595**
2 eggs, grilled chicken sausage, roasted cherry tomatoes, house - made hash, browned mushrooms, baked beans. Served with herbed butter on toast. **DOC suggests adding: Treacle bacon +Rs. 695**

Avocado Toast **2,495**
Smashed avocado, chilli flakes, cilantro, feta on multigrain baguette with a side of roast beet salsa and / or diced tomatoes

Two Good Eggs **695**
Fresh toast and duo of eggs, prepared to your liking with your choice of add - ons. **DOC suggest adding: Marmite mushrooms +995**

Sausage & Egg Muffin **2,195**
Sausage patty, butter - basted eggs, aged Cheddar, caramelized onions in a house - made muffin

The Turkish **2,395**
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

OUR CREATIONS

DOC Eggs Benedict **3,195**
2 poached eggs, smashed avocado, button mushrooms served on panko crusted halloumi with Hollandaise sauce

Spicy Lingus **2,395**
Two types of the island's best lingus served with house - made curry chimichurri sauce

Roast Beet **1,995**
Beetroot hummus served on multiseed toast, pan fried halloumi crumble, beetroot crumbs, pickled beetroot and sunflower seeds

Bacon Hash **3,195**
3 big eggs, macedoine potato, melted mozzarella. Served with toasted boule bread. **DOC suggest adding a bacon +Rs.695**

The Fix **2,195**
Beetroot hummus, guacamole, pomegranate and kale with toasted boule bread. **DOC suggests adding: Two eggs any style +Rs. 595**

The British Proper **1,695**
Creamy scrambled eggs, marmite mushrooms, and fresh chives on toasted sourdough.

RECOVERY PLATES

Breakfast Brulee **2,395**
French toast in thick fluffy brioche torched to perfection

Waffles **1,795**
Signature batter, warm and crisp. Pair it with a sauce of your choice* *pair with maple / Kithul / dark chocolate / caramel or herbed butter

The Works **2,195**
House special granola, Greek yoghurt and seasonal fruits

French Toast **1,995**
Cinnamon dusted toast, chocolate sauce, yoghurt or treacle dip

ONLY HERE

Vegan Burger **2,195**
DOC's signature vegan patty, caramelized onions, roasted tomatoes in a house - baked vegan muffin

Breakfast Burger **2,195**
Panko crumbed chicken fillet, topped with fired egg and caramelized onion served in a house - made muffin

EXTRAS

Bacon jam **895**
Guacamole (5 oz) **695**
Treacle bacon **995**
British Cheddar **795**
Hash brown **495**
Marmite mushrooms **995**

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 / 1195

Any of the above could be served hot or over ice

HOMEMADE MOJITO *

Passion / Mango / Strawberry / 1095

* Mojitos are non-alcoholic

SHAKES

Vanilla / Strawberry / Chocolate / 995

ESPRESSO BAR

HOT

Espresso · 645 / ·· 745
Long Black / 695
Macchiato / 695
Piccolo / 795
Cortado / 995
Café Latte / 995
Flat White / 995
Cappuccino / 1095
Mocha / 1295
Café Bombon / 895

FAVOURITES

Raf / 1495
Honey Oatmilk Latte / 1995
Caramel Macchiato Latte / 1495

❄ The Alexander / 1595
❄ Café Martini / 1595
❄ Marge / 1595
❄ Whipped Cinnamon / 1595
❄ Nostalgia / 1595
❄ Bumblebee / 1995
❄ Cola Espresso / 1595
❄ Café Tonic / 1595

ICED BLACK

Iced Long Black / 895
Cold Brew / 945
Cold Drip / 995
Nitro Coffee / 1295

ICED WHITE

Deconstructed Iced Latte / 1295
Iced Cappuccino / 1295
Iced Flat White / 1295

DOLCE

Kithul Iced Coffee / 1295
Iced Mocha / 1395
Coffee Shake / 1195
The Palms / 995
Maid's Ice / 1195
Affogato / 995
Hanoi / 995

PLANT BASED MILK OPTIONS

Almond / Oat / Soy
+ / 595

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.

Prices exclusive of 10% service charge

DAY LONG INDULGENCE

7 AM - 10 PM

SANDWICHES

The Dutch Connection **2,395**
Malabar coast chicken strips, ambul thiyal pate, roasted tomatoes, curried eggs and arugula in rosemary focaccia

Roast Pork & Apple **3,195**
Slow roasted pork loin, house - made apple compote, sauerkraut and jalapeno in sourdough ciabatta. **DOC suggests adding: Bacon +Rs. 745**

The Louisiana **2,695**
Pan fried chicken strips, house - made mayo, rocket, mature Cheddar in a multigrain baguette

The DOC's Brekkie **2,195**
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 **2,995**
Roast beef, Dijon mustard, caramelised onion and cherry tomato chutney in multigrain ciabatta. **DOC suggests adding: Melted Brie +Rs. 695**

The Nordic **3,195**
Tiger prawns, Norwegian smoked salmon, zesty avocado, cherry tomatoes, house - made mayo, Parmesan and crispy kale on focaccia

BURGERS & WRAPS

Harvested **2,095**
Flavourful vegan patty infused with herbs, caramelised onions, roasted tomatoes and Cheddar in a brioche burger bun

Prime Beef Burger **2,795**
(4 oz) pure beef patty, British Cheddar, rocket, caramelised onion, roasted tomato, house - made mayo in a brioche burger bun

The DOC's Burger **2,695**
Spicy fried chicken patty and (4 oz) pure beef patty, British Cheddar, caramelised onion, roasted tomato, garlic aioli, sriracha in a brioche burger bun

Crispy Chicken **2,395**
Panko crumbed chicken fillet, garlic aioli, sriracha, mixed leaf lettuce in a brioche burger bun

Bavarian Salad **2,695**
Potato salad, bacon*, German mustard, capers, house - made mayo. *Replace bacon with a protein of your choice

The Big Greek **2,895**
Pan fried halloumi, avocado, sun dried tomatoes, Kalamata olives, bell peppers, greens, olive oil

Midsummer **2,695**
Zesty avocado, microgreens, hummus, crispy green apple, super - seeds, fried kale

Rainbow **2,395**
Marinated bell peppers, chunky hummus, pickled beetroot, zucchini, onion, carrots, roasted tomatoes, herbed tzatziki

HOTDOGS & HOAGIES

French Onion **2,095**
Caramelised onion garlic sauce. **DOC suggests adding: Melted Brie +Rs. 695**

The Scot **1,995**
Deep fried panko and Cheddar coated sausage served on a bed of shredded lettuce

Beer Mustard **1,995**
Sweet pickle relish, sauerkraut

Mexican **2,195**
Jalapeno sauce, house - made salsa, oven roasted tomatoes, guacamole

Shrimp PO′ Boy **2,995**
Batter fried prawns in our signature batter, served in a soft buttered roll and dressed with our in - house spicy sauce

DOC's Hoagie **2,195**
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**

Mac N Cheddar Dog **2,395**
Macaroni, melted Cheddar, crispy bacon

TO SHARE

Hummus with Crispy Tortilla **1,695**
Fresh hummus, virgin olive oil dip and crispy house - made tortilla

Chicken Tenders **2,395**
Panko crumbed spiced boneless chicken strips, served with gralic aioli and fries

Modha Goujons **2,495**
Strips of panko coated fried white fish, house - made Greek yoghurt tartar sauce and fries

Lingus Duo **2,695**
Two types of the island's best lingus served with a house - made curry chimichurri and fries

FLATBREADS

Dutch Company **2,195**
Tuna ambul thiyal, nai miris reduction, fresh mozzarella

The Catch **2,795**
Seared prawns, grilled cuttlefish, salsa verde, cherry tomatoes, fromage a` la cre`me

Triple Pork **3,195**
Two kinds of lingus, treacle bacon, peppers

Piccante **2,495**
Chicken strips, cherry tomato, chilli pickled onion

Autumn **2,395**
Three kinds of bellpaper, Kalamata olives, cured pineapple

SIDES

Marmite mushrooms **995**
(9 oz) Meaty mushrooms sauteed 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 **1,395**
(7 oz) Paprika dusted fries. *Non- paprika option available

Spicy lingus **2,395**
Two types of the island's best lingus served with house - made curry chimichurri sauce

ADD-ONS

Grilled chicken / beef **695**
Grilled pork **1,495**
Grilled prawns (3 oz) **695**
Fried eggs (2 No's) **595**
Lingus (2 No's) **995**
Vegetarian sausage (2 No's) **695**

*Prices are subject to 10% service charge and prevailing government taxes

STARTERS

Miso Udon 2,995
Thick udon noodles in hot seasoned miso broth with scallions, dried seaweed and tiger prawn tempura

Ole England Chowder 1,795
A creamy chowder with chunks of barramundi, clams, cuttlefish and prawns with house - baked Yorkshire pudding

Cream of Wild Mushrooms OUR GO-TO'S 1,795
Two kinds of fresh mushrooms, shallots, garlic, French herbs and sherry, simmered to a creamy soup

Pate CHEF'S PICK 2,995
Foie gras & chicken liver pate served on sliced poached pear with Madeira jelly

Q & K 2,195
Baked quinoa, pomegranate, zesty avocado, toasted walnuts and crispy kale

Roasted Pumpkin 2,195
Oven roasted pumpkin, walnuts, dried figs, rocket, baked cherry tomatoes, mustard, microgreens and cauliflower puree with white truffle oil

Provencial Mix 2,195
Herb roasted potatoes, black olives, zesty avocado, lemon, caramelized button mushrooms, roasted tomato jus, long beans and microgreens with virgin olive oil

Queensland CHEF'S PICK 1,395
Avocado, mango, orange, roasted tomatoes and seasonal greens.
DOC suggests adding: Diced chicken breast +Rs. 695, Bacon +Rs. 745

SEAFOOD

Baby Modha 3,395
Sauteed barramundi fillet, butter- basted chives and smashed herb potatoes

Salmon 5,995
Fillet of salmon, marinated overninght in pink Himalayan salt and organic lemon, pan seared and served with seafood sauce, roasted pesto and micro-greens

FROM NOON ONWARDS

12 PM - 10 PM

Yellow Fin 3,995
Seared tuna steak, butternut squash puree, blanched bok- choy with house - made tamarind sauce

Seafood Verde 2,895
Wild- caught tiger prawns, calamari, salsa verde, roasted cherry tomatoes and Permesan on a bed of linguine

Chilli Butter Prawns OUR GO-TO'S 2,995
Fiery prawns, fettuccine, house - made chilli butter, aged Parmesan and extra virgin olive oil

MEAT | POULTRY

Lamb Stew 4,195
Lamb shoulder chop, slow- cooked in a tomato reduction with French herbs, garlic, carrots and baby potatoes

The Green Ragout 2,995
House cured spicy minced pork, Parmesan, roasted cherry tomatoes mixed in spicy kale cream. Served on a bed of linguine

Roulade De Poulet CHEF'S PICK 3,495
Seasonal stuffing wrapped in slow cooked chicken, glazed vegetabled in a beet and smoked apple puree with a balsamic reduction

Roast Chicken 3,995
Half a roasted chicken, crispy duck fat potatoes, Yorkshire pudding, roasted vegetables and pan - reduced gravy

DOC's Roast 5,625
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

Available on weekends only

Dutch Beef Stew 4,295
Our take on the Dutch Hachee. Slow cooked beef strips, button mushrooms and onion in a tomato reduction, topped with tangy red cabbage

The Ramen OUR GO-TO'S 3,995
Red thick broth with chewy ramen noodles, house - made Kimchi, boiled egg and seaweed. A choice of either beef or chicken

Duck Confit 5,995
Duckling leg, slow cooked in duck fat to a crisp, served with roasted potatoes and York- shire pudding

The Indies 2,795
Flamed chicken thigh, marinated overnight in Caribbean spices, wild mush-room ragout and crispy potato fritters

Chicken Saltimbocca CHEF'S PICK 2,795
Chef's deconstructed chicken cutlets, infused with sage and tomato puree on a base of cream spinach, topped with back bacon

Pork Alentejana 4,195
Portuguess style tender pork shoulder & fresh clams cooked in wine. Served with house - made pol roti

VEGETARIAN

Cajun Vegan Stew 1,795
Our take on the Louisiana gumbo, with a vegan twist

Moroccan Tagine CHEF'S PICK 2,395
Moroccan aubergine and chickpea tagine. Slow - cooked and served with soft couscous

Fried Kale Cream 2,395
Linguine tossed with oven roasted tomatoes, Parmesan and our house special kale cream

Florets Au Gratin 2,595
Roasted cauliflower and broccoli florets, house - made cream sauce and almonds baked to a crispy crumb

Falafel and Zucchini OUR GO-TO'S 2,395
Zucchini fritters, green pea and chickpea falafel served with tomato salsa, Greek yoghurt tzatziki and cilantro

**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 aderes to stringent storage, processing and preparation standards to avoid any cross contamination

ADD-ONS

Vegetarian sausage (2 No's)	695	Grilled prawns (3 oz)	695	Marmite mushrooms (9 oz)	995	Treacle bacon (4 oz)	1,495
Guacamole (5 oz)	695	Grilled chicken	695	British Cheddar (1 oz)	795	Bacon jam (1 oz)	895
Hash brown	495	Grilled Beef	695	Fried eggs (2 No's)	595	Spicy lingus	2,395
Paprika fries (4.5 oz)	1,195					Grilled pork	1,495

*Prices are subject to 10% service charge and prevailing government taxes