

BLACK COFFEE	SINGLE	DOUBLE
ESPRESSO HOUSE BLEND	19	21
ESPRESSO SINGLE ORIGIN	23	25
AMERICANO HOUSE BLEND	21	23
AMERICANO SINGLE ORIGIN	25	27
DECAF AMERICANO	26	28
NITRO COFFEE	32	

MILK BASE	SINGLE	DOUBLE
PICCOLO	21	23
LATTE	24	25
FLAT WHITE	24	25
CAPPUCCINO	24	25
SPANISH LATTE	29	30
DECAF	26	28
CHOCOLATE	26	28
MOCHA	26	28
CORTADO	25	
ALMOND, COCONUT OR OAT MILK	EXTRA 5	
VANILLA, CARAMEL OR HAZELNUT SYRUP	EXTRA 3	
AVAILABLE ICE AND HOT		

FILTER COFFEE (POUR OVER, CHEMEX OR AEROPRESS)	
V60	FROM 30
CHEMEX	FROM 35
AEROPRESS	FROM 30
PREMIUM SELECTION	FROM 50
AVAILABLE ICE AND HOT	

TEAS	
CHAI LATTE	30
MATCHA	37
ALMOND, COCNUT OR OAT MILK	EXTRA 5
AVAILABLE ICE AND HOT	

ICE TEAS	
PUMPING POMEGRANATE ICE TEA	35
MANGO CUCUMBER ICE TEA	35
PACK A PEACH ICE TEA	35
NITRO TEA	37

WATER	SMALL	LARGE
VOSS STILL	11	21
VOSS SPARKLING	13	26



Reformatory Lab

CROISSANTS & VIENNOISERIE

PLAIN CROISSANT (E) (D) (G) Signature croissant dough made with French butter.	19
REFORMATORY SIGNATURE PAIN AU CHOCOLAT (E) (D) (G) Croissant dough with 2 sticks of Valrhona 55% chocolate (France).	24
THE CARDY G (CARDAMOM & GINGER CROISSANT) (D) (G) Rolled with a cardamom–ginger paste and dusted with spiced sugar.	24
CINNAMON MONKEY BREAD (E) (D) (G) croissant cubes baked into sticky, pull-apart cinnamon monkey bread.	20
HAZELNUT PRALINE CREAM BICOLOR (E) (D) (G) (N) Chocolate-topped croissant, one stick of chocolate inside, filled with hazelnut praline pastry cream.	30
CORNETTO CON CREMA (E) (D) (G) Italian-style croissant (brioche with orange zest, lemon zest, and vanilla). Half-moon shaped, filled with vanilla-orange pastry cream.	28
YUZU CROISSANT (E) (D) (G) Round croissant filled with Yuzu curd, topped with cream cheese and candied citrus.	32
ALMOND & ROSE (TWICE-BAKED) (E) (D) (G) (N) Plain croissant soaked in spiced syrup, filled with almond frangipane and topped with almond slices.	26

PLAIN CROISSANT



PAIN AU CHOCOLAT



CARDAMOM & GINGER CROISSANT



CINNAMON MONKEY BREAD



HAZELNUT PRALINE



CORNETTO CON CREMA



YUZU CROISSANT



ALMOND & ROSE



SAVORY

TURKEY & AGED GRUYERE (D) (E) (G) (SD) (M) (SS) Croissant rolled with Dijon mustard, smoked turkey, and 18-month aged Gruyère.	36	35
ZA'ATAR KNOT WITH CHEVRE & TAHINI SAUCE (D) (E) (G) (SS) Croissant-dough knot with sesame and za'atar, finished with goat cheese and chives; served with tahini dipping sauce.	36	35

TURKEY & AGED GRUYERE



ZA'ATAR KNOT



TARTS

BLUEBERRY TART (E) (D) (G) (N) Almond frangipane, blueberry jam, cream cheese, fresh blueberries, lime.	37
RASPBERRY TART (E) (D) (G) (N) Almond frangipane, raspberry jam, cream cheese, fresh raspberries.	37

BLUEBERRY



RASPBERRY



Reformatory Lab

BITES

CHOCOLATE CHIP COOKIE (E) (D) (G)	16
PEANUT TAHINI & WHITE CHOCOLATE COOKIE (E) (D) (G) (P)	16
PECAN BROWNIE (E) (D) (G) (N)	24
RICOTTA BASQUE CHEESECAKE (E) (D)	37
BANANA BREAD WITH CHOCOLATE CHIPS (G) (E)	22

CHOCOLATE CHIP



PEANUT & WHITE CHOCOLATE COOKIE



PECAN BROWNIE



BASQUE CHEESECAKE



BANANA BREAD



SAVORY PIES

BEEF & MUSHROOM (E) (D) (G) (SS) (SD) (CE) Braised Australian Wagyu brisket & roasted mushrooms.	64
CHICKEN & LEEK (E) (D) (G) (SS) (CE) Roasted chicken thighs & creamy leeks.	48

BEEF PIE



CHICKEN PIE



FOCACCIA SANDWICHES

THE MAIN MAN (BACON & EGGS) (G) (D) (E) Veal bacon, 2-egg omelette, Gruyère, spicy ketchup, tomato and baby spinach.	53
THE VIGILANTE (ROASTED CHICKEN & ARUGULA) (E) (G) (CE) (SD) Roasted chicken, hard boiled egg, mustard mayo, celery & arugula.	63

MAIN MAN



THE VIGILANTE



Reformatory lab

SIGNATURE

REFORMATORY LOBSTER ROLL (E) (D) (G) (CR) (F) (CE) Laminated brioche bun filled with medium-rare lobster tossed in brown butter, crème fraîche, Tabasco, and celery. Garnished with chives and herbs.	90
REFORMATORY WAGYU TARTARE, KOMBU AND RADISH (D) (G) (M) (SD) (SB) Crispy croissant shell with whipped ricotta, confit radish, Wagyu tartare (wholegrain mustard), kombu purée, pickled onion, radish, herbs.	80
TARTUFLETTE (D) (G) (SD) Inspired by French tartiflette. Potatoes, alpine cheese, truffle, onion, and veal bacon in a croissant shell. Topped with cheese, black pepper, fresh truffle.	80
VANILLA CUSTARD TART (E) (D) (G) Warm croissant vanilla custard made with premium Indonesian Tahitensis vanilla. Perfect for sharing.	45

LOBSTER ROLL



WAGYU TARTARE



TARTUFLETTE

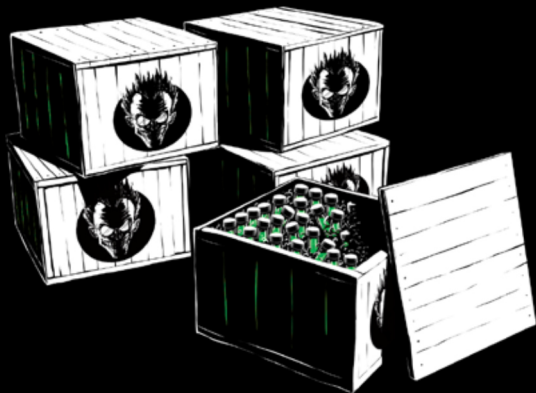
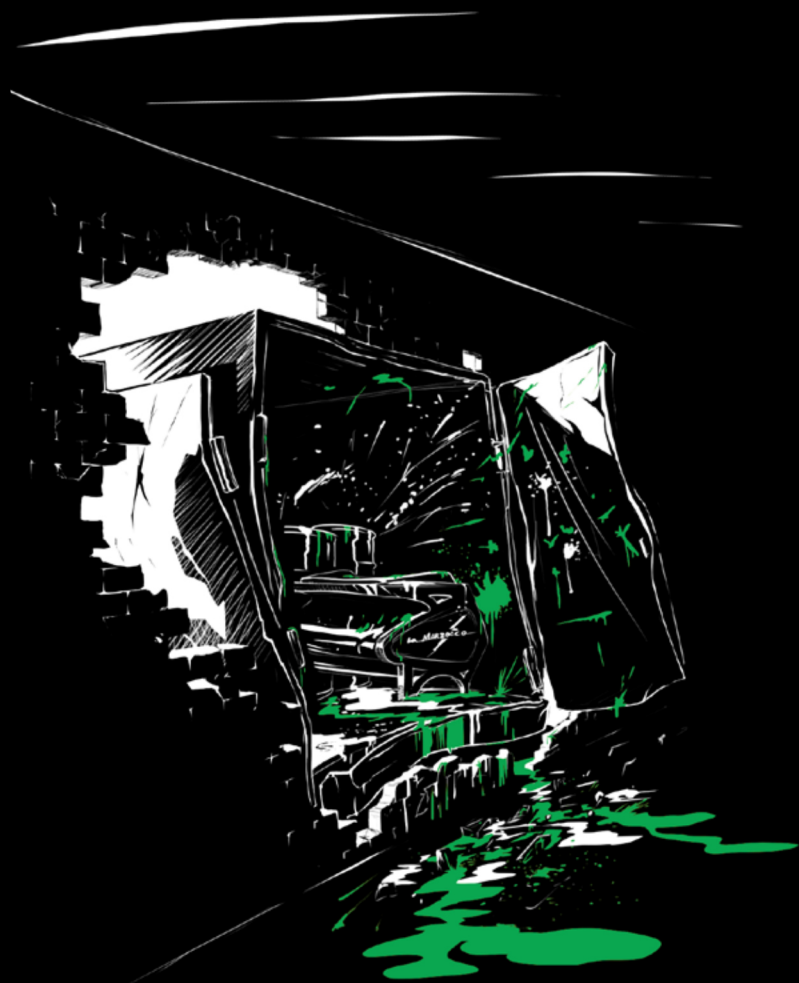


VANILLA CUSTARD



ALLERGENS

Crustaceans (CR), Peanuts (P), Soybeans (SB), Tree nuts (TN), Sesame seeds (SS), Fish (F), Egg (E), Milk/dairy (D), Gluten (G), Sulfites (SD), Mustard (M), Celery (CE), Lupin (L), Mollusks (ML)



GLOSSARY

CROISSANT DOUGH

A laminated dough made by folding layers of butter into yeast-leavened dough, creating a flaky, airy texture when baked.

CORNETTO DOUGH

Italian cousin of the croissant. Slightly sweeter, softer, made with brioche-style dough flavored with citrus zest and vanilla. Also laminated with butter.

LAMINATED DOUGH

A technique used for croissants, puff pastry, and some brioche, where dough and butter are folded repeatedly to create many thin layers.

PAIN AU CHOCOLAT

A rectangular croissant dough pastry with two sticks of dark chocolate inside.

FRANGIPANE

A soft nut base cream (made from butter, sugar, eggs, and ground nuts) used in tarts and pastries. Almond is the most common.

VALRHONA CHOCOLATE

A premium French chocolate brand known for high-quality cacao and balanced flavor profiles.

PUFF PASTRY

A fully laminated dough (no yeast) that becomes very light, flaky, and crispy. Used by us for savory pies.

TAHITENSIS VANILLA / INDONESIAN PREMIUM VANILLA

A type of vanilla variety known for creamy, floral, slightly spicy notes. It is less woody than Madagascar vanilla.

YUZU

A Japanese citrus fruit with a bright, tart, aromatic flavor. Somewhere between lemon, mandarin, and grapefruit.

PRALINE

A nut-based paste (often hazelnut) made by blending caramelized sugar and roasted nuts until smooth.

SHIO KOMBU

Japanese salted kelp (seaweed), rich in umami, used to season meats and vegetables.

TARTIFLETTE

A traditional French Alpine dish made with potatoes, cheese, onions, and bacon.

PASTRY CREAM (CRÈME PÂTISSIÈRE)

A thick, rich custard made from milk, sugar, egg yolks, and starch. Used as a filling for tarts, cakes, and pastries.

CURD

A smooth, tangy, creamy spread made by cooking citrus juice with sugar, butter, and eggs until thick. Often used as a filling for pastries and tarts.

