

WHITE
WOOD
GREEN
CAFE

Open Everyday 8.30 am - 5.30 pm

Welcome to our small cozy kitchen!

STARTERS



Roasted Pumpkin Soup with Sourdough Toast — 200

Velvety roasted pumpkin soup, fresh cream,  served with warm sourdough.



Liver Pate with Baguette — 240

Chicken liver pate, homemade jam, warm baguette.

SALADS



Baby Spinach Salad with Miso Pumpkin & Quinoa — 220

Miso pumpkin, spinach, crispy quinoa, green apple



Chicken Ceasar Salad — 260

Crisp cos lettuce, chicken, parmesan, toasted crumbs and house Caesar dressing.



Cosy Tuna Bites — 220

Baby cos (5 pieces) with tuna mayo, sesame soy dressing, and cranberry

TOASTS & MORE



Eggs & Toast — 190 (+ toppings)

Choice of swirl eggs or an omelette, served with sourdough toast and a mixed salad with balsamic dressing. 🌱



Smoked Salmon Cream Cheese on Toast — 250

Sourdough toast with cream cheese and smoked salmon with capers. 🌱



Ham & Cheese Sourdough — 240

Smoked Ham, emmental, homemade jam, rocket.



Avocado Toast — 260

Smashed avocado, sourdough, tomato salsa, lemon.



Tunacado — 280

Sourdough toast, tuna mix, avocado, fresh tomatoes. 🌱



Mixed Mushroom Toast — 220

Portobello, champignon, shimeji sautéed mushrooms on warm sourdough, herbs and seeds.

MAINS



Chicken Pesto Rice — 360

Grilled chicken, basmati rice, pesto, tomato salsa. 🌱



Fettuccine Smoked Salmon Pink Sauce — 380

Smoked salmon, tomato cream sauce, roasted cherry tomatoes. 🌱



Mushroom Hijiki Aglio e Olio — 240

Wild mushrooms, brown shimeji, olive oil, Hijiki, garlic, chili flakes, parsley.



Salmon Steak with Yogurt Dill Sauce — 430

Pan-seared salmon, yogurt dill sauce, rocket.



Pesto Salmon Pasta — 450

Pan-seared salmon, pesto, roasted cherry tomatoes.



Seared Seabass with Lemon Butter — 340

Pan-seared seabass, roasted asparagus and delicate lemon butter sauce.

(+) Add-ons

- (+) Poached egg — 60
- (+) Bacon — 90
- (+) Avocado — 80
- (+) Sautéed spinach — 40
- (+) Sautéed mushroom — 40
- (+) Smoked Salmon — 120



Recommended dish

*Prices are subject to VAT and service charge

*Image for illustration purposes only

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SWEETS



Speltz Pancakes — 200

House pancakes, salted butter, vanilla ice cream, maple syrup, blueberry. 🌱



Yogurt Bowl — 220

Greek yogurt, blueberry, homemade granola, honeycomb.



Pastry Selection of the Day — (ask for today's choice)

Pastry cart upon request.

COFFEE

Espresso (Single / Double) — 80 / 100

Americano (Hot / Iced) — 100 / 110

Latte (Hot / Iced) — 110 / 120

Cappuccino (Hot / Iced) — 110 / 120

Mocha (Hot / Iced) — 110 / 120

Mixed Nut Latte — 140

Fresh Coconut Americano (Iced) — 145

Fresh Orange Americano (Iced) — 145



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NON-COFFEE & TEAS

Iced Hojicha Caramel Macchiato — 160
Clear Matcha (Hot / Iced) — 110 / 120
Matcha Latte (Hot / Iced) — 120 / 130
Fresh Coconut Matcha (Iced) — 145
Coconut Matcha Cloud — 160
Hojicha Latte (Hot / Iced) — 120 / 130
Cocoa (Hot / Iced) — 120 / 130
White / Wood / Green Tea (Hot / Iced) — 100 / 110



SODAS & REFRESHERS



Iced Yuzu Soda — 110
Honey Lemon (Hot / Iced) — 100 / 110 🌿

COLD-PRESSED JUICES



Fresh Orange — 140
Fresh Carrot — 110
Fresh Coconut — 100



SMOOTHIES

Avocado Bliss — 190
Avocado, Banana, Pineapple, Pistachio

Blush Pink — 170
Strawberry, Banana, Yoghurt

Greenery Celery Kale — 180

Mixed Berries Smoothie — 170

Coffee Cookie Frappuccino — 180

Matcha Frappuccino — 180



WATER

Mineral Water 500 ml. — 40
Sparkling Water 250 ml. — 60

(+) Add-ons

Oat Milk, Almond Milk (+20)
Up-size (+20)
Extra espresso shot (+40)



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C A F E