

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 and warm sourdough.



Liver Pate with Baguette — 240 🌱
Chicken liver pate, homemade jam and warm baguette.

SALADS



Baby Spinach Salad with Miso Pumpkin & Quinoa — 220
Miso pumpkin, spinach, crispy quinoa and sesame dressing.



Chicken Caesar 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, cranberries and tomatoes



BEETROOT & GARLIC YOGHURT GREMOLATA — 340
Beetroot, garlic yoghurt, walnut gremolata, olive oil.

TOASTS & MORE



THE WWG BREAKFAST — 450

A plate filled with love — eggs, toast, cherry tomatoes, ham, portobello mushrooms, baked beans and our beloved grilled cos.



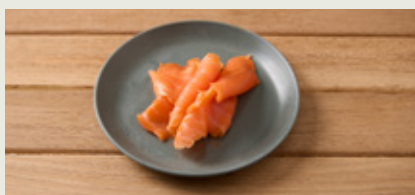
Eggs & Toast — 190 (+ toppings)

Choice of swirl eggs or an omelette, served with sourdough toast.

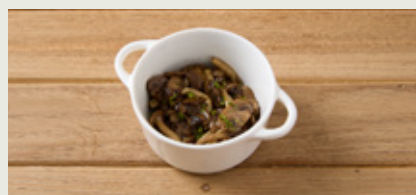
(+) Add-ons



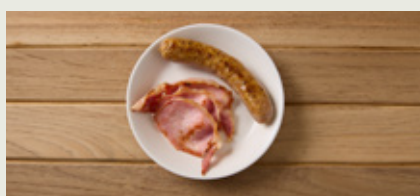
(+) Poached egg — 60



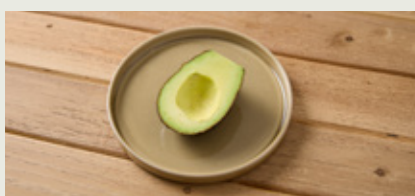
(+) Smoked Salmon — 120



(+) Sautéed mushroom — 40



(+) Bacon — 90
(+) Sausage 100



(+) Avocado — 80



(+) Sautéed spinach — 40

🌿 Recommended dish

*Prices are subject to VAT and service charge

* Image for illustration purposes only

🌱 Vegetarian

TOASTS & MORE



Ham & Cheese Sourdough — 240

Smoked Ham, Emmental, Gruyere cheese, homemade jam and rocket.



Avocado Toast — 260 (V)

Smashed avocado, sourdough, tomato salsa and lemon.



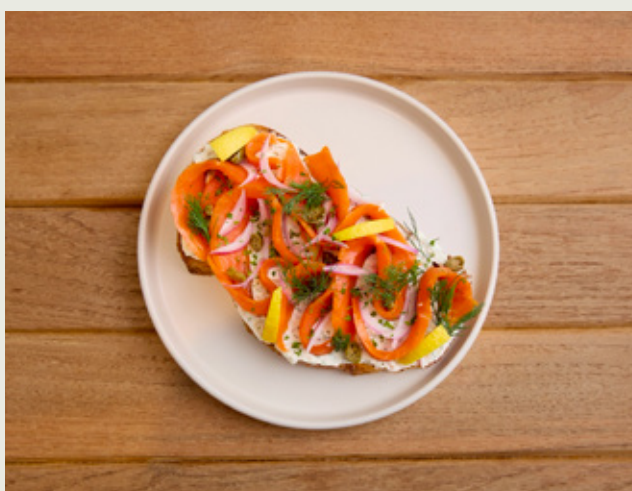
Tunacado — 280 (R)

Sourdough toast, tuna mix, avocado, fresh tomatoes and dill.



Mixed Mushroom Toast — 220 (V)

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



Smoked Salmon Cream Cheese on Toast — 260

Sourdough toast with cream cheese and smoked salmon with pickled onions.



Anchovies pan Con Tomate with Toast — 240

Toasted sourdough, anchovies, fresh tomato, garlic, olive oil and balsamic.

MAINS



Chicken Pesto Rice — 360
Grilled chicken, tomato salsa and jasmine rice.



Fettuccine Smoked Salmon Pink Sauce — 380
Smoked salmon, tomato cream sauce and roasted cherry tomatoes.



Mushroom Hijiki Aglio e Olio — 240 🌱 (V)
Wild mushrooms, brown shimeji, Hijiki, olive oil, garlic, chili flakes and parsley.



Salmon Steak with Yogurt Dill Sauce — 430
Pan-seared salmon, yogurt dill sauce and rocket.



Pesto Salmon Pasta — 450 🌱
Pan-seared salmon, pesto and roasted cherry tomatoes.



Garlic Sardine Pomodoro Spaghetti — 320 🌱
Spaghetti, sardines, garlic, cherry tomatoes and fresh basil.

MAINS



Chicken Stew with Quinoa — 380

Chicken, rice, carrot, celery, onion and herbs.



Seared Seabass with Lemon Butter — 340

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

Soup by **BROTH BAR**

Collagen Broth — 150 THB

Chicken Bone, Onion, Carrot, Tomato, Celery, Garlic, Black Pepper, Cilantro Roots, Apple Cider Vinegar

Immunity Broth — 160 THB

Chicken Bone, Onion, Carrot, Tomato, Celery, Garlic, Black Pepper, Cilantro Roots, Apple Cider Vinegar, Ginger

Liquid Gold Broth — 160 THB

Chicken Bone, Onion, Carrot, Tomato, Celery, Garlic, Black Pepper, Cilantro Roots, Apple Cider Vinegar, Turmeric

TCM Broth — 185 THB

Chicken Bone, Onion, Carrot, Tomato, Celery, Garlic, Black Pepper, Cilantro Roots, Apple Cider Vinegar, Astragalus Root, Goji Berry, Dried Longan, Dang Gui

SWEETS



Spelt Pancakes — 220

House pancakes, vanilla ice cream, maple syrup and fruits.



House Banacake — 190

Homemade spelt flour banacake, banana, date cream.



Yogurt Bowl — 220

Greek yogurt, fruits of the day, homemade granola and 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 (Iced) — 140 ☼

Fresh Coconut Americano (Iced) — 145

Fresh Orange Americano (Iced) — 145



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NON-COFFEE & TEAS

Clear Matcha (Hot / Iced) — 110 / 120

Matcha Latte (Hot / Iced) — 120 / 130

Coconut Matcha Cloud — 160

Fresh Coconut Matcha (Iced) — 145

Hojicha Caramel Macchiato (Iced) — 160

Hojicha Latte (Hot / Iced) — 120 / 130

Sea Salt Chocolate (Hot / Iced) — 135

Lavender Milk Cloud (Iced) — 160

Mint Chocolate (Hot / Iced) — 140

Cocoa (Hot / Iced) — 120 / 130

White / Wood / Green Tea (Hot / Iced) — 100 / 110

Kombucha by **Vegain.** — 100



SODAS & REFRESHERS



Iced Yuzu Soda — 110



Honey Lemon (Hot / Iced) — 100 / 110

COLD-PRESSED JUICES



Fresh Orange — 140

Fresh Carrot — 110

Fresh Apple — 120



Fresh Coconut — 110

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Recommended dish

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Vegetarian

SMOOTHIES

Avocado Bliss — 190
Avocado, banana, pineapple

Blush Pink — 170
Strawberry and yogurt

Mixed Berries Smoothie — 170
Mixed berries, banana and apple juice

Coffee Cookie Frappuccino — 180
Espresso, milk and chocolate cookie

Matcha Frappuccino — 180
Matcha and milk

Green Glow Smoothie — 180
Spinach, green apple, pineapple and lime

Peanut Butter Protein — 190
Banana, peanut butter and oat milk



WATER

Mineral Water 500 ml. — 40

Sparkling Water 250 ml. — 60



Lavender milk cloud



Mixed Berries Smoothies



Mixed Nut Latte



Mint Chocolate

(+) Add-ons

Oat Milk, Almond Milk (+20)

Up-size (+20)

Extra espresso shot (+40)



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