

k n o t s[™]
cafe and living

by Xpressflower[™]
...more than just flowers

Sip & Savour

Mon - Sun: Valid all day

20% off Coffee/tea with purchase of pastries/cakes!

Selection of any pastry/sliced cake & 1 cup of coffee/tea

Terms & Conditions

- Not applicable on public holidays
- Available for dine in only
- Not applicable with other promotions and discounts
- Available for dine in only
- Limited to 1 redemption per pax
- Payment by Cash/NETS/PayNow only

DRINK & CHEERS

20% OFF*

1 Light Bite or Pizza

MON - FRI

**5.00PM -
7.00PM**

*Valid with purchase of: Any 2 bottles of beer/
Any 2 petite Cornerstone bottled wine/Any other bottled wine

- Not applicable on public holidays
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k n o t s™



cafe and living

Soup Of The Day

Price varies based on soup available

8.10 - 10.10

Bites

FRENCH FRIES

10.60

Lightly salted golden crispy fries

TRUFFLE FRIES ✂

13.65

Golden crispy fries with parmesan cheese, tossed with black crush pepper, parsley & truffle oil

KNOTS WINGS

13.65

Deep fried chicken wings (4 wings & 4 drums)

CAMEMBERT CHEESE BOARD

19.10

Served with truffle honey, raspberry jam & lightly toasted french baguette

Salads

FRUITS & SPINACH SALAD ✂

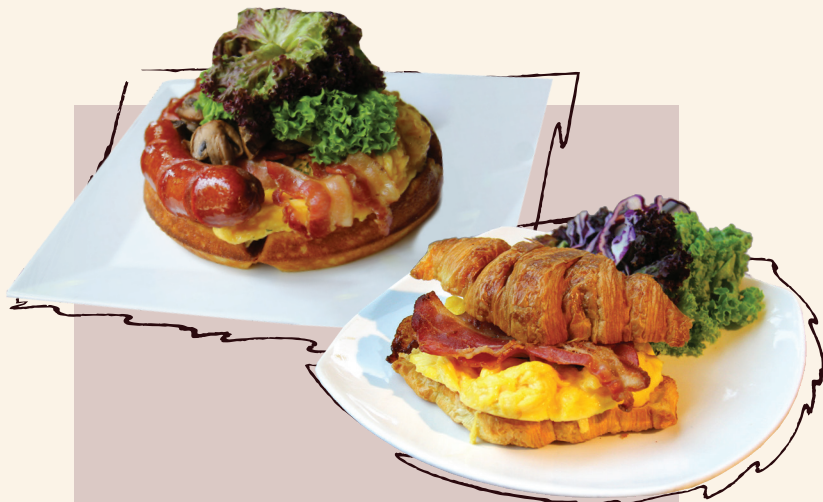
14.05

Fresh avocado, wild strawberries, blueberries, roasted walnuts, baby spinach with balsamic dressing

SMOKED SALMON CAESAR SALAD

14.05

Crunchy romaine lettuce, garlic croutons, cherry tomatoes, bacon bits, parmesan cheese with in-house caesar dressing



Breakfast

(AVAILABLE DAILY UNTIL 6PM)

KNOTS WAFFLE BREKKIE ✂

26.15

(Waiting time approx 15 mins or more)

Buttermilk waffle stacked with smoked beef sausage, streaky bacon, scrambled eggs, mushrooms & baked tomatoes

PARMA HAM BENEDICT

22.10

Multigrain toast with prosciutto ham, poached eggs, sautéed baby spinach, fresh greens & topped with hollandaise sauce

SALMON BENEDICT

22.10

Multigrain toast with smoked salmon, poached eggs, guacamole spread, sautéed baby spinach, fresh greens & topped with hollandaise sauce

TRUFFLE EGGS & BACON CROISSANT

17.10

Buttery croissant with streaky bacon strips, scrambled eggs infused with truffle oil & fresh greens

CROQUE MADAME

17.10

Brioche loaf bread with honey baked ham, cheddar cheese, sunny side up eggs & fresh greens

SMOKED SALMON SANDWICH

17.10

Smoked salmon & guacamole spread on multi-grain bread, caramelized pineapple, lettuce, tomatoes & fresh greens

FRENCH TOAST

17.10

Brioche loaf bread with popcorn chicken, mixed fruits, smoked strawberry maple syrup & dusted with snow powder



- CHEF'S RECOMMENDATION
ALL PRICES ARE INCLUSIVE OF GST

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UPDATED JAN 2023

Mains

(AVAILABLE FROM 11AM ONWARDS)

CHICKEN CHOP 19.70

(At least 10 min waiting time)

Chicken leg marinated in cajun spices with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

PORK CHOP 19.70

Pan seared pork chop with roasted baby potatoes & mesclun salad (choice of mushroom or black pepper sauce)

SEARED SALMON 20.70

(At least 10 min waiting time)

Pan seared salmon fillet, pilaf rice & mesclun salad

STEAK & EGG 32.20

200g Angus ribeye steak with sunny side up eggs, roasted baby potatoes & mesclun salad, served with black pepper sauce

FISH & CHIPS 17.10

(Top up \$2 for truffle fries)

Deep fry breaded dory fillet, french fries & mesclun salad, served with tartar sauce

KNOTS BEEF BURGER 22.10

(Top up \$2 for truffle fries)

Minced beef patty, bacon strips, baked tomatoes, caramelized onions & melted cheddar cheese in a sesame burger bun, french fries & fresh greens



Pasta

(AVAILABLE FROM 11AM ONWARDS)

SHROOMS & BACON AGLIO OLIO 19.10

Spaghetti sauteed with streaky bacon & button mushrooms, bird eye chilli, garlic, white wine & finished with parsley

VEGETARIAN AGLIO OLIO OR TOMATO 19.10

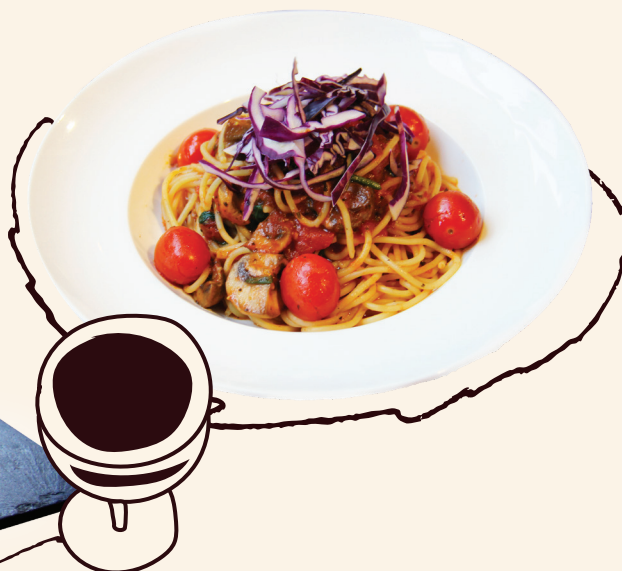
Spaghetti sauteed with button mushrooms, cherry tomatoes, baby spinach, garlic & black olives

TRUFFLE PARMA 22.75

Spaghetti cooked in truffle cream sauce with button mushrooms, baby spinach, & topped with prosciutto parma ham

CARBONARA 20.10

Spaghetti cooked in creamy cheese sauce, streaky bacon, garlic, parmesan & topped with raw egg yolk



Add-Ons

BEEF SAUSAGE 7.00

SMOKED SALMON 6.00

STREAKY BACON (4 strips) 4.95

HONEY BAKED HAM 3.95

2 EGGS (Scrambled/ sunny side up/ poached/overeasy) 3.95

SAUTEED MUSHROOMS 3.95



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Kids meal (For 6 & Below)

(INCLUDES CHOICE OF HOT KNOTS CHOCO OR BABYCINO AND SINGLE SCOOP VANILLA ICE CREAM)

MINI HAM AND CHEESE SANDWICH

Served with chips

14.65

MINI FISH AND CHIPS

14.65

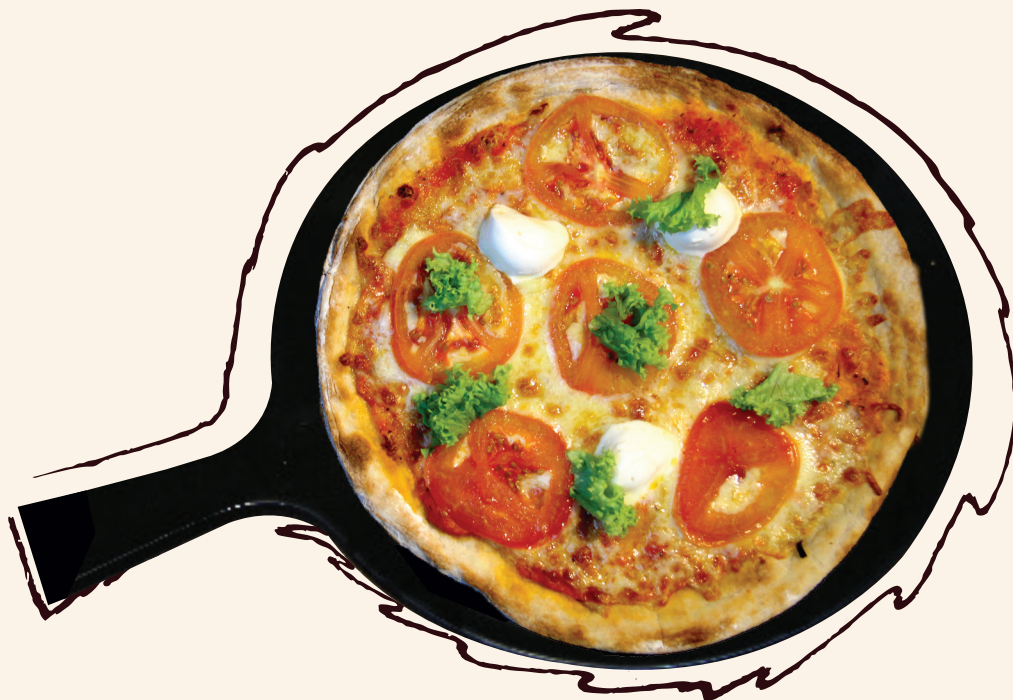
MINI MUSHROOM TOMATO PASTA

14.65

Pizza

(AVAILABLE FROM 11AM ONWARDS)

(WAITING TIME: APPROX 20 MINS OR MORE)



10" HAWAIIAN

Honey baked ham, pineapple, black olives & mozzarella cheese

24.15

10" PARMA HAM

Prosciutto parma ham, mesclun salad & mozzarella cheese

28.20

10" MARGHERITA


Freshly sliced tomatoes, mini mozzarella balls & cheese

22.10

10" MEAT

Beef sausage, bacon, mushrooms & mozzarella cheese

27.15

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	HOT	ICED
ESPRESSO Single espresso shot	4.05	N/A
DOPIO Double espresso shot	4.95	N/A
PICCOLO (Mini-latte) Double espresso ristretto, steamed milk	4.95	N/A
FLAT WHITE Single espresso, steamed milk	5.25#	N/A
LONG BLACK Double espresso, water	4.95#	6.00
CAPPUCCINO Single espresso, thick milk foam	5.25#	6.30

	HOT	ICED
MILO MOCHA Single espresso, milo, steamed milk drizzled w/ milo powder	7.00	8.00
CAFÉ MOCHA Single espresso, cocoa powder, steamed milk	6.60#	7.60
CAFÉ LATTE Single espresso, steamed milk	5.25#	6.30
SALTED CARAMEL LATTE ☿ Double espresso, salted caramel, steamed milk	7.60	8.60
DIRTY CHAI LATTE ☿ Double espresso, spiced chai, steamed milk	7.60	8.60
AFFOGATO Double espresso w/ single scoop of vanilla ice cream	N/A	8.00

Add-Ons

ESPRESSO SHOT	1.25
FLAVOUR SHOT Caramel, hazelnut or vanilla	1.25
#UPSIZE	2.05

Choice Of Milk

LOW FAT	0.00
SOY	1.00
OAT	1.55

Matcha, Chai & Chocolate

	HOT	ICED
MATCHA LATTE	7.30	8.30
ICED MATCHA LATTE W/ VANILLA ICE CREAM	N/A	10.60
CHAI LATTE	7.30	8.30
CHOCOLATE CHAI	7.60	8.60
KNOTS CHOCO	7.30	8.30
ICED KNOTS CHOCO W/ VANILLA ICE CREAM	N/A	10.60
BABYCINO Steamed milk, milk foam, cocoa sprinkles	3.55#	N/A

Fresh Juices

ORANGE JUICE	6.60
ORANGE + CARROT JUICE	6.60
GREEN APPLE JUICE	6.60
GREEN APPLE + CUCUMBER JUICE	6.60
W/O ICE	+1.00



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Blended Drinks

CHOCO BANANA MILKSHAKE	10.00
STRAWBERRY BANANA YOGHURT	10.00

OREO COOKIES SMOOTHIE	10.00
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Artisanal Tea

HOT/TEAPOT 7.30

BRITISH BREAKFAST

Black tea blend of assam, kenyan and ceylon

LEMON GINGER MINT

Peppermint, ginger root, lemon myrtle, lemongrass & galangal

OSMANTHUS SENCHA

Green tea, osmanthus flowers

COBA CABANA

Rooibos, greenbush, lemon myrtle, candied mango & pineapple, peppermint leaves, basil leaves, lemon peel

EARL GREY LAVENDER

Black tea w/ oil of bergamot, lavender flowers

PEARL OF THE ORIENT

Jasmine green tea, rose petals

CHAMOMILE DREAM

Chamomile, lemon verbena, lemongrass, marigold, lavender

Cold Brew Fruit Tea

BOTTLE 8.00

OSMANTHUS SENCHA W/ PASSIONFRUIT

Osmanthus flowers w/ a spritely tartness of passionfruit

PEARL OF THE ORIENT W/ LYCHEE

Jasmine green tea w/ luscious moroccan pink rose & tropical lychee

EARL GREY LAVENDER W/ STRAWBERRY

Calabrian bergamot, delicate french lavender & strawberries

CHAMOMILE DREAM W/ APPLE

Caffeine-free tea blended w/ apples, notes of vanilla, honey & apple

HANAMI W/ WHITE PEACH

Caffeine-free tea blended w/ notes of hand-harvested cherry blossoms & succulent white peach juice

Organic Kombucha

(PLEASE REFER TO DISPLAY, FLAVOURS ARE SUBJECTED TO AVAILABILITY)

BOTTLE 10.00

Cold Drinks

HOMEMADE LEMON TEA	3.55
SODA DRINK <i>(Please refer to drinks display)</i>	2.95
S.PELLEGRINO <i>(Sparkling Water)</i>	3.95
LIME MOJITO MOCKTAIL	8.20
Lime, soda water, lime & mint leaves w/ crushed ice	
PASSION FRUIT MOCKTAIL	8.20
Passion fruit, grapefruit in orange juice w/ crushed ice & garnished w/ fresh mint leaves	

ZICO COCONUT WATER	3.95
ROOT BEER FLOAT	7.00
SPARKLING LEMONADE	7.10
DISTILLED DRINKING WATER <i>(Refillable)</i>	0.50



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Sweet things

CAKES

(Please refer to cake display)

ICE-CREAM

(Please refer to ice-cream display)

Single/double scoops

6.00/10.00

WAFFLES

	BUTTERMILK	MATCHA
W/ WHIPPED CREAM	9.00	10.00
W/ WHIPPED CREAM & MIXED SLICED FRUITS	13.05	14.05

ADD ON ICE CREAM

(Please refer to ice-cream display)

Single/double scoops

4.95/9.00

Pastries

BUTTER CROISSANT	6.05
ALMOND CROISSANT	6.55
ALMOND CHOCOLATE CROISSANT	7.05
BANANA WALNUT MUFFIN	5.05

MINI CHICKEN CURRY PUFF

(1 for \$3.05, 2 for \$5.05, 3 for \$6.55)

3.05

MINI PAIN AU CHOCOLAT

(1 for \$3.05, 2 for \$5.05, 3 for \$6.55)

3.05



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Beer

HOEGAARDEN 330ML

10.60

ASAHI 334ML

12.65

ERDINGER 500ML

14.65

(Dunkel/Weissbier)

House Wine

BY BOTTLE ONLY

CORNERSTONE CHARDONNAY

49.00 750ml

(Central Valley, Chile)

13.05 Petit bottle

Intense aroma with hints of peach and banana with floral citric notes. Refreshing and exotic on the palate with an elegant finish

CORNERSTONE CABERNET

49.00 750ml

SAUVIGNON

13.05 Petit bottle

(Central Valley, Chile)

Clean and elegant aromas of plums and blackberries on the nose. Structured with hints of red fruits on the palate and a well-balanced finish

Sparkling Wine

BY BOTTLE ONLY

CORNERSTONE SPARKLING BRUT

50.40

(France)

The most noble of grapes are selected to give this sparkling wine a delicate fruitiness and a remarkable and brilliant character

BERSANO MONTEOLIVO MOSCATO D' ASTI

75.60

(Piedmonte, Italy)

Intense and aromatic bouquet, with typical hints of peach, sage and lemon as well as floral notes of acacia. Freshness and beautiful effervescence

White Wine

BY BOTTLE ONLY

SAINT CLAIR VICAR'S

78.25

CHOICE SAUVIGNON BLANC

(Malborough, New Zealand)

Aromas of gooseberry, passionfruit and grapefruit with a salty minerality and a subtle herbal thread. Crisp and refreshing with great length

ELDERTON E-SERIES CHARDONNAY

82.30

(Barossa, South Australia)

Medium bodied, crisp. Peach, melon, mango aromas

Red Wine

BY BOTTLE ONLY

ELDERTON E-SERIES SHIRAZ CABERNET

82.30

(Barossa, South Australia)

Classic Australian medium bodied blend. Plum, cherry, vanilla aromas

SAINT CLAIR PINOT NOIR

78.25

(Marlborough, New Zealand)

Blackberry, red cherry and a hint of dried thyme. A fruit driven style with a long toasty finish

CHATEAU LE GAY BORDEAUX SUPERIEUR

67.15

(Bordeaux, France)

Intense aroma of vanilla, sweet spices and delicate woody notes. Beautifully balanced, round and supple on the palate. Ripe and well blended tannins. Velvety finish



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