

stay in touch via Instagram: @wellcollective.sg



In winter's chill, we find warmth in the little things.

# winter specials

### starter

**Cream of Potato** 

potatoes, cream, turkey bacon chips, served with sourdough

## Aki(秋) Umami Salad 🥒

mixed greens, cherry tomato, roasted asparagus, cranberry, umami bomb dressing, **choice of:** cajun prawns or tempeh

### \*\*\*\*\*\*\*\*

### entrée

### Pan Seared Ribeye w/ Maple Potato 29

seared ribeye steak (150g), roasted asparagus pumpkin mash, maple glazed potato, veal sauce

## Autumn Harvest Cod

herbed cod fish, truffle creamy sauce, sauteed mushrooms, roasted brussel sprouts

## Spicy Black Tide Pasta 🌶

seme cicoria pasta, spicy squid ink, crab meat, topped with brie cheese sauce & tobiko

### XXXXXXXXXXXXXXXXX

### dessert

### Midnight Matcha Waffle

charcoal buttermilk waffle, matcha icecream, black sesame sauce, marshmallows & cookie crumble

## Dark Choco Sea Salt Tart

9

18

12

15

29

25

dark choco ganache, dark choco base, sprinkled with sea salt

## Vegetarian OptionSpicy Option

www.wellcollective.com.sg



## SWEET TOAST SERIES



## shibuya toast

## Choco Hazelnut • 18

Shibuya toast, chocolate hazelnut, chantilly, chocolate sauce, chocolate ice-cream, banana

## Earl Grey Orange • 18

Shibuya toast, orange jam, chantilly, earl grey milk tea sauce, vanilla ice-cream, torched peach and berries

## Crème Brûlée • 18

Shibuya toast, caramelized sugar crust, chantilly, maple syrup, vanilla ice-cream, berries



www.wellcollective.com.sg

breakfast.	Available till 5pm
Well Daily Big Breakfast (V)(GF) Sourdough, eggs-of-your-choice, chicken kabanossy or lamb sausage, tomato relish, sauteed mushroom	25
Make it Vegetarian or Plant-Based! Sourdough, eggs-of-your-choice or sauteed mushroom sauteed spinach, plant-based chicken patty	<i>S</i> ,
Signature Avo Toast (V)(GF) Smashed avocado, in-house spices, sourdough toast, sous vide egg or sauteed mushrooms	19
*change to scrambled eggs +2 Truffle Scrambled Eggs and Smoked Salmon Toast (GF) Scrambled eggs, truffle oil, black caviar, smoked salmon sourdough toast	<b>23</b>
Steak and Eggs (GF) 200g grassfed striploin with scrambled eggs or sunnyst	25 ide ups
Grandma Lee Chicken Congee Slowcooked congee, diced soy sauce sous-vide chicken, scallions, egg and dough fritter	13
Madame's Truffled Egg Croissant Scrambled eggs, emmental cheese, bechamel, croissant, black truffles	19
Crème Brûlée Shibuya Toast caramelised sugar crust, chantilly cream, maple syrup, ice-cream, berries	<b>18</b> vanilla
AMPLIFY YOUR BREAKFAST :         • Eggs-of-your-choice       +4       • Bratwurst Saut         • Sauteed Baby Spinach (V)       +6       • No Chicken P         • Sauteed Mushrooms (V)       +6       • Smashed Avo         • Smoked Salmon       +8       • Gluten Free Brack (2 slices)	atty (V) +8 cados (V) +7
healthy bowls.	Available all day.

Muesli Granola Bowl (V) Muesli, granola, milk, bananas, berries, yoghurt, chia seeds

14

menu.

deli.	Available all day.
Japanese Chicken Curry Sando Japanese curry-marinated boneless chicken leg, honey r lettuce, curry mayo, toasted sourdough	19 nango,
Smoked Salmon Tamago Sando Smoked salmon, tamago, kombu cream cheese, fried kale toasted sourdough	19 ²,
Tamago Hash Sando (V) Tamago, hashbrown, kombu cream cheese, fried kale, toasted sourdough	19
starters.	Available all day.
<b>Tofu Tempe Fries (V)</b> Fried tofu and tempe fritters served with wasabi mayo	12
Mid Wings w/ Yuzu Chilli Sauce In-house baked mid wings, yuzu chilli glaze, garlic crum	<b>13</b>
Truffle Kombu Fries (V) Truffle, shoestring fries, kombu, parmesan	15
Mentaiko Fries Shoestring fries, mentaiko sauce	15
Chicken Karaage w/ Truffle Mayo Marinated chicken thigh, homemade batter, truffle mayo	15

Well Collective

stay in touch via Instagram: @wellcollective.sg

(V) Vegetarian / Vegan Option (GF) Gluten-Free Option

mains.	Available from 11am - clc	sing
Truffle Mushroom Pasta ( Sliced truffles, mushrooms, cream, sous		21
*gluten-free option available +2		
Chicken Aglio Olio (V)(GF Penne, sundried tomatoes, olive oil, gar	/	21
*gluten-free option available +2		
Choose your protein: • Change to Mushroom (VG) • Change to Prawns +	5	
Grilled Balinese Chicken Boneless Chicken Leg Marinated With S Paired With Home-Made Balinese Salsa		19
Truffled Beef Bowl w/ Sou Sous vide steak, truffle oyster dressing, tsukemono, japanese rice	<b>us Vide Egg</b> sous vide egg,	25
Barramundi w/ Miso Saut Pan-seared barramundi, charred caulif mash potato		28
Mentaiko Pasta Penne, mentaiko, cream, shredded nori		18
Curry Beef or Chicken Or Japanese curry, dark chocolate, carrots choice of beef shank or grilled boneless		23
Well Daily Protein Bowl ( Choose your base: a) Ouinoa Kale b) Mixed Salad	V)(GF)	25
	ADD EXTRAS : +5	
• Boneless Chicken Leg .	Smashed Avocados (V) Sauteed Baby Spinach (V)	
No. Children Datte (1000) Diant have	1)	

• No Chicken Patty (100% Plant-based)

#### waffles & croffles. Available all day. 15 **Belgium Chocolate & Berries** Buttermilk belaium waffle w/ chocolate aelato, berries compote Salted Caramel& Banana 15 Buttermilk belgium waffle w/ vanilla gelato, bananas Vanilla & Strawberries 15 Buttermilk belgium waffle w/ vanilla gelato, strawberries Smoked Salmon and Eggs 22 $Buttermilk\ belgium\ waffle\ w/\ smoked\ salmon\ and\ eggs$ Earl Grey Milk Tea Croffles 18 French croffles, earl grey milk tea sauce, chantilly vream, berries with vanilla gelato custom orders Available when you ask. Selection of Breads Limited stocks in house, pre-order in advance for maximum freshness • Classic Sourdough (500g / 1kg) 8 | 16 Selection of Cakes Pre-order 3 days advance

Ritual Basque Cheese Cake 8"/10
Botany Plant-based Loaves
Handmade Plant-Based Cakes. Wholemeal Flour, Organic Oat Milk, Raw Sugar, Coconut Oil. 100% Natural Ingredients

[ Banana Walnut | Carrot Walnut ]

#### Living Well – Through Little Rituals

Using the natural flavouring of herbs and spices, we create healthier recipes that retains its tastiness.

We use only Himalayan Salt, raw sugar, olive oil and vegetable oils in most of our dishes. There is No MSG and preservatives.

We try to make everything from dips, sauces, pastries from scratch to ensure our guests get only the best.



(V) Vegetarian / Vegan Option (GF) Gluten-Free Option

specialty coffee.	Available all day.
	H   C
Babycino	3   -
Espresso / Piccolo	4   -
Long Black	5 6
Flat White / Cappucino / Latte	6   7
Chai Latte	6   7
Houjicha Latte	7   8
Matcha Latte	6   7
Organic Cocoa	6   7
Flavoured Latte	7   8
• Salted Caramel	
• Dark Chocolate Mocha	
• Mint Mojito	
• Hazelnut	

specialty teas.	Available all day.
	H   C
Red Milk Tea	8   7
Earl Grey Milk Tea	8   7
Honey Rose / Rose Milk Tea	8   7
Lychee Rose Tea	8 7
Osmanthus Green Tea	8   8
Peppermint Honey Green Tea	-   7
Herbal Teas	8   -
<ul> <li>Organic German Camomile</li> <li>Organic Peppermint</li> </ul>	

Organic Japanese Green Tea
Organic Lemon Ginger

• Hibiscus Rooibos Tea

• Lemongrass Honey Tea

fruit sodas

#### MODIFY YOUR COFFEE :

• Extra Shot	+1
• Oat/Soy/Almond	+1

• Vanilla

cold brews.	ailable all day.
Classic Black Beauty (Black Cold Brew)	7
White Potion (Cold Brew with Milk)	7.5
Oat One Out (Cold Brew with Oat Milk)	7.5
Rose & Honey (Rose Infused Cold Brew with Honey	<b>7.5</b>
Passionfruit Green Tea (Tea Cold Brew with Passion	ufruit) <b>7.5</b>

Yuzu Soda	7
Peach Soda	7
Lemonade	7
Strawberry	7

Available all day.

juices & artisan water.	Available all day.
Orange / Apple Juice	7.5
baileys specials.	Available all day.
Choco Strawberry Baileys	12
Matcha Strawberry Baileys	12
Baileys Mocha	12

cold pressed juices.	Available all day.
<b>lmmunity</b> Ginger, carrots, oranges, celery.	9
<b>Detox</b> Green apples, celery, cucumber, kale, and ginger	9



specialty white wines.	Available all day.
Miranda Somerton Chardonnay 2020, Australia	12   55
Fresh lifted aromas of peach, melon and tropical fruit a palate brimming with lively varietal flavour.	and the
Kono Sauvignon Blanc Marlborough 2020, New Zealand	15   70
On the palate luscious fruit flavours of ripe tropical fru lifted herbaceous notes.	its and
specialty red wines.	Available all day.
<b>specialty red wines.</b> Miranda Somerton Cabernet Sauvig 2020, Australia	
Miranda Somerton Cabernet Sauvig	non 12 55
Miranda Somerton Cabernet Sauvig 2020, Australia An elegant full bodied wine with distinctive black curra	non 12 55

signature cocktails.	Available all day.
Sunny Days Rosemary, Orange juice, Prosecco	15
Basil Mojito <sup>Basil, Lime, Rum</sup>	15
Rose Garden Rose Tea, Whiskey, Rose Petals, Lychee	18
Younger Days Apple Juice, Cinnamon, Rosemary, Gin	18
Sweet Shibuya <sup>Yuzu, Gin, Honey</sup>	18
Starry Night Baileys, Chocolate, Maraschino Cherry	18
Classics	15
Gin and Tonic Whiskey Vodka Martini	

beers	Available all day.
Heineken (Bottled)	12
Guinness (Can)	14
Erdinger Weissbrau Weissbier	14

