



S A S H

BREAKFAST MENU

Weekday 8:00 am - 12:00 pm

Weekend 8:00 am - 2:00 pm

EGGS AND SANDWICHES

SASH SIGNATURE BREAKFAST 5.3

Two eggs of your choice served with turkey sausage or beef bacon, cherry tomatoes, mushrooms & sautéed spinach with a side of toast

AVOCADO ON TOAST 3.7

Crushed avocado topped with chili & chives served on multi-seeded bread

Add Eggs 1.0

EGGS BENEDICT (or make it a Florentine) 4.7

Poached eggs on crispy French brioche topped with turkey breast & Hollandaise sauce

BUTTERMILK CHICKEN WAFFLE 5.5

Buttermilk chicken served on a waffle topped with a fried egg & a side of maple syrup

CLASSIC CLUB SANDWICH 5.3

Grilled chicken or beef bacon with lettuce, tomato, avocado, boiled eggs & sriracha mayonnaise served with crisps

TRIO OF BRUSCHETTA 4.2

Halloumi & pesto, tomatoes & feta, avocado & balsamic served on Swiss twisted bread

BRIOCHE FRENCH TOAST 4.2

French toast filled with berry compote & topped with crispy bacon on a bed of maple syrup

CREPES AND PANCAKES

SAVORY GARDEN CREPE 4.2

Crepe filled with cheese, mushrooms, corn & farmers salad

CLASSIC NUTELLA CREPE 3.2

CREATE YOUR OWN CREPE, PANCAKE OR WAFFLE 2.6

TOPPINGS (500 fils each)

Maltesers, Kinder, Mars & Snickers

Berries, Shaved Coconuts

Walnuts, Shaved Almonds

Oreo, Lotus, Chips Ahoy Cookies, Digestive Biscuit

Nutella, Banoffee Blend, Signature Sauce, Oreo Blend, Lotus Blend, Peanut Butter Blend, Honey, Icing Sugar,

Sautéed Mushrooms, Turkey, Beef Bacon, Cheddar cheese, Sweet Corn, Farmers Salad

BOWLS

HOUSE ACAI BOWL 4.7

Greek yogurt blend topped with mixed berries, banana & multi-seeds

HONEY PORRIDGE 3.2

Warm honey porridge served with fruits & multi-seeds

HOUSE GRANOLA BOWL 4.2

House granola served with Greek yogurt topped with nuts & honey





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DRINKS

COFFEE (HOT OR ICED)

Cafe Latte	2.1
Latte Barcelona	2.3
Salted Mocha Latte	2.5
Caramel Mocha Latte	2.5
Espresso	1.7
Double Espresso	1.9
Italian Cappuccino	2.1
Black Coffee	1.7
Turkish Coffee	1.7
Medium Roast French Press Brew Coffee	2.3
SASH Hot Chocolate	2.5

KUSMI TEA

English Breakfast	2.5
Chamomile	2.5
Jasmine Green Tea	2.5
Spearmint Green Tea	2.5
Detox	2.5

ICED TEA

Watermelon Peach Iced Tea	2.5
Lemon Mint Iced Tea	2.5
Peach Iced Tea	2.5

MOCKTAILS

Mint Lemonade	2.3
Mojito	2.3
Strawberry Mojito	2.3
Pineapple Coconut Punch	2.3
Pink Lemonade	2.3

FRESHLY SQUEEZED JUICE

Orange Juice	2.3
Pineapple Juice	2.3
Mango Juice	2.3
Watermelon Juice	2.3

SMOOTHIES

Berry Banana Smoothie	3.6
Pomegranate Citrus Smoothie	2.7
Tropical Cleanser	2.7

WATER

Acqua Panna (S/L)	1.3/2.6
San Pellegrino (S/L)	1.5/3.0
Perrier	1.8

SOFT DRINKS

Coke	1.6
Sprite	1.6
Diet Coke	1.6
Coke Zero	1.6
Ginger Ale	1.6





S A S H

LUNCH & DINNER MENU

Weekday 12:00 pm - 10:30 pm

Weekend 12:00 pm - 11:00 pm

SMALL PLATES TO SHARE

CRISPY CHILI CALAMARI 4.2

Crispy chili calamari served with chipotle mayo & lime

SWEET TEMPURA PRAWNS 4.5

Tempura prawns served with mango salsa

BUTTERMILK CHICKEN SLIDERS 4.7

Crispy buttermilk chicken with coleslaw, served with classic fries

SRIRACHA CHICKEN BAO 3.2

Crispy sriracha chicken breast with coleslaw served in a bao bun

CHEF'S SLIDERS 4.7

Homemade beef patties, lettuce, cheddar cheese, tomato chutney, peppercorn mayo in a brioche bun

BAKED RIGATONI ARRABBIATA 4.2

Oven baked rigatoni pasta served in Arrabbiata sauce topped with Monterey Jack cheese

TRIO OF BRUSCHETTA 4.2

Halloumi & pesto, tomatoes & feta, avocado & balsamic served on Swiss twisted bread

BIGGER PLATES TO SHARE

ASIAN SALAD 4.2

Glass noodles with shredded cabbage, carrots, bean sprouts, toasted peanuts in sesame Asian dressing

CHICKEN CAESAR SALAD 4.7

Grilled chicken with beef bacon, egg, Romaine hearts, Parmesan cheese, garlic crostini & homemade Caesar dressing

BUTTERMILK CHICKEN WAFFLE 5.5

Buttermilk chicken served on a waffle topped with a fried egg & a side of maple syrup

GRILLED VEGGIE QUESADILLA 4.2

Mexican spiced vegetables in tortilla bread with Monterey jack cheese, sour cream, tomato salsa & guacamole

CLASSIC CLUB SANDWICH 5.3

Grilled chicken or Beef bacon with lettuce, tomato, avocado, boiled eggs & sriracha mayonnaise served with crisps

MUSHROOM & CHEESE FLAT BREAD 4.2

Sour cream, Philadelphia cheese, onions & wild mushroom on a flat bread

ASIAN STICKY BEEF 6.8

Sweet & spicy ginger beef served with creamy mashed potato

BRAISED LAMB SHANK 12.1

Braised lamb shank served with tomato orzo & Parmesan cheese

SPICY PRAWN TIKKA 6.8

Spicy prawn tikka served with saffron pilaf, pickles & homemade puri

Add to any of your choices for an extra charge

Grilled Chicken 1.5

Crispy Beef 2.0

SASH SIGNATURES

BLACK & WHITE NACHOS 3.7

Crispy nachos with guacamole, grilled chicken, pico de gallo, jalapeños, Monterey jack cheese & sour cream

MINI BEEF TACOS 3.7

Mini tacos filled with tenderloin strips, crispy lettuce, Jack cheese, tomato salsa, guacamole, sour cream, jalapeños & lime

NACHOS SALAD 4.7

Crispy nachos, iceberg lettuce, tomato salsa, guacamole, Monterey Jack cheese, sour cream, sweet corn, kidney beans with lemon dressing

CHICKEN & WILD MUSHROOM RISOTTO 5.6

Creamy wild mushroom risotto with grilled chicken, garlic, thyme & Parmesan cheese

CHEF SOUP OF THE DAY 3.2

(Please ask your server)

KIDS MENU

GRILLED CHEESE BITES 3.2

Grilled cheese toasties served with tomato soup

RIGATONI PASTA 3.4

Rigatoni pasta with tomato sauce & parmesan

MINI CHICKEN BURGER 2.9

Buttermilk chicken burger served with classic fries

MINI CHEESEBURGER 3.2

Beef burger with cheese served with classic fries

CHICKEN TENDERS 3.7

Crispy chicken tenders served with classic fries

SIDES

Classic Fries 2.1

Truffle & Parmesan Fries 3.2

Baked Truffle Mac & Cheese 4.2

Mash Potato 2.6

Sautéed Broccoli 1.6

Seasonal Salad 2.6





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Peanut Butter Blend, Honey, Icing Sugar

Sautéed Mushrooms, Turkey, Beef Bacon, Cheddar cheese,

Sweet Corn, Farmers Salad

DESSERTS

SALTED CARAMEL APPLE PIE 4.2

Pink Lady apples baked in puff pastry finished with salted caramel sauce & toasted pecan nuts topped with vanilla ice cream

UPSIDE DOWN PINEAPPLE CAKE 4.0

Spiced poached pineapples baked upside down finished with toasted coconut shavings served with vanilla ice cream

SASH SKILLET COOKIE 4.2

Freshly baked chocolate chip cookie topped with vanilla ice cream

BAKED CHOCOLATE BROWNIE 4.0

Rich chocolate brownie served with vanilla ice cream

STICKY TOFFEE PUDDING 4.0

Date pudding served with toffee sauce & vanilla ice cream

CLASSIC CHURROS 2.6

Served with Nutella dip

SEASONAL FRUIT PLATTER 3.7

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