ALCHEMY

café

& ASIAN BISTRO

ALCHEMY

BREAKFAST



CROISSANT BENEDICT & CURED SALMON 379
Poached eggs and orange-cured salmon on a croissant,
served with hollandaise espuma and sesame-dressed side salad



CROISSANT TRUFFLE SCRAMBLED EGGS 379
Scrambled eggs with truffle oil and parmesan cheese on a croissant
served with sesame-dressed side salad

CHEESE OMELETTE, MUSHROOMS
AND AVOCADO CROISSANT 379
Two-egg cheese omelette with smashed avocado
and sautéed mushrooms on a butter croissant



AMERICAN BREAKFAST PLATE
AND BUTTER CROISSANT 399
Choice of eggs:

- Cheese omelette
- Truffle scrambled eggs
- Poached eggs
- Fried eggs

Served with grilled tomato, sautéed mushrooms, pork sausage,
and crispy bacon



*All prices are subject to 7% Vat 10% SVC

ALCHEMY

BREAKFAST



SMASHED AVOCADO & BACON 350
Crispy smoked bacon with smashed avocado on a soft grain bun, served with two poached eggs



ORANGE-CURED SALMON AND SMASHED AVOCADO 350
Cured salmon and feta cheese with smashed avocado, on a soft grain bun, served with two poached eggs

ASSORTED MUSHROOM & SMASHED AVOCADO 299
Sautéed mushrooms and smashed avocado on a soft grain bun, served with sesame-dressed side salad



HAM & CHEESE CROISSANT 299
Homemade croissant with pork ham and cheddar cheese, served with side salad

SWEET PANCAKES 269
Banana pecan pancakes with fresh cream and maple syrup



FRENCH TOAST 269
Golden brioche in spiced egg batter, topped with maple syrup, berry compote, and icing sugar

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ALCHEMY

OATMEAL OR GREEK YOGURT BOOSTER

THE TROPICAL 269
Mango, roasted pineapple, crispy coconut, and cinnamon

DE APPLE PIE 269
Apple compote, cinnamon, pecans, honey, and yogurt

MIXED BERRIES GRANOLA 269
Mixed berries with honey granola


Apple Pie Oatmeal



Yogurt Granola



Tropical Oatmeal

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ALCHEMY

SALADS

AVOCADO SALAD 269
Assorted fresh salad with sesame dressing

HOUSE CURED SALMON SALAD 299
Fresh salad with cured salmon, avocado, and sesame dressing

SOUS VIDE CHICKEN BREAST SALAD 299
Fresh salad with sous vide chicken breast, poached egg, sautéed mushrooms, and truffle vinaigrette

CRISPY BACON & AVOCADO SALAD 350
Fresh salad with avocado, crispy bacon, poached egg, and sesame dressing

FALAFEL SALAD 269
Grilled vegetables with crispy falafel and yogurt feta sauce

AUTHENTIC GERMAN POTATO SALAD 269
Traditional potato salad with crispy salmon flakes and spring onions

BURRATA & TOMATO AVOCADO SALAD 369
Thai burrata with spicy pesto, cherry tomatoes, avocado, and cashew nuts



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ALCHEMY

SOUPS

PUMPKIN SOUP VEG 265
with truffle & KETO Toasted Stick

TRUFFLE & MUSHROOM CREAM SOUP VEG 265
Creamy mushroom soup with truffle and sourdough toast sticks

CHICKEN BONE BROTH SOUP 250
Immune-boosting broth with braised chicken drumsticks


Pumpkin soup


Mushroom soup


Chicken bone broth soup

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ALCHEMY

SIGNATURE LUNCH

CHILI PRAWNS SANDWICH 299
Andaman prawns in sweet chili sauce, served with curry-spiced fries

GARLIC CHILI PRAWNS PITA 299
Marinated prawns with garlic and chili in a soft pita pocket

YOGURT FETA CHICKEN PITA 299
Sous vide chicken breast with yogurt feta in a soft pita pocket

FALAFEL PITA 299
Crispy falafel with yogurt feta and cucumber salsa
in a soft pita pocket

SIGNATURE HOT DOG 280
Homemade pork sausage with smashed avocado,
crispy shallots, and yellow mustard

BEEF LASAGNA 399
Classic layered pasta with seasoned beef, tomato sauce,
and melted cheese

CRISPY PORK SCHNITZEL 389
Served with potato salad and butter caper sauce

SIDES 150
- CURLY FRIES
- CURRY FRIES
- CRISPY POTATO WEDGES









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ALCHEMY


Sake Kasu Ramen


Tonkotsu Ramen


Niku Kare Ramen


Kinoko Tsukemen


Chashu Pork Donburi


Miso Salmon Tataki Donburi

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ALCHEMY

SIGNATURE RAMEN & JAPANESE RICE BOWLS

SAKE KASU RAMEN 399
Homemade noodles in salmon bone broth with cured salmon, mushrooms, bamboo shoot, shoyu egg, salmon roe, nori, and leeks

TONKOTSU RAMEN 399
Homemade noodles in pork broth with chashu pork, mushrooms, bamboo shoot, shoyu egg, and nori

NIKU KARE RAMEN 399
Khao soi-style broth with braised beef cheeks, pickled cabbage, mushrooms, bamboo shoot, shoyu egg, and lime

TONKATSU TANTANMEN 399
Homemade noodles, pork broth, braised pork chashu, black jelly mushroom, Bamboo shoot, shoyu egg, nori, spring onion, leeks.

KINOKO TSUKEMEN 350
Homemade noodles with truffle mushrooms, bamboo shoot, shoyu egg, and hot mushroom broth

CHASHU PORK DONBURI 399
Braised pork belly over shoyu-sesame rice with seaweed, pickled wasabi, and soft-boiled egg

MISO SALMON TATAKI DONBURI 399
Lightly seared miso-marinated salmon with avocado, edamame, and salmon roe over rice

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ALCHEMY

MAINS & SIGNATURE DISHES

GRILLED SALMON STEAK 530
Served with Japanese fried rice and miso beurre blanc

COQ AU VIN (THAI TWIST) 530
Slow-braised half chicken with local herbs in red wine sauce, served with jasmine rice.

EGGPLANT PARMIGIANA
Eggplant layered with marinara, mozzarella, and Parmesan cheese. 320

SPAGHETTI TOM YUM TIGER PRAWNS 475
Sauteed spaghetti in tum yum butter sauce served with grilled king prawns

SPAGHETTI TRUFFLE GRILLED SEA SCALLOPS 525
Sauteed spaghetti in truffle cream sauce served with grilled sea scallops and salmon caviar

ALCHEMY

START FROM 12:00 PM

NIGIRI BAR

NIGIRI (2 PCS)	NIGIRI (2 PCS)
FOIE GRAS (With Sweet Soy Sauce)	499
SPANISH RED PRAWN	450
AVOCADO	169
ANDAMAN SHRIMP	199
DRY AGED ANDAMAN RED SNAPPER	199
AKAMI TUNA	199
SALMON	199
SALMON TORO	250
HAMACHI	250
IKURA GUNKAN (Salmon Caviar Bite)	259
CHUTORO	350
JAPANESE WAGYU A5 ABURI	299
HOTATE	359
ABURI NIGIRI SET (5 PCS) (Salmon / Akami / Chutoro / Hotate / Red Snapper)	639
Premium Nigiri Set (7 pcs) (JP Wagyu A5 / Foie Gras / Hotate / Chutoro / Salmon Toro / Red Prawn / Ikura Gunkan)	1190

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ALCHEMY

START FROM 12:00 PM

SASHIMI

SASHIMI

SALMON SASHIMI (4 PCS) 359

AKAMI SASHIMI (4 PCS) 359
Tuna

CHUTORO SASHIMI (4 PCS) 699
Tuna

DRY-AGED ANDAMAN RED SNAPPER SASHIMI (4 PCS) 359

HOTATE SASHIMI (2 PCS) 429
Scallop

HAMACHI SASHIMI (4 PCS) 459
Yellowtail

HAMACHI FILLET (5 PCS) 549
With Sesame Sauce & Black Soy Sauce

AKAMI CRUDO (6 PCS) 549
With Citrus & Ginger Vinaigrette, Sesame Chili Oil

TAKO WASABI 250

SALMON SET 999
Salmon & Salmon Toro Sashimi (4 pcs)
Salmon Nigiri (2 pcs)
Salmon Toro Nigiri (2 pcs)
Ikura Gunkan (1 pcs)

BLUEFIN TUNA SET 1250
Akami & Chutoro Sashimi (4 pcs)
Spicy Chutoro Gunkan (1 pcs)
Akami & Chutoro Nigiri (4 pcs)

SASHIMI SET (FOR 2 PERSON) 2499
Chutoro/ Akami/ Hamachi/ Salmon
Spanish red prawn/ Ikura/ Hotate
Served with fresh Wasabi

OYSTER SELECTION WITH CONDIMENTS GILLADEAU NO.4 150

*All prices are subject to 7% Vat 10% SVC

ALCHEMY

START FROM 12:00 PM

HAND ROLL BAR

HAND ROLL

DRY-AGED ANDAMAN RED SNAPPER With Sriracha Tobiko Dressing	129
SALMON With Spicy Mayo & Ikura	129
SPICY "LARB"SALMON WITH JAPANESE CUCUMBER	129
AKAMI TUNA With Truffle Mayonnaise, Avocado & Green Onion	129
TAKO WASABI Hand Roll	129
HOTATE ABURI With Shoyu Butter	169
FOIE GRAS With Sweet Soy Sauce & Green Asparagus	199
SPICY BEEF TARTARE With Truffle	169
TARABA KING CRAB and Avocado Mayo	199
SPICY CHUTORO TARTARE With Spring Onion & Avocado	169
CHUTORO TUNA With Yuzu Zest & Homemade Teriyaki Sauce	199
SPANISH RED PRAWN With Japanese Plum Sauce & Avocado	199

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ALCHEMY

START FROM 12:00 PM

HAND ROLL BAR

VEGETARIAN HANDROLL

SESAME-SHITAKE 99
Mushroom & Sweet Soy Sauce

JAPANESE CUCUMBER & SHREDDED CARROT 99
With Sesame Chili Oil

CRISPY TEMPEH 110
With Avocado & Lemon Mayo

GRILLED TOFU 110
With Truffle Shoyu Sauce & Sauteed Mushroom

GREEN ASPARAGUS 110
With Avocado, Tomato Salsa & Seaweed Caviar

"LAAB" SPICY MUSHROOM TARTARE 110
With White Miso Sauce

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ALCHEMY

DESSERTS

STRAWBERRY CROISSANT 250
Butter croissant with fresh strawberry and vanilla diplomat cream

COCONUT TIRAMISU 250
Served with crispy coconut and cashew nut candy

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 250
Chocolate Brownie, Vanilla Ice Cream, Whipped Cream,
Fresh berries and Cashews

PASSION FRUIT RED VELVET MOUSSE CAKE 220
Passion Fruit Mousse, Red Velvet Cake and White Chocolate.

HAZELNUT TOFFEE CAKE 250
Chocolate Cake, Hazelnut Cream, Toffee Caramel and Roasted Hazelnuts.

MIXED BERRY CHEESEPIE 180
Cream Cheese, Mixed Berry Compote, Fresh Berries and Biscuit Crumble.

RUSSIAN HONEY CAKE 250
Honey, Caramel, Creamcheese and Fresh Berries

ASSORTED HOMEMADE ICE-CREAM AND SORBET 69
Coconut
Mixed Berry Sorbet
Mango Sorbet
Chocolate
Thai Coffee
Vanilla
Green Tea


Strawberry Croissant


Chocolate Brownie



Passionfruit Red Velvet



Hazelnut Toffee Cake



Russian honey cake

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ALCHEMY

ALCHEMY SIGNATURE DRINKS

	Hot	Iced
CLASSIC MATCHA Uji, Kyoto Taste note : Seaweed	100	120
YAME MATCHA Fukuoka Taste note : Nutty, Light Seaweed, Floral	100	150
CHAKUSHI MATCHA (Ceremonial Grade) Uji, Kyoto Taste note : Nutty, Creamy	180	220
OCHAMURA YAME MATCHA (Ceremonial Grade : Greate Taste Award 2023) Fukuoka Taste note : Nutty,Umami, Floral, Full Body	220	250
CHOICE OF MILK Oat Milk Soy Milk Almond Milk		30

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ALCHEMY

ALCHEMY SIGNATURE DRINKS

ICED COCONUT MATCHA	290
MATCHA COCONUT AFFOGATO	250
COCKTAIL MATCHA TIRAMISU MARTINI	250
MATCHA LIMONCELLO SOUR	250
JAPANESE TEA SELECTION Organic Sencha Organic Genmaicha Organic Green Tea Leaf	150





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ALCHEMY

ALCHEMY SIGNATURE DRINKS

IMMUNE BOOST 150
Turmeric, Cinnamon, Ginger, Honey, Lemon

GINGER SHOT BOOSTER 150
Pure Ginger Juice

APPLE CINNAMON TEA 150
Apple Cinnamon, Apple Juice, Black Tea, Honey, Lemon

LEMONGRASS PINEAPPLE TEA 150
Lemongrass Tea, Fresh Pineapple, Chia Seed, Honey

ZEN SPICE BLEND (HOT) 95
Butterfly pea, Chamomile tea, Rosemary, Ginger, Cinnamon


Apple Cinnamon Tea


Immune Boost


Lemongrass Pineapple Tea

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ALCHEMY

ALCHEMY SIGNATURE DRINKS


Glowing Green


Glass Skin Bliss



SMOOTHIE 180

GLOWING GREEN
Kale, Pineapple, Green Apple, Cold pressed Apple juice

GLASS SKIN BLISS
Strawberry, Mixed Berries, Fresh Coconut Juice, Coconut Yogurt, Coconut Milk, Chia Seed

MANGO SAGO
Mango, Banana, Coconut Yogurt, Coconut Milk

Mix Your Way Smoothie
Mango, Orange, Banana, Mix berries, Passion fruit





SMOOTHIE BOWL 265

VITAMINS BOWL
Mixed Berry , Strawberry , Beetroot, Pineapple juice.

ALCHEMY BOWL
Banana ,Pineapple, Mango

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ALCHEMY

DRINKS Choose your favorite drink.

FRESH JUICE

Orange Carrot Ginger	145
Pineapple Mango Lemon	145
Greenapple Celery Mints	145
Fresh Coconut	120
Mango Mints	130

REFRESHING

Thai Sweet Basils	110
Sweet Honey Lemon	110
Passion fruit Ginger Spritzer	110
Virgin Mojito	110
Lime Soda	110
Peppermint Lemonade	110
Butterfly Pea Passionate	110

PROTEIN SHAKE

Cacao, Coconut, Oat milk	265
Banana, Mixed Berry, Almond milk	265

MILK SHAKE & SIGNATURE FRAPPE

Vanilla	170
Chocolate	170
Coconut	170
Strawberry	170

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ALCHEMY

COFFEE

ROAST LEVEL : MEDIUM / DARK

	Hot	Hot Large	Iced
ESPRESSO	85	—	—
AMERICANO	85	105	105
PICOLO	95	—	—
DOUBLE ESPRESSO	95	—	—
FLAT WHITE	95	105	—
CAPPUCCINO	95	105	105
MOCHA	95	105	105
LATTE	95	105	105
CARAMEL MACCHIATO	105	115	125
BLACK COFFEE ORANGE			120
BLACK COFFEE HONEY LEMON			120
COCOGRANO			120
THAI ESPRESSO			120
COFFEE FRAPPE			125

	Hot	Hot Large	Iced	Frappe
DECAF COFFEE & MORE	120	130	140	160

NON-COFFEE

	Hot	Hot Large	Iced	Frappe
CHOCOLATE	100	110	120	130
THAI TEA WITH MILK	100	110	120	130
THAI TEA WITH LEMON	100	110	120	

TEA SELECTION 120

CHAMOMILE (Caffeine Free)
PEPPERMINT (Caffeine Free)
JASMINE (Green Tea)
EARL GREY (Black Tea)
ENGLISH BREAKFAST (Black Tea)
PARIS (Black Tea, vanilla, caramel & lemony Bergamot)

CHOICE OF SYRUPS Extra. 30

VANILLA
CARAMAL
HAZELNUT

CHOICE OF MILK Alternative. 30

OAT MILK
SOY MILK
ALMOND MILK

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ALCHEMY

SOFT DRINKS

WATER	35
ACQUA PANNA / S	99
ACQUA PANNA / L	160
SAN PELLEGRINO / S	99
SAN PELLEGRINO / L	170
PREMIUM TONIC	90
COKE, COKE ZERO, SPRITE	50

SPRITZER

HUGO SPRITZER	299
CAMPARI SPRITZER	299
APEROL SPRITZER	299
MIMOSA	299
LEMONCELLO SPRITZER	299
TROPICAL MIMOSA	299

CLASSIC COCKTAILS

ESPRESSO MARTINI	250
NEGRONI	250
IRISH COFFEE	250
MAGARITA	250
DAIQUIRI	250
BLOODY MARY	250
PINA COLADA	250
MOJITO	250

BEER

HEINEGEN 0.0	80
CHANG	95
SING	95
LEO	95
HEINEKEN	130
SAN MIGUEL LIGHT	130
RICEBERRY DRAFT BEER	160
SAPPORO JAPANESE DRAFT BEER (335 ML/ 640 ML)	250/480

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ALCHEMY

WHITE WINE

	BY GLASS	DINE-IN	TAKE AWAY
Beringer Main & Vine – Chardonnay (California, USA)	320	1600	1300
Ant Moore – Sauvignon Blanc (Marlborough, New Zealand)	350	1750	1450
Tagua Tagua – Sauvignon Blanc (Central Valley, Chile)		1050	750
Sea Ridge – Chardonnay (California, USA)		990	690
Kapuka – Sauvignon Blanc (Marlborough, New Zealand)		1190	890
Bottega – Pinot Grigio (Italy)		1190	890
Dr. Loosen – Dry Riesling (Mosel, Germany)		1190	890
Chartron La Fleur Bordeaux – Sauvignon Blanc (Bordeaux, France)		1190	890
Austo Oak – Chardonnay (Italy)		1250	950
Château de Maligny "Marche du Roi" Chablis – Chardonnay (Chablis, France)		1750	1450
Cloudy Bay – Sauvignon Blanc (Marlborough, New Zealand)		2100	1800

RED WINE

	BY GLASS	DINE-IN	TAKE AWAY
Maison Barboulot – Pinot Noir (France)	360	1800	1500
Château Au Vignoble – Bordeaux Supérieur (Bordeaux, France)	380	1900	1600
Tagua Tagua – Cabernet Sauvignon (Central Valley, Chile)		1050	750
Don Aparo – Malbec (Argentina)		1050	750
Sea Ridge – Merlot (California, USA)		1050	750
Chartron La Fleur – Bordeaux Blend (Bordeaux, France)		1190	890
Luigi Bosca Insignia – Malbec (Argentina)		1250	950
Famille Bougrier "Pure Valley" – Pinot Noir (Loire Valley, France)		1290	990
Bread & Butter – Cabernet Sauvignon (California, USA)		1400	1100
The Hedonist – Shiraz (McLaren Vale, Australia) *		1290	990
Château Cap Léon Veyrin – Merlot & Cabernet Sauvignon (Listrac-Médoc, Bordeaux, France)		1600	1300

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ROSE WINE

	BY GLASS	DINE-IN	TAKE AWAY
Exhib – Côtes de Thau Rosé (Cap d'Agde, France)	320	1600	1300
Domaine Jaume – Côtes du Rhône (Rhône Valley, France)		1090	790
M. Chapoutier "Marius by Michel Chapoutier" (France)		1090	790
Figuière Estate "Magali" – Côtes de Provence Rosé (Provence, France)		1500	1200
Château Sainte Marguerite Cru Classé – Côtes de Provence Rosé (Provence, France)		1600	1300

SPARKLING WINE & CHAMPAGNE

	BY GLASS	DINE-IN	TAKE AWAY
Follador Prosecco Farder Treviso Extra Dry Gold DOC (Italy)	290	1500	1300
Masottina "Virage" – Rosé Brut Spumante (Italy)		1090	790
Miquel Pons – Cava Reserva Brut Nature (Penedès, Spain)		1190	890
Riunite – Prosecco Spumante Brut NV (Italy)		1290	990
Bottega Gold – Prosecco Brut (Veneto, Italy)		2000	1700
Louis Perdrier – Brut d'Excellence 1.5L (France)		2000	1700
Lombard – Extra Brut Champagne (Champagne, France)		2250	1950
Nicolas Feuillatte – Champagne Brut Réserve (Champagne, France)		2800	2500
Louis Roederer - Champagne Collection 245 (Champagne, France)		2900	2600
Dom Pérignon – Vintage Champagne (Champagne, France)		10800	10500

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ALCHEMY

SPIRITS

VODKA.

SMIRNOFF	220
ABSOLUT	230

GIN.

GORDON'S	220
BOMBAY SAPPHIRE	230
TANGUERAY	230

RUM.

BACARDI SUPERIOR	230

TEQUILA.

JOSE'S CUERVO ESPECIAL REPOSADO	220

WHISKEY.

JIM BEAM	230
JACK DANIELS	230
JAMESON	230
MAKER MARK	290

APERITIVO.

CINZANO	230
CAMPARI	230
APEROL	230
MARTINI EXTRA DRY	230

LIQUEUR.

KAHLUA	230
MALIBU	220
LEMONCELLO	230
ELDERFLOWER LIQUEUR ST. GERMAINE	350

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