

KINGS
CART
COFFEE



ABOUT US

From a humble coffee cart, Kings Cart Coffee expertise and success sparked the birth of Kings Cart Coffee Factory—amidst the Covid-19 pandemic in 2020.

Our team is made up of energetic and talented individuals who have been working together for more than 8 years. Despite our young history, we have become one of the most popular café in the East. Embracing the power of nature, the café house real coffee trees from cherries picked from parts of Asia and the mountains of Yunnan. In the front of the café sits our coffee roaster – a silent and majestic piece of machinery that brings about a profound romance and masculine appeal to the craft.

The lush greenery combined with soft earthly elements creates an inviting and homely environment for our customers to enjoy their time dining with us.

SINGAPORE SIGNATURE

Toasted
Coconut Flakes



COCONUT LATTE

生椰拿铁

(+1 for Iced)

9

The drink that pays homage to Joo Chiat, a charming neighbourhood in Singapore. This delicious beverage is made with espresso that's smooth and bold, giving you the caffeine boost you need to tackle the day. But wait, it gets even better! The espresso is mixed with Gula Melaka, a sweet and aromatic palm sugar, and creamy coconut cream, creating a rich and indulgent flavour profile that's simply divine. With every sip, you'll feel like you're walking through the colourful streets of Joo Chiat, taking in the sights, sounds, and flavours of this vibrant neighbourhood. It's the perfect drink to start your day or to take a break from the hustle and bustle of the city.

PANDAN SWEET CREAM

梦幻斑斓斑叶

9

Uniquely Singapore. This cold brew beverage is made with a smooth and bold coffee that's served with pandan-infused sweet cream. Pandan, a fragrant and versatile herb commonly used in Southeast Asian cuisine, adds a deliciously sweet and aromatic flavour to the creamy topping, making it a perfect match for the strong and robust cold brew coffee.



SPECIALTY COFFEE 特调咖啡

“SNG BUEY”

意式酸梅汤

9

“Sng Buey” – means Sour Plum in Hokkien, a dialect frequently used by the older generation of Chinese Singaporeans. Known for its cooling properties, it is a key ingredient often used in iced beverages to combat our hot and humid weather. The sweet and tangy homemade sour plum combined with the robust flavours of the espresso is the perfect thirst quencher. We rimmed our cups with serbuk assam (sour plum powder) for an extra kick!

Serbuk
Assam



AH BO LING

意式甜汤圆

7.5

“Tang Yuan” (or ah-bo-ling) is glutinous black sesame rice balls traditionally eaten during Lantern Festival because its name is a homophone for “union” in mandarin and it symbolises togetherness and completeness. We serve it with a shot of espresso, creating a bitter sweet combination that is sure to make your taste buds sing!

COFFEE SIGNATURE



MOCHA BLOOM

香橙摩卡

11

Darling, let me tell you about the Mocha Bloom - it's the vegan drink of your dreams! Made with Outside chocolate milk, coffee, and a touch of tangy orange, it's the perfect blend of creamy and zesty. Who needs dairy when you've got this masterpiece in a cup, am I right? So go ahead, indulge in the Mocha Bloom and savour every sip of this luscious and satisfying beverage. Trust me, your taste buds will thank you!

FIGS & PEACH

蜜桃无花果

11

Fruity and refreshing, made with a homemade fresh figs syrup that's sweet and tangy, mixed with a shot of espresso for a caffeine boost, and topped off with bubbly soda water. The addition of fresh peaches adds a juicy and fruity flavour that complements the rich and bold taste of the espresso.



SALTED CARAMEL LATTE

海盐焦糖拿铁

(+1 for Iced)

Perfect balance of sweet and salty. This delectable beverage is made with an espresso that's bold and flavourful, paired with a homemade rich and indulgent salted caramel. Rimmed with Speculoos, a spiced cookie that adds a crunchy and aromatic touch to every sip.

Speculoos
Crumbs

9



YUEN YANG

鸳鸯

(+1 for Iced)

8

Yuen Yang, which refers to mandarin ducks is a symbol of conjugal love in Chinese culture, as the birds usually appear in pairs and the male and female look very different. This same connotation of a "pair" of two unlike items is used to name this drink.

By mixing coffee with our homemade Thai milk tea, we created a drink that is a perfect balance of flavours that is rich, creamy and bold.



YUZU CLOUD

柚子云梦

9

Cold brew with a zesty yuzu sorbet and fluffy lemon foam on top. It's the diva of cold brew beverages, refreshing and luxurious with every sip.





LICHI COLD BREW

荔枝冷萃

9

Cold brew with lychee and a hint of refreshing mint. It's like a sip of sunshine that'll leave you feeling fabulous and refreshed.



COCONUT AFFOGATO

椰! 阿芙佳朵

7.5

Creamy coconut ice cream topped with toasted coconut flakes and a shot of espresso. It's a hot and cold dessert that's as fierce as a supermodel on a runway.

COFFEE COCKTAILS

RUM PUM PUM

微醺焦糖拿铁

22

Let me tell you about a cocktail that's as cozy as a warm hug on a chilly night. This delicious drink is made with dark rum that's bold and flavourful, giving you a taste of the Caribbean with every sip. The rum is mixed with rosemary and Gula Melaka, creating a unique and irresistible flavour profile that's both sweet and savoury. And to top it all off, the drink is finished with a frothy layer of milk, adding a touch of creaminess.



COLD BREW HIGH BALL

冷萃嗨棒

22

Cold brew mixed with Singapore Dry Gin, Curacao, and a touch of pineapple, creating a tropical and flavourful high ball that's sure to transport you to a paradise island.

ESPRESSO MARTINI

意式马提尼

18

Bold as a boss lady in a power suit, with house blend espresso, vodka, and cream. It's a rich and indulgent drink that'll give you the caffeine kick you need to conquer the night!



CLASSICS

| | |
|---------------------------------------------|-----|
| ESPRESSO 意式浓缩 | 3.5 |
| LONG BLACK / AMERICANO 澳黑/美式 | 4 |
| 6 OZ WHITE 6OZ澳白 | 6 |
| CHOCOLATE / MATCHA / MOCHA 巧克力/抹茶/摩卡 | 7 |

(Iced +1 / Oat or Soy +1 / Extra Shot +1)

JUNIORS

| | |
|---------------------------------------------------------------------------------------|---|
| BABY CINNO 宝宝奇诺 | 4 |
| Frothed milk with chocolate flakes and marshmallow (choice of regular, oat or soy) | |
| BABY BLOOM 宝宝香橙摩卡 | 6 |
| Shaken chocolate oat milk with orange, sea salt and chocolate flakes | |

LOCAL CRAFT TEA

| | |
|---------------------------------------------------------------------------------------------------|-----|
| LYCHEE KRIS GREY 荔枝冰茶 | 6.5 |
| Blend of jasmine, green tea, black tea, lychee bits, cranberry, lily blossom | |
| CHICKEN RICE 海南鸡饭 | 6.5 |
| Blend of kukicha, ginger, lemongrass, pandan leaves | |
| MOON REPRESENTS MY HEART 月亮代表我的心 | 6.5 |
| Blend of milk oolong, coconut bits, forget-me-not flowers, lotus stamen, bergamot | |
| KEBAYA BLUE 卡峇雅蓝 | 6.5 |
| Blend of lemongrass, butterfly blue pea flower, lemon verbena, bael fruit (100% caffeine free) | |
| COLD BREW TEA 冷萃茶 | - |
| Check with our team members on the cold brew tea selections | |

COFFEE & DRINKS 咖啡&饮品

Prices are subjected to prevailing GST and 10% service charge.

COOLERS

BUTTERFLY LEMONADE 蝶豆花冰柠 8
Butterfly blue pea flower infused fizzy lemonade

YUZU MARMALADE 柚子冷萃荔枝茶 9
Yuzu jam with lychee kris grey cold brew tea and soda water

BERRIES SQUASH 青柠莓莓冰 9
Freshly muddled berries with lime and blueberries,
topped with soda water and torched rosemarys

SIP HAPPENS

APEROL SPRITZ 艾普罗 16
A refreshing mix of Aperol, prosecco, and soda water over ice, finished with
a slice of dehydrated orange.

TRIPLE PEACH BELLINI 甜桃贝利尼 16
A juicy blend of peach purée, peach liqueur, and prosecco - peach please!

UMESHU HIGHBALL 梅酒高球 14
Light and refreshing mix of Japanese plum wine and soda water over ice.

WHISKY HIGHBALL 威士忌高球 14
Classic Japanese highball made with Suntory Kakubin whisky and
soda water over ice.

GIN & TONIC 金汤力 14
A refreshing pour of Widges London Dry Gin with tonic water over ice.

DRAUGHT BEER

HEINEKEN DRAUGHT 喜力啤酒 13 (Pint) / 35 (Trio)

GUINNESS DRAUGHT 健力士啤酒 15 (Pint) / 38 (Trio)

WATER

ACQUA PANNA STILL WATER 4
(500ml)

SAN PELLEGRINO SPARKLING WATER 4
(500ml)

SINGHA SODA WATER 4
(325ml)

BRUNCH

KING'S BREAKFAST

29

All the brunch royalty deserves — soft scrambled eggs, guac smash, smoked salmon, garlic chicken sausage, roasted roma tomato, button mushrooms, Pecorino, and truffle butter, served on rustic rye sourdough.

+1.5 to change to Egg White Scramble only

LAKSA PRAWN BENNIES

26

Buttery brioche stacked with a prawn tobiko patty, fresh spinach, poached eggs, laksa béarnaise, topped with ikura. A spicy local twist on your classic Bennies.

BACON BENNIES

23

Poached eggs on fluffy brioche with applewood back bacon, fresh spinach, and velvety hollandaise.

SHROOMS & RYE TOAST

21

Sautéed wild mushrooms piled on toasted rye sourdough, topped with fresh rocket and a generous shave of Pecorino Romano.

HOLY GUACAMOLE

16

Smashed avo on toasted rye sourdough with lemon zest, juicy cherry tomatoes, fresh rocket, and a drizzle of extra virgin olive oil.

THE CUBAN MELT

20

Toasted sourdough sandwich with pastrami beef, mozzarella, Emmental, cheddar, and fresh rockets.

KALE ME MAYBE

22

A wholesome mix of portobello mushroom, balsamic wild mushrooms, quinoa, fresh kale, and roma tomatoes, drizzled with passionfruit dressing. Fresh, earthy, and full of life.

KATONG LAKSA FISH & CHIPS

26

Crispy soda-battered halibut served with shoestring fries, zesty lemon, rocket, and a rich laksa sauce for that spicy Singapore twist.

+1 for Truffle Fries upgrade.

LAO GAN MA SCRAMBLE

16

Goey scrambled eggs meet spicy Lao Gan Ma chili crisp, sautéed kale, and rye sourdough — savoury, spicy and seriously addictive.

+1.5 to change to Egg White Scramble only

CHILI CRAB SHAKSHUKA

24

A spicy twist on a classic — poached egg in rich Singapore chili crab sauce with sweet crab claw meat, served with toasted sourdough for the perfect dip.



Vegetarian



Gluten Free

BEETROOT & HUMMUS 25

Velvety beetroot hummus meets smoked salmon, poached egg, roasted broccoli, feta cheese, sourdough sticks, drizzled with thyme oil.

EGGS ON TOAST  13

Soft scrambled eggs served on rye toast

+1.5 to change to Egg White Scramble only

MENTAIKO CARBONARA 24

Linguine coated with mentaiko cream sauce with bacon bits, furikake, Ao Nori Ko, white wine and shaved parmesan cheese.

PRAWNS PESTO LINGUINE 26

Linguine tossed with basil pine nut pesto, smashed avocado, prawns, lemon juice, Pecorino cheese, and a splash of white wine.

VONGOLE AGLIO OLIO 22

Linguine with white clams, garlic, chili flakes, white wine, Pecorino cheese, and Italian parsley.

PORTOBELLO AGLIO OLIO  21

Linguine tossed with portobello, garlic, chili flakes, chopped parsley, Pecorino cheese, and white wine.

Brunch Add-Ons:

- only available with purchase of any mains

| | |
|------------------------------------------------------------------|-----|
| Rye Sourdough Toast (1 pcs) | 5.5 |
| Rockets | 4.5 |
| Guacamole | 6 |
| Roasted Button Mushrooms | 6 |
| Grilled Roma Tomato | 4.5 |
| Applewood Back Bacon | 7 |
| Smoked Salmon | 7 |
| Chicken Garlic Sausage | 7 |
| Truffle Butter | 1.5 |
| Scrambled Eggs / Sunny Side Up / Soft Boiled Eggs / Poached Eggs | 4.5 |
| Scrambled Egg Whites | 6 |



Vegetarian



Gluten Free

BRUNCH BITES

- TRUFFLE FRIES**  11
Shoestring fries tossed in truffle oil topped with shaved Pecorino.
- LOADED FRIES** 14
Shoestring fries loaded with melted mozzarella, cheddar, Parmesan, chorizo and bacon bits, tomato ragout, jalapeños, and crumbled feta.
- TATER TOTS**  11
Tater tots topped with shaved Pecorino and sambal mayo on the side.
- BLUR LIKE SOTONG FRITTERS** 14
Lightly battered octopus bites, fried to crisp perfection in Japanese karaage flour with sambal mayo on the side.
- MUSHROOM FRITTERS**  13
Soda battered Oyster mushroom fritters,
+1 for Salt & Pepper seasoning or Ma La seasoning
- PARMESAN CORN RIBS**  10
Roasted buttered corn ribs topped with shaved Parmesan.
- CHARRED BROCCOLI**  10
Just charred broccoli....
- THE VEGGIE STEAK**  10
Thick-cut roasted cabbage drizzled with buttery hollandaise.
- LA ZI JI** 16
Crispy karaage chicken tossed in mala oil, dried chili, Sichuan spices, fried garlic, and chives. Spicy, crunchy, and wildly addictive.
- BUTTER GARLIC CLAMS** 16
Razor clams and white clams baked with butter, garlic and white wine.

BAKERY

- PARMA HAM & BRIE** 16.5
Flaky croissant stuffed with Parma ham, creamy Brie, fresh figs, rocket, and a drizzle of maple syrup.
- SMOKED SALMON & ROCKETS DANISH** 15.8
Buttery Danish bun topped with smoked salmon, blue cheese dressing, fresh rocket, and shredded Pecorino.
- MATCHA CROISSANT** 6.5
Flaky pastry filled with matcha chocolate ganache and topped with light matcha Chantilly cream.



Vegetarian



Gluten Free



Vegan

Prices are subjected to prevailing GST and 10% service charge.

ALMOND CROISSANT 6.5
Sourdough almond butter croissant with frangipane filling.

PAIN AU CHOCOLATE 6.5
Sourdough croissant with chocolate baton.

SOURDOUGH BUTTER CROISSANT 5.5
Sourdough buttery flaky croissant.

SWEETS

VALRHONA CHOCOLATE LAVA CAKE 11
Warm molten chocolate cake, dusted with snow powder, served with coconut ice cream and toasted coconut flakes.

MISO BANANA CAKE 13
Homemade banana cake infused with miso, served warm with salted caramel, caramelised banana, fresh berries, coconut ice cream, and Biscoff crumble.

TIRAMISU 9.5
Espresso-soaked ladyfingers infused with Baileys and Kahlúa, layered with velvety mascarpone cream. Contains alcohol!

LEMON LIME BURNT CHEESECAKE 9
Creamy burnt cheesecake topped with tangy lemon-lime curd and a sprinkle of fresh lime zest.

ONDEH-ONDEH CAKE 9
Soft pandan sponge layered with coconut Chantilly, sweet gula melaka coconut filling, and a chewy mochi layer, topped with desiccated coconut.

PASSIONFRUIT MONT BLANC 7.9
Zesty passionfruit mousse with almond praline and vanilla osmanthus sponge, encased in white chocolate and crowned with Mont Blanc cream.

FUDGY BROWNIE 5
Rich, fudgy Valrhona chocolate brownie topped with a touch of sea salt flakes.

PASSIONFRUIT MERINGUE TART 9
Buttery vanilla shortcrust filled with tangy passionfruit curd, topped with silky torched meringue.

BLUEBERRY CREAM CHEESE MUFFIN 6.5
Moist blueberry muffin with a creamy cheese filling, topped with blueberry jam and fresh blueberries.

LEMON MERINGUE MUFFIN 6.5
Zesty lemon muffin filled with tangy yuzu curd, finished with a swirl of torched meringue.



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ROASTER

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