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CAFÉ · POOL · ROOFTOP

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WAFFLE CHICKEN KARAGE

The crispy exterior of the chicken complements the soft texture of the waffles, creating a perfect balance of flavors and textures. It's a delightful combination of savory and sweet, making it a popular choice for brunch or any meal where you're craving something unique and tasty.



Brunch

Brunch Menu

TAMAGO SANDO

Japanese Sandwich filled with Scrambled Egg, Onsen Egg sided with French Fries and Cheese Sauce.

47

HONEY MISO ROAST DUCK SALAD

Mixed Head Lettuce, Lollo Rosso, Tomato confit, Mandarin Orange, with Honey Roast Duck, Sesame dressing and Green Oil.

55

MISO BAKED SANDO

French Bread with filling of your choice (Salmon or Tuna) sided with Daikon Salad, Cheese Sauce and French Fries.

55

YOUREGG BENEDICT

English Muffin with Salmon or Smoke Beef sided with Sautéed Spinach and Tomato confit. Topped with Onsen Egg, Crispy Nori and Green Oil.

65

WAFFLE CHICKEN KARAGE

Classic Waffle with Chicken Karage and garnished with Honey and Yum-Yum Sauce.

65

Smoothie

Smoothie Bowl

DRAGON BERRIES SMOOTHIE BOWL

Dragon Fruit Smoothies with Berry, Kiwi, Banana, Strawberry, Mandarin Orange and Granola Flake topping.

45


TROPICAL SMOOTHIE BOWL

Tropical Fruit Smoothies with Strawberry, Kiwi, Grape, Almond and Seasonal Fruit topping.

45

*if you have any **food allergies** or **food intolerances**, please inform us.

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RAMEN CURRY CHICKEN KATSU

With flavorful and aromatic broth, perfect balance of sweetness and spice, and the chicken katsu adds a satisfying crunch to every bite. Together, they create a comforting and indulgent dish that's sure to satisfy any craving for hearty, flavorful food.



Asian

South East Asian Selection

RAMEN CURRY CHICKEN KATSU

Curry Chicken Katsu Ramen with Shitake Mushroom, Spring Onion, Bean Sprout, Onsen Egg, Sesame Crumble, Crispy Nori, Narutomaki topping and Lemon on the side.

47

CHICKEN TERIYAKI UDON

Japanese Udon with Chicken Teriyaki Skewers, Bean Sprout, Spring Onion, Sesame Crumble, Crispy Nori on top served with Lemon and Onsen Egg on the side.

47

RAMEN SEAFOOD

Spicy Tom Yam Prawn Ramen with Snapper Squid, Mushroom, Tomato, Onsen Egg, Crispy Nori, Narutomaki topping and Lemon on the side.

55

VIETNAMESE PHO

Traditional Vietnam Noodle Soup with Beef Slice, Bean Sprout, Spring Onion, Coriander Leaf, Local Basil, Chilli on top and Lemon on the side.

65

OXTAIL GARANG ASEM

Traditional Indonesian Oxtail Soup served with Emping Melinjo, Lime, Sambal and Steamed Rice.

80

Kiddy

Kiddy Foodie

ANGEL HAIR

Angel hair Spaghetti served with Meaty Red Sauce and Cute garnish on top.

45

FISH OMURICE

Buttered Rice served with Fish Finger, Chicken Nugget on the side and covered with Cheesy Omelette.

45

JUNIOR CHEESY BURGER

A tower of Bun Burger filled with Head Lettuce, Kyuri, Tomato, Beef Patty and Cheese served with Fries on the side.

45

HAPPY UMAMI

A basket of joy filled with Chicken Nugget, Fishball, French Fries and Onion Rings with Cheese Sauce on the side.

45

TORINIKU ALFREDO

Toriniku Alfredo is a fusion dish that combines the creamy richness of Alfredo sauce with tender chicken (toriniku) slices. It's a decadent pasta dish where the creamy sauce coats the pasta perfectly, while the tender chicken adds a savory element.



All Day

All Day Menu

CHICKEN KATSUDON

Japanese Rice served with Chicken Katsu, Curry Sauce, Onion, Scrambled Egg, Onsen Egg, Nori Crispy on top and Daikon Salad on the side.

45

CHICKEN DONBURI

Japanese Rice served with Grilled Chicken, Teriyaki Sauce, Daikon Salad on the side, Sautéed Mushroom, Onsen Egg, garnished with Sesame Crumble and Sesame Seed.

45

TEMPURA DONBURI

Japanese Rice served with Snapper, Prawn, Mushroom, Onion, Carrot, Cauliflower, Onsen Egg, Daikon Salad on top and Tempura dipping.

45

BEEF YAKINIKU DONBURI

Japanese Rice served with Sautéed Beef Slice, Yakiniku Sauce, Onion, Spring Onion, Bean Sprout and Onsen Egg on top.

55

TORINIKU ALFREDO

Creamy Sauce Udon mixed with Onion and Smoke Beef Mushroom, served with grilled Chicken Breast. Garnished with Parmesan Cheese, Onsen Egg and Crispy Nori on top.

65

RAGGU ALA BOLOGNAISE

Udon with Bolognese Sauce served with Marinated Meat Ball. Garnished with Parmesan Cheese and Crispy Nori.

65

ROAST DUCK TERIYAKI

Roasted Pecking Duck served with Sautéed Spinach Mushroom on bed of Mashed Potato with Daikon Salad on top and glazed in Teriyaki Sauce.

95

SALMON MISOYAKI

Pan seared Salmon with Sautéed Spinach Mushroom, Mashed Potato, Daikon Salad on top and drizzled with Miso-yaki Sauce.

120


BEEF SAIKORO YAKINIKU

Japanese style grilled Beef Cube served with Sautéed Mushroom on a bed of Mashed Potato with Daikon Salad on top and Yakiniku Sauce.

135

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YAKITORI

Yakitori known for its smoky flavor and tender texture, making it a favorite street food and izakaya (Japanese pub) snack. Yakitori is enjoyed as a flavorful appetizer or as part of a casual meal, often paired with rice or enjoyed alongside drinks.



Snack

MALAY LOK LOK

Skewer Fishball with Lobster Ball, Chikuwa, Leek, Mushroom, Daikon Salad on the side and served with BBQ Sauce.

35

LOADED NACHOS WASABI SALSA

Minched Beef mixed with Corn, Red Bean, Tomato Wasabi Salsa, Mozzarella and garnished with Crispy Nori on top.

35

WAFFLE POTATO FRIES

Crispy Potato Fries, coated with Parmesan Cheese and served with Cheese Sauce on the side.

35

CRISPY CHICKEN KARAGE

Crispy Chicken Karage served with BBQ Spicy Sauce on the side.

37

KOREAN SEAFOOD SKEWERS

A symphony of Skewered Squid, Snapper, Prawn, Crab Stick, Onion, Leek, Pineapple with Daikon Salad on the side and served with Spicy Gochujang sauce.

37


YAKITORI

Japanese style Chicken Skewer with Mushroom, Leek, Bellpaper, glazed with BBQ Sauce and Daikon Salad on the side.

37

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SHIBUYA BRICK TOAST

Consisting of thick of toasted bread that are hollowed out and filled with various sweet toppings like ice cream, fruits, whipped cream, and drizzles of syrup. The bread is often toasted until crispy on the outside but soft on the inside.



Dessert

MATCHA BELGIAN WAFFLE

Matcha Waffle with Vanilla Ice Cream, drizzle of Honey, Berries, Kiwi, Mandarin Orange, Grape topping and Matcha Sauce on the side.

47

CREPES WAFFLE

Crispy Stroop Waffle served with Honey, Berries, Seasonal Fruit and Ice Cream of choice (Strawberry/Vanilla/Chocolate).

47

ANMITSHU

A bowl of sweetness of Jelly, Red Bean Paste, Kiwi, Strawberry, Grape, Lychee, Mandarin Orange and served with Vanilla Ice Cream.

47

SHIBUYA MATCHA BRICK TOAST

Toasted Bread with Mandarin Orange, Kiwi, Cherry, drizzling Matcha Sauce and Vanilla Ice Cream on top.

55

SHIBUYA STRAWBERRY BRICK TOAST

Toasted Bread with Strawberry, Mandarin Orange, Cherry, drizzling Strawberry Sauce and Strawberry Ice Cream on top.

55


SHIBUYA HONEY BRICK TOAST

Toasted Bread with Strawberry, Mandarin Orange, Peach, Berries, drizzling Honey and Vanilla Ice Cream.

55

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SPECIAL MATCHA

2 teaspoons of Matcha powder dissolved in a glass of warm water contain 14 calories and other nutrients, such as calcium, iron, fiber and antioxidants.



Matcha

Special of Matcha

MATCHA LATTE Signature Matcha of Gin-Gin.	28
MATCHA ICHIGO Matcha mixed with Fresh Milk, Evaporation Milk and Strawberry.	29
MATCHA KOKONATTSU Matcha mixed with Coconut Milk and Evaporation Milk.	32
MATCHA KARAMERU Matcha mixed with Fresh Milk, Evaporation Milk, Caramel Syrup and Coconut Cream.	35
MATCHA PINATTSUBATA Matcha mixed with Fresh Milk and Peanut Butter.	37
MATCHAIOTO Matcha mixed with Fresh Milk, Espresso and Vanilla Ice Cream on top.	37

Tea

Tea Selection

YELLOW LABEL BLACK TEA	25
ENGLISH BREAKFAST TEA	25
CHAMOMILE TEA	25
PEPPERMINT TEA	25
EARLY GRAY TEA	25

NUTRIBLAST

This vibrant drink is packed with vitamins, minerals, and antioxidants, making it a refreshing and energizing choice for a quick and easy way to get your daily dose of greens.



Green Green Juice

HAPPY HEALTHY

Cucumber, Lemon ,Apple and Mint.

30

LEAN GREEN

Cucumber, Lemon ,Apple and Mint.

32

NUTRIBLAST

Avocado, Banana, Ginger and Lime.

32

Immunity Immunity Boosts

GREEN DELIGHT

Mixed of Cucumber, Lemon, Mint and Honey to boost your stamina and prevent anemia.

27

YOU C BEET

Mixed of Celery, Apple, Pineapple, Lemon and Honey to reduce high blood pressure.

27

SKIN TONIC

Mixed of Tomato, Cucumber, Orange, Lemon and Honey to soothe skin irritation and prevent water retention.

29



COOL AND FIT

Mixed Lemongrass, Lime, Green Apple, Mint and Honey to cool down your body and reduce tension.

32

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PINK FLAMINGO

Often featuring fun flavors, vibrant colors, and sometimes fortified with vitamins or minerals. They're designed to appeal to children's tastes while also providing hydration and, in some cases, nutritional benefits.



Juices

Fresh Juices

MELON WATERMELON APPLE AVOCADO	27
TOMATO CARROT PINEAPPLE	27
ORANGE STRAWBERRY	29


Kids

Kids Friendly

MERMAID SLUSH Mixed of Mango, Pineapple, Orange, Yogurt and Honey.	27
DISNEY FROZEN Mixed of Blue Curacao, Mint, Fresh Milk with Vanilla Ice Cream on top.	30
PINK FLAMINGO Mixed of Strawberry, Fresh Milk with Vanilla Ice Cream on top.	38
HULK SMASH Mixed of Avocado, Fresh Milk with Vanilla Ice Cream on top.	42

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IMMUNE BOOSTER

They are rich in vitamins, minerals, fiber, and antioxidants, making them a convenient and delicious way to incorporate more nutrients into your diet. Offering a refreshing and satisfying option for a quick breakfast, snack, or post-workout fuel.



Smoothies

Gin-Gin Smoothies

ENERGY BOOST

Mixed of Banana, Chocolate, Milk, Yogurt and Honey to energize your body and mind.

43

ANTIOXIDANTS

Mixed of Mango, Pineapple, Milk, Yogurt and Honey to protect your body cells.

43

SKIN PROTECTOR

Mixed of Mango, Pineapple, Milk, Yogurt and Honey to protect your body cells.

45

IMMUNE BOOSTER

Mixed of Strawberry, Lime, Milk, Yogurt and Honey to enhance your body immune.

45

Smoothies

Regular Smoothies

BANANA

42

PINEAPPLE

42

AVOCADO

42

STRAWBERRY

43



MIX SMOOTHIES

Mixed of your 3 choices fruit.

45

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COFFEE OF THE DAY

Coffee offers a range of benefits, including increased alertness and improved focus due to its caffeine content. It can also boost metabolism and aid in fat burning, making it popular among those seeking weight loss.



Coffee Selection


ESPRESSO ICE / HOT	25
MACCHIATO ICE / HOT	27
REGULAR BLACK COFFEE ICE / HOT	27
CAPPUCCINO ICE / HOT	27
CAFE LATEE ICE / HOT	27

Water

STILL WATER	20
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Beer Beer Selection



BINTANG SMALL	55
BINTANG RADLER	60
GUINNESS STOUT	70
HEINNEKEN	75

Soju Soju Selection

ORIGINAL	175
GREEN GRAPE	175
PEACH	175
LYCHEE	175
APPLE	175

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