

**GROUP  
THERAPY  
COFFEE**

181 South Bridge Road  
#01-05 & #K1-04, S058743

Next to CAPRI HOTEL

WWW.GTCCOFFEE.COM  
EVENTS@GTCCOFFEE.COM

@grouptherapycoffee  
@grouptherapycfe

**ALL  
DAY  
MENU**

**LIGHT MEALS**



- ACAI BOWL with homemade granola, coconut flakes, fresh fruits 12
- HOMEMADE GRANOLA BOWL with greek yoghurt, fresh fruit, berry compote 12
- SPINACH & FETA ROLL wilted spinach, feta cheese, puff pastry, side salad 12
- SOUP & TOAST smoked tomato or wild mushroom 7

**PANCAKES**

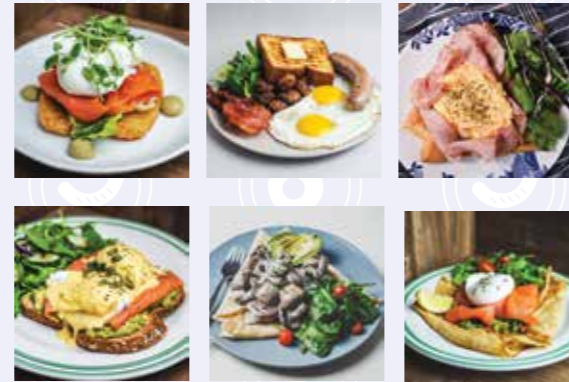


- PANCAKE STACK with bananas, berries, honeycomb & maple syrup +3.5 for a scoop of homemade ice-cream 16
- PUMPKIN PANCAKE with poached eggs, smoked salmon, hollandaise, tobiko roe 19
- BREAKFAST PANCAKES 2 pancakes, sunnyside-up egg, bratwurst sausage, back bacon 19
- HERBIVORE PANCAKES 2 pancakes, creamy mushrooms, avocado, hashbrowns 19

**SIDES OR CREATE YOUR OWN PLATE**

- TOAST white / brioche / multigrain 4.5
- ENGLISH MUFFIN 4.5
- BAGEL plain / sesame / onion from 5
- EGGS scrambled / fried / poached 4
- MUSHROOMS 4.5
- TOMATO SLICES 3
- WILTED SPINACH 5
- PORK BRATWURST SAUSAGE 6
- SMOKED SALMON / SMOKED HAM 5.5
- BACK BACON 5.5
- SLICED AVOCADO / SMASHED AVOCADO 3.5
- VEGETARIAN FRITTATA 8
- CHEESE fresh mozzarella / halloumi 5
- HASHBROWNS with sourcream 6
- HOLLANDAISE / SKINNY HOLLANDAISE SAUCE 3

**EGGS & BRUNCH**



- SAVOURY CREPES w smoked ham & scrambled eggs 16
- w creamy mushrooms, spinach & avocado 16
- w smoked salmon, smashed avocado & poached egg 17
- w pumpkin, avocado lime sauce, roasted cauliflower, potato hash, poached egg 17
- POACHED EGGS ON TOAST white toast, smoked salmon, hollandaise sauce 16
- SKINNY EGGS BEN multigrain toast, poached eggs, smoked salmon, smashed avocado, pumpkin seeds, lemon yoghurt sauce 17
- CRISPY PARMA HAM EGGS BEN english muffin, crispy parma ham, smashed avocado, poached eggs, hollandaise sauce, side salad 18
- HASHBROWNS & SMOKED SALMON with poached eggs, avocado lime sauce 17
- BIG PLATE eggs (scrambled / fried / poached), back bacon, sausage, toast (brioche / multigrain / white), mushrooms 19
- GREEN PLATE eggwhite frittata, avocado, mushrooms, multigrain toast, hashbrowns, lemon yoghurt sauce add halloumi +3 19

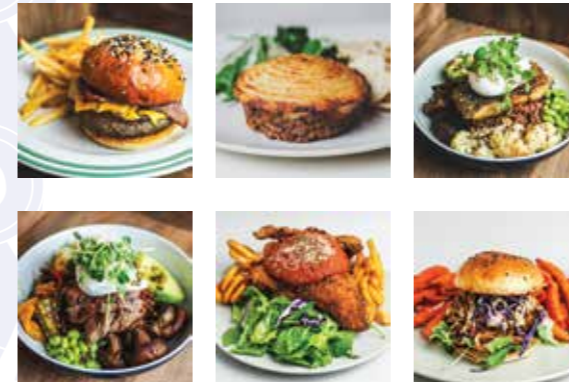
CHANGE TO SCRAMBLED EGGS +2  
CHANGE TO SCRAMBLED EGGWHITES +4

**SALADS & SANDWICHES**



- SMOKED SALMON AVOCADO SANDWICH multigrain, smoked salmon, avocado, cream cheese, side salad 16
- CHICKEN & PESTO FOCACCIA grilled chicken thigh, pesto, honey mustard, a side of greens 16
- CROQUE MADAME ENGLISH MUFFIN smoked ham, melted cheese, mustard, white sauce, fried egg, side salad 14
- GRILLED CHICKEN SALAD grilled chicken thigh, honey mustard, sesame soy 16
- PLUM & HALLOUMI SALAD grilled halloumi cheese, black plums, honey balsamic 16

**MAINS**



- PULLED PORK BURGER 12-hr pulled pork, honey mustard, sweet potato fries 18
- BACON CHEESEBURGER 180gm beef patty, smoked cheddar, bacon, garlic aioli, fries 21
- WAGYU RIBEYE STEAK BOWL brown rice, mushrooms, roasted cauliflower, avocado, poached egg, edamame, furikake 21
- GRILLED CHICKEN BOWL brown rice, mushrooms, roasted cauliflower, avocado, poached egg, edamame, furikake 21
- SEABASS BOWL brown rice, mushrooms, roasted cauliflower, avocado, poached egg, edamame, furikake 21
- SALMON MENTAICO BOWL brown rice, mushrooms, roasted cauliflower, avocado, poached egg, edamame, furikake 22
- UNBELIEVABOWL brown rice, vegan chicken-style nuggets, roasted cauliflower, avocado, poached egg, edamame, pumpkin seeds, breadcrumbs 21
- CHICKEN SCHNITZEL fried chicken steak topped with marinara sauce & cheese, curly fries, side salad 19
- SHEPHERD'S PIE butter baked potato mash, minced beef, side salad 15

**SMALL PLATES**



- TRUFFLE FRIES 12
- SWEET POTATO FRIES 12
- CURLY FRIES 12
- HOMEMADE GARLIC BREAD 6
- FRIED CAULIFLOWER 12
- HOMEMADE MEATBALLS with garlic bread 12
- SPICY PULLED PORK 12-hour braised pork ragu, chili oil, sour cream 8
- CRISPY NUGGETS great tasting vegan chicken-style nuggets with a spicy tomato dipping sauce 12

**PASTAS**



- BACON MUSHROOM AGLIO OLIO linguine, bacon, mushrooms, chilli, garlic 16
- CRAYFISH & SALAMI AGLIO OLIO linguine, baby crayfish, salami, chilli, garlic 18
- ARUGULA PESTO linguine, mushrooms, cherry tomatoes, pesto add chicken +3 17
- SPICY PULLED PORK RAGU linguine, 12-hour braised pork ragu, chili oil 18
- BLACK TRUFFLE CHICKEN linguine, smoked chicken, truffle cream sauce, shaved truffle 19
- MEATBALL MARINARA linguine, homemade meatballs, marinara sauce, parmesan \*please let us know if you would prefer not to have shaved cheese on your pasta 19
- CARBONARA linguine, crispy bacon, creamy parmesan sauce \*please let us know if you would prefer not to have shaved cheese on your pasta 19
- CRAYFISH MAC & CHEESE baby crayfish, creamy cheese sauce, avocado, poached egg 19
- TRUFFLE RAVIOLI porcini-stuffed ravioli, choice of cream base or tomato base \*please let us know if you would prefer not to have shaved cheese on your pasta 19
- FURIKAKE SALMON linguine, salmon fillet, fried egg, furikake 18

**HAND-STRETCHED PIZZAS 9"**



- MARGHERITA PIZZA red sauce, fresh mozzarella, basil 16
- TRUFFLE PIZZA white sauce, egg, shaved truffle 22
- PEPPERONI PIZZA red sauce, pepperoni slices, chilli flakes 18
- PINEAPPLE & HAM red sauce, pineapple, ham 18
- PARMA HAM white sauce, parma ham, arugula 19
- HALF & HALF PIZZA OF YOUR CHOICE 22

\*please let us know if you would prefer not to have cheese on your pizza

NO SERVICE CHARGE. PREVAILING GOVERNMENT TAXES APPLY

**VEGETARIAN / FLEXITARIAN ITEMS**  
We work with MSG-free, plant-based products that are high in protein, low in cholesterol and processed sustainably. Allowing us to create meals that are Great-tasting, Kinder to the planet and Better for you.

## HOMEMADE DESSERTS & FRESH BAKES



<b>SCONES</b> pistachio cranberry parmesan & chive	4.5 4.5
<b>CARROT CAKE</b> light cream cheese frosting & walnuts	7.5
<b>CHOCOLATE BLACKOUT CAKE</b> chocolate sponge cake, dark chocolate ganache	8
<b>STICKY DATE PUDDING</b> served with vanilla ice-cream	10
<b>NEW YORK CHEESECAKE</b> baked creamy cheesecake, digestive biscuit base	6
<b>COOKIES 'N' CREAM CHEESECAKE</b> baked creamy cheesecake, chocolate biscuit base	6.5
<b>BERRY LEMON CAKE</b> buttercake with mixed berries, lemon zest, toffee crumble	6.5
<b>OLD-FASHIONED APPLE PIE</b> add +3.5 for a scoop of homemade ice-cream	6.5
<b>PECAN PIE</b> add +3.5 for a scoop of homemade ice-cream	7
<b>PANDAN GULA MELAKA CAKE</b> pandan spongecake, gula melaka sauce, coconut flakes	6
<b>FLOURLESS CHOCOLATE CAKE</b> served with vanilla ice-cream	7.5
<b>STRAWBERRY NUTELLA CREPE</b> crepes, fresh strawberries, nutella, whipped cream add +3.5 for a scoop of homemade ice-cream	12
<b>PISTACHIO TIRAMISU</b> decadent layers of pistachio ganache, coffee-soaked biscuits & whipped mascarpone	10
<b>CHOCOLATE LAVA CAKE</b> rich, warm chocolate cake with a molten centre. served with vanilla ice cream	10

## WAFFLES & ICE-CREAM



<b>MAPLE &amp; BUTTER WAFFLE</b>	10
<b>PEANUT BUTTER &amp; BANANA WAFFLE</b> honey drizzle, pumpkin seed	12
<b>WAFFLE WITH HOMEMADE ICE CREAM</b>	
SINGLE SCOOP	12
DOUBLE SCOOP	14
TRIPLE SCOOP	16
<b>SINGLE SCOOP ICE-CREAM</b> alcoholic flavours +1.5	4.5
<b>TAKEHOME PINT</b> dark chocolate / salted caramel / earl grey / mint cookies / vanilla/ rum & raisin/ seasonal flavours	13 - 15

All our coffees are double shot unless otherwise stated



<b>SINGLE ESPRESSO</b>	3.5
<b>DOUBLE ESPRESSO</b>	4
<b>PICCOLO LATTE</b> SINGLE SHOT	4.5
<b>AMERICANO</b>	4.5
<b>LATTE</b>	5.2
<b>FLAT WHITE</b>	5.2
<b>CAPPUCCINO</b>	5.2
<b>MOCHA</b>	6
<b>MINT MOCHA</b>	6
<b>ROASTED ALMOND LATTE</b>	6
<b>VANILLA LATTE</b>	6
<b>CARAMEL LATTE</b>	6
<b>ESPRESSO COCONUT LATTE</b>	6
<b>AFFOGATO</b>	7
<b>BLACK COLD BREW</b>	7
<b>WHITE COLD BREW</b>	8
<b>MOCHA COLD BREW</b>	8
<b>OATMILK COLD BREW</b>	8.5
<b>MAKE IT ICED</b>	1
<b>UPSIZED (LARGE WITH AN EXTRA SHOT)</b>	1
<b>EXTRA ESPRESSO SHOT</b>	1
<b>SOY / OAT MILK</b>	1

## BESIDES COFFEE

<b>BABYCCINO</b>	4
<b>7-SPICED CHAI LATTE</b>	6
<b>ORGANIC HOT CHOCOLATE</b>	6
<b>MINT HOT CHOCOLATE</b>	6
<b>HOIJICHA LATTE</b>	6
<b>KYOTO MATCHA LATTE</b>	6
<b>COCONUT HOT CHOCOLATE</b>	6
<b>ARTISANAL TEA</b>	5.5
English Breakfast	
Earl Grey	
Green Tea	
Chamomile	
Peppermint	
Lemongrass	

## SPARKLING & SODAS

<b>SPARKLING WATER 750ML</b>	8
<b>COKE</b>	4.5
<b>COKE LIGHT</b>	4.5
<b>SPARKLING ORANGE LEMONADE</b>	7
<b>CUCUMBER SPARKLING WATER 330ML</b>	4.5

## ICE-SHAKEN DRINKS

<b>HONEY LEMON ICED TEA</b>	7
<b>PASSIONFRUIT LIME TEA</b>	7
<b>GRAPEFRUIT PEACH ICED TEA</b>	7
<b>COCONUT COOLER</b> with fresh lime & mint	7
<b>OSMANTHUS OOLONG COLD BREW TEA</b> unsweetened	7
<b>EARL GREY LAVENDER COLD BREW TEA</b> unsweetened	7

## FRESH JUICE

<b>APPLE JUICE</b>	6
<b>ORANGE JUICE</b>	6
<b>CARROT JUICE</b>	6
<b>MIX 2 FRUITS</b>	6

## SMOOTHIES



<b>ACAI</b> with soy milk, mango, lemon juice & banana	10
<b>GREEN</b> spinach, coconut water, passionfruit, lemon juice & banana	10
<b>BREAKFAST SMOOTHIE</b> banana, granola, peanut butter, soy milk	10
<b>POWER PROTEIN SHAKES</b>	
<b>BERRY POWER</b> berries, yoghurt, oat milk, whey	11
<b>BANANA CHOCOLATE</b> peanut butter, oat milk, whey	11
<b>EXTRA ESPRESSO</b>	1
<b>ADD A SCOOP OF WHEY / VEGAN PEA POWDER</b>	2

## MILKSHAKES

served with whipped cream	
<b>VANILLA</b>	10
<b>DARK CHOCOLATE</b>	10
<b>RUM 'N' RAISIN</b>	12
<b>MINT CHOCOLATE</b>	10
<b>SALTED CARAMEL</b>	10
<b>EARL GREY COOKIES</b>	10
<b>HOIJICHA</b>	10
<b>ADD A SCOOP OF WHEY / VEGAN PEA POWDER</b>	2

## CRAFT BEERS ON TAP

<b>BAVIK SUPER PILS ABV 5.2%</b>	12
A pale yellow lager, filtered until clear and unpasteurised. Crisp and pleasantly smooth, it has a full-bodied character with a fresh bitterness.	
<b>250ML (1/2 PINT)</b>	8
<b>450ML (FULL PINT)</b>	12

## CRAFT BEERS (BOTTLE)

<b>LA CHOUETTE ABV 5.2%</b> Tangy, juicy apples with a dry finish	14
<b>MONK'S STOUT DUPONT ABV 5.2%</b> A dark beer characterized by the tasted of roasted malts, notes of coffee & chocolate	14
<b>HEART OF DARKNESS MARLOW'S MELLOW POMELO IPA ABV 5.8%</b> Assertive yet smooth and approachable IPA. Upfront aromas of pomelo oils followed by hints of green mango and blackcurrant. Light-to-medium body and finishes semi-dry with balancing bitterness.	14
<b>HEART OF DARKNESS DREAM ALONE PALE ALE ABV 5.7%</b> An award winning single hop pale ale. Medium, balanced body. Finishes with big juicy notes of peach, citrus and a hint of blueberry.	14
<b>HEART OF DARKNESS KURTZ'S INSANE IPA ABV 7.1%</b> HoDs' biggest, hoppiest beer. A vibrant and balanced IPA with 7 kinds of hops and grapefruit and piney tones.	16

## BUCKET OF 5 BEERS

65

## WINES

	BY GLASS	BOTTLE
<b>SPARKLING</b>		
<b>CAVA PERELADA BRUT RESERVA N.V</b> Penedes, Spain	12	60
<b>WHITE</b>		
<b>WILD WAVES SAUVIGNON BLANC N.V.</b> Marlborough, New Zealand	12	60
<b>RED</b>		
<b>2018 IL MERIDIONE NERO D'AVOLA</b> Sicily, Italy	12	60

PLEASE ENQUIRE WITH US FOR CURRENT SELECTION OF WINES AVAILABLE BY THE BOTTLE

WWW.GTCCOFFEE.COM / EVENTS@GTCCOFFEE.COM

Find us at  
30 East Coast Road, #01-11, Katong V, S428751  
181 South Bridge Road, #01-05 & #K1-04, S058743

@grouptherapycoffee  
@grouptherapycafe



NO SERVICE CHARGE. PREVAILING GOVERNMENT TAXES APPLY