

*Appetizers*

**BEETROOT SALAD – 24 VG GF N**

VEGAN OPTION AVAILABLE

ROASTED BEETROOT, FETA CHEESE, AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATO, RAISINS, BALSAMIC, PECAN

**KALE WALDORF SALAD – 26 VG GF N**

VEGAN OPTION AVAILABLE

KALE, ALMOND FLAKES, ROASTED CASHEWS, APPLE, DRIED CRANBERRIES, PURPLE GRAPE, GOAT CHEESE, GINGER TOFU DRESSING

**SPICY PEACH BURRATA – 32 VG GF S N**

BURRATA CHEESE, PEACH, ORANGE PULP, ROASTED BEETROOT, PECAN, CAYENNE HONEY GLAZE, CHILI CAVIAR

**BURRATA CLASSICA – 30 VG GF N**

BURRATA CHEESE, RUCOLA, OLIVE OIL CAVIAR, VINE CHERRY TOMATOES, BASIL PESTO, BALSAMIC

**RUCOLA GAMBERI – 28 GF**

TIGER PRAWN, RUCOLA, ORANGE, PARMIGIANO, CHERRY TOMATOES, LEMON DRESSING, BALSAMIC

**VITTORE WAGYU CARPACCIO – 28 GF N**

SLICED RAW WAGYU BEEF, RUCOLA, LEMON DRESSING, SUN DRIED TOMATOES, PESTO, PARMIGIANO, PINE NUTS

**MEDITERRANEAN – 32 VG N**

ADD PITA BREAD – 5

TRADITIONAL HUMMUS, TZATZIKI, BEETROOT HUMMUS, FALAFEL, PITA BREAD, ALMOND FLAKES, PUMPKIN SEEDS, SESAME, DUKKAH

**BRUSCHETTA POMODORO – 18 VG S**

CIABATTA BREAD, SPICY CITRUS SALSA, BASIL, PARMIGIANO, BALSAMIC.

**CHEESE PLATTER & COLD CUTS – 68**

ADD BURRATA – 14

GRANA PADANO, CAMEMBERT, SMOKED SCAMORZA, BLUE CHEESE, PROSCIUTTO DI PARMA, MORTADELLA BOLOGNA, SALAME MILANO

*Pastas*

**ARRABIATA – 24 VG DF S**

ADD PRAWNS – 10 | ADD PORTOBELLO – 6

VEGAN OPTION AVAILABLE

HOME-MADE CASARECCE, CHEF'S SIGNATURE SPICY ARRABIATA SAUCE, BASIL

**PRAWN AGLIO OLIO – 28 DF A S**

ADD PORTOBELLO – 6

VEGAN OPTION AVAILABLE

SPAGHETTI, TIGER PRAWNS, WHITE WINE, EXTRA VIRGIN OLIVE OIL

**WAGYU BEEF CHEEK – 32 A**

HOME-MADE FUSILLI, 12 HOURS SLOW COOKED WAGYU BEEF CHEEK RAGU, RED WINE

**SPANNER CRAB RISOTTO – 32 A GF**

CARNAROLI RICE, SPANNER CRAB MEAT, BRANDY, SIGNATURE LOBSTER BISQUE SAUCE, PARMIGIANO

**PORCINI RAVIOLI – 30 VG**

HOME-MADE RAVIOLI STUFFED WITH PORCINI MUSHROOMS, TRUFFLE CREAM SAUCE, OLIVE OIL CAVIAR, TRUFFLE CARPACCIO

**PRAWN MARINARA – 30 A**

LINGUINE, BLACK TIGER PRAWNS, SIGNATURE LOBSTER BISQUE SAUCE, BRANDY

**CARBONARA – 30 A**

LINGUINE, SMOKED PANCETTA, WHITE WINE, EGG YOLK, PARMIGIANO

**PASTA PESTO – 28 VG N**

LINGUINE, BASIL PESTO, CHERRY TOMATOES, BURRATA, PARMIGIANO, PINE NUTS

**TRUFFLE AURORA – 28**

ADD PORTOBELLO – 6

HOME-MADE FUSILLI, SMOKED DUCK BREAST, PINK AURORA SAUCE, PARMIGIANO, TRUFFLE CREAM

*Pizzas*

**MARGHERITA – 24 VG**

PIZZA SAUCE, MOZZARELLA, CHERRY TOMATOES, BASIL, BALSAMIC

ADD ONS

BURRATA – 10 RUCOLA – 4 SMOKED DUCK – 8  
SPICY SPIANATA – 10 PORTOBELLO – 6 BLACK OLIVES – 4

**DIAVOLA – 30 S**

HOME-MADE CHILLI SAUCE, SPICY SPIANATA, BUFALA MOZZARELLA, BLACK OLIVES, CHILI CAVIAR & FLAKES

**SWEET & SPICY – 32 VG S N**

CREAM, MOZZARELLA, ROASTED BEETROOT, PEACH, BURRATA, PECAN, PISTACHIO, CAYENNE HONEY GLAZE, CHILI CAVIAR

**SIGNATURE TO-MANZO – 32 A**

12 HOURS SLOW COOKED WAGYU BEEF CHEEKS, BUFALA MOZZARELLA, PARMIGIANO, RUCOLA

**HAMFALA – 32**

24 MONTH AGED PROSCIUTTO DI PARMA, BUFALA MOZZARELLA, RUCOLA, PARMIGIANO

**TARTUFO – 30 VG**

TRUFFLE CREAM, MOZZARELLA, PORTOBELLO MUSHROOMS, BLACK TRUFFLE CARPACCIO, PARMIGIANO, TRUFFLE OIL

**PESTO & BURRATA – 34 VG N**

MOZZARELLA, BASIL PESTO, CHERRY TOMATOES, BURRATA, PARMIGIANO, PINE NUTS

**SMOKED DUCK – 32**

PIZZA SAUCE, MOZZARELLA, SMOKED DUCK BREAST, PEACH, RUCOLA, PARMIGIANO, BALSAMIC

**FOUR CHEESE – 30 VG**

CREAM, MOZZARELLA, GORGONZOLA, BRIE, TALEGGIO, SPINACH

*Mains*

**SEA BASS LIVORNESE – 38 GF N**

CHEF'S SIGNATURE LIVORNESE SAUCE, OCEAN SEA BASS, SPICY CITRUS SALSA, SEASONAL VEGETABLES, POTATO PUREE

**BEEF TENDERLOIN – 48 GF A N**

160G GRAIN-FED BEEF TENDERLOIN, POTATO GRATIN, BALSAMIC ONIONS, MUSHROOM RAGU, TOMATO SALSA, BEEF JUS

**BRAISED LAMB SHANK – 38 A N**

12 HOURS SLOW COOKED AUSTRALIAN LAMB SHANK, POTATO PUREE, SEASONAL VEGETABLES

**SEAFOOD PAELLA – 56 A S GF**

ROUND RICE, CAPSICUM, GREEN PEAS, TIGER PRAWNS, BLACK MUSSEL, SIGNATURE LOBSTER BISQUE CORIANDER, LIME  
FOR 2. WAITING TIME 20-25 MINS.

*Small Plates*

**FISH & CHIPS – 28 DF A**

BEER BATTER, RED SNAPPER FISH, THUNDER CRUNCH FRIES, LIME, HOME-MADE TARTAR SAUCE & CHILI

**HOLY WINGS – 20 GF DF**

DEEP FRIED CHICKEN MID WINGS, SERVED WITH HOME-MADE SIGNATURE SPICY SAUCE

**GAMBAS PIL PIL – 26 A S**

SAUTEED BLACK TIGER PRAWNS, HOME-MADE SWEET & SPICY SAUCE, CIABATTA BREAD

**TRUFFLE FRIES – 18 VG GF**

TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO, HOME-MADE TRUFFLE MAYO & CHILI



VEGETARIAN VG SPICY S GLUTEN-FREE GF  
DAIRY-FREE DF CONTAINS ALCOHOL A  
CONTAINS NUTS N CHEF'S CHOICE ★

PLEASE NOTE WE ONLY ACCEPT CASHLESS PAYMENTS AND A MAXIMUM OF TWO CARDS PER BILL. ALL PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAXES.

*Burgers*

**BLACK ANGUS – 32**

180G SCOTTISH BLACK ANGUS, BALSAMIC ONIONS, LETTUCE, ROMA TOMATOES, PICKLED CUCUMBER, CHEDDAR CHEESE FRIES

**CHICKEN KATSU – 26 DF**

BREADED CHICKEN THIGH CUTLET, LETTUCE, TOMATOES, PICKLED CUCUMBER, EGG, JAPANESE CURRY, FRIES

**FALAFEL BURGER – 26 VG**

FALAFEL PATTY, ROASTED CAPSICUM DRESSING, CHEDDAR CHEESE, LETTUCE, ROMA TOMATOES, PICKLED CUCUMBER, TZATZIKI, FRIES

*Desserts*

**TIRAMISU – 18 VG A N**

MASCARPONE CREAM CHEESE, SAVOIARDI BISCUIT, AMARETTO

**CRÈME BRULEE – 14 VG GF**

CUSTARD BASE, CARAMELIZED RAPADURA, BERRIES

**BASQUE CHEESECAKE – 16 VG GF N**

BURNT CHEESE CAKE, HOME-MADE BLUEBERRY JAM, SUGAR SNOW

**BAILEY'S AFFOGATO – 14 VG GF A N**

VANILLA GELATO, ESPRESSO, BAILEY'S, PISTACHIO

**GELATO – 6 VG GF**

VANILLA GELATO



*Kids Menu* FOR KIDS ONLY.

**KIDS PIZZA – 16 VG** NOT AVAILABLE FOR BREAKFAST

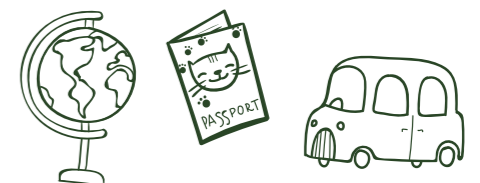
PIZZA SAUCE, MOZZARELLA

**MAC & CHEESE – 14 VG**

MACHERONI, BUTTER, MOZZARELLA, CHEDDAR

**MINI HASH BROWN – 12 VG**

MINI POTATO TATER TOTS WITH KETCHUP



*To delight, surprise, and pamper your palate on a voyage from the enchanting banks of the Tiber in Rome to the vibrant waters of the Thames in London.*

FROM OUR VIBRANT EUROPEAN WEEKEND BRUNCHES AND SEASONAL DINNER MENUS THAT TRAVEL ACROSS THE BEAUTIFUL DESTINATIONS OF EUROPE TO OUR INVENTIVE YET PLAYFUL COCKTAIL OFFERINGS, YOU AND YOUR FAVOURITE COMPANIONS - FURRY FRIENDS INCLUDED - WILL EXPERIENCE THE BELOVED CULTURE OF EUROPEAN RIVERSIDE DINING.



# BREAKFAST MENU

# MOD-EUROPEAN RIVERSIDE DINING & DRINKING ON A WHIM!

**TOMA**  
by the river



**WEEKDAYS 7:30AM - 12:00PM**  
LAST ORDER 11:30AM

**WEEKENDS & PH 7:30AM - 3PM**  
LAST ORDER 2:30PM

*Rise & Shine!*  
We're here to start your day off great.

GREAT MORNINGS BEGIN AT TOMA WITH OUR VIBRANT SELECTION OF BREAKFAST FAVORITES, FROM NOURISHING ACAI AND SALAD BOWLS TO CHEEKY INDULGENCES OF PANCAKES AND WAFFLES.

JOIN US FOR BRUNCH THAT BLENDS WHOLESOME GOODNESS WITH CLASSIC COMFORT, ALL ENJOYED IN OUR SERENE RIVERSIDE SETTING.

## Brunch Bliss

### ACAI DEEP PURPLE — 18 V DF N

100% ACAI BERRY BOWL, TOPPED WITH BANANA, GRANOLA, CHIA SEEDS, BERRIES

### CRUNCHY GRANOLA — 20 VG N

HOME-MADE VANILLA CRUNCHY GRANOLA, HONEY, CASHEW NUTS, DESICCATED COCONUT, PEACH, GREEK YOGURT, MAPLE SYRUP

### GOLDEN PANCAKES — 22 VG N

PANCAKE, BLUEBERRY COMPOTE, MAPLE SYRUP, PISTACHIO, BERRIES, OREO CRUMBS, WHIPPED CREAM

### NUTELLA WAFFLES — 24 VG N

HOME-MADE WAFFLES, VANILLA ICE CREAM, BERRIES, NUTELLA DRIZZLE, PISTACHIO, SUGAR SNOW

## Coffee

### ESPRESSO 4

DOUBLE ESPRESSO | MACCHIATO | AMERICANO | LONG BLACK 5

LATTE | CAPPUCINO | MOCHA 6

VANILLA LATTE | CHARCOAL LATTE | CHAI LATTE | PUMPKIN SPICE LATTE | RAF COFFEE 7

RED VELVET LATTE | MATCHA LATTE | TURMERIC LATTE 8

ADDITIONAL SHOT OF ESPRESSO | PREMIUM MILK (SOY/OAT/ALMOND) | ADD ICE 1

## Salad Bowls

### BEETROOT SALAD — 24 VG GF N

VEGAN OPTION AVAILABLE

ROASTED BEETROOT, FETA CHEESE, AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATOES, RAISINS, BALSAMIC, PECAN

### \*KALE WALDORF SALAD — 26 VG GF N

VEGAN OPTION AVAILABLE

KALE, ALMOND FLAKES, ROASTED CASHEWS, APPLE, DRIED CRANBERRIES, PURPLE GRAPE, GOAT CHEESE, GINGER TOFU DRESSING

## Mains

### \*SMASHED AVOCADO — 22 VG N

ADD POACHED EGG (2PCS) — 6

VEGAN OPTION AVAILABLE

SOURDOUGH, SMASHED AVOCADO, CHERRY TOMATO SALSA, FETA CHEESE CRUMBLE, CORIANDER, BALSAMIC, DUKKAH

### POTATO HASH — 20 VG DF N

ADD EXTRA BREAD — 6

VEGAN OPTION AVAILABLE

HOME-MADE POTATO HASH, GUACAMOLE, CHERRY SALSA, DUKKAH, POACHED EGG, KETCHUP & HOME-MADE MAYO, BALSAMIC

### DOWN UNDER — 30

SOURDOUGH, SCRAMBLED EGG, BAKED BEANS, CHICKEN BRATWURST SAUSAGE, PORTOBELLO RAGU, BACON, MINI HASHBROWN

## Super Juices

### PASSION IN OASIS — 10

FRESHLY JUICED ORANGE JUICE, STARFRUIT, PASSIONFRUIT, CELERY

### GREEN GODDESS — 10

FRESHLY JUICED GREEN APPLE, LIME JUICE, CUCUMBER, MINT, WHEATGRASS

### BERRY CHÂTEAU BLISS — 10

CRANBERRY JUICE, BLUEBERRIES, RASPBERRIES

### TUSCAN SUNRISE — 10

APPLE JUICE, BANANA, STRAWBERRIES

### GETAWAY GLOW — 10

CARROT, FRESHLY JUICED APPLE, FRESHLY SQUEEZED ORANGE, GINGER, LEMONGRASS

## Soft Drinks & Juices

SODA | GINGER ALE | GINGER BEER | TONIC | COCA COLA | COKE LIGHT | SPRITE 6

ORANGE JUICE | APPLE JUICE | CRANBERRY JUICE | PINEAPPLE JUICE | FRESH LIME JUICE 6

RED BULL REGULAR / SUGAR FREE 6

PUREZZA WATER 4  
FREE FLOW STILL | SPARKLING PER TABLE



### EGG ROYALE — 24

BUTTER CROISSANT SANDWICH, RUCOLA, SMOKED SALMON, POACHED EGGS, HOLLANDAISE SAUCE, HERBS

### CAPRESE SANDWICH — 20 VG N

BUTTER CROISSANT SANDWICH, RUCOLA, ROMA TOMATOES, CHERRY BUFALA MOZZARELLA, BALSAMIC, BASIL PESTO

### \*BEEF BOURGUIGNON — 28 A N

ADD POACHED EGG (2PCS) — 6

SLOW-COOKED PULLED BEEF, MASHED POTATO, HOUSE SALAD, PISTACHIO

### PRAWN OMELETTE — 24 N

SOURDOUGH BREAD, PRAWN MEAT, LOBSTER BISQUE, CORIANDER, HOUSE SALAD, DUKKAH, BALSAMIC

### CAJUN CHICKEN — 28 GF A N

CAJUN SPICED CREAMY CHICKEN BREAST STRIPS, HOUSE SALAD, MASHED POTATO, BALSAMIC, PISTACHIO

### SCRAMBLED EGGS W/ SALMON — 26 N

SOURDOUGH, GUACAMOLE, SCRAMBLED EGGS, SMOKED SALMON, DILL, HOUSE SALAD, DUKKAH

### SHAKSHUKA — 26 VG DF

ADD EXTRA BREAD — 5

CHOPPED TOMATOES, CAPSICUM, CUMIN, 2 EGGS, CORIANDER, PITA BREAD

### MEDITERRANEAN — 32 VG N

TRADITIONAL HUMMUS, TZATZIKI, BEETROOT HUMMUS, FALAFEL, PITA BREAD, ALMOND FLAKES, PUMPKIN SEEDS, SESAME, DUKKAH

### CHEESE MASALA OMELETTE — 20 VG S

SOURDOUGH, EGGS, GREEN CHILI, PURPLE ONIONS, CORIANDER, CHEDDAR CHEESE, HOUSE SALAD

### FISH & CHIPS — 28 DF A

BEER BATTER, RED SNAPPER FILLET, THUNDER CRUNCH FRIES, LIME, HOME-MADE TARTAR SAUCE & CHILI

### TRUFFLE FRIES — 18 VG GF

TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO, HOME-MADE TRUFFLE MAYO & CHILI

## Add Ons

SOURDOUGH | PITA BREAD | — 5

BACON — 6

CHICKEN BRATWURST SAUSAGE — 6

PORTOBELLO MUSHROOMS — 6

POACHED EGGS (2PCS) — 6

SCRAMBLED EGGS (2PCS) — 6

\$49  
PER PAX

2-HOUR  
FREE FLOW

WEEKEND BOOZY BRUNCH SAT & SUN — 7:30AM - 3PM

HOUSEPOUR (PROSECCO / RED WINE / WHITE WINE) | GIN | WHISKEY | VODKA | SELECTED DRAUGHT BEERS

VEGETARIAN VG SPICY S GLUTEN-FREE GF  
DAIRY-FREE DF CONTAINS ALCOHOL A  
CONTAINS NUTS N CHEF'S CHOICE ★

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