

DAVIN CAFE

WELCOME TO SUMMER SEASON

SUMMER SEASON
BLACK ORANGE

180.-



SUMMER SEASON
COCO NIGHT

180.-



SUMMER OF
GRANITA | 220.-



850.- | GRILLED SIRLOIN
WITH MANGOSTEEN SALAD



FOIE GRAS | 1,090.-
WITH MANGO AND PASSION FRUIT SAUCE



DAVIN CAFE DESSERT

WELCOME TO SUMMER SEASON



MANGOSTEEN & BLUEBERRY
CHEESECAKE | 190.-



MANGO CHOCOLATE
CRISPY CAKE | 200.-



FRESH MANGO
CREPE CAKE | 190.-

FRESH MANGO
CAKE ROLL | 180.-



DAVIN'S SIGNATURE Menu

☀️ TOUCH OF AUTUMN

A COZY MENU THAT GIVES A SPRING MOOD FROM CARAMEL COFFEE TONES WITH SOFT MILK FOAM. CUT WITH THE REFRESHING CITRUS SCENT FROM CANDIED ORANGES.

250.-



☀️ DAVIN'S GALAXY

FRUITY SPARKLING AS A HUNDRED OF STAR, COME WITH MIXED FRUIT ICE BALL AND TOPPED WITH COLD BREW FROM YEMEN COFFEE BEANS.

320.-



☀️ NIGHT OF CHOCOLATA

CHOCOLATE MILK SPECIALLY FORMULATED FOR CHOCOLATE LOVERS. THE PERFECT COMBINATION BETWEEN THE RICHNESS OF COCOA AND THE SWEETNESS OF TIRAMISU MILK. TOP WITH CHOCOLATE FLAKES.

220.-



DAVIN'S COFFEE Menu

COFFEE

HOT & COLD



AMERICANO

ESPRESSO SHOT WITH WATER.



ESPRESSO

INTENSE ESPRESSO SHOT.



CAPPUCCINO

ESPRESSO SHOT, FRESH MILK AND MILK FOAM LAYER.



LATTE

ESPRESSO SHOT WITH FRESH MILK.



THAI STYLE

ESPRESSO SHOT, FRESH MILK, AND SWEETENED CONDENSED MILK.



PICCOLO LATTE

ESPRESSO SHOT, FRESH MILK AND MILK FOAM LAYER.



DIRTY

ESPRESSO SHOT WITH COLD FRESH MILK.



MOCHA

ESPRESSO SHOT, FRESH MILK AND COCOA.



CARAMEL LATTE

ESPRESSO SHOT, FRESH MILK, CARAMEL SYRUP AND CARAMEL SAUCE.



FILTER

SELECT METHOD: POUR OVER & SYPHON

COFFEE BEANS

FLAVOR SELECT

FLAVOR : NUTTY, CARAMEL, CHOCOLATE AND DARK CHOCOLATE

• DAVIN BLEND NO.1

HOUSE BLEND : SUMATRA + BRAZIL
ROAST LEVEL : MEDIUM TO DARK
TASTING NOTE : CARAMEL, CHOCOLATE, NUTTY,
HINT OF SMOKE

• DAVIN BLEND NO.2

HOUSE BLEND : SUMATRA + BRAZIL + YEMEN
ROAST LEVEL : MEDIUM TO DARK
TASTING NOTE : CHOCOLATE, COCOA, HINT
OF SMOKE (OLD SCHOOL)

• DAVIN DARK NIGHT

HOUSE BLEND : LAOS + YEMEN MATTARI NO.9
ROAST LEVEL : DARK ROAST
TASTING NOTE : DARK CHOCOLATE, SMOKE,
BITTER AS OLD SCHOOL STYLE

• BRAZIL

SINGLE ORIGIN NATURAL PROCESS
ROAST LEVEL : MEDIUM DARK
TASTING NOTE : NUTTY, CARAMEL, BROWN SUGAR,
SMOKE (OLD SCHOOL)

• YEMEN MOCHA MATTARI NO.9

SINGLE ORIGIN NATURAL PROCESS
ROAST LEVEL : MEDIUM TO DARK
TASTING NOTE : COCOA, CHOCOLATE, BROWN SUGAR

FLAVOR : FRUITY & FLORAL

• FRUIT GARDEN BLEND

LAOS + THAI + COLUMBIA
ROAST LEVEL : LIGHT - MEDIUM
TASTING NOTE : FRUIT COMPLEX, PINK FLORAL, JUICY

SEASONING LIST

PREMIUM GRADE & RARE ITEMS BEANS

SPECIALTY COFFEE LIST

BEANS SCORE 80+

DAVIN'S COFFEE Menu

NON-COFFEE



REAL COCOA
COCOA WITH WATER

140.-



REAL HOJICHA
ROASTED GREEN TEA WITH WATER

160.-



REAL MATCHA
PREMIUM MATCHA WITH WATER

160.-



CLASSIC MILK COCOA
COCOA WITH FRESH MILK

140.-



HOJICHA LATTE
ROASTED GREEN TEA WITH FRESH MILK

160.-



MATCHA LATTE
PREMIUM MATCHA WITH FRESH MILK

160.-



POPCORN MILKY

POPCORN SYRUP, CARAMEL SAUCE,
FRESH MILK AND POPCORN ON TOP

150.-



STRAWBERRY MILKY

FROZEN STRAWBERRY, STRAWBERRY SYRUP & SAUCE,
FRESH MILK AND FRESH STRAWBERRY ON TOP

150.-

MILK SELECTION

• FRESH MILK

• SOY MILK (+20.-)

• ALMOND MILK (+20.-)

MOCKTAIL



DREAM OF SUMMER

LEMON JUICE, YUZU ORANGE, STRAWBERRY, SODA, SYRUP.
170.-



BLOSSOM BLANCHE

ALOE VERA, GRAPE JUICE, ELDER SYRUP, LEMONADE, EGG WHITE, PLUM POWDER.
210.-



TENDER MIND

GRAPEFRUIT JUICE, APPLE JUICE, LEMON LIME SYRUP, CHERRY BLOSSOM SYRUP, SOUR MILK, YUZU ORANGE SYRUP.
230.-

BERRIES HEAVEN

ALOE VERA, GRAPE JUICE, LEMON JUICE, RASPBERRY SYRUP, SODA, MIX BERRIES.
180.-



JUMP OF THE KISSES

RED GRAPE JUICE, CHERRY BLOSSOM SYRUP, LEMON JUICE, YUZU ORANGE.
160.-



BAKERY



☼ BLUEBERRY CHEESE CAKE CRUMBLE
200.-



☼ ORANGE CHEESE CAKE
190.-



☼ OREO BLUEBERRY CHEESE TARTE
200.-



☼ NEWYORK CHEESE CAKE
200.-



☼ STRAWBERRY CREPE CAKE
180.-

☼ MIXBERRY CREPE CAKE
180.-



☼ BLUEBERRY CREPE CAKE
180.-



BAKERY



☼ STRAWBERRY TART
170.-



☼ BLUEBERRY TART
190.-



☼ GREEN GRAPE FRUIT TART
180.-



☼ CHERRY CHOCOLATE MOUSSE TART
180.-



☼ LEMON MERINGUE
180.-



☼ MANGO TART
170.-

BAKERY



☼ **STRAWBERRY CHEESE TART**
190.-



☼ **FRUIT TART**
180.-



☼ **REDCERRY CHEESE TART**
200.-



☼ **BLUEBERRY CHEESE TART**
190.-



☼ **LEMON CREAM CHEESE CAKE**
180.-



☼ **BLACK&WHITE CHOCOLATE
MOUSSE CAKE**
190.-



☼ **MANGO CREAM CHEESE CAKE**
180.-

BAKERY



RED VELVET CAKE
190.-



ORANGE SAVARIN
170.-



CHEERY CHOCOLATE CHEESE CAKE
190.-



BANANA UPSIDEDOWN
160.-



CHOCOLATE RASPBERRY CAKE
180.-



BANANA CHEESE CAKE
200.-



BAKERY



BROWNIE
180.-



OPERA CAKE
180.-



BLACK FOREST CAKE
190.-



TERAMISU
180.-



ORANGE CAKE
150.-



FRESH FRUIT ROLL
190.-



BAKERY



☼ **CHOUXCREAM RASPBERRY**
160.-



☼ **CHOUXCREAM STRAWBERRY**
150.-



☼ **BANANA MUFFIN**
150.-



☼ **BLUEBERRY CRUMBLE MUFFIN**
150.-



☼ **COFFEE GENOISE**
180.-



BAKERY



☼ CREME BRULEE YOUNG COCONUT
170.-



☼ PANACOTTA MIXBERRY
150.-



☼ PASSION FRUIT PANACOTTA
150.-



☼ POMEGRANATE PANACOTTA
150.-



☼ BANOFFEE
180.-

CROISSANT AND DESSERT

FRESH FRUIT CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFE WITH BLACKBERRY, STRAWBERRY, KIWI AND ORANGE.

170.-



PLAIN CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFE SERVED WITH BUTTER & JAM.

120.-



ALMOND CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFE TOPPED WITH ALMOND.

170.-



CINNAMON ROLL

HOMEMADE CINNAMON ROLL BY DAVIN CAFE WITH WALNUT AND CINNAMON SPECIAL SAUCE.

140.-



PAIN SUISSE

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFE STUFFED WITH CHOCOLATE CHIPS AND COATED WITH CUSTARD CREAM.

170.-



CHICKEN TRUFFLE PIE

SPECIAL RECIPE BY DAVIN CAFE.

140.-

HAM CHEESE CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFE WITH HAM, CHEDDAR CHEESE & MOZZARELLA CHEESE.

180.-

DAVIN CLASSIC SANDWICH

MILANO BREAD

FLOUR, DRIED BELL PEPPERS, DRIED ONION, SALT AND YEAST.



MULTIGRAIN BREAD

FLOUR, SOYBEAN, MALT, OAT, CORN FLOUR, LINSEED, RYE FLOUR AND YEAST.



PLAIN CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFE.
(+50.-)

MAIZE MAX BREAD

FLOUR, CORN FLOUR, SUNFLOWER SEEDS, SALT, FLOUR AND YEAST.

FRENCH VILLAGE BREAD

FLOUR, RYE FLOUR, OAT, SUNFLOWER SEED, LINSEED, SOYBEAN, CORN FLOUR, SALT, SORGHUM, SESAME AND YEAST.

DIPPING SAUCES

BEEF STROGANOFF TRUFFLE

BEEF TENDERLOIN, CHAMPIGNON, TRUFFLE PASTE, CHOPPED GARLIC, CHOPED ONION, AROMAT, SALT, BUTTER, FRESH CREAM, PEPPER POWDER, THYME LEAVES.

340.-



CHICKEN AVOCADO

GRILLED CHICKEN BREAST, AVOCADO, TRUFFLE OIL, AROMAT, SALT, MAYONNAISE AND PEPPER POWDER.

280.-



TUNA SANDWICH

TUNA, TRUFFLE OIL, AROMAT, PEPPER POWDER, MAYONNAISE, HONEY AND OLIVE OIL.

250.-



GAMBAS AL AJILLO

PRAWN, GARLIC, DRIED CHILLI, AROMAT, SALT, OLIVE OIL, PEPPER POWDER, THYME LEAVES AND CHOPPED PARSLEY.

320.-



APPETIZER

FISH SAUCE FRIED CHICKEN WINGS

FRIED CHICKEN WINGS MARINATED WITH FISH SAUCE, SERVED WITH THAI SPICY TAMARIND SAUCE.

160.-



BBQ CHICKEN WINGS

CHICKEN WINGS WITH DAVIN SIGNATURE BBQ SAUCE, SERVED WITH GRILLED VEGETABLE AND BBQ SAUCE.

180.-



SAUSAGE COMBINE

5 KIND OF SAUSAGE. POLISH SAUSAGE, BRATWURST SAUSAGE, ITALIAN SAUSAGE, BOCKWURST SAUSAGE, FRANK SAUSAGE. SERVED WITH MASHED POTATOES, GRAVY SAUCE AND HOMEMADE SAUERKRAUT.

450.-



DAVIN'S CRISPY PORK

CRISPY PORK SERVED WITH FISH SAUCE AND SPICY SEAFOOD SAUCE.

220.-



TRUFFLE MUSHROOM SOUP

TRUFFLE AND CHAMPIGNON MUSHROOM SOUP, SERVED WITH DUXELLES AND GARLIC BREAD.

180.-

APPETIZER

PORK KIMCHI QUESADILLA

FLOUR TORTILLAS STUFFED WITH STIR-FIRED PORK AND KIMCHI SERVED WITH KIMCHI, KOREANS BULGOGI SAUCE AND SOUR CREAM.

290.-



BEEF NACHOS

NACHO ON TOP WITH PORK BOLOGNESE SAUCE, SPRINKLE WITH PARMESAN CHEESE AND PARSLEY, SERVED WITH AVOCADO SALSA, TOMATO SALSA AND CHEESE SPREAD.

320.-



PORK NACHOS

NACHO ON TOP WITH PORK BOLOGNESE SAUCE, SPRINKLE WITH PARMESAN CHEESE AND PARSLEY, SERVED WITH AVOCADO SALSA, TOMATO SALSA AND CHEESE SPREAD.

290.-

CHICKEN & SPINACH QUESADILLA

FLOUR TORTILLA STUFFED WITH ROASTED CHICKEN BREAST AND SPINACH SERVED WITH AVOCADO SALSA, TOMATO SALSA AND SOUR CREAM.

260.-

TRUFFLE POTATO WEDGES

POTATO BAKED WITH TRUFFLE OIL, SPRINKLE WITH SALT AND PARSLEY SERVED WITH TARTAR SAUCE.

190.-



RICE

❁ SNOWFLAKE FRIED EGG WITH RICE

JAPANESE RICE ON TOP WITH FRIED EGG AND TEMPURA BATTER, SERVED WITH DAVIN SIGNATURE SOY SAUCE AND FERMENTED LOTUS ROOT.

160.-

❁ HAM CHEESE OMELETTE WITH RICE

JAPANESE RICE, SERVED WITH OMELETTE, ON TOP WITH HAM AND CHADDAR CHEESE.

150.-

❁ SHRIMP OMELETTE WITH RICE

JAPANESE RICE, SERVED WITH OMELETTE ON TOP WITH SHRIMP AND EBIKO.

160.-

❁ SHRIMP FRIED RICE

JAPANESE RICE STIR-FRIED WITH ORGANIC EGGS, SERVED WITH SHRIMP AND SIDE DISHES.

200.-

PASTA

SPAGHETTI CARBONARA

SPAGHETTI WITH BACON AND CREAMY SAUCE MADE FROM EGGS, PARMESAN AND BLACK PEPPER, SERVED WITH GARLIC BREAD.

260.-



SPAGHETTI BOLOGNESE

SPAGHETTI WITH A DAVIN'S SIGNATURE SAUCE MADE WITH MINCED BEEF, BACON AND TOMATOES, SERVED WITH PARMESAN CHEESE.

280.-



LINGUINE TRUFFLE SAUCE

LINGUINE WITH TRUFFLE SAUCE, CHAMPIGNON MUSHROOM AND PARMESAN CHEESE, SERVED WITH GARLIC BREAD.

280.-



MAC N'CHEESE FOIE GRAS

MACARONI WITH TRUFFLE SAUCE, CHAMPIGNON MUSHROOM AND PARMESAN CHEESE, TOPPED WITH FOIE GRAS, SERVED WITH GARLIC BREAD.

850.-





ANGEL HAIR A.O.P. BACON

STIR-FRIED ANGEL HAIR PASTA WITH DRIED CHILI, BACON, GARLIC, TOMATOES AND BASIL.

250.-



PENNE A.O.P. ITALIAN SAUSAGE

STIR-FRIED PENNE PASTA WITH DRIED CHILI, ITALIAN SAUSAGE, GARLIC, TOMATOES AND BASIL.

280.-



LINGUINE SHRIMP

STIR-FRIED LINGUINE WITH DRIED CHILI, WHITE LEG SHRIMP, GARLIC, TOPPED WITH EBIKO.

280.-



FRUTTI DI MARE

TAGLIATELLE WITH SHRIMP, SQUID, NEW ZEALAND MUSSEL, PEPPER AND ONION.

289.-



SPICY STIR FRIED SPAGHETTI SEAFOOD

STIR-FRIED SPAGHETTI WITH SHRIMP, SQUID, NEW ZEALAND MUSSEL, BASIL, PEPPER, FRESH CHILLI AND KAFFIR LIME LEAVES.

289.-



SALAD



CAESAR SALAD

ORGANIC COS LETTUCE SERVED WITH DAVIN SIGNATURE CAESAR SAUCE. TOPPED WITH GARLIC BUTTER CROUTONS ROSEMARY AND CRISPY BACON.

220.-

SMOKED DUCK SALAD

RED OAK, COS LETTUCE, FRILLICE ICEBERG LETTUCE MIX WITH HONEY MUSTARD, TOPPED WITH BALSAMIC DRESSING, SERVED WITH SMOKED DUCK.

280.-



SMOKED SALMON SALAD

RED OAK, COS LETTUCE, FRILLICE ICEBERG LETTUCE SERVED WITH MIXBERRY, ORANGE, KIWI, TOPPED WITH SMOKED SALMON, EBICO AND ROASTED SESAME DRESSING.

320.-





TUNA AVOCADO

GRADE AAA TUNA GRILL WITH COARSE GROUND BLACK PEPPER, SERVED WITH MIXED FRUIT SALSA AND AVOCADO.

420.-

SPICY SALMON SALAD

DICED NORWEGIAN SALMON MIX WITH SPICY SALAD, TOPPED WITH FRIED SHALLOTS AND EBIKO.

320.-



PHLA TUNA SPICY

THAI-STYLE SEASONED TUNA MEAT MIX WITH LEMONGRASS, RED ONION, AND KAFFIR LIME LEAVES, SERVED WITH CRISPY FRIED DOUGH SHEETS.

380.-



PIZZA

SHRIMP PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH HOMEMADE PIZZA SAUCE, ON TOP WITH MOZZARELLA CHEESE AND SHRIMP.

520.-



TRUFFLE PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH TRUFFLE MUSHROOM SAUCE, ON TOP WITH MOZZARELLA CHEESE AND TRUFFLE OIL.

420.-



STEAK

SALMON STEAK

GRILLED NORWEGIAN SALMON & GRILLED VEGETABLE WITH DILL CREAM SAUCE AND DAVIN'S SIGNATURE SPICY MAYO SAUCE.

390.-



STEAMED SEA BASS WITH LEMON

STEAMED SEA BASS WITH HERBS AND LEMON, SERVED WITH GARLIC, LEMON AND BUTTER SAUCE.

480.-



FISH N' CHIP

DEEP-FRIED SEA BASS WITH CRISPY BATTER, SERVED WITH DEEP-FRIED POTATO, DAVIN'S SIGNATURE TARTAR SAUCE AND MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE.

380.-



A large pork chop with a bone is served on a wooden cutting board. It is accompanied by a small mound of mashed potatoes garnished with a rosemary sprig, a whole carrot, a roasted onion, and a small metal cup containing a white sauce. Another metal cup with a dark liquid is also present.

☀️ PORK CHOP

CHARCOAL GRILLED KUROBUTA PORK CHOPS WITH DAVIN'S SIGNATURE PEPPER SAUCE, SERVED WITH GRILLED VEGETABLE AND MASHED POTATOES AND CAFÉ DE PARIS BUTTER.

420.-

A rack of BBQ pork ribs is served on a wooden cutting board. The ribs are coated in a dark, glossy sauce and garnished with a rosemary sprig. Accompanying items include sautéed potatoes, grilled asparagus, sauerkraut in a small metal cup, and a small metal cup with a red sauce. A white ramekin with more potatoes is also visible.

☀️ BBQ PORK RIBS

15 HOURS SOUS VIDE BARBECUE PORK RIBS, SERVED WITH SAUTÉED POTATOES, GRILLED VEGETABLE, SAUERKRAUT AND DAVIN'S SIGNATURE BBQ SAUCE.

590.-

A large Wagyu ribeye steak is served on a wooden cutting board, garnished with a rosemary sprig. It is accompanied by sautéed potatoes, a whole carrot, a roasted onion, and four small metal cups containing different signature sauces. The background features several whole potatoes and scattered peppercorns.

☀️ WAGYU STEAK

CHARCOAL GRILLED AUSTRALIAN WAGYU RIBEYE, SERVED WITH SAUTÉED POTATOES, GRILLED VEGETABLE, AND 4 DAVIN'S SIGNATURE SAUCES.

(RED WINE SAUCE, THAI SPICY TAMARIND SAUCE, WASABI ZUKE SAUCE, HIMALAYAN SALT.)

2,500.-

STEAK DONENESS

 **RARE**
COOL, RED CENTER

 **MEDIUM RARE**
WARM, RED CENTER

 **MEDIUM**
WARM, PINK CENTER TOUCH OF RED

 **MEDIUM WELL**
WARM BROWN, PINK CENTER

 **WELL DONE**
HOT, BROWN CENTER WITH NO PINK

