

Everything gourmet

Fresh Aisle

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At Fresh Aisle Cafe, we believe in using only the highest quality ingredients to bring out the true essence of every dish. Our vegetarian menu is a celebration of freshness, flavor, and creativity, ensuring that each meal is a delightful journey for your taste buds. With a focus on premium ingredients and innovative combinations, we strive to offer an experience that is as satisfying as it is memorable.

Salads

Zucchini Rollati

445

Zucchini rolls with stracciatella and our signature dressing – light, creamy, indulgent

Fresh Garden Salad

545

A vibrant mix of crisp greens, onions, feta, sweet corn, and pomegranate, all drizzled with our signature in-house dressing

Tomato Carpaccio 🥗

595

Tomato slices with lemon, honey, parmesan, garlic crumbs, and stracciatella – light and flavorful

Burrata Al Pesca

595

Burrata with balsamic, basil oil, frozen peach and sea salt

Apple & Walnut Carpaccio

675

Thinly sliced apples, crunchy walnuts, creamy feta, dried cranberries, and lettuce, tossed in a tangy dressing



Open Toast

Caprese

525

A fresh blend of pesto, mozzarella, and garlic, inspired by the classic Caprese salad

Goat Cheese & Balsamic Bliss

545

Tangy goat cheese with balsamic-dressed rocket and caramelized onions for a perfect flavor balance

Avocado Burrata 🥑

545

Avocado toast with burrata, pine nuts, chili oil, and dill for a vibrant, flavorful bite

did you KNOW?

The word salad comes from the Latin *salata*, meaning "salted." Ancient Romans and Greeks often ate mixed greens with oil, vinegar, and salt – very similar to a modern vinaigrette. These early salads were simple and used local, fresh ingredients.

* Bread Option
Sourdough / Baguette / Gluten Free

Antipasti

Rustic Garlic Bread

495

Our Rustic Garlic Bread is a crispy baguette topped with rich butter, fresh parsley, and aromatic garlic for a deliciously flavorful bite

Pickled Tomato 🍅

525

Tangy pickled tomatoes paired with creamy fresh ricotta and olive Tapenade served with crispy baguette slices for a delightful balance of flavours and textures

Eggplant Parmigiana

525

Layers of thinly sliced, raw eggplant, baked to perfection with a rich tomato sauce, fresh mozzarella, and parmesan cheese, creating a savoury and comforting Italian classic

Fire Cracker

595

Crispy crackers are served with a fiery tomato goat cheese dip, combining tangy, creamy, and bold flavours for a spicy and delicious snack

Baked Avocado

795

A perfectly halved avocado, stuffed with sundried tomatoes, caramelized onions, sautéed mushrooms, and a touch of garlic, all baked to perfection

* No Onion & Garlic Option Available

Bakery

Croissant 🥐

245

Buttery, flaky, and golden—our croissant is the perfect blend of crisp and soft, offering a delightful treat with every bite

* Croissant contains egg

The croissant's roots trace back to Austria, not France. Specifically, it evolved from the kipferl, a crescent-shaped bread that dates back to at least the 13th century in Austria.

Garlic Bun

295

A soft, fluffy bun with a deliciously garlicky glaze and a creamy cream cheese filling, offering a perfect balance of savory, slightly sweet, and rich flavors



Fire Cracker

fun FACT

"Antipasto" literally means "before the meal" in Italian—it's the traditional first course to awaken your appetite. Antipasti isn't just about eating, it's about sharing and conversation



Pasta

Pesto

A rich pesto sauce with parmesan, potato, and extra virgin olive oil

Aglio Olio

Simple yet flavourful, with garlic, capers, red chilli, parsley and extra virgin olive oil

Arrabiatta

A spicy tomato-based sauce with red chilli, oregano, basil, parsley and extra virgin olive oil

Alla Vodka

A creamy, indulgent pasta dish featuring perfectly cooked pasta tossed in a rich, velvety vodka sauce

Option: Penne / Spaghetti

Option: Wholewheat Spaghetti / Penne

Option: Gluten Free Penne

625

625

645

845

95

95

95

* No Onion & Garlic Option Available



Soup

Mushroom Cappuccino 🍄

425

Rich, creamy mushroom soup with frothy foam—our Mushroom Cappuccino offers a warm, indulgent twist on a classic.

Cream Di Asparagi

525

Velvety asparagus soup with fresh cream and herbs—light, indulgent, and elegantly seasonal.

fun FACT

We use three types of mushrooms—Porcini, Shiitake, and Cremini—to make our Mushroom Cappuccino Soup, creating a rich and earthy flavor profile with a frothy finish!

Al Forno

Lasagna 🍄

695

Layers of tender pasta sheets, hearty vegetable ragu, creamy béchamel, and melted cheese, baked to golden perfection for a comforting vegetarian classic

Crespelle

695

Delicate Italian crepes filled with a savoury mixture of ricotta and spinach, baked with a light tomato or béchamel sauce and topped with cheese for a flavorful vegetarian dish

* No Onion & Garlic Option Available

did you KNOW?

Lasagna may have originated in Ancient Greece, but the beloved Italian version was perfected in Emilia-Romagna with layers of pasta, ragu, béchamel, and cheese.