



set lunch

Soup of the day

+
Entrée

+
*Soft Drinks or Hot Green Tea

+
Add \$3.50 - \$5.50 for
Dessert of the day

*Upgrade your drinks to:

Freshly Brewed Coffee or Tea (Earl Grey, English Breakfast, Camomile, Rosehip) \$1.00

Café Latte / Café Mocha / Hot Chocolate / Hot Honey Lemon \$2.00

Iced Café Latte / Iced Café Mocha / Iced Chocolate / Iced Lemon Tea \$2.50


chicken

(C1) Chicken Chop \$10.80

Boneless chicken thigh marinated with 12 different ingredients, pan-fried with olive oil and served with white sauce.

(C2) Chicken Cutlet \$10.80

Boneless chicken thigh breaded and deep fried till golden brown, topped with mayonnaise.

(C3) Sambal Chicken \$12.80 


Boneless chicken thigh cooked with chef's secret recipe of spicy sambal sauce.

(C4) Teriyaki Chicken \$12.80

Boneless chicken thigh simmered in teriyaki sauce till juicy and tender.

(C5) Drunken Chicken \$11.80

Chef's special creation based on granny's "Zao Men Gai" (酒醉鸡) recipe, boneless chicken thigh, diced and marinated with rice wine and honey, best served with rice. This dish will leave you salivating for more.

(C6) Basil Chicken \$10.80 

Minced chicken stir-fried with fresh basil leaves and chilli padi, a traditional Thai-dish tweaked to suit local flavors, best served with rice.


pork

(P1) Pork Chop \$12.80

Sliced pork collar marinated with in-house red wine sauce, pan-fried with olive oil till perfection.

(P2) Pork Cutlet \$12.80


Sliced pork collar breaded and deep fried till golden brown.

(P3) Sambal Pork Chop \$13.80 

Sliced pork collar cooked with chef's secret recipe of spicy sambal sauce, best served with rice.

(P4) Teriyaki Pork Chop \$13.80

Sliced pork collar simmered in teriyaki sauce till tender.


(P5) Basil Pork \$10.80 

Minced pork stir-fried with fresh basil leaves and chilli padi, a traditional Thai-dish tweaked to suit local flavors, best served with rice.


fish

(F1) Salmon \$13.80


Omega 3 rich salmon (skin-on), pan-fried with black pepper and complete with in-house lemon butter sauce.

(F2) Sambal Salmon \$14.80 

Omega 3 rich salmon (skin-on), pan-fried with chef's special recipe of spicy sambal sauce.

(F3) Sambal Dory \$13.80 

Pan seared Dory Fish cooked with chef's special recipe of spicy sambal sauce.

(F4) Thai-Spicy Dory \$13.80 


Pan seared Dory Fish cooked with chef's in-house special Thai spicy sauce.

(F5) Pan-fried Dory \$12.80

Pan seared Dory Fish cooked with garlic in olive oil and topped with lemon white sauce, for a healthier and conscious choice.

(F6) Fish and Chips \$12.80

Dory Fish breaded and deep fried till golden brown, served with tartar sauce and French fries, an all-time favorite.

(F7) Thai-Spicy Fish \$13.80 

Dory Fish breaded and deep fried till golden brown, served with chef's in-house special Thai spicy sauce.

(F8) Sweet and Sour Fish \$13.80

Dory Fish breaded and deep fried till golden brown, served with chef's in-house sweet and sour sauce, for a non-spicy choice.

All entrees served with:

French Fries OR Salad (Romania Lettuce with Balsamic Vinegar) OR White Rice
Fried Rice OR Mashed Potato (upon availability)

pasta

(S1) Spaghetti Aglio Olio \$11.80

Spaghetti cooked in Olive oil, garlic and chilli padi with Mushroom and Bacon

(S2) Spaghetti Carbonara \$11.80

Spaghetti cooked in cream and white wine with Mushroom and Bacon

vegetarian

(V1) Mushroom Cutlet \$11.80

Mushroom patties breaded and deep fried till golden brown, topped with chef's special sauce served with French Fries or Salad

(V2) Chef's Special \$12.80 to \$15.80

If you would like the chef to prepare something special for you, please call 24hrs in advance and let us know your diet preference (e.g. garlic, onion, dairy products, eggs, etc). The chef will source for the freshest ingredients to entice you. In case you are not aware, our chef is a full-time lacto-ovo vegetarian.

side order \$3.80

(A) Gyoza

(B) Cheese Sausages

(C) Sotong Ball

(D) Breaded Crab Claw

(E) Samosa

(F) Spring Rolls

(G) Thai Spicy Tofu

hot coffee

Espresso	\$3.00
Double Espresso	\$4.50
Long Black	\$3.50
Americano	\$3.50
Flat White	\$4.50
Cappuccino	\$4.50
Café Latte	\$4.50
Café Mocha	\$4.90

iced coffee

Americano	\$4.50
Café Latte	\$5.50
Café Mocha	\$5.50

tea

English Breakfast	\$3.90
Earl Grey	\$3.90
Ceylon	\$3.90
Camomile	\$4.50
Rosehip	\$4.50
Premium White Tea	\$6.50

others

Hot Chocolate	\$3.90
Iced Chocolate	\$4.50
Hot Honey Lemon	\$3.90
Iced Honey Lemon	\$4.50
Iced Lemon Tea	\$4.50
Snapple	\$4.50
IBC Rootbeer	\$4.50
Minute Maid	\$3.50
Perrier	\$5.50
Bottled Water	\$2.00
Soft Drinks	\$1.50

add-on

Caramel	\$0.50
Additional Shot	\$0.90

 Find us on
Facebook
<https://www.facebook.com/luviacoffee>

For RESERVATION or DELIVERY (within Telok Ayer area),
please contact Mr Julius at 8161 4860 or Mr Bobby at 96888061

