



Our

MATCHA

Harvest: 100% 1st Flush

Origin: Shizuoka & Kagoshima

Cultivar: Yabukita & Yutakamidori

Shading Terms: Est 20days

Tasting Notes: Umami & Slight Bitterness

FUEL
SUPPLY CO.

all prices shown are subjected to prevailing GST

MATCHA & TEA

MATCHA & HOJICHA SERIES

Yuzu Honey Iced Matcha 7.5
yuzu w soda, honey & matcha

Matcha Yuzu Cloud 7.8
yuzu matcha w cream cheese foam

Honey Oat Iced Matcha[℞] 8.2
matcha w honey & oat milk

Strawberry Iced Matcha[℞] 7.9
matcha w milk & strawberry mix

Matcha Latte Hot 6.8 Iced 7.2

Hojicha Latte Hot 6.5 Iced 6.9

Iced Hojicha Strawberry 8.2
hojicha w oat milk & strawberry mix

ICE TEA

Fuel Iced Tea[℞] 6.5
refuel's specialty, lemon, lime & orange juice w chilled tea

Molly Matcha Cloud 7.5
cold brew jasmine tea topped w matcha cream cheese foam

Jasmine Yuzu Cream[℞] 7.2
cold brew jasmine tea w yuzu & cream cheese foam

Strawberry Mint Iced Tea 6.5
home brewed tea w mint leaves, lime & strawberry

Lychee Iced Tea 6.5
lychee w home brewed tea

HOT TEA

served in pot 5.5

Earl Grey : rich, full body, fragrant bergamot aromatics

Chamomile : delicate body, soft floral flavor, apple honey aromatics

Jasmine Fancy : smooth body, classic flavor, soft floral aroma

Gen Maicha : crisp, popcorn-spring grass, citrus, toast aroma, creamy finish

COFFEE & CHOCOLATE

	Hot	Iced
Espresso	4.0	-
Long Black	5.0	5.2
Flat White	5.5	6.0
Cappuccino	5.5	6.0
Piccolo Latte	5.0	-
Latte	5.5	6.0
Mocha	6.2	6.8
Caramel Macchiato	6.2	6.8
Chocolate	6.0	6.5

**change oat milk +1*

DIRTY SERIES

double ristrettos poured over chilled milk, creating bold layers of bitter coffee and smooth sweetness.

Dirty 6.0

Dirty Nutella 6.5

Tiger Bomb[℞] 7.2

dirty w cream cheese foam

Best drank not stirred.
sip from the top to
enjoy the espresso first,
then the milk as it
blends naturally.

SPECIALTY ICED COFFEE & CHOCOLATE

Honey Lemon Espresso 7.5
espresso w honey & lemon

Velvet[℞] 7.8
shaken double espresso w brown sugar pour over creamy milk, dusted w chocolate powder

Coffee Mont Blanc 7.3
cold brew coffee w citrus, honey & topped w cream cheese foam

Brown Sugar Espresso 6.9
shaken double espresso w brown sugar pour over ice, topped w cinnamon

Sea Salt Iced Mocha[℞] 7.8
espresso w thick chocolate & oat milk, topped w cream cheese foam & sea salt

Orange Sea Salt Chocolate 7.5
thick chocolate w orange zest & cream cheese foam

Our

COFFEE

HOUSE BLEND

Brazil Cerrado & Ethiopia Sidamo

Black> sweet on the front tooth, bold at the back,
balanced & velvety mouthfeel
White> oat, cereals, nutty, finishing mocha, chocolate

COLD BREW

served in 250ml bottle

White 7.5

Black 6.8



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BEVERAGES

Iced Blended & Shake

Watermelon Lychee Freeze [®]	7.8
Avocado Iced Blended	7.9
Oreo Milkshake	7.9
Nutella Milkshake [®]	7.9
Biscoff Milkshake	7.9
Chocolate Banana Milkshake	7.9

Soda

Yuzu Elderflower	6.8
Strawberry Lychee	6.8

Cold Press Juice

Watermelon	5.9
Orange	5.9

Others

Babyccino	Hot / Cold	4.0
Coke Light		4.0

RETAIL

Coffee Beans 250g	18.9
Matcha Powder 30g	18.9
Matcha Powder 50g	28.9
Hojicha Powder 50g	17.9
Hojicha Powder 80g	26.9

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DESSERTS

Salted Caramel Waffle	12.5
waffle served w a scp of ice cream, crumble & homemade salted caramel sauce	

Pancake Stack	9.9
3 fluffy pancakes served w ice cream & caramel sauce	

Pancake Wonderland [®]	13.5
3 pcs of fluffy pancakes served w a scp of ice cream, assorted berries, maple syrup, caramelized banana & pistachio	

Berry Croffle	13.9
baked crispy croissant served w ice cream, biscoff sauce, blueberries, pomegranate, pistachio & crumble	

Chocolate Therapy	11.5
classic chocolate fudge cake served w creamy vanilla ice cream	

Homemade Apple Crumble [®]	9.9
homemade apple crumble served w caramel sauce, cranberry, oats crumble, blueberries & ice cream	

Classic Brownie	9.5
homemade dark choc brownie served w salted caramel sauce, oat crumble & ice cream	

Waffle Biscoff Banana [®]	14.5
waffle w biscoff sauce, crumble, cream cheese, maple syrup, caramelized banana, berries & a scp of ice cream	

Waffle & Berries	13.9
waffle served w a scp of ice cream, berries, pomegranate, nutella, maple syrup & pistachio	

Red Devil	11.5
red velvet cheesecake served w cream, oat crumbles & vanilla ice cream	

CAKES

Please scan the QR menu to
check today's cake availability or
kindly ask our staff for assistance

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DIY Breakfast

Eggs Your Way 10.9
breakfast your way w salad, maple baked beans,
toast & your choice of eggs {scrambled, fried or
poached +1.0}

***change toast**
to pancakes 2 pcs +1.9,
to waffle (2) +2.9
****change eggs to**
pesto scramble +1.8
chili scramble +1.8

Add ons
chicken sausage 4.5
avocado 3.6
bacon 3.5
sauteed mushroom 3.5
chili lime corn kernel 3.0
smoked salmon 4.5

Grilled Sourdough Toasties
served w tomato soup

Bacon Cheese Toasties 16.5
sourdough sandwich w bacon, romesco &
creamy cheese

Chicken Pesto Toasties 16.5
tender chicken w pesto sauce, onions &
creamy cheese w sourdough, contain nuts

Pulled Pork Toasties ^R 16.8
slow cooked pulled pork w pickled onions,
gherkins & creamy cheese

Cheese Toasties 16.2
cheese galore grilled sourdough toasties w
sauteed onions, jalapeno & pickled onions

Beef Pastrami Toasties 16.9
beef pastrami w sauerkraut, cheese, mayo &
dijon mustard

=might contain bones ^R =recommended ^V =vegetarian
*please note that bake items require a longer cooking time

ALL DAY BRUNCH

Full Tank 19.9
scrambled eggs, smoked salmon, chicken sausage,
salad, bacon, mushroom, maple baked beans, tomato
& toast
*change pesto scramble +1.8, chili scramble +1.8

Fuel Me Up^R 16.8
pork meatballs, peppers, tomato sauce, mushroom,
bacon & cheese baked eggs, served with sourdough

Bacon & Pancakes 14.5
grilled maple bacon + fluffy pancakes (4pcs)

Refuel Pancakes 16.8
scrambled eggs, salad, maple baked beans, pancakes
(3pcs), served with a choice of **chicken sausage,**
bacon or **smoked salmon**

Croffle, Bacon Eggs & Avocado 16.8
baked crispy croissant w bacon scrambled eggs,
avocado, furikake, sauteed mushrooms & pickled
onions

Pulled Pork Benedict 16.9
sourdough w slow cooked pulled pork & bbq sauce,
poached eggs, miso hollandaise, pickled onions, fried
shallots, onions & chili mayo

Salmon Benedict 17.2
toast w smoked salmon, poached eggs, avocado, miso
hollandaise, greens & romesco sauce

Chili Eggs & Shrimps ^R 16.8
sweet chili scrambled eggs on a crusty toast served w
shrimps, chili mayo, pickled cucumber, cheese &
pickled onions

Truffle Mushroom Bruschetta ^V 16.5
crusty sourdough w sauteed mushroom, mushroom
sauce, tomatoes, poached egg, pesto sauce, truffle oil
& cheese, contains nuts

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BYO FUEL BOWL

Fuel Bowl 15.9

includes 1 base, 1 protein, 3 toppings, 2 crunches/ toppers & 1 or 2 sauces of your choice

Fuel Power Bowl 17.9

includes 1 base, 2 proteins, 3 toppings, 3 crunches/ toppers & 1 or 2 sauces of your choice

STEP 1: Choose Your Base

CHOOSE 1 or BOTH (half & half)

Japanese Rice OR

Mixed Greens (napa cabbage, cabbage, romaine & spinach)

STEP 2: Choose Your Protein/s

Standard Protein (No Charge)

Roasted Chicken Breast	Grilled Bacon
Teriyaki Chicken Thigh	Miso Pork Belly

Premium Protein (+\$)

Soy Garlic Beef Slices +1.9	Unagi +2.5
Smoked Salmon +1.5	Miso Glazed Salmon +1.9

STEP 3: Choose Your Toppings

Standard Toppings (No Charge)

Edamame	Charred Broccoli
Cherry Tomatoes	Pickled Cucumber
Kimchi	Onsen Egg
Chili Lime Corn Kernel	Boiled Egg
Creamy Slaw	

Premium Toppings (+\$)

Sauteed Mushrooms +1.0	Tamago +1.0	Avocado +1.5
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STEP 4: Choose Your Crunches / Toppers

Togarashi	Roasted Garlic	Furikake
Tobiko	Fried Anchovies	Sesame Seed
Nori	Fried Shallots	Spring Onions
Chili Slices		

STEP 5: Choose Your Sauce/s

Teriyaki	Sesame Sauce	Truffle Mayo
Yuzu Shoyu	Chili Mayo	Mentaiko Mayo
Soy Garlic		

=might contain bones

PASTAS

Choice of Spaghetti or Penne

Miso Carbonara 16.9

carbonara w bacon, miso, onsen egg, cheese, nori & creamy egg sauce

Prawns & Crab Aglio 17.5

sauteed prawns & flaky crab meat w chilies in garlicky winey aglio sauce, served w cheese

Chili Crab 17.5

crab meat w a spicy, tomato egg sauce, served w fried shallots

Pesto Greens 16.5

cauliflower, edamame, mushrooms & cherry tomatoes in a pesto sauce base pasta, served w cheese, contains nuts
add smoked salmon +4.5 / add chicken +4.0

Bacon Mushroom Aglio 16.8

bacon, tomatoes & mushroom sauteed w garlic oil & tossed w pasta, served w onsen egg & cheese

Creamy Shrimps 17.5

Refuel all time favorite! thai inspired spicy cream based pasta w shrimps, mushrooms, onions, chilies & cheese

Beef Ragu 17.2

slowed cooked creamy beef sauce with pasta, topped w a poached egg, cheese & nori

MAC & CHEESE

we served our mac & cheese w penne

Beefy Cheese 17.8

slow cooked beef sauce baked w penne pasta & 3 different cheeses, served w pickled onions

Cheesy Bacon 17.5

bacon, cauliflower & penne baked w 3 different cheeses in a tomato cream cheesy sauce

Mentaiko Salmon 17.9

salmon, broccoli & penne, baked w 3 different cheeses in light creamy sauce, topped w mentaiko sauce, bonito flakes, nori & tobiko

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BITES

B.M.W ^R 12.5

baked mama's wings coated w buttery spicy hot sauce, served w homemade dressing

Mentaiko Tamago 9.9

japanese egg served w mentaiko sauce, furikake & bonito flakes

Bro-Cauli Mentaiko Mash 10.9

garlic mashed potato, broccoli & cauliflower floret baked w mentaiko sauce, served w bonito flakes & onions

Mushroom Soup & Toast ^R 6.2

homemade mushroom soup w truffle oil, served w toasted sourdough

Beef Sauce Tortilla Chips ^R 11.5

tortilla chips w beef sauce, homemade dressing, pickled onion, cheese, jalapeno, fried shallots and onions

Pulled Pork Tortilla 10.9

tortilla chips served w ranch dressing, pulled pork, jalapeno, chilies, cheese sauce, pickled onions & fried shallots

Salad Bowl ^V 10.9

healthy bowl of boiled cauliflower, zucchini, cherry tomatoes, edamame, boiled egg & potato, served w sesame dressing, sesame seeds & nori

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MAINS

Honey BBQ Ribs ^R 19.9

slow cooked babyback pork ribs coated with bbq sauce & served w creamy potato salad, onions & slaw

Miso Baked Salmon ^R 18.5

miso marinated salmon baked in miso broth and served with mashed potato, broccolini, cherry tomatoes & mushroom

It's Salmon Time 18.5

salmon baked w zucchini, mushrooms, potatoes & peppers, served w poached egg, togarashi, miso hollandaise & onions

Teriyaki Salmon w Pesto Penne 19.5

miso marinated salmon baked w teriyaki sauce & served w penne pesto pasta, contains nuts

Salmon Mentaiko Don ^R 17.8

japanese rice & teriyaki salmon topped w mentaiko sauce, avocado, pickled cucumber, tobiko & nori

Chicken & Chili Eggs Don 16.9

japanese rice w teriyaki chicken, edamame, chili eggs, furikake, chili mayo, pickled onions & nori

Truffle Beef Rice Bowl ^R 17.8

japanese rice w teriyaki slice beef, truffle oil, onions, onsen egg, pickled onions, charred broccoli, togarashi & furikake

Unagi Don 17.2

japanese rice, grilled unagi, shoyu scrambled eggs, pickled onions, pickled cucumber, furikake & nori

Pork Belly Don 16.9

japanese rice w yuzu shoyu, miso marinated pork belly slices, onsen egg, kimchi, togarashi, edamame & nori

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