

Our
MATCHA

Harvest: 100% 1st Flush
Origin: Shizuoka & Kagoshima
Cultivar: Yabukita & Yutakamidori
Shading Terms: Est 20days
Tasting Notes: Umami & Slight Bitterness



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



FUEL
SUPPLY CO.

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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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ALL DAY BRUNCH

Full Tank 19.9

scrambled eggs, salad, tattertots, chicken sausage, bacon, mushroom, maple baked beans, tomato & toast
*change pesto scramble +1.8, chili scramble +1.8

Fuel Me Up[℞] 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, fried enoki & 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 & Soft Shell Crab[℞] 16.9

sweet chili scrambled eggs on a crusty toast served w crispy soft shell crab, chili mayo, pickled cucumber, cheese & pickled onions

Truffle Mushroom Bruschetta[℥] 16.8

crusty sourdough w sauteed mushroom, mushroom sauce, tomatoes, fried enoki, poached egg, pesto sauce, truffle oil & cheese, contains nuts

☞☞☞ = might contain bones ℞ = recommended ℥ = vegetarian

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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, waffle (2) +2.9
**change pesto scramble +1.8 chili scramble +1.8

Add ons

chicken sausage 4.5 | avocado 3.6
bacon 3.5 | sauteed mushroom 3.5
tattertots 4.0 | smoked salmon 4.5
chili lime corn kernel 3.0

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

Burritos

served w salad

Beef & Onions^R 16.8
soy garlic beef slices, onions, pickled cucumber, mint leaves, vermicelli, thai chili sauce, fried shallots & chilies

Breakfast Wrap 16.5
cheesy scrambled eggs, bacon, greens, chili mayo, pickled cucumber, tomatoes & avocado

Pork & Tamago 16.5
pulled pork w savory sauce, rice, pickled cucumber, sambal, fried shallots, tamago, ranch & coriander

Soft Shell Crab & Rice 16.5
fried soft shell crab w rice, pickled cucumber, wasabi mayo, furikake & tamago

PASTAS

Choice of Spaghetti or Penne
Miso Carbonara^R 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

Double Chili Crab 17.8
crab meat w a spicy, tomato egg sauce, served w crispy soft shell crab & fried shallots

Pesto Greens^V 16.8
cauliflower, edamame, mushrooms & cherry tomatoes in a pesto sauce base pasta, served w fried enoki & 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^R 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^R 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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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

Fried Chicken

Teriyaki Grilled Chicken Thigh

Premium Protein (+\$)

Soy Garlic Beef Slices +1.9

Teriyaki Meatballs +1.5

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

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

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MAINS

Honey BBQ Ribs ^{☞☞☞☞} 19.9
*slow cooked babyback pork ribs coated with bbq
sauce & served w creamy potato salad, onions & slaw*

Miso Baked Salmon ^{☞☞☞☞} 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*

Mushy Chicken [☞] 17.5
*tender fried chicken w mashed potato, truffle mushroom
sauce, poached egg, mushrooms & fried enoki*

Classic Fish & Chips 17.5
*crispy fried dory fish w sweet & slightly spicy salad,
chips & homemade tartar*

Teriyaki Salmon w Pesto Penne 19.5
*miso marinated salmon baked w teriyaki sauce &
served w penne pesto pasta, contains nuts*

Salmon Mentaiko Don ^{☞☞☞☞} 17.8
*japanese rice & teriyaki salmon topped w mentaiko
sauce, avocado, pickled cucumber, tobiko & nori*

Fried Chicken & Chili Eggs Don 16.9
*japanese rice w fried chicken, edamame, chili eggs,
furikake, chili mayo, pickled onions & nori*

Truffle Beef Rice Bowl 17.8
*japanese rice w teriyaki slice beef, truffle oil, onions,
onsen egg, pickled onions, charred broccoli, togarashi
& furikake*

Fish & Kimchi 16.9
*fried crispy dory fish w rice, yuzu shoyu, kimchi, fried
anchovies, tamago, sesame dressing, tobiko & onions*

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BITES

Buffalo Wings	12.5
<i>crispy chicken wings & drumlets coated w hot sauce, served w ranch dressing</i>	
Fried Garlic Wings ^R	12.5
<i>crispy chicken wings & drumlets w garlic & fried shallots, served w homemade thai chili sauce</i>	
Truffle Fries/ Tattertots	10.9
<i>truffle fries or tattertots served w parmesan cheese</i>	
Mentaiko Fries/ Tattertots	10.9
<i>fries or tattertots w mentaiko sauce, furikake, tobiko & nori</i>	
Crispy Chicken Chunks	11.5
<i>crispy fried chicken chunks served w wasabi mayo</i>	
Crispy Fried Cauliflower	10.9
<i>crispy battered cauliflower served w chili mayo</i>	
Soy Garlic Chicken	11.9
<i>chicken chunks tossed in a slightly spicy korean dressing</i>	
Mushroom Soup & Toast ^R	6.2
<i>homemade mushroom soup w truffle oil, served w toasted sourdough</i>	
Cheezy Beef Fries ^R	11.9
<i>fries w beef sauce, cheese sauce, homemade dressing, pickled onion, fried shallots and onions</i>	
Salad Bowl ^V	10.9
<i>healthy bowl of boiled cauliflower, zucchini, cherry tomatoes, edamame, boiled egg & potato, served w sesame dressing, sesame seeds & nori</i>	

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DESSERTS

Salted Caramel Waffle	12.5
<i>waffle served w a scp of ice cream, crumble & homemade salted caramel sauce</i>	
Pancake Stack	9.9
<i>3 fluffy pancakes served w ice cream & caramel sauce</i>	
Pancake Wonderland ^R	13.5
<i>3 pcs of fluffy pancakes served w a scp of ice cream, assorted berries, maple syrup, caramelized banana & pistachio</i>	
Berry Croffle	13.9
<i>baked crispy croissant served w ice cream, biscoff sauce, blueberries, pomegranate, pistachio & crumble</i>	
Chocolate Therapy	11.5
<i>classic chocolate fudge cake served w creamy vanilla ice cream</i>	
Homemade Apple Crumble ^R	9.9
<i>homemade apple crumble served w caramel sauce, cranberry, oats crumble, blueberries & ice cream</i>	
Classic Brownie	9.5
<i>homemade dark choc brownie served w salted caramel sauce, oat crumble & ice cream</i>	
Waffle Biscoff Banana ^R	14.5
<i>waffle w biscoff sauce, crumble, cream cheese, maple syrup, caramelized banana, berries & a scp of ice cream</i>	
Waffle & Berries	13.9
<i>waffle served w a scp of ice cream, berries, pomegranate, nutella, maple syrup & pistachio</i>	
Red Devil	11.5
<i>red velvet cheesecake served w cream, oat crumbles & vanilla ice cream</i>	

CAKES

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



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