



MADLYGOOD
JAPANESE CAFE

MENU

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CAFE



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MONDAY - SUNDAY, 11 AM - 10 PM (9:30 Last Order)



French Style Chicken Stew

Tender Chicken leg in creamy mustard sauce with button mushroom, baby potatoes & parmesan cheese

\$19.00



48 HR Sous Vide Aus Beef Cheek

Tender Australian beef cheek with mashed potatoes & asparagus in beef cheek sauce

\$27.00



62 Degree Chicken Breast

Tender sous vide chicken breast with baby potatoes and baby spinach in onion thyme jus

\$16.00



Miso Iberico Pork Rib

Grilled iberio pork rib with miso sauce served with mash potatoes & green salad with onion dressing

\$26.00



50 Degree Salmon

Grilled sous vide salmon fillet in sweet ginger shoyu sauce with grilled asparagus & sous vide egg

\$26.00

Mains

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Pasta



Truffle Carbonara Linguine
Linguine tossed with creamy sauce, bacon, truffle paste, parmesan cheese, topped with onsen egg

\$21.00



Crab Truffle Kombu Angel Hair
Chilled angel hair pasta with shio konbu, truffle oil, crab claw meat & tobiko

\$16.00



Seafood Aglio Olio
Linguine tossed with tiger prawns, squid, mussels, scallops, garlic oil, cherry tomatoes, & garnished with sesame crumbs

\$20.00



Bolognese Linguine
Linguine tossed with juicy minced beef, tomato sauce & topped with parmesan cheese.

\$16.00



Iberico Tonkatsu Pasta
Linguine tossed with hondashi, chili flakes, cherry tomatoes, garlic, furikake, & topped with Pork Katsu

\$18.00



Beef Ragu Linguine
Linguine tossed with Australian beef cheek in a tangy sauce, topped with parmesan cheese

\$22.00



Mentaiko Pasta With Salmon
Spaghetti tossed with mentaiko sauce, served with sous-vide salmon and topped with tobiko, furikake, and spring onions

\$28.00

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Rice

Our eggs are pasturized & suitable to be consumed raw



A5 Wagyu Hamburg Onigiri Set

A5 wagyu hamburger topped with egg yolk, with furikake onigiri, sides, (chuka wakame, potato salad, lotus root, japanese pickles), and fruit of the day. Add \$1 for brown rice

\$31.00



Chicken Teriyaki Onigiri Set

Sous vide teriyaki chicken with furikake onigiri, sides, (chuka wakame, potato salad, lotus root, japanese pickles), and fruit of the day. Add \$1 for brown rice

\$20.00



Pork Belly Don Set

Sous vide pork belly don, sides, (chuka wakame, potato salad, lotus root, japanese pickles), and fruit of the day. Add \$1 for brown rice.

\$21.00



A5 Wagyu Hamburg Curry Omu Rice

Creamy omelet curry rice, topped with A5 wagyu hamburger & egg yolk.

Add \$1 for brown rice

\$29.00



Iberico Tonkatsu Curry Omu Rice

Creamy omelet curry rice, topped with deep-fried pork katsu.

Add \$1 for brown rice

\$19.00

Burger & Buns



Japan A5 Wagyu Burger

A5 wagyu patty with lettuce, tomatoes, egg & teriyaki sauce, all sandwiched in a brioche bun, served with a green salad and your choice of fries or tapioca chips

\$31.00



US Beef Burger

US grass-fed patty with bacon, lettuce, tomatoes, cheddar cheese, and portobello mushroom in a brioche bun. served with a green salad and your choice of fries or tapioca chips

\$29.00

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Cartoon Buns

Soft steamed cartoon bun with three assorted flavours from the following selection: red bean, custard, walnut cocoa, banana and white bean

\$11.00



Red Snow Crab Meat Buns

Soft steamed bun filled with tender, flavourful red snow crab

\$11.00

Soup & Salad



Tomato Bisque

Tomato bisque soup, served with pullman loaf bread

\$9.00



Truffle Mushroom

Mushroom soup, drizzled with white truffle oil serve with garlic bread

\$9.00



Avocado & Mango Salad

Sweet thai mango, avocado, baby spinach, honey mustard dressing with pumpkin seeds

\$17.00



Chicken Teriyaki Salad

Sous vide teriyaki chicken with greens, & onion dressing

\$19.00

ADD ON

Chicken Breast \$5.00

Chicken Teriyaki \$5.00

Salmon \$6.00

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Starters & Sides

Truffle Fries

Shoestring fries adorned with truffle oil & grated parmesan cheese, served alongside truffle mayo

\$13.00

Nachos Cheese Fries

Shoestring fries topping with mozzarella cheese & nacho cheese

\$12.00

French Fries

Shoestring fries, seasoned with salt

\$11.00

Tater Tots

Crispy deep-fried tater tots served with a side of nacho cheese dip

\$7.00

Crispy Chicken Skin

Crispy deep-fried chicken skin

\$10.00

Popcorn Shrimp

Crispy deep-fried shrimp bits served with mayo & lemon wedge

\$10.00

Ika Geso

Crispy deep-fried squid tentacles served with mayonnaise & lemon wedge

\$13.00

Tsukune

Chicken meatballs glazed with teriyaki sauce, served with an onsen egg

\$13.00

Deep Fried Mushroom

Assorted mushroom with spicy peanut butter sauce

\$13.00

Garlic Bread

Sourdough bread with garlic butter

\$6.00

Asari Clam

Plump asari clam cooked in sake butter sauce, served alongside garlic bread

\$12.00

Korean Wings

Deep-fried chicken mid-joints, select from yangnyeom, honey butter or soy garlic

\$14.00

Fried Calamari

Crispy deep-fried calamari served with tartare sauce & lemon wedge

\$17.00



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Brunch

11 am - 5pm



Madlygood Breakfast

Scrambled egg, pork sausage, bacon, tater tots, confit tomatoes, button mushroom, and sourdough bread

\$22.00



Pancake Breakfast

Choice of pork sausage or honey glazed ham, scrambled eggs, button mushrooms, pancake, green salad with onion dressing

\$20.00



Avocado Toast

Sourdough topped with avocado smash, cherry tomatoes, hard-boiled egg, served with green salad & onion dressing

\$18.00



Egg Your Way

Comes with a mini salad, build your own breakfast with the ingredients

\$6 onwards

EGG YOUR WAY

Add on

Sourdough	\$3.00
Tater Tots	\$3.00
Pork Sausage	\$5.00
Avocado Smash	\$5.00
Button Mushroom	\$3.00
Bacon Slice	\$5.00
Honey Glazed Ham (2pcs)	\$5.00
Tomato Confit	\$3.00

Kids Set



Spaghetti \$13.00



Nachos Macaroni \$13.00

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Vegetarian



Meat-Free Nuggets

Deep-fried plant-based nuggets with thai chilli sauce

\$15.00



Vegetarian Premium Truffle Chirashi Don

Plant-based unagi, salmon, tuna, avocado, cucumber, on a bed of japanese sushi rice

\$27.00



Vegetarian Breakfast

Scambled eggs, button mushrooms with fried portobello mushroom & salad greens

\$16.00



Homemade Raviole

Homemade ravioli with green zucchini, button mushrooms, topped with parmesan & mozzarella cheese

\$18.00



Vegetarian Fish Sticks

Plant-based fish sticks with sweet thai chilli sauce

\$12.00



Vegetarian Unagi Don

Plant-based unagi rice topped with lotus root, japanese cucumber slices, cherry tomatoes & japanese rice

\$22.00



Vegetarian Rice Burger

Sukiyaki rice burger with mesclun salad and choice of tapioca chips or fries

\$19.00

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Crepes



Classic French
Classic crepe with banana slices, strawberries & chocolate sauce
\$12.50



Pistachio Cream
Classic crepe with pistachio cream, pistachio crumbs, banana slices & blueberries
\$15.50



Nutella Banana
Classic crepe with oreo crumbs, nutella sauce & banana slices
\$13.50



Peanut Butter
Classic crepe with peanut butter, banana slices & chocolate sauce
\$13.50



Ham & Cheese Crepe
Golden folded crepe filled with savory ham and melted cheese, topped with a perfectly cooked egg and a light sprinkle of herbs.
\$13.50



Ice Cream

Black Sesame
Pistachio
Chocolate
Matcha
Vanila
\$4.50

Add on

Strawberry	\$4.00
Azuki Beans	\$3.00
Mango	\$3.00
Banana	\$2.00
Marshmallows	\$2.00
Lotus Biscoff	\$2.00

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Waffles



Cream Cheese Mochi Waffle

Mochi waffle with cream cheese filling, ice cream not included.

\$14.00



Pistachio Mochi Waffle

Mochi waffle with pistachio crumbs, served with nutty roasted pistachio dip, ice cream not included.

\$14.00

Toast



Panko Toast with Pistachio Creme

Deep fried toast filled with pistachio sauce & topped with ice cream

\$15.00



Strawberry French Toast

Thick soft french toast, butter, fresh strawberries and sweet strawberry dip, ice cream not included.

\$16.00



Pistachio French Toast

Thick soft french toast, butter with pistachio crumbs, served with nutty roasted pistachio dip, ice cream not included.

\$16.00

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Croffle



Pistachio Cream

Luxurious pistachio cream, nutty and subtly sweet.

\$10.80



Maple Staple

Served with strawberry syrup & strawberries.

\$8.80



Nutella

Generously topped with smooth, chocolate-hazelnut spread, and sliced almonds.

\$8.80



Speculoos Biscoff

Caramelised Biscoff spread with its signature spiced sweetness.

\$8.80



Original

Lightly crisped, rich and buttery. Perfect on its own or with a dusting of sugar.

\$8.00

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Sweet Escapade



Chocolate Hotpot

Chocolate fondue, served with sliced bananas, strawberry, marshmallows, and lotus biscuits

\$25.00

Homemade Tiramisu

Homemade tiramisu with cocoa powder

\$10.00

Homemade Matcha Tiramisu

Homemade matcha tiramisu with matcha powder

\$12.00

Chocolate Fondant

Lava chocolate fondant, with a scoop of vanilla ice-cream, strawberries and biscoff crumbs

\$11.00

Vanilla Crepe Cake

Japanese mille crepe cake

\$8.00

Shingen Mochi

Raindrop mochi with gula melaka and soybean powder

\$8.00

Fruit Pudding

Mango pudding with fruits of the day

\$12.00

Uzushio Berry Catalana

Custard dessert with tokushima strawberries and berry sauce

\$8.60

Matcha Crepe Cake

Matcha Azuki (red bean) mille crepe cake

\$8.00



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Kakigori



Ichigo Kakigori

Shaved ice with sweet strawberry sauce, fresh strawberries and salted cream
\$13.00

Tangy Mango Kakigori

Shaved ice with sweet mango sauce, mango and salted cream
\$13.00

Matcha Azuki Kakigori

Shaved ice with sweet matcha sauce, azuki beans and salted cream
\$13.00

Milkshake & Yoghurt



Avocado Milkshake

\$8.00



Mango Yoghurt Smoothie

\$8.00



Strawberry Yoghurt Smoothie

\$8.00

Affogato

Coffee Affogato

\$9.00

Matcha Affogato

\$9.00

Chocolate Affogato

\$9.00



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ADD ON



ICE

\$0.50



OAT MILK

\$1.00

Coffee and Chocolate



Doughnut Mocha Latte

\$7.60 ❄️

Americano

\$5.60 ❄️

Cafe Mocha

\$6.60 ❄️ 🥛

Flat White

\$6.60 ❄️ 🥛

Cappuccino

\$6.60 ❄️ 🥛

Chocolate

\$6.60 ❄️ 🥛

Hazelnut Latte

\$6.60 ❄️ 🥛



Cafe Latte

\$6.60 ❄️ 🥛



Double Espresso

\$4.00

Homemade Special

Earl Grey Ice Lemon Tea \$6.00

Earl Grey Ice Lychee Tea \$7.00

Earl Grey Lavender Ice Tea \$7.00

British Breakfast Ice Tea \$7.00

Organic Fruit Ice Tea \$7.00

Lemon Ginger Mint Ice Tea \$7.00

Chamomile Dream Ice Tea \$7.00

**Earl Grey Ice
Strawberry Tea**

\$7.00



**Earl Grey Ice
Mango Tea**

\$7.00



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Tea Latte



Matcha Latte
\$7.00



Royal Milk Tea
Houjicha Latte
Genmaicha Latte

\$7.00
\$7.00
\$7.00



Pistachio Latte
\$7.00



Kuro Goma Latte
\$7.00

Tea by Pot



Artisan British Breakfast \$9.00
Earl Grey Lavender \$9.00
Organic Fruit Tea \$9.00
Lemon Ginger Mint \$9.00
Chamomile Dream \$9.00

Soda & Floats



Coke \$4.00
Coke Zero \$4.00
Root Beer \$4.00
Sprite \$4.00
Coke Float \$8.00

Root Beer Float \$8.00
Sprite Float \$8.00
Matcha Latte Float \$11.00
Kuro Goma Latte Float \$11.00



Beer

**Sapporo Premium
Beer Bottle**
\$10.00

