

# the daily cut

name

dining options

- eat-in  
 take-out

## build your own bowl

- |                       |               |              |                       |                |               |                       |              |               |
|-----------------------|---------------|--------------|-----------------------|----------------|---------------|-----------------------|--------------|---------------|
| <input type="radio"/> | <b>petite</b> | <b>\$9.0</b> | <input type="radio"/> | <b>regular</b> | <b>\$12.0</b> | <input type="radio"/> | <b>large</b> | <b>\$15.0</b> |
| 2                     | bases         |              | 2                     | bases          |               | 2                     | bases        |               |
| ½                     | protein*      |              | 1                     | protein*       |               | 2                     | proteins     |               |
| 2                     | supplements   |              | 3                     | supplements    |               | 3                     | supplements  |               |
| 1                     | topping       |              | 1                     | topping        |               | 1                     | topping      |               |
| 1                     | dressing      |              | 1                     | dressing       |               | 1                     | dressing     |               |

\*substitute for 1 vegetarian-friendly supplement

\*substitute for 3 vegetarian-friendly supplements

### bases

- brown rice  
 sweet potatoes  
 romaine lettuce  
 quinoa  
 whole-grain pasta  
 baby spinach (+\$0.50)

+ \$1.00 per additional serving

### proteins

- roast chicken (white/dark/mix)  
 herb-crusted dory fillet  
 sirloin steak (+\$1.50)  
 rosemary lamb sausage (+\$1.50)  
 sweet & sour shrimp (+\$1.50)  
 salmon fillet (+\$2.00)

### supplements

- broccoli  
 charred cabbage w/chili  
 parmesan-roasted carrots  
 bell peppers  
 king oyster mushrooms  
 marinated cherry tomatoes  
 pumpkin  
 lemon cous cous  
 beetroot & orange salad  
 onsen egg  
 scrambled egg whites  
 sweet corn  
 maple-glazed tofu  
 avocado (+\$1.00)  
 fresh mozzarella (+\$2.00)

+ \$1.00 per additional serving

### toppings

- spicy chili crisps  
 toasted oats  
 curried coconut flakes  
 fresh mint leaves  
 green raisins  
 pumpkin seeds

+ \$0.50 per additional serving

### dressings

- lime squeeze  
 garlic balsamic vinaigrette  
 hot honey mustard  
 miso ginger  
 creamy feta  
 pesto

+ \$0.50 per additional serving

## beverages

- |   |  |   |
|---|--|---|
| <input type="radio"/> coconut water (+\$4.50)             | <input type="radio"/> lychee mint kombucha (+\$5.40)         | <input type="radio"/> iced matcha green tea (+\$1.80) |
| <input type="radio"/> cold-pressed apple juice (+\$4.80)  | <input type="radio"/> mango vanilla basil kombucha (+\$5.40) | <input type="radio"/> still water (+\$3.00)           |
| <input type="radio"/> cold-pressed orange juice (+\$4.80) |  | <input type="radio"/> sparkling water (+\$3.00)       |



contains gluten



contains nuts



contains dairy



spicy