



# REFRESHING DRINKS

Our Beverages are individually prepared and therefore not refillable

<b>UNSWEETENED ICED TEA (Refill)</b>	<b>3.0</b>	<b>LEMONADE</b>	<b>5.0</b>
<b>LOVE YOUZU</b> Lemonade, yuzu, Anchan	<b>8.5</b>	<b>POMEGRANATE LEMONADE</b>	<b>7.0</b>
<b>FROZEN VIRGIN DAIQUIRI</b> Choice of : White Peach, Ruby Lychee, Strawberry, Mango, Piña Colada, Blue Hawaii	<b>8.0</b>	<b>STRAWBERRY LEMONADE</b>	<b>7.0</b>
<b>DOK KHAO SPARKLER</b> Choice of : White Peach, Sala Cider, Cream Soda, Blue Hawaii, Pomegranate, Lychee, Blueberry	<b>6.0</b>	<b>SODA (Refill)</b> Coke, Diet Coke, Sprite, Ginger Ale	<b>3.0</b>
<b>S.PELLEGRINO (500ml.)</b>	<b>8.0</b>	<b>FRUIT JUICE</b> Choice of : Orange, Pineapple, Cranberry, Mango, Lychee & Apple Juice	<b>5.0</b>
<b>ACQUA PANNA (1L.)</b>	<b>9.0</b>	<b>FRESH FRUIT PUNCH</b> Refreshing of Cranberry, Pineapple, Orange & Strawberry Juice	<b>6.5</b>

# MILK & FRUIT TEA

Add Coffee Jelly +\$1

	Regular	Boba		Regular	Boba
THAI TEA	7.00	8.00	MILK TEA	6.50	7.50
THAI COFFEE	7.00	8.00	SAKURA ROSE	6.50	7.50
LYCHEE THAI TEA	7.00	8.00	PURPLE TARO	6.50	7.50
MATCHA PINK LADY	8.00	9.00	MANGO	6.50	7.50
THAI TEA MATCHA	8.00	9.00	MATCHA	6.95	7.95
YUZU MATCHA	8.50	9.50	FLAVORED ICED TEA	5.95	6.95

(White Peach, Strawberry, Mango, Passion Fruit, Lychee, Pomegranate)

# SPECIALTY COFFEE & TEA

	Iced	Hot		Iced	Hot
ESPRESSO	-	5.00	THAI TEA LATTE	7.50	6.50
AMERICANO	6.00	5.00	MATCHA LATTE	7.50	6.50
CORTADO	-	5.95	UBE LATTE	7.50	6.50
CAPPUCCINO	-	5.95	HOT CHOCOLATE	-	5.50
FLAT WHITE	-	5.95	HOT TEA	-	5.50
AFFOGATO	-	7.00	Choice of : Green Tea with Jasmine, Chai Tea, Earl Grey, English Breakfast, Camomile Herbal		
LATTE	6.95	5.95			



## VOCANO THAI TEA



\$16

Thai tea shaved ice with cream cheese mousse, vanilla ice cream & graham crumble.  
Add Boba or Coffee Jelly +\$1

## GÂTEAU OPÉRA



\$13

Almond sponge soaked in coffee syrup, layered w/ ganache & coffee French buttercream, finished w/ chocolate glaze.

## THAI TEA CRÈME BRÛLÉE



\$11

Thai tea custard, smooth & silky, w/ vanilla bean & a hint of Grand Marnier.

## CHAMBORD RASPBERRY



\$13

Raspberry chocolate tart topped w/ Chambord mousse dome, gold leaf & dark chocolate mirror glaze.

## MANGO ENTREMETS



\$13

Fresh mango confit w/ white chocolate crémeux, cocoa butter shell, crunchy cookie base.

## CARAMEL CAKE



\$13

White chocolate caramel crémeux w/ caramel glaze, cookie base, vanilla buttercream & crunchy cookies.

## LYCHEE CHEESE CAKE



\$11

Creamy cheesecake w/ a hint of lemon and Thai lychee.

## MANGO PARFAIT



\$15

Fresh mango w/ sweet sticky rice and mango ice cream.

## CHOCOLATE LAVA VANILLA ICE CREAM



\$13

Chocolate lava cake w/ vanilla ice cream.

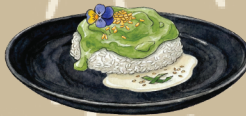
## GOLDEN BANANA ICE CREAM



\$13

Batter-fried banana w/ coconut ice cream.

## STICKY RICE THAI CUSTARD



\$10

Soft coconut custard made w/ coconut cream, egg, & palm sugar.

## COCONUT CAKE



\$10

Two layers of soft & tender coconut cake covered in coconut meat.

## SWEET STICKY RICE MANGO



\$13

Seasonal : The most popular and iconic Thai dessert.

## ICE CREAM



\$7

Choice of : Strawberry/ Coconut/ Mango/ Vanilla.

## MANGO ALOHA!



\$16

Waffle w/ fresh mango & mango ice cream

## STRAWBERRY WAFFLE



\$16

Waffle w/ fresh strawberry & strawberry ice cream.

## NUTELLA BANANA



\$16

Waffle with nutella, banana & vanilla ice cream.

## CHOCOLATE WAFFLE



\$16

Chocolate waffle w/ nutella, strawberry & vanilla ice cream.