



<u>ENTRÉE</u>	PRICE	PRICE	CHEF SIGNATURE	
Vegetable Spring Roll (3) 素春捲 Crispy vegetarian spring roll serving with side of sweet & sour sauce.		\$ 9	Sweet & Sour Fish in Squirrel Shape 松鼠魚 A legendary fish cuisine from Jiangsu Province in China. Carving a marinated fish into an ornamental shape similar to a	\$36
Peking Duck Spring Roll (3) 烤鴨春捲 Crispy peking duck spring rolls serving with side of sweet & sour sauce.		\$16	squirrel, and battered deep-fried to crispy and dousing it in sweet & sour sauce with a sprinling of pine nuts over the top.  Thai Steamed/ Deep-fried Lemon Fish 泰式檸檬魚 (清蒸/油炸)	
San Choi Bao (2) 生菜包 🜶 GFO Fresh lettuce wraps serving with traditional pork mince and vegetables in a tasty spicy soy-based sauce.		\$14	Being sour, spicy, garlicky and well-balanced in taste, this marvelous Thai flavour fish dish can be chosen <u>Steamed</u> or <u>Deep-fried</u> at your preference.	\$36
Deep Fried Wonton (5) 炸云吞 Deep fried crispy pork wonton serving with side of sweet & sour sauce.		\$ 9	Signature Plum Duck 招牌梅醬鴨 Boneless roasted duck topped with chef special tanggy plum sauce.	\$36
Deep Fried Cuttlefish Dough Sticks 花枝油條 Golden crispy Chinese dough sticks filled with cuttlefish and serving with side of sweet & sour sauce.		\$ 9	Thai Roasted Duck Curry 泰式咖哩鴨 🎾	\$36
Deep Fried Tofu 炸豆腐 Deep fried golden crispy tofu tossed with special spice.		\$14	A well-balanced combination of tender roasted duck breast and the sharp and sweet flavours of lychee & coconut.	
Seafood & Tofu Soup 豆腐海鮮羹 Soft and silky tofu is braised in a scrumptious chicken soup and enhanced with mixed seafood.	\$ 9	\$18	Salt & Pepper Squid (Tubes) 椒鹽中卷 Crispy, yet tender texture deep-fried squid tube tossed with aromatic salt and pepper seasoning.	\$32
Shanghai Spicy & Sour Soup 上海酸辣湯 The famous Shanghai favourite soup packed with acidity of Zhejiang vinegar, black fungus mushroom, tofu, bamboo shoots and finished with a beaten egg.	\$ 9	\$18	Dong Po Pork 東坡肉 Shanghai classic slow braised pork belly with soy suace, rice wine & brown sugar.	\$30
DIM SUM		<u>PRICE</u>	Shanghai Style Sautéed Prawn 乾燒蝦 🌶 A favourite Shanghai Chinese New Year dish - wok tossed crispy prawns with our Chef's special sauce.	\$30
Dumplings in Chilli Dressing (5) 紅油抄手 Pork and vegetable dumplings bath in a spicy, fragrant house made chilli oil.		\$ 9	Golden Crispy Prawn 吉利富貴蝦球 Crispy deep-fried prawns coated with house-made fruited mayonnaise sauce.	\$28
Xiao Long Bao (3) 上海小籠包 Classic Shanghai steamed juicy pork dumplings serving with side of red vinegar.		\$ 9	Salt & Pepper Soft-Shell Crab 椒鹽軟殼蟹 Crispy deep-fried soft-shell crab wok tossing to coate with classic salt and pepper seasoning.	\$28
Har Gao (3) 廣式蝦餃 Classic Cantonese steamed prawn dumplings.		\$10	Spicy Stir-fry Clams 辣炒蛤蜊 🎾	
Trio of Mushroom & Truffle Vegetable Dumplings (3) 三鮮菇松露素餃 GFO Steamed mixed mushroom & vegetable dumplings with truffle.		\$16	Juicy stir-fried clams bursting in a bold & spicy kick and aromatic fresh Thai basil.	\$28
Matcha Scented Vegetable Dumplings (3) 沁香抹茶素餃 GFO Matcha green tea scented hand-made vegetetable dumplings.		\$16	<b>Eight Treasure Tofu</b> 八珍豆腐 Braised in a combination of prawn, chicken, BBQ pork, tofu puff and mixed vegetables.	\$28
Squid Ink Mala Pork Xiao Long Bao (3) 墨魚汁麻辣小籠包 Steamed juicy spicy pork dumplings with squid ink skin.		\$16	San Bei Chicken (Three Cup Chicken) 三杯雞 🎾 Wok tossed in the sesame oil until golden brown and finished with an intense flavour of rice wine, garlic cloves, ginger and	\$28
Wagyu Beef & Black Truffle Xiao Long Bao (3) 黑松露和牛小籠包 Steamed hand-made juicy wagyu beef dumplings infused with black truffle.		\$16	Thai basil.	
Truffle Prawn Dumplings with Tobbiko (3) 黑松露魚子蝦餃 GFO Steamed hand-made prawn dumplings with balck truffle topped with tobbiko (flying fish roe).		\$16	Golden Egg Tofu with Minced Pork 老皮嫩肉豆腐 A popular dish in Taiwan. Pan-fried egg tofu soak in tender minced pork.	\$28
Spanner Crab & Lobster Bisque Xiao Long Bao (3) 龍蝦貴妃蟹小籠包 Steamed hand-made spanner crab dumplings filled with lobster bisque.		\$20	Diced Chicken Stir Fry with Green Pepper 青椒雞 <b>W</b> GFO  Wok tossed diced chicken with fiery and spicy green pepper.	\$24



KITCHEN & BAR

<u>BEEF</u>	PRICE	RICE CONTRACTOR OF THE PROPERTY OF THE PROPERT	PRICE
Beef Cubes in XO Sauce XO爆牛仔粒 🕽 Wok tossed diced beef in spicy XO sauce.	\$28	Hainanese Chicken with Rice 海南雞飯 GFO Famous Hainanese poached chicken and seasoned rice, served with side of chilli sauce and dark soy suace.	\$18
Black Pepper Beef Cubes 黑椒牛仔粒 Wok tossed diced beef with black pepper.	\$28	WU KONG Fried Rice 悟空炒飯 (牛/雞/素) GFO House special fried rice with a choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
Traditional Beef Brisket 牛腩煲 Tender slow-cooked beef brisket with a mixed of Chinese spice.	\$28	XO Fried Rice XO 醬炒飯 (牛/雞/素) 》 Spicy XO sauce fried rice with a choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
Shredded Beef in Sweet & Sour Sauce 乾燒牛柳絲 Decrispy beef strips tossed in tangy sweet and sour sauce with a hint of chilli.	\$28	Original Pork Lard Mixed with Rice 古早蔥油拌飯 A classic Taiwan street food. Consisting of a chunk of jade-like solidified lard melting on a steaming bowl of rice, completed with a dash of soy	\$ 6
Sichuan Poached Beef in Chilli Broth 水煮牛肉 Famous poached beef in Sichuan pepper and spicy broth.	\$28	sauce and sprinkles of scallions.  Steamed Rice 米飯 Bowl of steamed Jasmine rice	\$ 4
PORK		NOODLES	
Sweet & Sour / Salt & Pepper Pork Tenderlion 甜酸 / 椒鹽 里脊 Crispy battered pork tenderlion strips tossed with fragrant sweet &sour sauce or classic salt & pepper.	\$26	Black Pepper Stir Fry Udon 黑椒烏冬 (牛/雞/素) GFO Stir-fry udon (rice noodle) with balck pepper sauce - choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
Spicy Double-Cooked Pork Belly 回鍋肉片 🎾 Flaming stir-fried pork belly slices in Sichuan chilli and pepper.	\$26	Xing Chow Bee Hoon 星洲炒米 (牛/雞/素) 》  Known as Singaporean Rice Vermicelli stir fried noodle with dash of curry powder, beansprout and onion - choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
Sliced Pork Belly with Chilli Garlic Dressing (Cold Dish) 蒜泥白肉 (凉菜) 🗦 Boiled pork belly slices serving with Chef special chilli and garlic dressing.	\$24	Scramble Egg Stir Fried Rice Noodle 滑蛋炒河 (牛/雞/素) Wok tossed flat rice noodle in succulent white egg sauce with a choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
Sichuan Spicy Green Beans 乾煸四季豆 J GFO Charred green bean tossed with ground pork, ginger, garlic and chilli pepper.	\$22	Canton Crispy Chow Mein 粵式脆麵 (牛/雞/素) Classic Cantonese crispy noodle topped with a sauce stir-fried of <u>Beef, Chicken</u> or <u>Vegetables</u> .	\$18
Mapo Tofu 麻婆豆腐 少GFO Braised silky tofu in Sichuan pepper and chilli with ground pork mince.	\$22	Hong Kong Stir Fried Rice Noodle 乾炒河粉 (牛/雞/素) GFO  Most famous Hong Kong wok flaming tossed flat rice noodle with a choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
CHICKEN		Char Kway Teow 炒貴刁 (牛/雞/素) 》 Popular South East Asian street eats, charred stir-fried flat rice noodle with a hint of spicy and smokiness - choice of <u>Beef</u> , <u>Chicken</u> or <u>Vegetables</u> .	\$18
Kung Pao Chicken 宮保雞丁 》 Spicy and sour wok stir-fried diced chicken with peanuts.	\$24	Mee Goreng 马来炒面 (牛/雞/素) / A street food favourite in South East Asian. With a sticky, spicy, savoury sweet sauce, egg noodles are wok tossed with signature egg ribbons -	\$18
Satay Chicken 沙爹雞片 Wok stir-fried chicken fillet with creamy peanut satay sauce.	\$24	choice of <u>Beef, Chicken</u> and <u>Vegetables.</u> Beef Brisket Lo Mein 牛腩乾撈麵	*
Peppercorn Chicken 麻椒雞 🕽 Cripsy fried chicken tossed with Sichuan peppercorns.	\$24	Dry thin egg noodle topped with slow cooked beef brisket, rich and bold flavours.	\$18
Sweet & Sour Chicken 甜酸雞球	\$22	BBQ Pork & Wonton Lo Mein 叉燒雲吞乾撈麵  Dry thin egg noodle serving with side of BBQ pork and pork wontons.	\$18
Crispy boneless chicken coasted with tangy sweet and sour sauce.  Honey Chicken 蜜糖雞球 Crispy boneless chicken coated with honey.	\$22	Curry Laksa 咖喱濃湯叻沙 (牛/雞/素) The iconic Malaysian spicy coconut noodle soup! An incredibly rich, fragrant, complex flavoured broth loaded with all the essential classic toppings - choice of Beef, Chicken and Vegetables.	\$18
VEGETABLES		Braised Beef Noodle Soup 紅燒牛肉湯麵 A rich and comforting bowl of noodle soup topped with tender braised beef, bursting with flavour from its plentiful aromatics and sauces.	\$18
San Bei King Oyster Mushroom 三杯杏鲍菇 🌶 Wok stir-fried King Oyster mushroom bursting flavour in sesame oil, rice wine, garlic, ginger and Thai basil.	\$28	<u>DESSERT</u>	
Sauteed Basil Eggplant 塔香茄子 JGFO Charred egglant stir-fried with Thai basil and fresh chilli.	\$22	Fried Ice Cream 炸雪糕 House-made deep-fried vanilla ice cream topped with pearl.	\$12
Golden Braised Tofu 金沙豆腐 Light-fried egg tofu tossed in salted egg yolk & pumkpin sauce.	\$22	Silky Soy Pudding 冰豆花 House-made skily & sweet soy pudding.	\$10
Seasonal Vegetable Stir Fry 耗油/蒜蓉 炒時蔬 GFO  Wok tossed seasonal Asian green vegetable with choice of <u>Oyster Sauce</u> or <u>Garlic Sauce</u> .	\$18	Cheese Taro Dumplings 起司芋棗 An unique blend of savory and sweet crispy taro dumplings filled with creamy cheese.	\$ 9
Assorted Vegetable with Tofu 雜菜豆腐 GFO Assorted seasonal vegetables stir-fried with fluffy tofu puffs.	\$18	<b>Egg Custard Bao 奶黃包</b> Steamed buns filled with creamy egg custard.	\$ 9
Choy Sum in Malazhan Sauce 馬來盞炒菜心 🕽		Sweet Taro Bao 香芋包	\$ 9

\*GFO - Gluten Free Option Available Upon Request.





#### **SPARKLING Glass Bottle Veuve Fourny Blanc de Blancs Brut Vertus Premier Cru** \$136 A flowery bouquet with citrus zest, spice and toast; a long, intense palate with biscuit notes, then a fresh finish. Este Sparkling Vintage Cuvee (Chardonnay, Yarra Valley, Australia) \$96 Fine complex, hazelnut, toast and brioche. Creamy mouthfeel but still vibrant and youthful. Proverbio Prosecco(Glera, Italy) Fine bubbles, with a classic Prosecco aromatic nose. The wine is very \$50 \$12 soft on the palate, offering refreshing acidity with lots fruity flavours such as apple, apricot and some banana. **MOSCATO** Bottle Glass De Bortoli Petit Moscato Rose Frizzante (Moscato, Rutherglen, Australia) \$50 Highly aromatic, fresh and lively berry fruit supporting the bright sorbet characters. **Vivo Moscato (Moscato, Australia)** \$40 \$12 The palate is lively and fresh and tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish. ROSE Bottle Glass De Bortoli Rosé Rosé (Sangiovese, King Valley, Australia) \$40 \$12 Delicate fragrance of berry, watermelon and pomegranate, with a hint of spice. Rosé Rosé is a delicately structured wine with a textural dry finish. Wizardy Grenache Rosé (Grenache, Heatcote, \$50 Australia)

### WHITE 3 Tales (Sauvignon Blanc, Marlborough, New Zeland) Pale straw in colour with a subtle lime green highlight. Tropical aromatics of guava and passionfruit intertwine with green apple and bright citrus notes. De Bortoli Lorimer Semillon Sauvignon Blanc (Semillon Sauvignon Blanc, Riverina, Australia) Fresh, grassy aromas with tropical and citrus fruit notes carry through onto the palate which is soft and rounded, finishing with a crisp, balanced acidity La Bohème Act One (Riesling, Yarra Valley Australia) Pale green colour. Punch Riesling flavours, apple, waxy, textural and soft acidity. La Bohème Act Three (Pinot Gris, Yarra Valley Australia) Vibrant straw colour. Gently fragrant with exotic Pinot Gris characters of pear, orange blossom and stone fruit. Textural, flavours of apple and mandarin, classic perfumed 'Gris' style. Rutherglen Estate Pinot Grigio (Pinot Grigio, Rutherglen, Australia) Pale straw with green hues. This wine has delicate flavours of pears, almond with a savoury textural palate with a citrus pith finish. The Estate Vineyard Chardonnay (Chardonnay, Yarra Valley Australia) Pale straw with a green edge. Restrained, citrus florals, brioche and nutty. Fine, minerally and textural flavours with soft acidity. De Bortoli Lorimer Chardonnay (Chardonnay, Riverina, Australia) Very pale straw with a green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate. Culminating in a fresh and crisp finish with the most interesting of oak nuances. RED Riorret The Abbey Pinot Noir (Pinot Noir, Yarra Valley, Australia) Bright medium red. Quite pure with hints of blueberry, raspberry, game and woodsmoke. Fine grained texture, restrained, spice, slightly saline, fills the palate with The Estate Vineyard Pinot Noir (Pinot Noir, Yarra Valley, Australia) Bright red colour. Red and dark fruits, wood spice and violets. Generous in character, finesse but soft in style, complex and quite alluring. De Bortoli Regional Reserve Pinot Noir (Pinot Noir, Yarra Valley, Australia) Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft tannins. De Bortoli Lorimer Shiraz (Shiraz, Riverina, Australia) Rich and Intense. Melba Reserve Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia) Dark red with purple hue. Deeply scented notes of blackberry, leaf and cedar wood. Sweet dark fruits, fine tannins, textural, long, smooth and polished The Estate Vineyard Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)

Deep red with a purple hue. The palate shows fine grained tannins, backed by an elegant flavour profile. Sophisticated and fine.

Deep red with garnet edge. Gently leafy, bright fruit, violets and blackcurrant. Rich, sweet dark and red fruits, layered tannins, soft acidity.

De Bortoli Regional Reserve Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)

## BEER

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Tiger on Tap (Singapore) ABV 5.0%

Very pale in colour, perfumed, dry, textural, seaspray, delicious.

Smooth, well hopped beer with a refreshing aftertaste. Brewed using Malt Barley from Australia and Europe and bitter hops from Germany.

**Pure Blonde ABV 4.6%** Tsing Tao (China) ABV 4.7% \$9 \$10 Crisp, clean, easy drinking beer that delivers refreshment while looking after the waistline. China's most famous beer. A cleansing, hoppy European Lager style. A partner for a wide array of Chinese foods. Somersby Apple Cider ABV 4.5% \$9 Corona (Mexico) ABV 4.5% Natural apple flavouring, unique, tasty and easy to drink. \$10 Crispy and refreshing beer with a delicate balance of bitterness. **Great Northern ABV 3.5%** Peroni (Italy) ABV 5.1% \$9 Brewed with Australian pale malt, lager yeast and a light stable hop and malt extract to \$10 Displays a well-rounded character with pleasant malt and hop aromas. produce a refreshing, crisp beer without compromising on taste. 4 Pines Pacific Pale ABV 3.5% Asahi (Japan) ABV 5.0% \$10 \$9 Excellent richness, truly refreshing drinkability and satin smoothness. Craft beer, big fruity hop aromas of passionfruit, pineapple and pear.

**Bottle** 

\$40

\$40

\$50

\$50

\$40

\$60

\$40

Bottle

\$90

\$60

\$40

\$40

\$116

\$60

\$40

Glass

\$12

\$12

\$12

Glass

\$12

\$12

SPIRITS	SHOT		SHOT
BAIJIU (RICE WINE) 白酒			
NATINAL CELLAR 國窖 52%VOL	\$45	MOUTAI PRINCE 茅台王子 53%VOL	\$25
COGNAC			
HENNESSY VS 40% VOL	\$22	HENNESSY VSOP 40% VOL	\$22
WHISKEY			
MACALLAN 12 40% VOL	\$30	GLENFIDDICH 12 40% VOL	\$22
THE GLENLIVET 40% VOL	\$20	JOHNNY WALKER RED LABEL 40% VOL	\$15
JOHNNY WALKER BALCK LABEL 40% VOL	\$14	JACK DANIELS 40% VOL	\$12
BOURBON			
JIM BEAN 37% VOL	\$15	MAKER'S MARK 40% VOL	<b>\$15</b>
<u>RUM</u>			
ZACAPA 23 40% VOL	\$28	FLOR DE CANA 40% VOL	\$22
APPLETON STATE 40% VOL	\$16	BUNDABERG 37% VOL	\$12
BACARDI 37.5% VOL	\$12		
<u>VODKA</u>			
GREY GOOSE 40% VOL	\$18	BELVEDERE 40% VOL	\$18
CIROC 40% VOL	\$15	ABSOLUT 40% VOL	\$12
SMIRNOFF 37% VOL	\$12		
<u>GIN</u>			
THE BOTANIST 46% VOL	\$22	MALFY 41% VOL	\$20
GIN MARE 42.7% VOL	\$20	HENDRIK'S 41.4% VOL	\$18
BOMBAY 40% VOL	\$18		
<u>TEQUILAS</u>			
DON JULIO REPOSADO 38% VOL	\$24	DON JULIO BLANCO 38% VOL	\$20
TEQUILA 1800 35% VOL	\$22	ALTOS 38% VOL	\$15
JOSE CUERVO 38% VOL	\$15	SIERRA 38% VOL	\$12
MEZCAL			
DERRUMBE 44% VOL	\$30	MADRE MEZCAL 45% VOL	\$26
400 CONEJOS 38% VOL	\$20		

### COCKTAIL

Flaming Mountain (Chilli & Ginger Mojito) 火燄山 White Rum, Chilli, Ginger, Lime Juice, Mint	\$20
Mount Huaguo 花果山 White Rum, Jasmine Green Tea Passionfruit, Pineapple, Kumquat Lemon, Osmanthus Honey	\$20
Dragon Palace (Honey & Kumquat Lemon Margarita) 東海龍宮 Tequila, Cointreau, Kumquat Lemon, Lime Juice, Honey, Sea Salt	\$20
Zixia Fairy (Osmanthus Sangria) 紫霞仙子 Red wine, Osmanthus Honey, Lemon juice, Soda	\$20
Red Boy (Strawberry Moscato) 紅孩兒 Green Grapes, Strawberry Syrup, Moscato Wine	\$20
Demon Bull King (Espresso Martini) 牛魔王 Vodka, Crème De Cacao, Coffee, Sugar Syrup	\$20
Princess Iron Fan (Pandan Colada) 铁扇公主 White Rum, Pandan, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	\$20
White Bone Demon (Pina Colada) 白骨精 White Rum, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	\$20
WU KONG Daiquiri 悟空黛绮莉 White Rum, Lime Juice, Banana	\$20
Bubble Tea Lover (Milk Tea Cocktail)  Vodka, Black Tea, Creamer, Sugar Syrup, Brown Sugar Pearl	\$19
Lychee Martini Vodka, Lychee	\$19
Pink Lady (Cosmopolitan) Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup	\$19



# WATER

Osmanthus Flower Tea

Strangelove STILL Mineral Water (750ml)	\$7
Strangelove SPARKLING Mineral Water (750ml)	\$7

HOT TEA	РОТ	
Classic Oolong Tea Nutty, toasted flavour. Delicate, dark and intriguing.	\$6	
Jasmine Green Tea A robust yet smooth green tea with fragrant jasmine.	\$6	

Yellow-gold flower grown in Southern China. Uniquely sweet and buttery fragrance.

## MOCKTAIL

Classic Pearl Milk Tea Black Tea, Sugar Syrup, Creamer, Brown Sugar Pearl	\$10
Sweet Taro Milk Tea Black Tea, Sugar Syrup, Creamer, Diced Taro	\$10
Mojito Mint, Lime, Soda	\$10
Passionfruit & Lychee Passionfruit, Lychee, Sugar Syrup, Soda	\$10
Grapefruit & Lemon Grapefruit, Lemon, Soda	\$10
Fruit Green Tea Jasmine Green Tea, Passionfruit, Pineapple, Kumquat Lemon	\$10
Strawberry Green Tea Jasmine Green Tea, Sugar Syrup, Strawberry	\$10
<b>Kiwi Green Tea</b> Jasmine Green Tea, Sugar Syrup, Kiwi Fruit	\$10
Lemon & Lemongrass Green Tea  Jasmine Green Tea, Sugar Syrup, Lemon, Lemongrass	\$10
FRAPPE	
Pina Colada Coconut Cream, Lime Juice, Pineapple Juice, Sugar Syrup	\$12
Strawberry Frappe with Poppings Strawberry, Creamer, Condensed Milk, Strawberry Poppings	\$12
Mango Passionfruit Frappe with Poppings  Mango, Passionfruit, Creamer, Condensed Milk, Mongo Poppings	\$12
Coconut Frappe with Poppings	<b>¢</b> 12

# SOFT DRINK

\$6

LO-CAL SODA (300ML)	
Lemon Squash / Yuzu / Lime&Jalepeno / Double Ginger Beer	
Pepsi / Pesi Max / Lemonade / Sunkist / Lemon Lime Bitter	\$5
Lipton Peach / Lemon Ice Tea	<b>\$</b> 5
	<b>4-</b>
Apple Juice / Orange Juice / Cranberry Juice	<b>\$</b> 5

Coconut Cream, Sugar Syrup, Creamer, Condensed Milk, Lychee Poppings

