

DRINKS

MALAYSIAN COFFEE	
TEH HALIA (Home-made Ginger Tea)	
TEH TARIK (Malaysian Milk Tea)	
CHINESE TEA (Green / Jasmine)	
JAPANESE TEA (Genmaicha / Sencha)	
KOREAN TEA (Burdock / Barley)	
ENGLISH TEA (Orange Pekoe / Earl Grey)	
HERBAL TEA (Chamomile / Lemon Ginger / Peppermint)	
FRESH LIME SODA	
LYCHEE COCONUT MILK	
SHIRLEY TEMPLE	
VIRGIN CHI CHI	
COCONUT WATER	
LYCHEE WATER	
THAI ICED TEA	
MALAYSIAN ICED COFFEE	
MALAYSIAN ICED MILK TEA	
ICED MILO (COCO MILK)	

3 MILK	3
4 PERRIER WATER	3
4 JUICE	4
3 (Apple / Clamato / Cranberry / Mango /	
3 Orange / Pineapple)	
3 ICED TEA (free-refills)	3
4 LEMONADE (free-refills)	3
4 POP (free-refills)	3
3 (Coke / 7up / Diet Coke / Root Beer /	
3 Ginger Ale)	
4 MILKSHAKES	6
4 (Banana / Coconut / Mango /	
4 Green Tea / Strawberry / Vanilla / Oreo)	
4	
4	
5	
5	
5	
5	

DESSERT

BURBUR CHACHA (SERVED WARM)	6
Nyonya dessert of bananas, sweet potatoes, taro roots, sago pearls cooked in pandan-flavoured coconut milk	
PISANG GORENG Deep fried banana with vanilla ice-cream	6
MANGO STICKY RICE Sweet sticky rice with fresh mango & coconut milk	6

Mango Sticky
Rice

Pisang Goreng

Bubor Chacha

OUR KITCHEN COOKS EXTENSIVELY WITH PEANUTS & SHELLFISH.
PLEASE NOTIFY SERVER OF ALLERGIES.