

TRUE COST

RESTAURANT AND WINE BAR



PLEASE ADHERE TO THE TERMS AND CONDITIONS OF THE RESTAURANT!

After paying a cover charge you are entitled to pay for food and drinks at reasonable prices without high mark-ups. Kindly note that we have a 2 hours turnaround time for each table.

ALL TAKE AWAY FOOD AND DRINKS EXCLUDING WINE BOTTLES WILL BE CHARGED AT AVERAGE MARKET PRICE.

COVER CHARGE:

LUNCH 12 - 5PM: \$5

DINNER 5 - 9PM: \$10

KIDS BETWEEN 12 - 15 YEARS OLD: \$5

KIDS BELOW 12 YEARS OLD: FREE ENTRANCE

Guest who would like to enjoy the bar seats get 50% off the entrance fee daily from 5pm.

PROMOTIONS:

FROM MONDAY TO FRIDAY 3 - 5PM: FREE ENTRANCE

For guests who enjoy free entrance and would love to dine in longer than 5:30pm will have to pay cover charge. Thank you for your understanding!

DAILY 9 - 10PM: FREE ENTRANCE

OPENING HOURS:

DAILY FROM 12 TO 11PM

LAST FOOD ORDER:

SUNDAY - THURSDAY AT 9:30 PM, FRIDAY - SATURDAY AT 10:00PM

LAST DRINK ORDER:

SUNDAY - THURSDAY AT 10:00PM, FRIDAY - SATURDAY AT 10:30PM

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GST



- VEGETARIAN



- SPICY

HAPPY HOUR

MON-FRI
3:00PM - 5:30PM

\$5.50

WHITE WINE
AZUEIRA BLANCO

Fernao Pires, Malvasia Rei
Portugal - Lisboa IGP



\$5.50

RED WINE
AZUEIRA TINTO

Syrah, Castelao, Alicante Bouschet
Portugal - Lisboa IGP



\$5.50

WINE OF THE WEEK

Please ask our waiter about this
week's wine selection



\$5.50

SAPPORO
DRAFT BEER (HALF PINT)

Mug



SMALL BITES

OLIVES \$5.50

UNAGI PRATA \$5.50

2 JAPANESE OYSTER \$5.50
Minimum order 6pcs

TERMS & CONDITIONS:

Wine and dishes are ordered on a one per person basis. You may order your next drink or dish once you have finished the previous one.

SEASONAL SPECIALS

FRESH PICKS & COMFORT CLASSICS

APPETISER

PAPAYA SALAD

Zucchini, mango, chimichurri ponzu dressing

\$10

MISO CAULIFLOWER STEAK

With coconut puree

\$13

MAIN

GREEN ORZO PASTA

Green vegetables, feta cheese, butter

\$14

HOISIN DUCK CONFIT

Baby romaine, cherry tomatoes

\$20

DESSERT

GRANNY'S APPLE CRUMBLE

Vanilla ice cream, butterscotch sauce

\$10

COCKTAIL

PISCO SOUR

Pisco, lime juice, egg white, Angostura bitters

\$9.50

AVAILABLE UNTIL APRIL 30TH

FOOD

RAW BAR

		average market price
SALMON CEVICHE rui sauce	\$12.95	S21
TUNA CEVICHE gomadary sauce	\$13.50	S22
TUNA SASHIMI wakame, sesame sauce	\$13.50	S22
SALMON SASHIMI mash avocado, shiso, ponzu	\$13.05	S22
SALMON TUNA TARTARE teriyaki soju, red caviar	\$14.50	S24
HOKKAIDO SCALLOP CEVICHE mango, ponzu	\$14.50	S24
HOKKAIDO SCALLOP SASHIMI truffle ponzu	\$15.00	S24
TIGER PRAWN ON ICE big plater	\$44.00	S69
BLACK CAVIAR - 30gm / 50gm	\$65/ \$99.95	S100 / S200
PREMIUM BLACK CAVIAR - 30gm / 50gm	\$72/ \$106.95	S100 / S200

OYSTER

JAPAN EMPEROR OYSTER 6/12	\$23.50 / \$43.00	S28 / S52
JAPAN EMPEROR OYSTER WITH SAUCE MIX 6/12	\$24.50 / \$46.00	S30 / S55
FINE DE CLAIRE N3 - FRANCE 6/12	\$26.00 / \$49.50	S30 / S60


SMALL BITES

UNAGI PRATA cream cheese	\$7.50	S13
 PITA BREAD	\$2.50	S6

COLD APPETISER




 HOME MARINATED GREEK OLIVES	\$5.50	S14
 HUMMUS kim chi cucumbers, pita	\$8.50	S15
 ARTICHOKE-TRUFFLE DIP parmigiano, pita	\$9.50	S19
 ASSORTED CHEESES pecorino, taleggio, parmigiano, gorgonzola	\$16.50	S26
COLD CUTS PLATTER olives, pastrami, bresaola, salami	\$18.50	S30
NEW BURRATA smoke grape, pomegranate-yuzu sauce	\$18.95	S32
BEEF TARTARE shimiji, sake sauce	\$16.50	S28
FRESH SLICED JAMON 5J IBERICO 50gm	\$26.00	S48

HOT APPETISER


TIGER SHRIMPS chili, garlic, kaffir lime, olive oil	\$13.00	S24
 CRISPY EGGPLANT cream cheese, sweet chilli sauce	\$14.95	S25
SEAFOOD FRITTERS wasabi sauce	\$14.95	S25
ROASTED BONE MARROW fermented mushrooms, bulgogi sauce, pita	\$23.00	S30
AUSTRALIAN BLUE MUSSELS fennel crème sauce	\$25.95	S39

average
market
price

SALAD / SOUP

 GREEK SALAD cucumber, tomato, olive, lettuce, feta cheese	\$12.50	\$22
 GREEN BOWL green vegetables, hummus, avocado, sesame seeds	\$14.95	\$25
SHRIMP SALAD lettuce, mango, yogurt cream, thai chilli sauce	\$16.50	\$26
 LAKSA SOUP noodles, shrimps, salmon, octopus	\$12.95	\$20

PASTA / RISOTTO

NEW MUSHROOMS RISOTTO burrata, truffle	\$18.00	\$30
BLACK SPAGHETTI WITH OCTOPUS butter, garlic, chili	\$20.00	\$32
 CRAB LINGUINI bisque sauce	\$22.00	\$34

MAIN

NEW HULI-HULI CHICKEN summer vegetables	\$15.00	\$24
BBQ PORK RIBS with cheesy corn & kimchi cucumbers	\$18.50	\$28
GRILLED SALMON zucchini, citrus beurre blanc sauce, tobica	\$19.95	\$28
BEEF CHEEK artichoke, taleggio mousse	\$23.50	\$34
GRILLED BARRAMUNDI asparagus, acqua pazza sauce	\$24.90	\$34
BAKED LAMB SHANK chickpeas stew, yogurt	\$26.95	\$42
GRASS-FED RIBEYE 250gm potatoes, demi glace sauce	\$34.00	\$44
PREMIUM WILD SPANISH OCTOPUS polenta, baked cherry tomatoes	\$33.50	\$47
WAGYU TENDERLOIN A5 potatoes, salad	\$47.90	\$79

HOMEMADE DESSERTS

BAKED MILK SAN SEBASTIAN CHEESECAKE	\$10.00	\$17
LAVA CAKE matcha, coconut ice cream (waiting time up to 20 minutes)	\$12.50	\$19
YUZU-LIME BOMB	\$12.50	\$19

COCKTAIL

SIGNATURE

		average market price
SPARKLING PASSION Sparkling wine, passion fruit, grenadine	\$9.00	\$17
RAM'S JIZZ Bourbon, aperol, pineapple, passionfruit	\$9.00	\$17
LYCHEE TINI Vodka, Lychee liquor, Lychee juice, martini bianco	\$9.50	\$17
WL Watermelon, lemongrass, vodka	\$9.50	\$17
ICE TEA PUNCH Spiced rum, lemon juice, Earl Grey tea, lemongrass, honey	\$10.50	\$19
PEACH SPITFIRE Brandy, Peach liquor, Sauvignon blanc, Lemon, Foamee	\$12.50	\$20
PINA COLADA (FOR 2 PERSON) Rum, pineapple, coconut cream	\$19.00	\$34

CLASSIC

FRENCH 75 Gordons gin, lime juice, sparkling wine	\$9.00	\$17
ESPRESSO MARTINI Espresso, vodka, kahlua	\$9.50	\$18
WHISKEY SOUR Whiskey, lemon juice, foamee	\$10.50	\$19
APEROL SPRITZ Aperol, sparkling wine, orange juice	\$10.50	\$19
SINGAPORE SLING Gin, Cherry brandy, DOM Benedectin, pineapple, lime, triple sec, grenadine	\$14.00	\$23

MOCKTAIL

TARRAGON PASSIONFRUIT Tarragon, passionruit puree, soda	\$4.00	\$10
PINA COLADA Pineapple, coconut cream, coconut syrup	\$4.00	\$10
SHIRLEY TEMPLE Grenadine, lemon, sprite	\$4.00	\$10
WATERMELON ALE Watermelon, passionfruit syrup, ginger ale	\$4.00	\$10

WINE BY GLASS

		average market price
WHITE		
LOUIS PINEL CHARDONNAY Chardonnay France - Pays d'Oc IGT	\$8.80	\$17
LOUIS PINEL SAUVIGNON BLANC Sauvignon Blanc France - Pays d'Oc IGT	\$8.80	\$17
TUSSOCK JUMPER MOSCATO Moscato Spain, Valencia DO	\$8.80	\$17

SPARKLING

FLAMA D'OR CAVA BRUT Xarello, Macabeo, Parelladao Spain	\$9.00	\$17
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RED

AZUEIRA TINTO Alicante Bouschet, Touriga Nacional Portugal - Lisboa IGP	\$8.80	\$17
LOUIS PINEL MERLOT Merlot France - Pays d'Oc IGT	\$9.80	\$18
LOUIS PINEL CABERNET SAUVIGNON Cabernet Sauvignon France - Pays d'Oc IGT	\$9.80	\$18

ROSE

MOSCATO ROSE - SEMI SWEET Moscato Italy	\$8.80	\$17
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SPARKLING WINE BY BOTTLE

		average market price
FRIZANTE		
ALEM DO RIO BRANCO LEVE Malvasia, Seara Nova, Arinto Portugal / Lisboa IGP	\$38.00	\$75
ALEM DO RIO ROSE LEVE Aragones, Castelao, Cala doc Portugal / Lisboa IGP	\$38.00	\$75
SPAIN		
FLAMA D'OR CAVA BRUT Xarello, Macabeo, Parelladao Spain	\$48.00	\$95
ITALY		
TOSAT BRUT ROSE SPUMANTE Raboso, Pinot Nero - Brut Prosecco DOC, Italy	\$50.00	\$100
TOSAT PROSECO EXTRA DRY Glera - Extra Dry Prosecco DOC, Italy	\$58.00	\$110
FRANCE		
CREMANT GRANDE RESERVE Chardonnay, Pinot Noir, Gamay, Aligote Cremant de Bourgogne AOP	\$65.00	\$120
LOUIS VALLON CREMANT Semillon, Cabernet Franc, Muscadelle Bordeaux AOC	\$68.00	\$125
LOUIS VALLON CREMANT ROSE Cabernet Franc, Merlot Bordeaux AOC	\$68.00	\$125

ROSE WINE BY BOTTLE

ROSE WINE

MOSCATO ROSE - SEMI SWEET Moscato Italy	\$40.00	\$80
LA NUIT LES CHATS SONT GRIS Grenache Gard IGP, Rhone Valley, France	\$48.00	\$90

WHITE WINE BY BOTTLE

		average market price		average market price
ITALY			FRANCE	
MOSCATO - SEMI SWEET Tussock Jumper Italy, Puglia IGT	\$40.00	\$80	D'HONDRAT VIOGNER Viognier Pays d'Oc IGT, Languedoc, France	\$48.00 \$98
PINOT GRIGIO Tussock Jumper Italy, Venetie	\$45.00	\$90	CHATEAU VERMONT TRADITION BLANC Sauvignon Blanc, Samillon Bordeaux Supérieur AOP	\$48.00 \$98
ROCENO INZOLIA BIANCO Inzolia Terre Siciliane IGP	\$45.00	\$90	JE DONNE MA LANGUE AU CHAT Gewurztraminer, Viognier Gard IGP, Rhone Valley, France	\$50.00 \$100
SARTI RIESLING Riesling Oltrepo Pavese Riesling IGT	\$48.00	\$98	CHEVALIER D'ANTHELME Grenache Blanc, Roussanne, Viognier Côtes du Rhone AOC, Rhone Valley, France	\$55.00 \$105
CORTE MOSCHINA GRANETTO Pinot Grigio Venetie DOC, Italy	\$55.00	\$105	LOUIS TETE ANTIQUE BELLUM Chardonnay Coteaux Du Lyonnais AOP	\$60.00 \$120
I TARAI RONCA Garganega Soave Superiore DOCG	\$65.00	\$128	CHATEAU MONT-PEJRAT BLANC Semillon, Sauvignon Blanc Premieres Cotes de Bordeaux AOC, France	\$75.00 \$138
LAGERTAL HOLUNDER Goldtraminer Vigneti Delle Dolomiti IGP, Italy	\$68.00	\$135	ADELYS BLANC Sauvignon Blanc Pays d'Oc IGT, Languedoc	\$80.00 \$150
SPAIN				
TARIMA MEDITERRANEO - SEMI SWEET Moscatel, Merseguera Alicante DO	\$45.00	\$90		
VOLVER SINGLE VINYARD Verdejo & Sauvignon Blanc La Mancha DO	\$58.00	\$115		
RAFAEL CAÑIZARES Sauvignon Blanc Alicante DO	\$60.00	\$120		
PORTUGAL				
TUSOCK JUMPER Vinho Verde Portugal - Lisboa IGP	\$40.00	\$80		

RED WINE BY BOTTLE

		average market price		average market price
FRANCE			ITALY	
CHATEAU AUMEDES ROUGE Carignan, Grenache Noir, Syrah Corbieres AOP, Languedoc, France	\$50.00	\$100	LA TORRE PRIMITIVO Primitivo Southern Italy, Puglia	\$45.00 \$90
CHATEAU CLOU DU PIN ROUGE Merlot, Cabernet Sauvignon, Cabernet Franc Bordeaux Superieur AOC, France	\$55.00	\$108	VILLA VALLENTINA ROSSO Sangiovese Puglia IGP	\$48.00 \$98
CHATEAU PEY DE PONT ROUGE Merlot, Cabernet Sauvignon, Cabernet Franc Cru Bourgeois, Medoc AOC	\$65.00	\$120	CASTELGUFO CHIANTI RESERVA Sangiovese, Colorino Malvasia Chianti Riserva DOCG	\$55.00 \$108
LA PETITE MADELEINE Cabernet Franc, No Sulphites Added Blaye Côtes de Bordeaux AOC, France	\$70.00	\$130	RENDOLA Sangiovese, Merlot Toscana IGP, Super Tuscan	\$55.00 \$108
LE PETITE MADELEINE MALBEC Malbec Blaye Cotes de Bordeaux	\$70.00	\$130	FAMIGLIA GRILLO BIO Nero d'Avola, Merlot Toscana IGP, Super Tuscan	\$58.00 \$110
JULES DU SOUZY Pinot Noir Bourgogne AOC, France	\$85.00	\$150	SASSIROSSI Primitivo Manduria DOC	\$65.00 \$120
CHATEAU MONT-PEJRAT ROUGE Merlot, Cabernet Franc, Cabernet Sauvignon Premieres Cotes de Bordeaux AOC, France	\$88.00	\$150	TERRA GOLD EDITION Primitivo Manduria DOCG	\$95.00 \$180
SPAIN			SPECIAL SELECTION	
TARIMA HILL TINTO Monastrell Alicante DO	\$68.00	\$125	TUSSOCK JUMPER Malbec Argentina, Tulum Valley	\$48.00 \$98
ONTANON ANTOLOGÍA CRIANZA Tempranillo Rioja Alta DOC	\$75.00	\$138	TUSSOCK JUMPER Cabernet Sauvignon Argentina, San Juan	\$48.00 \$98
RUPESTRE GOLD Garnacha Tintotera Almansa DO	\$80.00	\$155	D. JOAO V TINTO RESERVE Alicante Bouschet, Castelão Lisboa IGP	\$65.00 \$120
AKEMI TINTO Tempranillo, Garnacha and Graciano Quel, Rioja Oriental DOC	\$80.00	\$150	WATTLES PREMIUM SHIRAZ Shiraz Southern Fleurieu, Australia	\$65.00 \$120
ONTANON GRAN RESERVA Sauvignon Blanc Alicante DO	\$98.00	\$180	WATTLES PREMIUM SAUVIGNON Cabernet Sauvignon Southern Australia	\$65.00 \$120

SIGNATURE CHEF COLLECTION

WHITE		average market price	RED		average market price
CHEF JEROME NUTILE ÉROME NUTILE - 1 MICHELIN STAR CHEF Chardonnay, Marsanne, Grenache Blanc Pays d'OC, Languedoc, France	\$90.00	\$170	CHEF JEROME NUTILE JÉROME NUTILE - 1 MICHELIN STAR CHEF Grenache, Syrah, Carignan Languedoc AOC, Languedoc, France	\$90.00	\$170
CHEF MICHEL SARRAN MICHEL SARRAN - 2 MICHELIN STAR CHEF Chardonnay, Muscat, Marsanne Pays d'OC, Languedoc, France	\$95.00	\$180	CHEF MICHEL SARRAN MICHEL SARRAN - 2 MICHELIN STAR CHEF Syrah, Grenache Corbières AOC, Languedoc, France	\$95.00	\$180
CHEF GILLES GOUJON GILLES GOUJON - 3 MICHELIN STAR CHEF Chardonnay Pays d'OC, Languedoc, France	\$99.00	\$190	CHEF GILLES GOUJON GILLES GOUJON - 3 MICHELIN STAR CHEF Syrah, Grenache, Carignan Corbières AOC, Languedoc, France	\$99.00	\$190

PREMIUM COLLECTION - WHITE WINES

FRANCE

G CHATEAU GUIRAUD BLANC Sauvignon Blanc, Semillon Bordeaux, Blanc AOC	\$78.00	\$150	CHATEAU OLIVIER BLANC Sauvignon Blanc, Semillon, Muscadelle Pessac-Leognan AOC, Grand cru Classés Bordeaux	\$140.00	\$250
VINS AUVIGUE POULLY-FUISSE Chardonnay Poulli-Fuisse AOP, Bourgogne	\$115.00	\$210			

PREMIUM COLLECTION - RED WINES

FRANCE

CLAVIS OREA ROUGE Cabinet Sauvignon, Merlot, Cabernet Franc Saint-Emilion Grand Cru Classé AOC	\$110.00	\$190	DULUC DE BRANAIRE DUCRU Cabinet Sauvignon, Merlot, Cabernet Franc Saint-Julien, 4th Grand Cru Classe, 2nd Wine, Bordeaux	\$120.00	\$220
CHATEAU SIAURAC ROUGE Merlot, Cabernet Franc, Malbec Lalande De Pomerol AOC, Bordeaux	\$110.00	\$190	CONFIDENCES DE PRIEURE LICHINE Cabinet Sauvignon, Merlot Margaux, 4 Grand Cru Classe, 2nd Wine, Bordeaux	\$120.00	\$220
CHATEAU LANDONNET GAMBETTES Cabinet Sauvignon Bordeaux Supérieur AOP	\$115.00	\$210	FLEUR DE PEDESCLAUX Merlot, Cabernet Sauvignon, Petit Verdot Puillac, 5 Grand Cru Classe, 2nd Wine, Bordeaux	\$125.00	\$230
CHATEAU ORMES DE PEZ ROUGE Cabinet Sauvignon, Merlot, Cabernet Franc Saint-Estephe AOC, Bordeaux	\$120.00	\$220	CHATEAU CROIX ROUZES Merlot, Cabernet Franc Pomerol AOC, Bordeaux	\$130.00	\$240

CHATEAU CANTEMERLE ROUGE Cabernet Sauvignon, Merlot, Petit Verdot Haut-Medoc, 5 Grand Cru Classe, Bordeaux	\$135.00	\$250
LE RIVAL ROUGE Merlot, Cabernet Franc Lussac-Saint-Emillon AOC, Bordeaux	\$135.00	\$250
CHATEAU OLIVIER ROUGE Cabinet Sauvignon, Merlot, Petit-Verdot Pessac-Leognan AOC, Grand cru Classes. Bordeaux	\$140.00	\$260
GRAND BERT ROUGE CUVÉE 1ER Merlot, Cabernet Franc Saint-Emillon Grand Cru AOP, Bordeaux	\$140.00	\$260
LA TIARE ROUGE Grenache, Syrah Châteauneuf Du Pape AOP, Rhone Valley	\$150.00	\$270
CHATEAU CANTENAC BROWN Cabinet Sauvignon, Merlot Margaux, 3 Grand Cru Classe, Bordeaux	\$220.00	\$330
CHATEAU GRAND PUY LACOSTE Cabernet Sauvignon, Merlot Pauillac, 5 Grand Cru Classe, Bordeaux	\$230.00	\$340

ITALY

MURTAS SUPER TUSCAN - BIO Colli Della Toscana Centrale IGP Sangiovese, Cabernet Sauvignon	\$110.00	\$190
VARRAMISTA ROSSO Syrah Toscana IGP - Super Tuscan	\$140.00	\$260
CORTE MOSCHINA NIERO AMARONE Corvina, Corvinone, Rondinella Amarone della Valpolicella DOCG	\$190.00	\$300

SPAIN

VOLVER OLD VINES UNFILTERED La Mancha DO Tempranillo, Cabernet Sauvignon	\$120.00	\$220
QUEIRON ENSAYOS CAPITALES Tempranillo Quel, Rioja Oriental, Rioja DOC	\$130.00	\$240

SPIRIT

WHISKEY

		average market price
BALLANTINES FINEST	\$5.50	\$15
SINGLETON 12	\$7.50	\$18
NIKKA FROM THE BARREL	\$8.50	\$20
MONKEY SHOULDER	\$10.00	\$19
TALISKER 10	\$11.00	\$21
CHIVAS 18	\$13.00	\$19
OBAN 14	\$13.50	\$22
BALVENIE 12	\$13.50	\$23
GLENFIDDICH 15	\$16.00	\$24
GLENLIVET 15	\$16.00	\$23

RUM / BRANDY

MYERS DARK RUM	\$6.00	\$15
CAPTAIN MORGAN SPICED RUM	\$6.50	\$16
KRAKEN RUM	\$7.50	\$17
MARTELL VSOP	\$10.00	\$19

VODKA

KIPRINSKY	\$5.50	\$15
BELVERDERE	\$7.50	\$17
GREY GOOSE VODKA	\$7.50	\$17

GIN

KINGSTON	\$5.00	\$15
TANQUERAY	\$6.50	\$16
ROKU	\$7.50	\$17
HENDRICKS GIN	\$9.00	\$18

BOURBON

JIM BEAM	\$5.00	\$14
JACK DANIELS	\$6.00	\$15
BULLEIT BOURBON	\$9.50	\$16

TEQUILA

DON JULIO	\$10.10	\$15
MILAGRO SILVER	\$10.50	\$16

BEER

DRAFT / BOTTLED

		average market price
SAPORO DRAFT	\$6.50 / 12.00	\$9 / \$17
CORONA 330ML	\$6.95	\$12

NON ALCOHOL

SOFT DRINK / JUICE

SAN BENEDETTO STILL 750ml	\$3.50	\$6
SAN BENEDETTO SPARKLING 750ml	\$3.50	\$7
COKE	\$2.00	\$7
COKE ZERO	\$2.00	\$7
GINGER ALE	\$2.00	\$7
SPRITE	\$2.00	\$7
GRAPEFRUIT JUICE	\$3.00	\$8
PINEAPPLE JUICE	\$3.00	\$8
ORANGE JUICE	\$3.00	\$8
CRANBERRY JUICE	\$3.00	\$8
APPLE JUICE	\$3.00	\$8
COLD SPARKLING TEA	\$6.50	\$12

HOT TEA 500ml

PEARL OF THE ORIENT Jasmine, rose	\$3.00	\$8
TEMPLETREE LOTUS Oolong tea, mango, jasmine	\$3.00	\$8
MARRAKESH GREEN MINT Peppermint, lemongrass	\$3.00	\$8
COBA CABANA Rooibos, mango, pineapple, basil, peppermint	\$3.00	\$8
CONTESSA GRAY Black tea, eucalyptus, orange blossoms and flavour	\$3.00	\$8
WHITE GINGERLILY White tea, galangal, lemongrass, eucalyptus, lavender	\$3.00	\$8
BRITISH BREAKFAST	\$3.00	\$8

COFFEE

AMERICANO	\$2.50	\$7
CAPPUCINO CLASSIC/CARAMEL	\$3.00	\$7
LATTE CLASSIC/ CARAMEL	\$3.00	\$7