



CHINESE DELICACIES


APPETIZERS VEGETARIAN

 **PANEER, BABY CORN, MUSHROOM, SALT & PEPPER** 850
A vegetarian delight with paneer, baby corn, and mushrooms, elevated by the aromatic dance of garlic and pepper, with spring onions and a hint of light soya sauce.

819 Cal  

 **VEGETABLE SPRING ROLLS** 725
Crispy perfection meets goodness in these vegetable spring rolls, packed with a vibrant mix of fresh vegetables, and served with a zesty Sichuan sauce.

1010 Cal 

 **CRISPY HUNAN BROCCOLI** 725
Tender broccoli is stir-fried to perfection with fiery dry red chillies and an aromatic blend of Chinese herbs.

243 Cal  

 **MALE KHU THREE JEWEL VEGETABLES** 725
Sliced potatoes, crisp water chestnuts, and tender broccoli unite in a tangy sauce, crafting a dish that harmonizes diverse textures and flavours.

262 Cal 

 **STIR FRIED VEGETABLES IN CHILLY OIL** 725
A fiery fusion of stir-fried black mushrooms, vibrant capsicum, and crunchy water chestnuts, bathed in chilly oil, makes a flavourful and visually stunning dish.

243 Cal

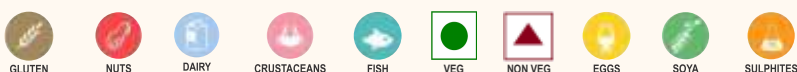
 **SHREDDED CRISPY POTATO** 600
Shreds of potato take on a delightful crunch when expertly tossed in a sweet Sichuan sauce, giving rise to the delectable creation known as Shredded Crispy Potato.

1179 Cal

CHEF RECOMMENDS




















 **CRISPY AMERICAN SWEET CORN CHILLY PEPPER** 725
A delightful fusion of crunch and flavour, tender American corn is delicately spiced and deep-fried to golden perfection.

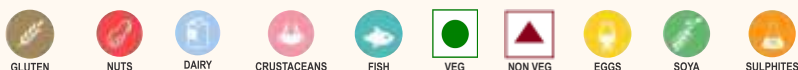
981 Cal 













APPETIZERS










NON-VEGETARIAN

-  **KING DO PRAWNS** 1425
 Jumbo prawns are deep-fried to golden perfection and generously coated in a luscious sweet garlic chilli sauce for a tantalizing explosion of flavours and textures.
926 Cal   
-  **PAN - FRIED JUMBO PRAWNS** 1425
 The succulent and crisp Prawns are marinated in carefully selected Chinese herbs and expertly pan-fried to perfection.
692 Cal  
-  **GOONG BOA PARK** 1425
 The perfect blend of succulent prawns, fragrant garlic, and fiery green chillies, elevated with a zesty Tabasco-flavoured sauce in Goong Boa Park.
435 Cal  
-  **FU SHONG WEE** 1200
 A delightful dish featuring tender slices of pomfret, cooked to perfection in a luscious Shanghai sauce.
1147 Cal   
-  **DRY CRISPY CONJEE LAMB** 1075
 The perfect fusion of succulent lamb shreds, vibrant peppers, and aromatic Sichuan sauce, a dish that delivers a balance of textures and taste.
1665 Cal 
-  **FA SANG KAI** 1000
 The delectable dish, where sliced chicken breast is expertly tossed in a hoisin sauce.
567 Cal 
-  **CRISPY CHICKEN** 1000
 The irresistible crunch of batter-fried chicken, perfectly golden and served with your choice of rich Satay or spicy Sichuan sauce.
567 Cal 
-  **CHICKEN LOLLIPOP** 1000
 Succulent chicken wings, expertly frenched, marinated in a flavourful blend of spices and deep-fried to crispy perfection, offering a finger-licking appetizer.
565 Cal 
-  **CHILLY PEPPER CHICKEN** 1000
 The fiery fusion of tender chicken pieces, vibrant green chillies, and aromatic crushed peppercorns in Chilly Pepper Chicken.
567 Cal  



	ROAST CHILLY CHICKEN	1000
	Succulent chicken marinated in a flavourful blend of spices and roasted to perfection, delivering a mouthwatering combination of tender juiciness and bold spiciness.	
	567 Cal 	
	CHICKEN WONTONS	1000
	Delicate dumplings filled with chicken, offering a choice of either crispy fried or perfectly steamed options.	
	980 Cal  	
	CHICKEN SPRING ROLLS	950
	A perfect combination of crispy texture and juicy chicken served with a zesty Sichuan sauce, that's sure to satisfy your cravings.	
	1506 Cal  	
	PORK CHOPS	950
	The succulent goodness of perfectly cooked pork chops, a classic dish known for its tender, flavourful meat that's sure to satisfy any palate.	
	557 Cal 	

SOUPS VEGETARIAN

	SHANDONG EXOTIC VEGETABLE SOUP	425
	The delicate fusion of bean curd and aromatic herbs, where carrots, baby corn, and mushrooms elevate this clear broth to a medley of flavours.	
	108 Cal  	
	HUNAN HOT POT SOUP	425
	A rich and comforting hearty soup, featuring poached vegetables infused with potent Chinese herbs.	
	372 Cal 	
	TALU MEIN SPROUT SOUP	425
	A thick and comforting soup filled with an array of vegetables, where sprouts add a nutritious twist to this satisfying and nourishing dish.	
	108 Cal 	
	VEGETABLE WONTON SOUP	425
	The delightful vegetable-filled wontons in a flavourful clear broth.	
	350 Cal 	



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG










EGGS



SOYA



SULPHITES

-  **LIU THONG** 425
 A perfect balance of flavours and nourishment in a clear broth, the revitalizing soup features a medley of fresh green vegetables, including baby pak choi.
108 Cal 
-  **VEGETABLE MANCHOW SOUP** 425
 Minced vegetables and zesty green chillies in a thick soy-based broth.
372 Cal 
-  **HOT AND SOUR SOUP** 425
 A zesty concoction of mixed vegetables in a broth that perfectly balances spiciness and tanginess for a true culinary explorer.
413 Cal 
-  **SWEET CORN SOUP** 425
 The rich Soup, where tender corn kernels shine in a rich, creamy base, choose a choice of vegetables for heartiness or the luxury of asparagus for an elegant twist.
350 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA

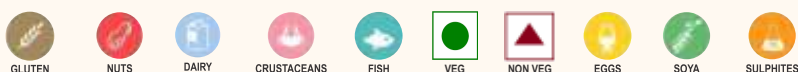


SULPHITES

































SOUPS

NON-VEGETARIAN

-  **CRAB AND PRAWN SOUP** 450
A hot, semi-thick broth infused with chilli and pepper, showcasing succulent prawns and tender crab meat for a symphony of seafood flavours.
- 300 Cal**  
-  **SPICY SEAFOOD SOUP** 450
A clear broth infused with bold spices and generously garnished with tender diced fish and succulent prawns, creating a mouthwatering seafood goodness.
- 342 Cal**   
-  **HAN HOW CLEAR NOODLE SOUP** 450
A light, clear broth with translucent noodles, offering a choice of tender chicken or succulent prawns for a flavourful dining experience.
- 370 Cal**   
-  **CHICKEN CORRIANDER SOUP** 450
A flavourful concoction where a thick chicken broth is elevated with the aromatic essence of coriander.
- 465 Cal** 
-  **HUNAN HOT POT SOUP** 450
A hearty dish featuring poached chicken soup infused with potent Chinese herbs.
- 372 Cal**   
-  **TALU MEIN SPROUT SOUP** 450
A thick and comforting concoction filled with tender chicken pieces, where sprouts add a nutritious twist to this nourishing soup.
- 158 Cal** 
-  **MANCHOW SOUP - CHICKEN / PRAWN** 450
A thick soya-based broth with minced vegetables and zesty green chillies, offering a choice of tender chicken or succulent prawns.
- 413 Cal**  
-  **HOT AND SOUR SOUP** 450
A zesty concoction with a perfect balance of bold spices and tangy elements, this versatile soup offers a choice of either tender chicken or succulent prawns.
- 483 Cal**  



SEAFOOD

-  **LOBSTER IN BUTTER GARLIC SAUCE** 1850
A lavish dish featuring succulent lobster meat in a rich, aromatic sauce of creamy butter and fragrant garlic.
- 1648 Cal**  
-  **LOBSTER IN SICHUAN SAUCE** 1850
Tender lobster meat with bold, spicy notes of authentic Sichuan flavours.
- 1165 Cal**  
-  **STIR FRIED LOBSTER IN CELERY OYSTER SAUCE** 1850
Succulent lobster with crisp celery, expertly blended in a luscious oyster sauce.
- 541 Cal**   
-  **HA LUNG FONL** 1850
An exquisite blend of marinated lobster, tossed in a flavourful concoction of hoisin sauce, dry garlic, and fiery chilli oil.
- 1165 Cal**   
-  **HUNAN PEPPER SAUCE PRAWNS** 1425
Expertly combines succulent prawns with the fiery kick of Hunan pepper sauce.
- 926 Cal**   
-  **KING PRAWNS CHILLY SAUCE** 1425
The mouthwatering dish expertly combines succulent king prawns with a rich and fiery chilli sauce.
- 926 Cal**   
-  **PRAWNS IN CHILLY GARLIC CORRIANDER SAUCE** 1425
The bold and aromatic medley of succulent prawns in a tantalizing blend of fiery chillies, fragrant garlic, and fresh coriander.
- 926 Cal**  
-  **PRAWNS WITH SLICED VEGETABLE AND CASHEWNUT** 1425
The crunch of vegetables and the creamy richness of cashews paired with succulent prawns, this combination creates a blend of the natural sweetness of prawns.
- 1126 Cal**  
-  **PRAWNS SALT & PEPPER** 1425
Combination of succulent prawns with a spicy blend of black pepper, aromatic garlic, crisp spring onions, and light soya sauce.
- 692 Cal**   



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG




EGGS



SOYA




SULPHITES

 **POMFRET IN HOISIN SAUCE** 1200


Tender pomfret fish in a rich and flavourful hoisin sauce. This sweet and savoury dish elevates the natural taste of the fish.

1183 Cal   

 **POMFRET WITH KAP PRAO** 1200

Fresh pomfret is steamed to perfection with a blend of soya sauce, aromatic garlic, fragrant basil, and a fiery combination of red and green crushed pepper.

1183 Cal   

 **MANDARIN POMFRET** 1200

A whole pomfret shallow-fried to golden perfection, generously laced with a rich sauce made from butter, fiery chillies, and savoury oyster sauce.

1183 Cal   

 **STEAMED POMFRET IN SICHUAN SAUCE** 1200

The whole pomfret steamed to perfection. It is then elegantly crowned with a flavourful Szechuan sauce, creating a fusion of tender fish and bold, spicy flavours.

1183 Cal 

 **PEKING POMFRET** 1200

Tender pomfret prepared in the distinctive style of Peking cuisine. This culinary masterpiece preserves its natural succulence in a fish.

1183 Cal 



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES

MEATS

SHREDDED LAMB CHILLY 1075

Marinated, tender shreds of lamb served with a flavourful medley of ginger, garlic, and fiery dry red chillies.

1839 Cal  

SHREDDED LAMB SICHUAN STYLE 1075

The tender lamb strips, vibrant capsicum, aromatic ginger, and crisp bean sprouts are all stir-fried to perfection in a tangy Szechwan sauce.

1662 Cal 

SHREDDED LAMB SALT & PEPPER 1075

The succulent juliennes of tender lamb stir-fried in a flavourful combination of dry soya sauce, fragrant garlic, and bold pepper.

1839 Cal  

CRISPY HONEY LAMB 1075

The tender lamb strips are stir-fried to a golden crispness and then tossed in a flavourful sauce made with ginger and onions. The perfect blend of crunchy texture and rich aroma.

1662 Cal  

SHREDDED LAMB WITH RED & GREEN PEPPERS 1075

The tender lamb strips are stir-fried with colourful red and green bell peppers, offering a perfect balance of succulence and vibrant, sweet crunch in every bite.

1830 Cal  

SLICED TENDERLOIN SICHUAN STYLE (LOCAL MEAT) 1075

Thin slices of succulent tenderloin expertly tossed in a zesty Szechwan sauce for a perfect balance of tender meat and spicy flavours.

684 Cal 

BEEF CHILLY (LOCAL MEAT) 1075

Thin strips of succulent tenderloin, stir-fried with capsicum in a spicy soy-based sauce. This dish offers a balance of tender meat, crisp vegetables, and a spicy kick

1036 Cal  

ROAST PORK CANTONESE 950

Succulent pork, prepared in the traditional Cantonese style, the meat is expertly cooked to perfection, producing tender meat with a crispy, flavourful exterior.

557 Cal 

STIR FRIED PORK WITH LONG BEANS 950

The tender pieces of pork and long beans are expertly stir-fried with a flavourful red curry paste, a dish that offers flavours and textures that are sure to excite the palate.

557 Cal  



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES

CHICKEN

ORIENTAL BOWL CHICKEN SIZZLER 1150

A delightful tender chicken and peppers, expertly grilled and served on a sizzling platter, accompanied by a delectable pepper rice wine sauce.

1380 Cal  

CHICKEN TEPENYAKI 1150

The chicken supreme is tossed in a flavourful yakitori sauce. Served on a sizzling platter, the dish offers a perfect balance of succulent meat and the bold notes of the sauce.

1380 Cal  

CHICKEN IN BARBEQUE SAUCE 1000

A mouthwatering dish where tender pieces of diced chicken are expertly stir-fried in a flavourful barbecue sauce for a perfect balance of succulence and smoky flavours.

1299 Cal  

SHREDDED CHICKEN IN BLACK BEAN SAUCE 1000

A tender strips of chicken stir-fried with aromatic garlic, zesty ginger, and a rich black bean sauce.

1299 Cal  

GENERAL TSO'S CHICKEN 1000

The iconic General Tso's Chicken: the tender chicken stir-fried with a delightful combination of tomato, rice wine, and soya sauce.

1096 Cal  

STIR FRIED CHICKEN WITH FRESH ASPARAGUS IN LIGHT SOYA SAUCE 1000

The delightful combination of tender chicken and vibrant asparagus, all stir-fried to perfection in a light and flavourful soya sauce.

1330 Cal  

LEMON CHICKEN 1000

A classic dish known for its bright and zesty flavours. It features tender pieces of chicken that are marinated and then cooked in a tangy and aromatic lemon sauce.

515 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES

VEGETARIAN

LHETIANG CHOY 850

The delightful combination of wok-fried diced vegetables and bamboo shoots, enriched with a touch of Chinese herbs, and served on a sizzling platter.

720 Cal 

PANEER DRY RED CHILLY 850

The cubes of cottage cheese, cooked with fiery dry red chillies. The creamy paneer and the spicy chillies create a perfect balance of heat and richness.

511 Cal  


KUNG PAO POTATO CHILLY 725

The batons of potato, whole red chillies, and celery are cooked in a Kung Pao sauce with a touch of honey, a perfect balance of crispiness, spiciness, and sweetness.

1440 Cal   

TOFU CHOY 725

The stir-fried bean curd, Pok Choy, and Chinese mushrooms are cooked in a tantalizing blend of spicy chilli oil.

511 Cal  

MIXED VEGETABLE IN HOT BEAN SAUCE 725

The delightful medley of seasonal vegetables blends in a spicy black bean sauce, a dish that offers a perfect balance of crunchiness and bold flavours.

688 Cal 

STIR FRIED CHINESE GREENS 725

A medley of broccoli, Chinese cabbage, baby corn, spinach, and red cabbage, all expertly sautéed in a light soya sauce.

243 Cal 

SHANGHAI VEGETABLES IN DRIED RED CHILLY ONION SAUCE 725

The crispy vegetables are blended in a spicy red chilli sauce with aromatic notes of dried onions.

455 Cal 

DICED VEGETABLES WITH CASHEWNUTS 725

The authentic Chinese delight: A colourful mix of vegetables and crunchy cashews that offers a perfect balance of freshness and rich, nutty flavours.

506 Cal 

YUXIANG EGGPLANT 725

The tender eggplants cooked in a spicy, sweet, and sour sesame sauce, a dish that offers a perfect balance of creaminess and a symphony of complex flavours.

405 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA









SULPHITES

RICE AND NOODLES NON-VEGETARIAN

-  **FUJIAN RICE** 825
The combination of flavourful fried rice topped with a medley of fresh vegetables, with the choice of tender chicken or succulent prawns.
- 544 Cal**  
-  **NON-VEGETARIAN FRIED RICE** 650
Choice of Egg / Chicken / Seafood / Mixed
- 638 Cal**  
-  **HUNAN FRIED RICE** 650
Choice of Egg / Chicken / Prawns
- 638 Cal**  
-  **STIR FRIED HAKKA NOODLES** 650
Traditional chinese noodles served with Egg / Chicken / Prawns / Mixed
- 852 Cal**   
-  **SOFT NOODLES** 650
Seafood / Chicken served on a bed of soft noodles
- 845 Cal**   
-  **HUNAN NOODLES** 650
Choice of Egg / Chicken / Prawns / Mixed
- 845 Cal**   

VEGETARIAN

-  **FUJIAN RICE** 725
The flavourful fried rice is topped with a medley of fresh vegetables. A perfect balance of taste and nutrition for vegetarian diners.
- 488 Cal** 
-  **MIXED VEGETABLE FRIED RICE** 600
Colorful fried rice with diced vegetables
- 434 Cal** 
-  **MUSHROOM POT RICE** 600
A traditional way of serving steamed rice in a pot with mushrooms mildly flavoured with aniseed
- 475 Cal** 



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



















EGGS



SOYA



SULPHITES

	BURNT GARLIC FRIED RICE	600
	Fried rice served with burnt garlic	
	434 Cal	
	VEGETABLE HUNAN FRIED RICE	600
	A mix of vegetables, seasoned with the distinctive flavours of Hunan cuisine.	
	434 Cal 	
	SOFT NOODLES	600
	Vegetables served on a bed of soft noodles	
	845 Cal 	
	VEGETABLE HUNAN NOODLES	600
	Perfectly cooked noodles with vegetables in Hunan sauce	
	845 Cal  	
	STIR FRIED HAKKA NOODLES	600
	Traditional chinese noodles served with vegetables	
	852 Cal  	
	CHILLI GARLIC NOODLES	600
	Spicy noodles with garlic and red chilly	
	814 Cal 	
	SICHUAN HAKKA NOODLES	600
	Traditional chinese noodles tossed with sichuan sauce	
	814 Cal 	
	STEAMED RICE	550
	260 Cal	



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA




SULPHITES

THAI DELICACIES


NON-VEGETARIAN SOUP / SALAD / APPETIZERS

 LAKSA SEAFOOD 500
The rich and aromatic Laksa broth and succulent seafood.

236 Cal  

 LAKSA KAI 500
The delightful blend of aromatic Laksa broth and tender chicken.

267 Cal

 TOM YUM GOONG 450
The succulent prawns simmered in a broth infused with aromatic lemongrass.

370 Cal 


 TOM YUM KAI 450
A fiery and aromatic soup, the tender chicken immersed in a broth infused with fragrant lemongrass

250 Cal

 MAI THAI - CHICKEN / FISH 450
Whether you choose chicken or fish, you can expect a fusion of spices, aromatic herbs, and tantalizing sauces that encapsulate the essence of Thai culinary artistry.

253 Cal  


VEG

 LAKSA VEGETABLE SOUP 450
The delectable blend of rich Laksa broth and a vibrant mix of fresh vegetables.

307 Cal

 TOM YUM PHAK 425
A spicy vegetable soup, made of fresh vegetables and aromatic lemongrass.

100 Cal

 NAM KATAIO 425
A vegetable steamboat soup, the tender, nutrient-rich and aromatic broth.

223 Cal

 MAI THAI - VEGETABLE SOUP 425
The delightful dish that brings the essence of Thai cuisine to your plate.

226 Cal 



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS











SOYA



SULPHITES

-  **PO PIA THOT** 425
 Thai-style spring roll, enjoy the perfect balance of crispiness with sweet and sour dip.
237 Cal 
-  **THORD MAN KHAO PHOD** 425
 The golden-fried baby corn cakes are enriched with aromatic Thai herbs and served with a side of sweet chilli sauce.
221 Cal
-  **SOM TAM JE** 550
 A tangy raw papaya salad with a sweet and sour dressing that offers a perfect balance of zesty freshness and crunchy textures in every bite.
411 Cal 

NON-VEGETARIAN APPETIZERS

-  **GOONG PHAN WOON SEN** 1425
 King prawns wrapped in noodles and served with a spicy and tangy sauce
435 Cal  
-  **SHA SATAY** 1425
 Marinated jumbo prawns skewered and grilled, served with mainly peanut sauce
434 Cal  
-  **SATAY KAI** 1000
 Marinated chicken cubes served with a peanut sauce
567 Cal 



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS




SOYA



SULPHITES

MAIN COURSE

NON-VEGETARIAN

 **GOONG PHAD KAP PRAO** 1425
The exquisite blend of succulent prawns stir-fried with fiery chillies, aromatic garlic, and fragrant basil leaves.


435 Cal  

 **GAENG KIEW WARN GOONG** 1425
A renowned green prawn curry that brings together the richness of coconut milk, the spiciness of green curry paste, and the natural sweetness of succulent prawns.


582 Cal 

 **GAENG PHED GOONG** 1425
A Thai prawn curry delicately spiced with red chillies, fragrant lemongrass, and creamy coconut milk.


582 Cal 

 **KAI PHAD KAP PRAO** 1000
The combination of ground chicken, aromatic basil leaves, and fiery bird chillies, offers a perfect balance of savoury goodness and a touch of spicy heat.

553 Cal 

 **GAENG KIEW WAN KAI** 1000
The famous green curry brings together the richness of coconut milk, the spiciness of green curry paste, and the tender succulence of chicken.

1009 Cal

 **GAENG PHAD KAI** 1000
Thai chicken red curry is delicately spiced with red chillies, fragrant lemongrass, and creamy coconut milk.

1009 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS




SOYA



SULPHITES

MAIN COURSE VEGETARIAN

 **GAENG KIEW WARN JE** 725
Enjoy the aromatic allure of Thailand with its green curry that brings the richness of coconut milk, the spiciness of green curry paste, and the freshness of vegetables.


620 Cal


 **GAENG PHED JE** 725
Thai red curry is delicately spiced with red chillies, fragrant lemongrass, and creamy coconut milk, the balanced mild heat and aromatic flavours, are ideal for vegetarians.

464 Cal


RICE / NOODLES

 **KHAO PHAD KAI** 650
Thai fried rice with a choice of succulent prawns or tender chicken.

424 Cal  

 **KHAO PHAD PHAK** 600
The delightful blend of flavourful fried rice with a vibrant mix of vegetables.

434 Cal

 **PAD THAI** 600
The dish brings together a perfect balance of fried vegetables and tender flat noodles.

620 Cal  



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS









SOYA



SULPHITES

DESSERTS

-  **CHILLED LYCHEES WITH ICE CREAM** 425
The delightful combination of chilled lychees served with creamy vanilla ice cream, a dessert that offers a perfect balance of fruity freshness and creamy indulgence.
332 Cal 
-  **APPLE / BANANA TOFFEE WITH ICE CREAM** 425
Delight in the exquisite combination of batter-fried apple or banana toffee, coated with a decadent layer of melted sugar and crowned with creamy vanilla ice cream.
368 Cal  
-  **APPLE BANANA FRITTERS WITH HONEY** 425
Sweet batter-fried apple or banana slices, delicately laced with golden honey.
414 Cal 
-  **DATE PANCAKES WITH ICE CREAM** 425
The pancakes are generously stuffed with sweet dates and topped with creamy vanilla ice cream.
426 Cal  
-  **HONEY FLAT NOODLES WITH ICE CREAM** 425
The delightful contrast of sweet honey-flavoured flat noodles paired with creamy vanilla ice cream, a unique dessert that offers perfect textures and flavours.
482 Cal  
-  **CREAM CARAMEL** 425
the classic elegance of Cream Caramel: a dessert featuring velvety smooth custard crowned with a luscious layer of caramelized sugar.
382 Cal  
-  **CHOICE OF ICE CREAMS** 325
Vanilla / Chocolate / Strawberry / Butterscotch
305 Cal  



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SULPHITES