



BEVERAGES

CHA THAI (Thai iced tea)	4.5
House brewed sweet Thai tea, evaporate milk	
CHA YEN	4.5
House brewed sweet Thai tea, lime juice	
KAFE YEN (Thai iced coffee)	4.5
House brewed Thai coffee, condense milk, sugar, evaporate milk	
COCONUT WATER	4
100% coconut water	
PERRIER SPARKLING WATER	4.5
SODA AND JUICE	3
Coke, Diet, Sprite, San Pellegrino (lemon or orange flavor), Apple juice	
REGULAR ICED TEA	3
House brewed Libton tea (free one refill)	
HOT TEA: organic and fair trade. Choice of:	5
Jasmine, Gen Mai Cha (green), Chrysanthymum flowers (non-caf.), Lemongrass & blue butterfly flowers (non-caf.)	
 PREMIUM CRAFT BEERS	5, 6.5
SINGHA, SUPPORO, ECHIGO - RED ALE, ECHIGO - STOUT, ASAHI EXTRA DRIY SHOCK TOP, ELYSIAN SPACEDUST (IPA), PHANTOM BRIDE (IPA), SIERRA NEVADA - PORTTER, TRUMER- PILS, STEM APPLE CIDER, SCHALEHNER WEISSE PALE, Vavarian what beer	9.5
 WHITE WINE	
GAMBINO - PROSECCO, Italy	9.5
MIO - SPARKLING SAKE, Nada, Japan	13
GRUNER VELTLINER: lenz moser, Austria	7.5, 16/hlf karaf
BOEGER - SAUVINON BLANC: Ca	8.5, 32
JOSEPHINE - ROSÉ: Cahteau Val Joanis, France	9.5, 34
LUCIEN ALBRECHT - PINOT GRIS: Alsace, Frence	10.5, 36
KENDALL JACKSON - CHARDONNEY: Ca	10.5, 36
 RED WINE	
FLEUR - PINOT NOIR: Monterey, Ca	8.5, 32
BORJON - SANGIOVESE: Amador, Ca	8.5, 32
ROBERT MONDAVI - CABERNET: Ca	9.5, 34
FIDDLETOWN - OLD VINE ZIN: Amador, Ca	9.5, 34

Corkage Fees min. \$12



DESSERTS

FRIED BANANA WITH ICECREAM	6.5
Crispy fried wrapped banana. Topped with local honey, coco-powder, roasted peanuts	
 SWEET TROPICAL GRILL (gf)	6.5
Grilled mango, banana and pineapple, icecream, sweet butter rum sauce	
 SWEET BLACK RICE WITH ICECREAM (gf)	6.5
warm creamy sweet black rice in coconut cream. Choice of icecream: coconut, mango, ube or vanilla	
 MANGO AND SWEET RICE (v) (gf)	7
Fresh sliced mango with warm sweet rice in cocount milk	
 ASSORTED ICE CREAM	5.5
Choice of vanilla, coconut, mango or ube (sweet purple yam)	
 PUMPKIN THAI CUSTARD (gf)	7
Warm custard made with pumpkin and lentils, coconut milk, egg (available during Fall season)	

(V) - VEGAN (GF) - GLUTEN FREE

Cakage Fees min. \$12