

ALL DAY BREAKFAST 全天早餐









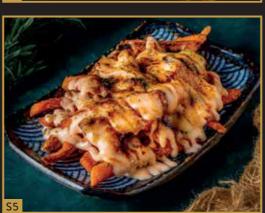
B1	Classic Taiwanese Egg Crepe 台式經典蛋餅	\$9.90
B2	Taiwanese Ham & Cheese Egg Crepe 台式火腿起司蛋餅 ②	\$10.90
ВЗ	Taiwanese Pork Floss Egg Crepe 台式肉鬆蛋餅	\$10.90
B4	Taiwanese Tuna Mayo Egg Crepe 台式鮪魚蛋餅	\$10.90
B5	Taiwanese Pork Patty with Cheese & Egg Milk Toast ② 特製肉起司蛋三明治	\$11.90
В6	Taiwanese Ham & Cheese Milk Toast 特製火腿起司三明治	\$10.90
B7	Taiwanese Pork Floss with Egg Milk Toast 特製肉鬆蛋三明治	\$10.90

SIDES 小蒜

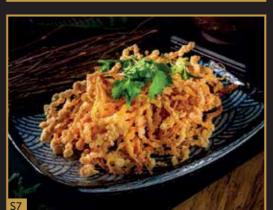










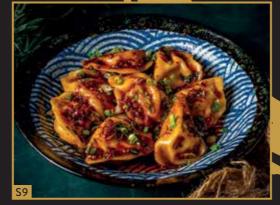


S1	Original Edamame 原味毛豆	\$8.90
S2	Taiwanese Salt & Pepper Popcorn Chicken ② (Salt & Pepper/Spicy/Mala) 台湾鹽酥雞	\$10.90
S3	Sweet Plum Potato Fries 甘梅地瓜薯條	\$10.90
S4	Truffle Sweet Potato Fries 松露炸地瓜條	\$11.90
S5	Mentaiko Sweet Potato Fries 明太子地瓜條 😂	\$12.90
S6	Taiwanese Hot and Sour Soup 台式酸辣湯	\$10.90
S7	Crispy Deep-Fried Enoki Mushrooms (Salt & Pepper/Spicy/Mala) 酥炸金針菇	\$10.90

s are subjective to service charge and prevailing GST.

SIDES 小蒜







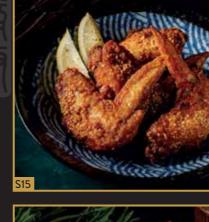






S8	Taiwanese Sausage - 2 Pieces 台式香腸 😂	\$10.90
S9	Oriental Wantons with Black Vinegar & Chilli Oil 紅油抄手	\$11.90
S10	Pork Wantons with House-Made Special Dry Sauce 干拌抄手	\$11.90
S11	Taiwanese Authentic Seafood Tempura 台湾正宗甜不辣	\$11.90
S12	Seafood Trio Platter 海三鲜拼盘 (Wasabi Octopus, Spicy Conch, Chuka Hotate)	\$14.90
S13	Tempura-Style Crispy Fried Oysters 天婦羅酥炸生蠔	\$12.90
S14	Jyu Gae Gua Bao (Taiwanese Pork Belly Buns) 聚阁刈包 #一起DIY	\$14.90 (2 Pieces Set) \$26.90 (4 Pieces Set)

SIDES 小蒜













S15	Deep-fried Chicken Wings 酥炸雞翅膀 ②	\$11.90
S16	Braised Pork Intestine 滷大腸	\$11.90
S17	Deep-fried Crispy Sakura Prawn 酥炸脆櫻花小蝦	\$12.90
S18	Cheese Burst Prawn Cake 起司爆浆蝦排	\$15.90
S19	Pan-Seared Teriyaki Salmon 香煎照燒三文魚	\$16.90
S20	Pan-Seared Teriyaki Unagi 香煎照燒鰻魚	\$16.90
S21	Wasabi Mayo Baby Sotong 芥末美乃滋小墨魚	\$13.90

are subjective to service charge and prevailing GST.

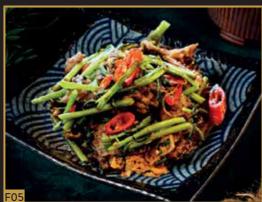
SLOW FRY 慢炒













F01	Signature Stir - Fried Carrot Cake with Radish 菜埔炒蘿蔔糕	\$14.90
F02	Kung Pao Century Egg 宮保皮蛋 💮	\$15.90
F03	Hakka Stir Fry 客家小炒 😰	\$16.90
F04	Stir Fry Clams with Fresh Basil 塔香炒蛤蜊	\$16.90
F05	Shacha Stir Fry Beef with KangKong 沙茶牛肉空心菜	\$16.90
F06	Jyu Gae Hakka Taiwanese Pork Belly 聚阁客家南乳炸花肉	\$15.90





米食

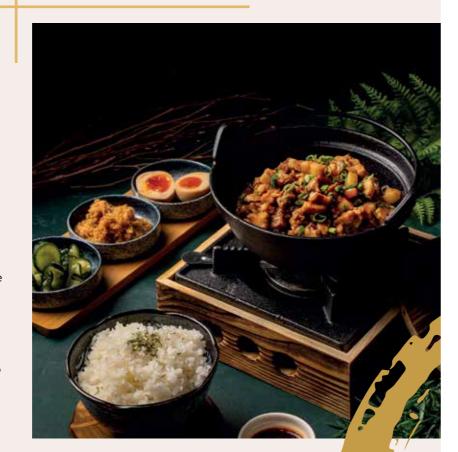
\$14.90

R1 - CLAYPOT BRAISED PORK RICE SET 小砂鍋滷肉飯套餐

Served with tender-braised pork belly with steaming hot rice, fluffy Onsen Egg, Pork Floss, and Vinegar Japanese Cucumber in a clay pot.

香濃滷汁和油香五花肉融合在一起加上小菜如溏心蛋,豬肉鬆,醃台式小黃瓜。豐富有層次口感.就如幸福的味道,讓你瘦不了。

Sides are subject to daily availability





\$17.90

R2 - CLAYPOT TAIWANESE SAN BEI CHICKEN RICE SET 小砂鍋台式三杯雞飯套餐 (老闆我要加飯!)

Tender, juicy braised chicken infused with the flavors of sesame oil, roasted garlic, fragrant fresh basil, and a rich intensely savory sauce. Served with Stir-Fried Cabbage, Silken Tofu with Century Egg, and Vinegar Japanese Cucumber.

台式三杯雞是臺灣道地的傳統經典料理, 醬汁醇厚香濃主要來自麻油慢煸薑片加 上小配菜如炒高麗菜,皮蛋豆腐, 醃台式 小黃瓜等,讓人忍不住一口接一口。

Sides are subject to daily availability

\$18.90

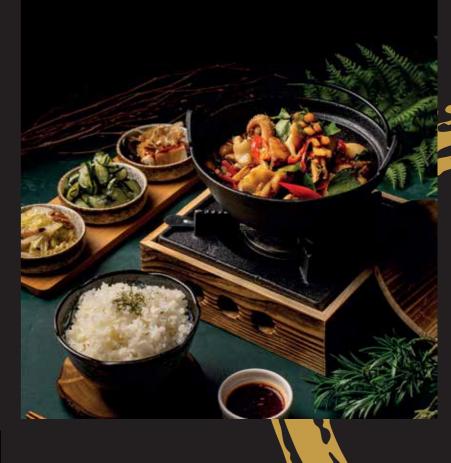
R3 - CLAYPOT TAIWANESE SAN BEI SQUID RICE SET 小砂鍋台式三杯中搽飯套餐

小砂鍋台式三杯中捲飯套餐 (太好吃了叭!)

Ah Ma's true recipe - creates an exotic aroma to the taste, paired together with Stir-Fried Cabbage, Silken Tofu with Century Egg, and Vinegar Japanese Cucumber, making it incredibly delicious.

阿嬤的好料理。精緻餐盒配上炒高麗菜,皮蛋豆腐, 醃台式小黃瓜,完全是白飯小偷!

Sides are subject to daily availability



\$17.90

R4 - CLAYPOT VEGETARIAN
BRAISED TOFU SET

小砂鍋素食紅燒豆腐飯套餐 (今天不吃肉肉)

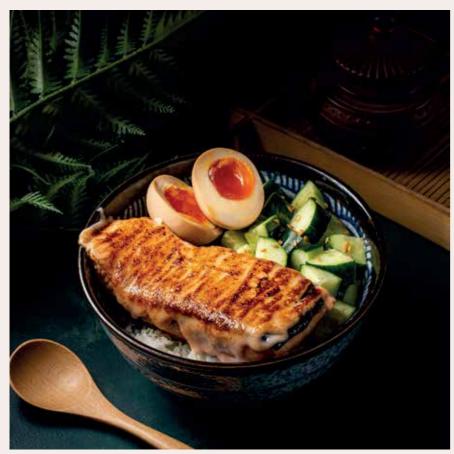
A seamless marriage of fresh greens with braised tofu and a hint of the oyster sauce paired together with deep-fried Enoki Mushroom and Vinegar Japanese Cucumber.

Another best comfort food to have.

素食者的最愛。簡單卻令人戀戀難忘的家常味 - 配上酥炸金針菇,醃台式小黃瓜,醬汁 鮮美多滋,配下飯菜,簡直絕了!

Sides are subject to daily availability





\$21.90

R5 - PAN-SEARED SALMON MENTAIKO RICE 明太子烤三文魚蓋飯

Delicious pan-seared salmon served on top of a bed of rice, Onsen Egg, and Vinegar Japanese Cucumber, drizzled with delicious, savory Mentaiko sauce, torched lightly for a smoky finish.

炙燒三文魚蓋飯,搭配調製獨家明太 子醬配搭溏心蛋, 醃台式小黃瓜,炙燒 後味道美妙相融。



R6 - PAN-SEARED TERIYAKI UNAGI RICE 台北東區燒鰻蓋飯

Unagi glazed with our very own tangy teriyaki sauce, topped with fluffy Onsen Egg, and Vinegar Japanese Cucumber. This heavenly rice bowl keeps you coming back for more.

豐富有層次的口感,附贈溏心蛋,醃台式小黃瓜,係咪好豐富,扒飯下酒都超適合。



\$16.90

R7 - PAN-SEARED GRILLED CHICKEN RICE 烤雞腿排飯

Crowd-pleasing grilled marinated chicken, topped with fluffy
Onsen Egg, and Vinegar Japanese
Cucumber, finished off with a generous drizzling of special sauce.

令人黯然銷魂的燒雞腿飯搭配Q彈溏 心蛋,醃台式小黃瓜,使每一口都能 品嚐到甜鹹好滋味。





\$17.90

R8 - CLAYPOT SESAME OIL CHICKEN SET 小砂鍋台湾麻油雞套餐

Tender, juicy braised chicken infused with the flavors of Taiwanese sesame oil, fragrant spring onions and ginger in a rich intensely savory sauce. Served with Stir-Fried Cabbage, Silken Tofu with Century Egg and Vinegar Japanese Cucumber.

鲜嫩多汁的红烧鸡,融合了台湾香醋、香葱和姜的独特风味,搭配浓郁鲜美的酱汁,再配上香炒高麗菜、滑嫩皮蛋豆腐,以及香醇的台式小黄瓜腌制,简直是白饭的绝佳搭档!

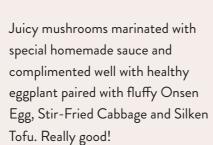
Sides are subject to daily availability

s are subjective to service charge and prevailing G



\$16.90

R9 - CLAYPOT SAN BEI EGGPLANT & MUSHROOM SET 小砂三杯杏鮑菇与茄子飯套 餐(茄子爱上杏鮑菇)



暖心暖胃,鮮甜美味Q彈杏鮑菇恋 上营养价值高的茄子 - 配上糖心 蛋,炒高麗菜,皮蛋豆腐,非常美味!

Sides are subject to daily availability



R10 - CLAYPOT RED 砂鍋紅糟燜雞套餐





\$9.90

R11 - TAIWANESE STICKY RICE WITH MUSHROOM 台式香菇油飯

Distinctly chewy grains of rice with an irresistible aroma, our Taiwanese Sticky Rice with Mushroom is topped with thinly sliced mushrooms, squid strips, and dried shrimp for a rich, layered flavour. Savour the essence of Taiwan in every bite!

每粒珍珠米都分明且彈牙,香氣四溢。 台式香菇油飯配上香菇絲、魷魚絲和蝦 米,口感豐富,滋味絕佳。每一口都展現 臺灣風味!



GLUTINOUS RICE WINE BRAISED CHICKEN SET

Each tender piece of chicken is slow braised to perfection in a flavourful red glutinous rice wine sauce, delivering a deep, aromatic taste in every bite. Served with Vinegar Japanese Cucumber, fluffy Onsen Egg, and Silken Tofu with Century Egg.

每块细腻的鸡肉在浓郁的红糟酒酱中慢炖 至完美,每一口都散发着深厚的风味。搭配 爽脆的腌黄瓜、Q彈溏心蛋和皮蛋豆腐。

Sides are subject to daily availability



\$16.90

R12 - SIZZLING TERIYAKI **SALMON BELLY SET**

鐵板醬燒三文魚肚套餐

Succulent salmon belly grilled to perfection with savoury teriyaki glaze, balancing sweet and umami flavours. Served hot with fresh vegetables, fragrant rice, vinegar Japanese cucumber, onsen egg, and silken tofu with century egg. Enjoy a delightful meal in every bite.

多汁的三文魚肚烤至完美,塗上醬油燒汁,甜美與 鮮香完美平衡。熱騰騰上桌,配新鮮蔬菜、芳香米 飯、腌黃瓜、溏心蛋和皮蛋豆腐。每一口都帶來絕 妙的味覺享受。

Sides are subject to daily availability



N1 JYU GAE TAIWAN MEE SUA 聚阁台湾麵線

Slurp your way through our fragrant, piping hot, thick gloopy delicious soup base with the

Choice of

N1A Fresh Oyster \$15.90

N1B Braised Pork Intestine \$15.90

N1C Fresh Oyster & Braised Pork Intestine \$17.90

N1D Sakura Prawn \$16.90

臺灣紅麵線,特登採用臺灣入口手工紅麵線, 用料實在,怎麼吃都不會膩耶。

異擇

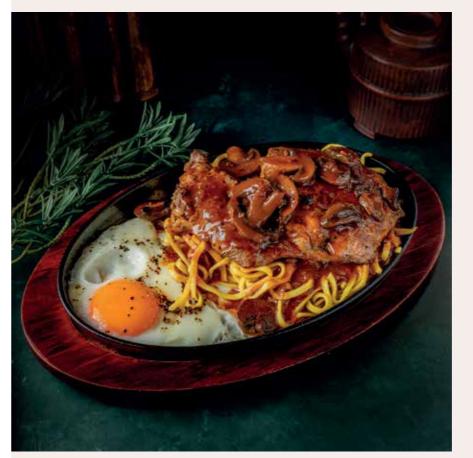
N1A 蚵仔麵線 \$15.90 💮

N1B 滷大腸麵線 \$15.90

N1C 海陸雙拼麵線 (蚵仔**%**滷大腸) \$17.90

N1D 櫻花蝦麵線 \$16.90





N2A - JINGYI NIGHT MARKET HOTPLATE SIZZLING NOODLE

沙鹿靜宜夜市鐵板麵

Soft chewy noodles pair together with sunny-side-up eggs on a hot plate, and a choice of Black Pepper or Mushroom Sauce, making it incredibly delicious.

Choice of

N2A Signature Grilled Chicken \$16.90

N2B Classic Pork Chop \$16.90

N2C Salmon Steak (200g) **\$20.90**

讓人垂涎三尺的鐵板麵,Q彈的麵條搭 配黑胡椒醬或蘑菇醬,現煎太陽蛋再淋 上獨門醬汁配上滋滋的聲音簡直是不 聞人間煙火,但食人間美味。 選擇

N2A 經典雞腿排 \$16.90 💮

N2B 特製豬排 **\$16.90**

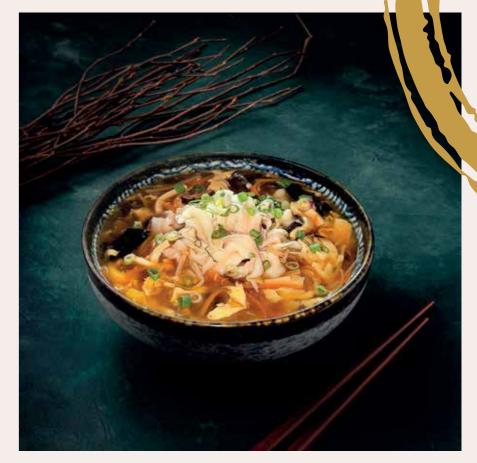
N2C 三文魚(200克) \$20.90

\$13.90

N3 SPICY HOT AND SOUR KNIFE-CUT NOODLE SOUP 酸辣湯刀削麵

Indulge in our Spicy Hot and Sour Knife-Cut Noodle Soup, where tangy and spicy flavours blend with smooth noodles. Each spoonful offers a zesty, savoury harmony with fresh vegetables, tofu, and egg flower.

鮮香的湯底酸辣味道完美融合,搭配滑爽的刀削麵條,每一口都帶來酸辣與鹹香的和諧交融。



\$15.90

N4 - TAIWANESE BRAISED BEEF NOODLE SOUP 台中東海牛肉麵

One of Taiwan's most iconic dishes – served in a rich and hearty broth made from an aromatic blend of spices topped with chilli oil and sliced tender braised beef on a bed of soft and chewy noodles.

臺灣北到南的國民美食采用了牛骨熬煮的 濃湯搭配份量充足刀削麵 - 鮮嫩Q彈,令人 拍案叫絕.!

人生若只如初見,來碗紅燒牛肉麵





\$21.90

N5 - CLAYPOT XO TAIWANESE SEAFOOD GLASS NOODLES ② 小砂鍋XO醬蝦婆海鮮冬粉

Dive into a symphony of flavours featuring fresh prawns, and lala clams, and tender squid rings, cooked in a savory XO sauce. 沉浸在一場美味交響樂中,品味新鮮的 蝦、蛤蜊和嫩嫩的魷魚圈,悶煮在美味的 XO醬中。

DESSERT 甜點

D1 TAIWANESE ICE CREAM POPIAH

(CHOOSE 2 SCOOP FROM MUAH CHEE/TARO YAM/COCONUT FLAVORS)

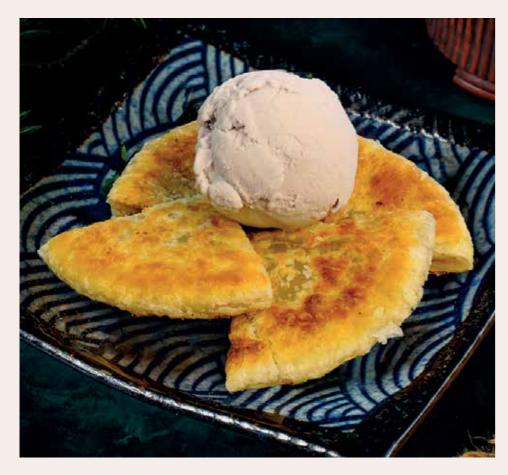
台式冰淇淋薄餅 (FOR 1 SERVING)

ICE CREAM

D2A Single Scoop	\$3.90
D2B Double Scoop	\$6.90
D2C Triple Scoop	\$9.90

\$10.90





\$11.90

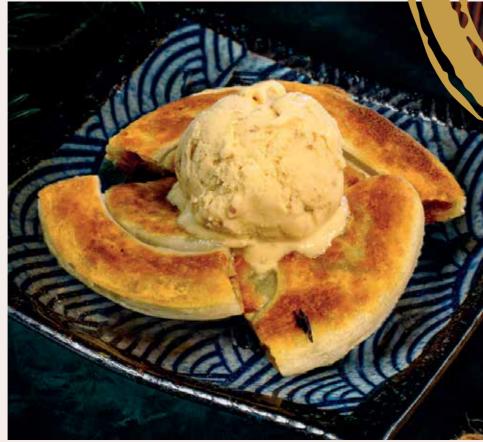
D3 CRISPY TARO PANCAKE (SERVED WITH TARO YAM ICE CREAM)

台式脆皮芋头酥餅 附贈香芋冰淇淋



D4 CRISPY RED BEAN PANCAKE (SERVED WITH MUAH CHEE ICE CREAM)

台式脆皮红豆酥餅附 贈麻糬冰淇淋



Prices are subjective to service charge and prevailing GST.





BEER		орт НН	8pm Till Closir NH
BB01 Guinness Draught	PINT	\$13.00	\$16.00
BB02 Heineken Draught	PINT	\$13.00	\$15.00
BB03 Heineken Draught Tower	TOWER	\$75.00	\$85.00
BB04 Kirin Ichiban Draught	PINT	\$13.00	\$15.00
BB05 Kirin Ichiban Draught Tower	TOWER	\$75.00	\$85.00
BB06 Sapporo 330ml	BOTTLE	\$12.00	\$15.00
BB07 Sapporo 330ml Bucket of 5	BUCKET	\$55.00	\$65.00
BB08 Tiger Crystal 330ml	BOTTLE	\$12.00	\$15.00
BB09 Tiger Crystal 330ml Bucket of 5	BUCKET	\$55.00	\$65.00



IATI	NAN BEER			
BT01	TTL Gold Medal Taiwan Beer 330ml	BOTTLE	\$12.00	\$14.00
BT02	TTL Gold Medal Taiwan Bucket of 5	BUCKET	\$50.00	\$60.00
BT03	Taiwan Lychee Fruit Beer	GLASS	\$10.00	\$11.00
BT04	Taiwan White Grape Fruit Beer	GLASS	\$10.00	\$11.00
BT05	Taiwan Grapefruit Beer	GLASS	\$10.00	\$11.00
BT06	Taiwan Pineapple Fruit Beer	GLASS	\$10.00	\$11.00
BT07	Taiwan Grape Fruit Beer	GLASS	\$10.00	\$11.00
BT08	Taiwan Mango Fruit Beer	GLASS	\$10.00	\$11.00
BT09	Taiwan Signature Frozen Beer Lychee	GLASS	\$11.00	\$13.00
BT10	Taiwan Signature Frozen Beer White Grape	GLASS	\$11.00	\$13.00
BT11	Taiwan Signature Frozen Beer Grapefruit	GLASS	\$11.00	\$13.00
BT12	Taiwan Signature Frozen Beer Pineapple	GLASS	\$11.00	\$13.00
BT13	Taiwan Signature Frozen Beer Grape	GLASS	\$11.00	\$13.00
BT14	Taiwan Signature Frozen Beer Mango	GLASS	\$11.00	\$13.00

JUG

JUG

\$38.00

\$38.00

\$228.00

\$398.00

\$468.00

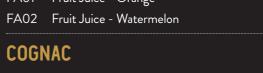
\$228.00

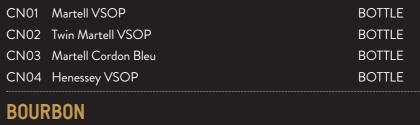
\$178.00

\$178.00

\$178.00











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GIN			
GN01	Hendrick's Gin	GLASS	\$18.00
GN02	Hendrick's Gin	BOTTLE	\$188.00
GN03	Twin Hendrick's Gin	BOTTLE	\$368.00
GN04	Matsui Craft Gin – The Hakuto Premium 白兔	BOTTLE	\$198.00
GN05	Roku Gin	BOTTLE	\$178.00
GN06	Bombay Sapphire	BOTTLE	\$168.00









1HT2	HISKEY					
VK01	Monkey Shoulder	BOTTLE	\$188.0			
VK02	Twin Monkey Shoulder	BOTTLE	\$298.0			
VK03	Monkey Shoulder	GLASS	\$16.0			
VK04	Kavalan Classic Single Malt	BOTTLE	\$198.0			
VK05	Kavalan Classic Single Malt	GLASS	\$16.0			
VK06	Macallan 12 Years Double Cask	BOTTLE	\$238.0			
VK07	Twin Macallan 12 Years Double Cask	BOTTLE	\$448.0			
VK08	Macallan 12 Years Double Cask	GLASS	\$18.0			
VK09	Macallan 15 Years	BOTTLE	\$368.0			
VK10	Macallan 15 Years	GLASS	\$28.0			
VK11	Macallan 18 Years	BOTTLE	\$788.0			
VK12	Macallan 18 Years	GLASS	\$58.0			

BOTTLE

BOTTLE

GLASS

BOTTLE

BOTTLE

BOTTLE

GLASS

BOTTLE

BOTTLE

BOTTLE

\$208.00

\$348.00

\$17.00

\$278.00

\$228.00

\$228.00

\$24.00

\$188.00

\$228.00

\$98.00

\$12.00

\$168.00

\$88.00

\$168.00



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WK13	Glenfiddich 12 Years	BOTTLE
WK14	Twin Glenfiddich 12 Years	BOTTLE
WK15	Glenfiddich 12 Years	GLASS
WK16	Glenfiddich 15 Years	BOTTLE
WK17	Glenfiddich 15 Years	GLASS
WK18	Glenfiddich 18 Years	BOTTLE
WK19	Glenfiddich 18 Years	GLASS
WK20	Fujikinran	BOTTLE
WK21	Twin Fujikinran	BOTTLE

V V I X I /	Gleffildulch 13 feats	GLASS	Ψ20.0
WK18	Glenfiddich 18 Years	BOTTLE	\$338.0
WK19	Glenfiddich 18 Years	GLASS	\$38.0
WK20	Fujikinran	BOTTLE	\$178.0
WK21	Twin Fujikinran	BOTTLE	\$298.0
WK22	Fujikinran	GLASS	\$17.C
WK23	Yamazaki 12 Years	BOTTLE	\$488.0
WK24	Yamazaki 12 Years	GLASS	\$48.0
WK25	Hibiki Harmony	BOTTLE	\$298.0
WK26	Hibiki Harmony	GLASS	\$29.0
WK27	Suntory Plum Umeshu	BOTTLE	\$188.0
WK28	Chivas Regal 12 Years	BOTTLE	\$168.0





TEQUILA

TODI	W1		
VK01	Grey Goose	BOTTLE	\$168.00
VK02	Smirnoff Vodka	BOTTLE	\$98.00











SW01	Piccini Prosecco Venetian Dress Rose	

SPARKLING WINE

WK29 Chivas Regal 18 Years WK30 Balenvie 12 Years

WK33 Auchentoshan Three Wood

WK31 Balenvie 12 Years

WK32 Kabubin Suntory

TQ01 Jose Tequila Gold

TQ02 Jose Tequila Gold

CHAMPAGNE CP01 Duval-Leroy

TAIW	AN KAOLIANG
TW01	Kinmeng Kaoliang (Taiwan)





SAKE

JAIR			
SK01	Tenbu Jumai Daiginyo 720ml	BOTTLE	\$188.0
SK02	Tenbu The Gift Junmai Ginyo 720ml	BOTTLE	\$158.0
SK03	Wolf Label Tokubetsu Jumai 300ml	BOTTLE	\$28.0
SK04	Konishi Jumai Ginyo 300ml	BOTTLE	\$27.0

COCKTATI

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CUCK	INIL		
CT01 kavalan whis	Signature Jyu Gae Kavalan Highball Tower 1.5L sky, taiwanese in house blend tea, soda	TOWER	\$89.00
CT02	Chemistry Peeka-Boo	GLASS	\$19.00
CT03 vodka, yakul	Fire Cloud It, grenadine	GLASS	\$19.00
CT04 grand marni	Taiwan Tea Martini ier, Taiwan earl grey tea, lime juice	GLASS	\$19.00
CT05 vodka, lyche	Heart Beat ve, strawberry, soda	GLASS	\$19.00
CT06 gin, apple ju	Adrenaline Adakabra ice, cucumber	GLASS	\$19.00
CT07 malibu, pine	Summer Lover apple, rose	GLASS	\$19.00
CT08	Lina Colada ple, mint leaf	GLASS	\$19.00
CT09 tequila, oran	Tequila Sunrise 19e, grenodine	GLASS	\$19.00
CT10 grand marni	Singapore Sling ier, bols peach liquor, gin, pineapple juice, grenadine	GLASS	\$19.00

MOCKTAIL

	Passionfruit Rosemary osemory, grenadine	GLASS	\$13.00
MT02 (Coconut Rose rose petal	GLASS	\$13.00
MT03 (Cucumber Lime	GLASS	\$13.00

RED WINE



RW01	Santa Helena Reserva Cabernet Sauvignon	GLASS	\$16.00
RW02	Santa Helena Reserva Cabernet Sauvignon	BOTTLE	\$78.00
RW03	Oyster Bay Hawkes Bay Merlot	BOTTLE	\$98.00
RW04	Chateau Teyssier Pezat Bordeaux Superieur Rouge	BOTTLE	\$108.00
RW05	Pascal Bouchard Bourgogne Pinot Noir	BOTTLE	\$138.00

WHITE WINE



WW01	Piccini Costa Toscana Vermentino	GLASS	\$16.00
WW02	Piccini Costa Toscana Vermentino	BOTTLE	\$78.00
WW03	Oyster Bay Marlborough Sauvignon Blanc	BOTTLE	\$98.00
WW04	Tenutta Carretta Moscato	BOTTLE	\$98.00
WW05	Pascal Bouchard Bourgogne Chardonnay	BOTTLE	\$128.00









MIXER

MX01	Soft Drink Mixer	DECANTER	\$10.00
MX02	Singha Soda	DECANTER	\$10.00
MX03	Tonic	DECANTER	\$10.00
MX04	Juices Mixer	DECANTER	\$14.00

HOUSEPOUR SPIRITS

HP1	Gin	GLASS	\$14.00
HP2	Vodka	GLASS	\$14.00
HP3	Rum	GLASS	\$14.00
HP4	Bourbon	GLASS	\$14.00
HP5	Whiskey	GLASS	\$14.00
HP6	Tequila	GLASS	\$14.00

SOJ	IJ	1030am- 8pm HH	8pm Till Closing NH	
SJ01	Chorong Chorong Soju Mix & Match 3 Bottles	BOTTLE	\$45.00	\$48.00
SJ02	Chorong Chorong Soju Grapefruit	BOTTLE	\$16.00	\$18.00
SJ03	Chorong Chorong Soju Green Apple	BOTTLE	\$16.00	\$18.00
SJ04	Chorong Chorong Soju Green Grape	BOTTLE	\$16.00	\$18.00
SJ05	Chorong Chorong Soju Lychee	BOTTLE	\$16.00	\$18.00
SJ06	Chorong Chorong Soju Peach	BOTTLE	\$16.00	\$18.00
SJ07	Chorong Chorong Yakult Soju	TOWER	\$60.00	\$68.00
SJ08	Makgeolli	BOTTLE	\$25.00	\$28.00
SJ09	Bohae Original Soju	BOTTLE	\$18.00	\$20.00
S.J10	Bohae Yakult Soiu	TOWER	\$64.00	\$72.00





SOFT DRINKS

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SD01	Coke	GLASS	\$5.00		
SD02	Coke Zero	GLASS	\$5.00		
SD03	Sprite	GLASS	\$5.00		
SD04	Green Tea	GLASS	\$5.00		
SD05	Ayataka Japanese Green Tea	GLASS	\$5.00		
SD06	Singha Soda	BOTTLE	\$5.00		
SD07	Bottled Water	BOTTLE	\$2.50		
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JUICES

JS01	Apple Juice	GLASS	\$6.00
JS02	Orange Juice	GLASS	\$6.00
JS03	Pineapple Juice	GLASS	\$6.00
JS04	Mango Juice	GLASS	\$6.00
JS05	Cranberry Juice	GLASS	\$6.00
JS06	Lime Juice	GLASS	\$6.00



TAIWAN BUBBLE TEA

BT01	Signature Milk Tea	\$6.00
BT02	Caramel Milk Tea	\$6.00
BT03	Passion Fruit Green Tea	\$6.00
BT04	Lemon Green Tea	\$6.00
BT05	Yuzu Green Tea	\$6.00

10:30am to 5:30pm

TOPPINGS (FOR BUBBLE TEA)

TP01	Pearl	\$1.00
TP02	Lychee Coconut Jelly	\$1.50
TP03	Aloe Vera	\$1.50

TAIWANESE DRINKS/COLD BREW TEA

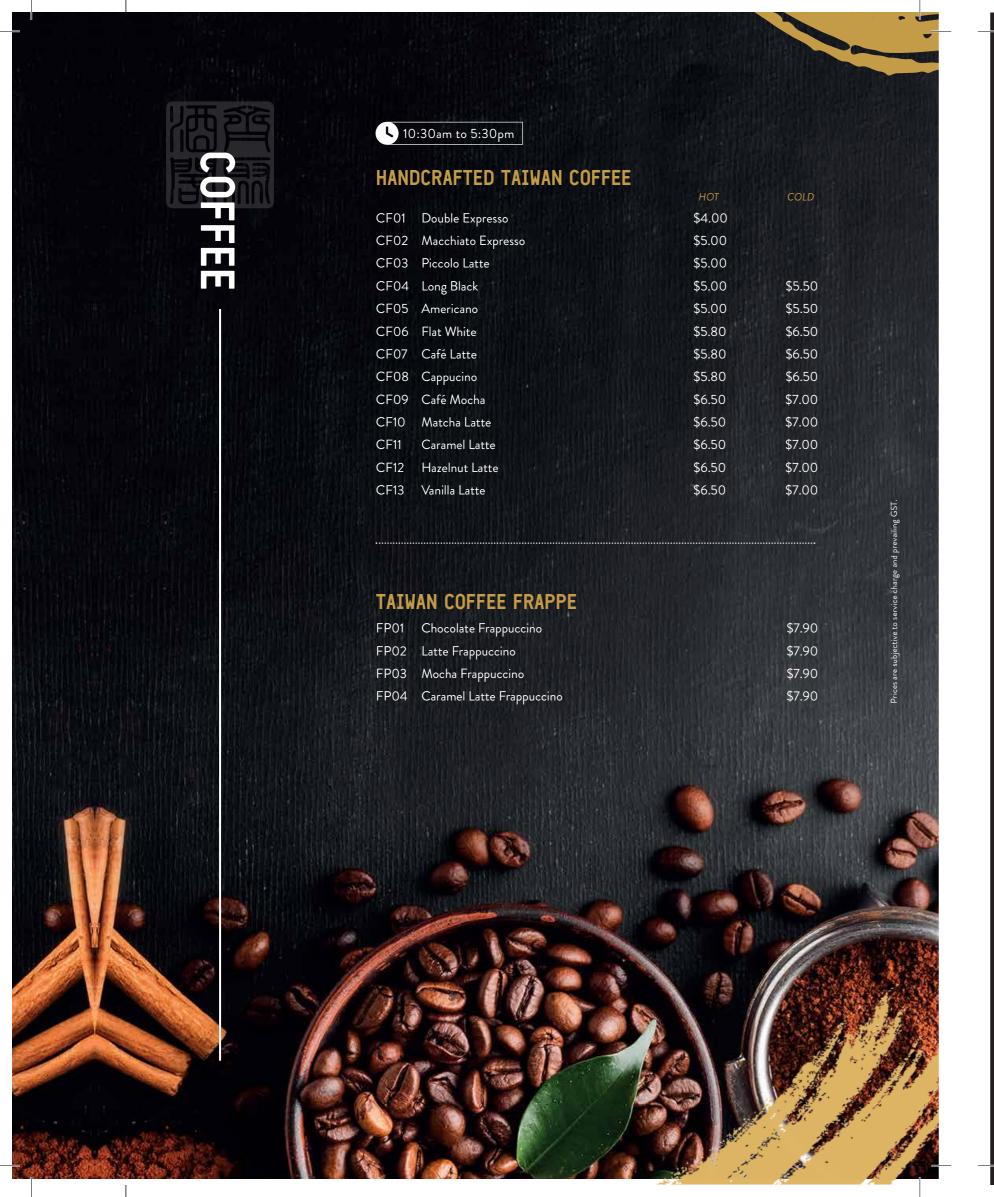
TT01	Apple Sidra	\$5.0
TT02	Hey Song Sarsaparilla	\$5.0
TT03	Sparkling Cold Brew Pearl of Orient with Lychee	\$6.0
TT04	Sparkling Cold Brew Earl Grey Lavender with Strawberry	\$6.0
TT05	Sparkling Cold Brew Osmanthus with Passionfruit	\$6.0



HOT BREWED TEA

TT06	Taiwan Pu-Erh Tea	\$5.00
TT07	Taiwan High Mountain Oolong Tea	\$5.00
TT08	Japanese Sencha with Golden Osmanthus	\$5.00
TT09	Pearl of Orient Jasmine Pearl Green Tea	\$5.00

Prices are subjective to service charge and prevailing GS



AUTHENTIC **NIWANESE PASTRIES**

Driven to delight customers with treats that are flavourful, well-balanced, and full of character, KAZO® (卡滋恩) serves a decadent range of Taiwanese pastries and baked goods made fresh daily with the finest ingredients specially flown in from Taiwan to

Revered for our crispy and crunchy crusts, our endeavour to create delicious and complimentary flavours have resulted in some of our most popular desserts including

Crispy Durian Cream Puff, Signature Polo Bun, and Original Cheese Tart.

uphold the authentic Taiwanese taste.

We are focused on creating new and intriguing flavour combinations that emphasise quality and aim to gratify all your indulgences. So, whether it's a cake that strikes your fancy for a special occasion, or a bite-size munchie to fix your cravings... Every satisfying bite of Kazo will only have you coming back for more!

Apart from freshly-baked Takeaways, we also provide Doorstep Deliveries, Bulk Purchase Orders, and Live Stations for events and functions. To find out more, get in touch with us today.

KAZO POLO BUN 卡滋屋招牌菠蘿



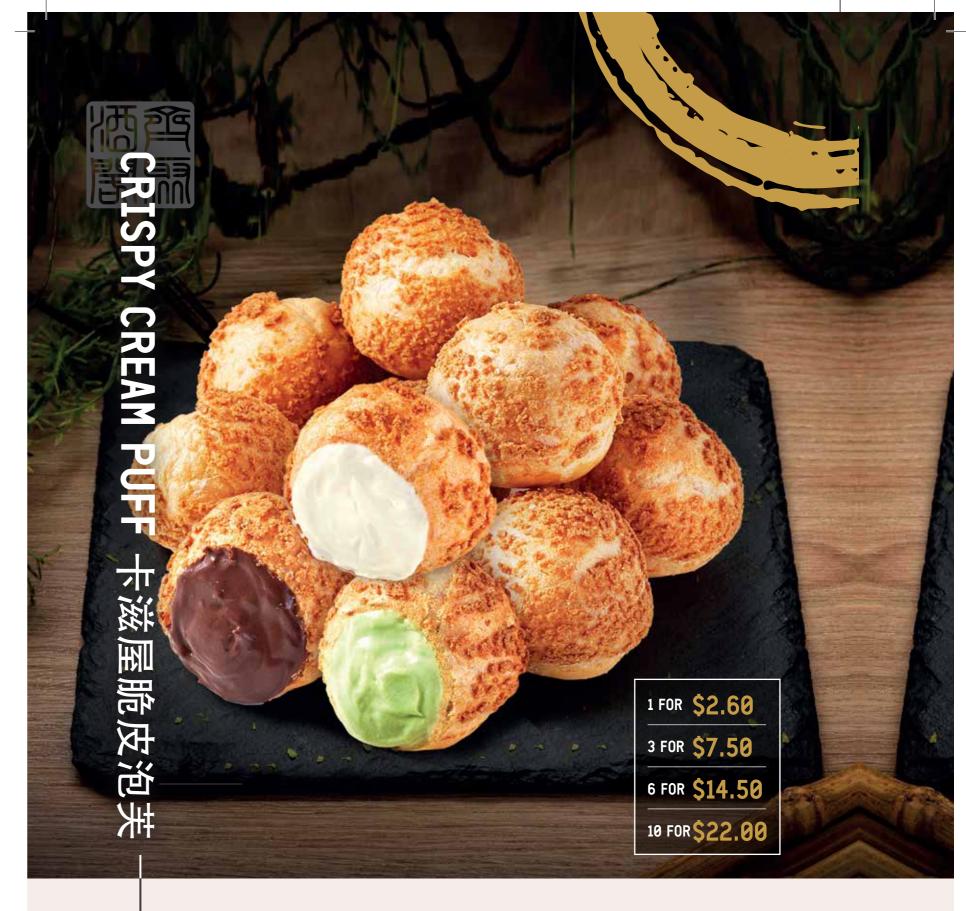
Our Kazo Polo exemplifies the perfect union between Japanese intricacy and Danish baking style. Part sweet and mostly savoury, this freshly baked flaky croissants ooze a smooth and moist filling when you break them open. This delightful treat will intrigue the taste buds with its mouth-watering combination of textures and flavours that harmonizes beautifully with each other.

Available in Original, Hokkaido & Chocolate.

1 FOR \$3.80 | 4 FOR \$14.00







Deliciously light and crisp, this addictive bite-sized dessert has seduced the palates of many! The Kazo Crispy Cream Puff is known for its signature crispy and crunchy texture coupled with a soft and tender inside. Its soft filling will melt in your mouth at the first bite, and it will only get harder to resist your cream puff temptations. There is no better snack on the go than this!

Available in Hokkaido, Chocolate, and Matcha.

CRISPY DURIAN PUFF 脆皮榴蓮泡芙

Our Durian puffs are the perfect bite-sized heaven for durian lovers! Our pastries are backed to perfection which results in a soft and crispy outer layer. The filling is filled to the brim with real fresh durian. As you sink your teeth into our durian puff, you can feel the strong burst of flavour that will melt amazingly in your mouth.

1 FOR \$3.80 | 4 FOR \$14.00



KAZU KAZU 卡滋屋卡滋棒

1 FOR \$4.20 · 3 FOR \$12.00 6 FOR \$23.00

Crunchy and crisped in every bite, the hollowed-out crust is light and fluffy, pairing it perfectly with the generous flavourful filling. Opt for Chocolate if you want something more intense – the authentic cocoa taste finds the balance between sweet and bitter in a seamless fashion.

Available in Hokkaido, Chocolate and Matcha



YUAN YANG KAZU KAZU

卡滋屋卡滋棒

2-IN-1 FLAVOURS

1 FOR \$4.50 · 3 FOR \$13.00 6 FOR \$24.00

Now you can enjoy a mix and match Yuan Yang flavours in one Kazu Kazu!

Available in Hokkaido, Chocolate and Matcha

are subjective to service charge and prevailing

KAZO TART SERIES

SIGNATURE CHEESE TART

1 FOR \$3.80 3 FOR \$11.00 6 FOR \$20.00

Available in Original and Chocolate





PREMIUM FRUIT CHEESE TART

1 FOR \$4.90

4 FOR \$19.00



Our decadent donuts are filled with light but tasty creme of your choice in Hokkaido or Chocolate. Wonderfully baked to perfection with a crisp edge, it's topped with sprinkles of suger for a wholesome taste of sweetness.

Available in Hokkaido or Chocolate

DACQUOISE 美妮瓦茲

(Sea-Salt Caramel, Oreo, Pistachio & Cream Cheese, Lavender & Strawberry, Raspberry Cream Cheese, Double Expresso Tiramisu)

1 FOR \$3.80 | 3 FOR \$11.40 | 6 FOR \$19.90



