

THE RAMEN STALL

www.theramenstall.com.sg

Food Menu



All prices are subjected to 10% service charge and the prevailing GST.
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**Is our ramen similar to those in Japan?
这里的拉面和在日本吃到的拉面有什么
不同呢？**

Here at The Ramen Stall, we follow authentic Japanese recipes... but adapted to the local palate! Instead of the thick broth usually served in traditional Japanese ramen, our soup is made lighter yet still refreshing and flavourful with every mouthful! Not convinced? Try it for yourself!

在拉面馆，我们将日本传统配方按照本地人的口味加以变化。有别于日本拉面的浓郁，我们的汤清爽味美，与Q弹劲道的拉面配合的天衣无缝，绝对让您赞不绝口！不信？不妨尝一尝！

Tradition with a local twist! 创意本土风味，玩转传统拉面！ THE RAMEN STALL

**Why does our soup taste so good?
拉面馆如何将家常美味融入汤底呢？**

All natural ingredients, thorough hours and whole-hearted dedication! Our chicken-based soup consists of ingredients such as chicken meat, feet, and bones, as well as ginger, onion, spring onion and mushrooms. The soup is cooked under high heat for 20 hours until the bone marrow dissolves into the soup, and then gently simmered under medium heat for another 10 hours to achieve a rich, milky and smooth texture. Our chefs had to take months to perfect the skill of heat control, so that you can enjoy that perfect bowl of ramen!

我们的厨师费时至少30小时，加上对料理的用心为顾客精心准备，才熬制出一碗五味俱全，风味绝佳的鸡骨汤底。材料包括鸡肉、鸡脚、鸡骨、以及姜、洋葱、青葱和蘑菇。

**What is it about our ramen that keeps
people coming back for more?**

是什么让顾客对我们的拉面回味无穷呢？

The secret is in our soup! Our chicken-based soup is lovingly prepared for 30 hours to perfectly complement our ramen noodles. We pride ourselves in serving you Japanese ramen with a uniquely local flavour. Using only the finest and freshest ingredients, we can ensure that you will enjoy our dishes at a quality and price that is hard to beat! No shortcuts taken - because we spare no expense in bringing you the perfect ramen experience!

让人垂涎三尺的秘诀，就在特制的高汤里。鸡骨汤底经过三十个小时的慢火精心熬制，呈现出生鲜无比，丰富浓郁的口感。此外，我们选用新鲜及优质的食材，以物超所值的价格让您享受顶级的滋味。

**Is there any MSG added to the soup?
汤里是否加了味精呢？**

No MSG. No salt. No sugar. We believe that only natural ingredients should be used to make a good soup. Our soup gets its mild salty taste from toppings such as kombu dashi (a type of seaweed), and its natural sweetness from the corn and vegetables. The milky white broth is the result of meat and bones patiently boiled for several hours. No artificial flavouring added!

我们尊崇天然食材，烹制方式从不添加盐，糖或味精。汤里的咸味来自昆布（一种海带），而令人唇齿留香的甘甜则源于玉蜀黍与各种蔬菜。我们奶白丝滑的汤底也并不是因添加牛奶，而是因经过长时间熬煮鸡骨而成的。

Get up close and personal to the stars of

THE RAMEN STALL

进一步了解拉面馆耀眼的巨星

- Every bowl of ramen is served with chicken-based soup, lovingly prepared for 30 hours for a texture that perfectly complements our ramen noodles!
每一碗拉面都搭配着经过三十小时慢火熬制的鸡骨高汤。
- Our braised eggs are perfectly boiled and marinated with shoyu sauce, with an egg white that's barely set into custardy tenderness and a golden, liquid yolk.
我们的特制卤蛋，软嫩稠糊，香气饱满。除了蔬菜拉面以外，其余全都附带卤蛋。
- Last of all, no bowl of ramen is complete without a showering of seaweed, bamboo shoots, corn and spring onion for an additional crunch of sweet and savoury!
最后，每碗拉面都会洒上海藻、竹笋、玉蜀黍以及青葱，从而让拉面显得更美味！

DRY RAMEN (SPICY/NON-SPICY)

干捞拉面 (辣/不辣)

The ramen noodles are coated in our chef's special sauce and topped off with garlic, onion, and dried scallops, giving off an aroma hard to resist. The dry ramen is served at room temperature to retain the "QQ-ness" of the noodles. This complements the shoyu marinated chicken cha-shu, braised eggs, and thin strips of cucumber that bring about a refreshing crisp. Flavourful, chewy, savoury - a delightful bowl full of tastes and textures not to be missed!

这碗面含有厨师特别调制的酱汁、香味十足的炸大蒜、细碎的洋葱，与甜美的干贝，可说是让人难以抗拒。为了保持拉面的弹性和Q感，厨师在室温条件下筹备干捞拉面。再配合特制酱油叉烧、卤蛋、和爽脆的黄瓜丝 - 清爽可口，有嚼劲，口感十足，可别错过这道美味料理！

KIMCHI WITH CHICKEN RAMEN

泡菜鸡肉拉面

A fusion of Japanese and Korean cuisine, the Kimchi with Chicken Ramen is a taste to behold. The kimchi is specially prepared by our chefs using our very own recipe, and added to the soup to give it a unique zing - one that is nicely balanced out by the fragrant essence of the chicken.

尝一口泡菜鸡肉拉面，就让人欲罢不能。这道结合日韩绝佳风味的特色拉面，完全归功于厨师亲手秘制的新鲜泡菜。这特制泡菜给汤底添了一股独特香气，并带出鸡肉的自然甜味。

VEGETABLE RAMEN

蔬菜拉面

A secret recipe from Kyushu, the vegetable ramen comprises of cabbage, carrots, bamboo shoots, and bean sprouts etc., leaving a taste of freshness in your mouth. The soup is further enriched with our special shoyu sauce that gives off a beautiful aroma. This makes the soup a tad salty to perfectly complement the freshness and sweetness of the vegetables.

CHICKEN CHA-SHU RAMEN

鸡肉叉烧拉面

A must-try! Our chicken cha-shu is steamed until tender, lovingly rolled by hand to retain the moisture and juices in the meat, and then marinated to perfection. These hearty slices of chicken cha-shu run with succulent juices that will saturate the dish with flavours when layered over springy ramen noodles!

这是我们最受欢迎的拉面！鸡肉叉烧是厨师将其蒸到皮滑肉嫩，接着厨师亲手卷起并保留肉的水分，最后腌制让鸡肉入味。吃了这碗面，您就能细细体会到鸡肉叉烧的美好肉质。

蔬菜拉面加入了来自日本九州的美味秘方调制，并采用严选的新鲜包菜、萝卜、竹笋、芽菜、等等的营养蔬菜。使用特制酱油提鲜，蔬菜的原味完全融入汤中，让您享用食材的纯粹鲜甜。

VOLCANO RAMEN

火山拉面

A hot favourite for chilli lovers, this ramen gives you a spicy kick! A perfect balance between the spiciness from the “red-hot lava” (red chillies and dried Indian chilli padi) and natural flavours of the original broth, you can experience an eruption of fiery flavours in your mouth! If you like to challenge yourself, choose from 3 fiery levels that may not be for the faint-hearted. Spice up your ramen with corn, spice and everything nice, leaving your bellies warm and fuzzy! Shiok!

辣椒粉丝一定会喜欢这碗爽辣的火山拉面！在我们鸡骨汤底里加入新鲜辣椒和印度小辣椒，与其完美融合，绝对为您带来火辣辣的味觉享受。另外，您还可以选择三种辣度来体验不同程度的口感！别再犹豫了，让火山在您的舌尖上爆发吧！

MUSHROOM RAMEN

蘑菇拉面

Mushroom lovers get to revel in this simple bowl of ramen. Our Mushroom Ramen may not be as bold and complex as traditional Japanese ramen, but it is definitely not light on its flavour. The nameko and enoki mushrooms add a sweet and mild earthiness, giving the soup its body and flavour. Topped with a fried tempura-battered shiitake mushroom, you can taste a burst of umami flavours in this dish! Mushrooms and chicken cha-shu, a yummy gestalt experience!

蘑菇爱好者，您有口福了！三种不同的蘑菇齐聚一堂- 滑子蘑与金针菇以热水清烫；香菇则是以炸天妇罗方式呈现，三种口感，加上鸡肉叉烧，搭配绝妙。

ABALONE SEAFOOD RAMEN

鲍鱼海鲜拉面

Basking in the limelight of this dish, is a plump and glistening abalone immersed in a special homemade sauce that is reduced from a savoury broth. Boasting intense flavours and textures with every bite, this dish is also accompanied by tempura prawns and squid as a side, deep fried to a golden crisp. If you have a flair for indulgence, we have it all in this delectable delicacy for a price that is hard to find elsewhere.

大鲍鱼由厨师精心挑选，过后将特别调制的浆汁淋上，让浆汁一点一滴地融入鲜嫩的大鲍鱼里。此外，汤头经过厨师细心的熬煮，每一口都喝得到浓郁甘甜的滋味，加上香脆海鲜天妇罗，是道绝不能错过的美味佳肴！这碗面不仅美味则名，口感饱满，还物超所值，绝对值得尝试！

BEEF RAMEN

牛肉拉面

Beef Ramen is a must try for all beef lovers! The chicken broth is further boiled for another 4 hours with beef shanks. Together with our homemade beef chashu and a tint of mint leaves and lemongrass, This unique combination is just so irresistible.

牛肉爱好者必须尝试我们的牛肉拉面！牛柄加进我们的鸡汤再熬多四个小时。再加上自制的牛肉叉烧，加上薄荷叶和柠檬草的微味，真是无法抵挡。

THE RAMEN STALL

R1. Kimchi with Minced
Chicken Ramen*
泡菜碎雞肉拉面
ミニチラーメンとキムチ



拉面 RAMEN

Chicken Base Soup: \$11
Additional Ramen Noodle at \$3

R2. Mushroom
Ramen*
蘑菇拉面
マッシュルームラーメン



R4. Chicken Cha-Shu

Ramen*

鸡叉烧拉面 ······

バーベキュー

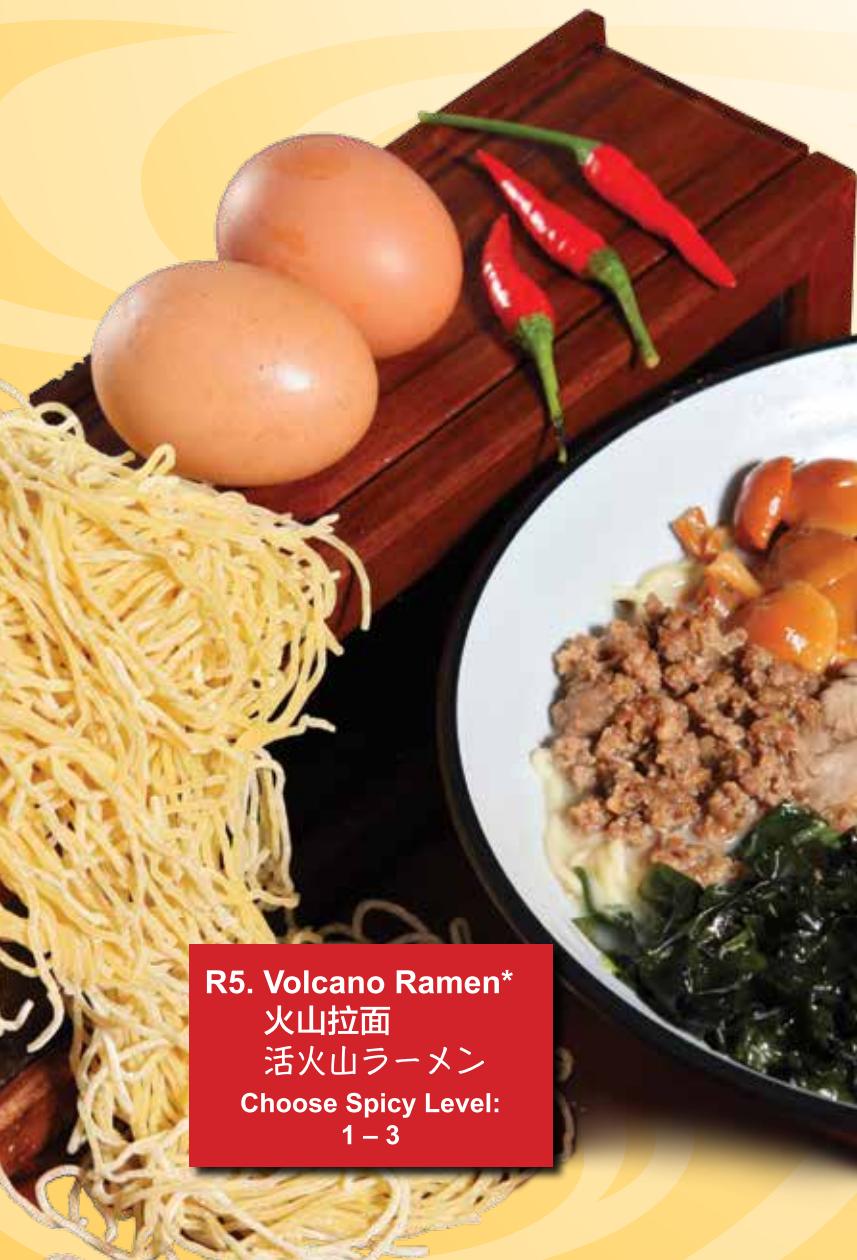
チキンラーメン



拉面 RAMEN

Chicken Base Soup: \$11

Additional Ramen Noodle at \$3



R5. Volcano Ramen*

火山拉面

活火山ラーメン

Choose Spicy Level:
1 – 3



最受欢迎
Most Popular

拉面 RAMEN

Additional Ramen Noodle at \$3

R6. Dry Ramen (Spicy/Non-Spicy) \$11

*Comes with a bowl of Miso Soup

干拉面 (辣 / 不辣) *配有一碗味噌汤

ドライラーメン (辛 / 非スパイシー)

*味噌汁の椀が付属しています

*This dish is served at
room temperature / 室温 / 部屋の温度.



R8. Abalone Seafood Ramen \$23.90

鲍鱼海鲜拉面

海鮮アワビラーメン

THE RAMEN STATION



拉面 RAMEN

Additional Ramen Noodle at \$3

THE RAMEN STATION



R9. Vegetable Ramen \$11
(in Special Soyu Chicken Broth)

蔬菜拉面

野菜ラーメン

拉面 RAMEN

Additional Ramen Noodle at \$3

THE RAMEN STAFF



R7. Beef Ramen
牛肉拉面
牛肉ラーメン

\$12.90

RAMEN SIDES



Rs1. Chicken
Cha Shu
(4pcs)
鸡叉烧
き鳥
\$2



Rs3. Kimchi with
Minced Chicken
泡菜碎雞肉
キムチひき肉
\$2



Rs4. Soya Sauce
Hard Boiled Egg
酱油煮鸡蛋
とろ~り煮玉子
\$1.50



Rs5. Spring
Onion
葱
青ねぎ
\$1

寿司 SUSHI



B1. Salmon Maki \$12.90
鮭鱼卷・いくらサーモン巻



B2. Prawn Tempura Roll \$9.90
炸虾卷・海老天巻



B3. Assorted Sushi \$\$14.90
什锦寿司・にぎり盛り合わせ

寿司 SUSHI



B4. California Roll \$9.90
加州卷
カリフォルニア巻



B5. Futomaki \$9.90
太巻
太巻き



B6. Hana Maki \$9.90
三文鱼花卷
サーモン花巻

寿司 SUSHI



B7. Sunshine Dragon Maki \$11.90

(Prawn Tempura, Mango, Mayonnaise)

芒果炸虾卷

海老揚げのマンゴー巻



B9. Tobiko Sushi \$7.90

飞鱼卵卷・とびこ巻



最受欢迎
Most Popular

B8. Soft Shell Crab Maki \$17.90

(1 complete Crab, Avocado, Mayonnaise)

软壳蟹卷

やわらか蟹のアボカド巻

寿司 SUSHI

B10. Torched \$7.90

Salmon Sushi

焚烧三文鱼寿司

炙りサーモン



B12. Unagi Maki \$14.90

鳗鱼卷・うなぎ巻



B11. Torched Beef Sushi \$7.90

焚烧牛肉寿司・炙り牛肉



刺身 SASHIMI

Each serving of sashimi is weighed. Sashimi maybe in different size.
每份称重。生鱼片也许会不同的大小。



最受欢迎
Most Popular

S5. Salmon / Salmon Belly Sashimi
鮭刺身・サーモン刺身

\$9.90 / \$12.90



S1. Hokki Shell Sashimi \$9.90
北寄贝刺生・ホッキ贝刺身



S2. Sweet Shrimp Sashimi \$9.90
甜虾刺身・甘エビ刺身



S3. Tuna Sashimi \$9.90
金枪鱼刺身・マグロ刺身

S4. Mekajiki Sashimi \$12.90
剑鱼刺身・メカジキ刺身



S6. Tako Sashimi
章鱼刺身
タコ刺身

\$9.90

S7. Tukimi Komochi ika \$8.90
鱿鱼酿飞鱼籽
子持ちやりいか

\$10.90

S8. Ikura Sashimi \$10.90
鲑鱼子刺身
イクラのきゅうり巻

开胃菜
APPETIZERS



A15. Beef Cold-Cut \$6.90
牛肉片冷盘・牛肉コールドカット



A1. River Shrimp \$9.90
炸小河虾・小エビのから揚げ



A2. Japanese Gyoza \$6.90
(Chicken / Seafood)
煎饺 (鸡肉/海鲜)
日本のギョーザ (チキン/シーフード)



A3. Apple Salad \$5.90
苹果沙拉・林檎サラダ



A4. Potato Salad \$5.90
土豆沙拉・ポテトサラダ



A5. Garden Salad \$5.90
田园沙拉・野菜サラダ



A7. Edamame \$5.90
毛豆・枝豆 (えだまめ)

开胃菜 APPETIZERS

A6. Okonomiyaki \$10.90
日式墨鱼披萨煎饼・お好みき



开胃菜 APPETIZERS



A8. Croquette (Potato / Pumpkin) \$7.90
炸饼 (土豆/南瓜)
フライドケーキ (ポテト/カボチャ)



A9. Agedashi Tofu \$5.90
炸豆腐・揚げ出汁豆腐



A10. Fresh Seaweed Salad \$8.90
新鲜海带沙拉・海藻サラダ



A11. Chawanmushi \$3.90
蒸蛋・茶碗蒸し



A12. Deep Fried Chicken Soft Bone \$6.90
炸鸡软骨・の軟骨から揚げ



A13. Deep Fried Salmon Skin \$6.90
炸鲑鱼皮・鮭の皮のから揚げ



A14. Grilled Edamame \$6.90
烤毛豆・き枝豆

蔬菜 VEGETABLE

V1. Stir Fried Mushroom \$9.90
Combo with Asparagus
日式炒蘑菇组合芦笋
アスパラとキノコの炒め物

V2. Stir Fried Spinach \$7.90
with Garlic
日式炒菠菜
日本式の揚げほうれん草

K25.
Prawn
with Roe &
Mayonnaise



最受欢迎
Most Popular

烤串 KUSHIYAKI

- | | |
|----------------------------------|--------|
| K1. Prawn | \$2.80 |
| 大虾・車海老 | |
| K2. Shishamo Fish | \$2.00 |
| 多春鱼・ししゃも | |
| K3. Chicken Heart | \$1.80 |
| 鸡心・のハート | |
| K4. Chicken Gizzard | \$1.80 |
| 鸡肫・の砂すり | |
| K5. Chicken Yakitori | \$1.80 |
| 鸡肉串烧・き鳥 | |
| K6. Chicken Wing | \$2.50 |
| 鸡翅・手羽先 | |
| K7. Chicken Soft Bone | \$1.80 |
| 鸡软骨・の軟骨 | |
| K8. Chicken Skin | \$1.80 |
| 鸡皮・の皮 | |
| K9. Chicken Liver | \$1.80 |
| 鸡肝・のしバー | |
| K10. Smoked Duck | \$2.80 |
| 熏鸭・燻製の鴨肉 | |
| K14. Quail Egg | \$2.00 |
| 鹌鹑蛋・ウズラの卵 | |
| K15. French Bean | \$1.60 |
| 四季豆・さやえんどう | |
| K16. Shitake Mushroom | \$1.80 |
| 香菇・しいたけ | |
| K17. Corn | \$1.80 |
| 玉米・トウモロコシ | |
| K18. Leek | \$1.60 |
| 大葱・長ネギ | |
| K19. Garlic | \$1.60 |
| 大蒜・ニンニク | |
| K20. Sweet Potato | \$1.60 |
| 甘薯・さつま芋 | |
| K21. Beef Roll with | \$2.20 |
| Golden Mushroom | |
| 金针菇牛肉卷・えのきの牛肉巻 | |
| K24. Sesame Chicken | \$2.00 |
| 芝麻鸡・ごママヨチキン | |
| K25. Prawn with Roe & Mayonnaise | |
| 烤鱼子酱虾・車海老の創作 | |
| 50g - \$3.90 | |
| 85g - \$7.90 | |

烤串套餐 KUSHIYAKI SET

KS1. Set A • 套餐 A • 定食 A ······ \$12.90

- Shishamo Fish
柳葉魚・カペリン
- Shitake Mushroom
香菇・しいたけ
- Chicken Yakitori
鸡肉串烧・き鳥
- Quail Egg
鹌鹑蛋・ウズラの卵
- Beef Roll with Golden Mushroom
金针菇牛肉卷・えのきの牛肉巻

KS2. Set B • 套餐 B • 定食 B ······ \$12.90

- Chicken Yakitori
鸡肉串烧・き鳥
- Prawn
大虾・車海老
- Shitake Mushroom
香菇・しいたけ
- French Bean
四季豆・さやえんどう
- Quail Egg
鹌鹑蛋・ウズラの卵



烤肉 BBQ



BBQ1. Saba Fish (Mackerel) \$9.90
鲭鱼・サバ

BBQ2. Salmon \$9.90
鲑鱼・サーモン



BBQ3. Salmon Fish Head \$8.90
鲑鱼头・サーモンの御頭き



BBQ4. Unagi \$15.90
鳗鱼・うなぎ



烤肉 BBQ

BBQ5. Squid \$12.90
鱿鱼・イカ



BBQ7. Beef Short Rib (1pc) \$8.90
牛肋骨・ビーフリブ



最受欢迎
Most Popular

BBQ6. Lamb Chop (1pcs) \$6.90
羊排・ラム肉

海鲜 SEAFOOD

F6. Deep Fried Juicy Soft Shell Crab

炸软壳蟹

蟹の身揚げ

150g – \$16.90

200g – \$21.90



Vinegar
Soy Sauce

酢醤油
酢醤油

Singapore
Chili Sauce

新加坡辣椒醬
シンガポール
風チリソース



Black Pepper
Sauce

黑胡椒
黒コショウ

Sweet &
Sour Sauce

酸甜番茄醬
甘酢トマトソ
ース



海鲜 SEAFOOD

F2. Wasabi Mayo Prawns (5pcs) \$16.90
芥末美乃滋酱虾・海老のわさびマヨネーズ



海鲜 SEAFOOD

F1. Prawn Tempura \$12.90
炸虾・海老の天ぷら



F3. Squid Legs \$8.90
炸鱿鱼须・イカ下足のから揚げ



F4. Assorted Vegetable Tempura \$10.90
天妇罗什锦蔬菜・野菜天ぷらの盛り合わせ



最受欢迎
Most Popular

F5. Teppanyaki Giant \$16.90
Hokkaido Scallop (5pcs)
铁板烧北海道元贝王
北海道の特大帆立の鉄板



肉食 MEAT



最受欢迎
Most Popular

M2. Teppanyaki Beef \$16.90
铁板牛肉・サイコロステーキ



肉食 MEAT

M1. Beef Shogayaki \$8.90
生姜炒牛肉片・ジンジャー揚げ牛肉スライス



M4. Beef Wrapped Golden Mushroom \$12.90
金针菇牛肉卷・えのきの牛肉巻



M5. Kimchi Chicken \$9.90
泡菜鸡肉・キムチチキン



M6. Cola Wings \$7.90
可乐鸡翅・手羽先のコーラ揚げ



M3. Hokkaido Chicken Strips \$8.90
北海道鸡肉条
北海道のチキンストリップ

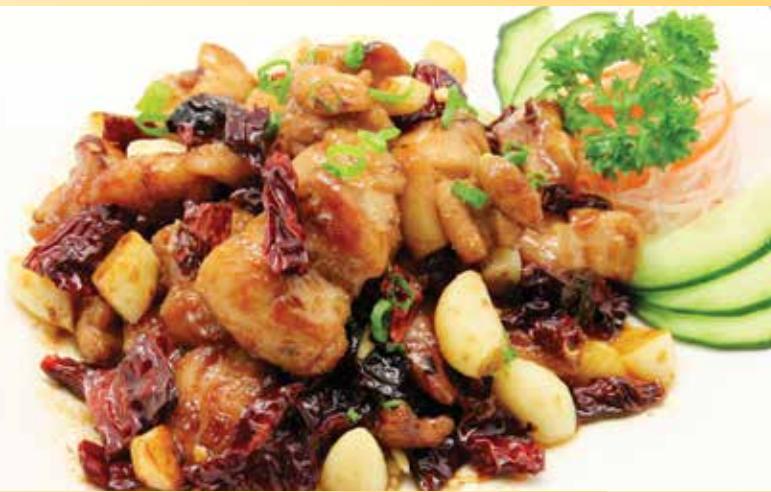


肉食 MEAT

M7. Japanese Smoked Duck
with Stir-fried Vegetable \$7.90
日式熏鸭炒蔬菜・燻製鴨肉と野菜炒めき



M8. Spicy Garlic Chicken \$7.90
大蒜辣鸡・スパイシーガーリックチキン



M9. Grilled Chicken Wings \$6.90
烤鸡翅・手羽先のBBQ風味



M10. Chicken Teriyaki \$7.90
照烧鸡肉・照りきチキン



M11. Deep-Fried Chicken • 炸鸡・のから揚げ \$7.90



面 NOODLE

N1. Yaki Soba \$9.90

炒荞麦面
焼きそば



N2. Chilled Soba \$9.90

冷荞麦面
ざるそば

N3. Yaki Udon \$9.90

炒乌冬面
きうどん



饭 GOHANMONO



D3. Gyu Don \$10.90
牛肉盖饭・牛丼

D1. Unagi Don \$16.90
鳗鱼盖饭・うな重



D2. Tokyo Fried Rice (Salmon) \$8.90
东京炒饭・東京チャーハン



D4. Smoked Duck Fried Rice \$8.90
熏鸭炒饭・鴨の燻製チャーハン



D5. Chicken Teriyaki Don \$9.90
照烧鸡肉盖饭・照りきチキン丼



饭 GOHANMONO



D11. Kaisen Don \$16.90
刺身盖饭 • 刺身丼

Consists of:
Salmon Cubes, Tuna Cubes,
Hokki Shells and Mekajiki & Rice

饭 GOHANMONO

D6. Oyakodon
鸡扒盖饭・うな重

\$9.90



D7. Japanese Curry Rice (Chicken) \$9.90
日式咖喱饭 (鸡肉)
カレーライス (チキン)

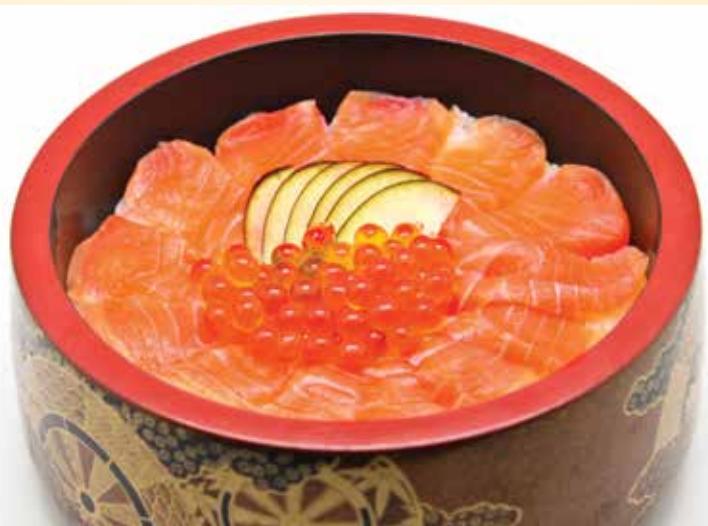


D7a. Beef Curry Rice
牛肉咖喱饭
牛肉カレーライス

\$10.90



D8. Salmon Oyako Don \$15.90
鲑鱼鱼子盖饭・イクラ・サーモン丼
鮭魚魚子蓋飯・イクラ・サーモン丼



D9. Plain Rice
白饭・ご飯

\$1.50



D10. Miso Soup
味噌汤・味噌汁

\$1.90



饮料 DRINKS

SOFT DRINKS

C4. Coke / Sprite /
Lemon Tea /
Green Tea

可乐/雪碧/
柠檬茶/绿茶

コーラ/スプライト/
レモンティー/緑茶

C5. Mineral Water

矿泉水

ミネラルウォーター

FRUIT JUICES



C31. Watermelon Juice

西瓜汁
スイカジュース
\$3.80 (w/ice)
\$4.60 (w/o ice)



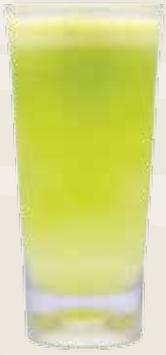
C32. Orange Juice

橙汁
オレンジジュース
\$3.80 (w/ice)
\$4.60 (w/o ice)



C33. Honey Dew Juice

哈密瓜汁
メロンジュース
\$3.80 (w/ice)
\$4.60 (w/o ice)



C34. Green Apple Juice

青苹果汁
青りんごジュース
\$3.80 (w/ice)
\$4.60 (w/o ice)



C35. Carrot Juice with Milk

胡萝卜牛奶汁
ミルクとにんじんジュース
\$3.80 (w/ice)
\$4.60 (w/o ice)



C36. Celery Juice

芹菜汁
セロリジュース
\$3.80 (w/ice)
\$4.60 (w/o ice)

C37. Mixed Fruit Juice • 新鲜混合果汁 • ミックスフルーツジュース

Choose any 2 fruits • 选择任意2个水果 • どんな2果物を選択してください:

Watermelon, Orange, Honey Dew, Green Apple, Carrot & Celery

西瓜, 橙, 蜜露, 青苹果, 胡萝卜和芹菜

スイカ、オレンジ、ハニーデュー、グリーンアップル、キャロット&セロリ

\$4.50 (w/ice)
\$5.30 (w/o ice)

甜点心 DESSERTS



Made from
0%
Fat-Free
Skimmed Milk!

SD3. Yoghurt Soft Serve (Original / Matcha)

酸乳冰激凌 (原味 / 抹茶)

ヨーグルトソフトクリーム (もとの/抹茶)

\$3.90 (Small) | \$5.90 (Big)

甜点心 DESSERTS

SD2. Keki Set 2 \$5.90

蛋糕套 2

ケーキセット2

Classic Cheesecake • Blueberry Brulee
Cheesecake • Houjicha Cheesecake
经典乳酪蛋糕 • 蓝莓布丁乳酪蛋糕 • 焙茶乳酪蛋糕



SD1. Keki Set 1 \$5.90

蛋糕套 1

ケーキセット1

Brownie • Black Sesame Cheesecake • Yuzu Cheesecake
巧克力饼 • 黑芝麻乳酪蛋糕 • 柚子乳酪蛋糕



SD4. Pudding (Vanilla/Matcha) \$3.90
布丁 (香草/抹茶) • プリン (バニラ/抹茶)

Add-on Yoghurt Soft Serve (Original Plain /
Matcha) for additional \$3.90

附加酸乳软冰淇淋 (普通/抹茶) 额外 \$3.90