

DESSERTS

GF LYCHEE ISLAND 9

Lychee Sorbet, Berry Mix, Lime, Soda

BANANA LUMPIA 10

Caramel Drizzle, Green Tea Ice Cream, Toasted Coconut

COCONUT MANGO SAGO 9

Coconut Tapioca Layered with Mango Puree

CHINESE DONUTS 13

Crispy Plantains, White Chocolate Matcha and Dark Chocolate Sauces

UBE 3 WAY 10

Taiyaki, Halaya and Ice Cream

CASSAVA CAKE 10

Warm Cassava Cake, Vanilla Ice Cream, Coconut Syrup

GINGER ICE CREAM WITH SAIGON CINNAMON SNAPS 9

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat.

We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

GF Gluten-Free

Vegetarian

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A gratuity of 18% will be added for parties of 8 or more.

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