

DTF Reviewer

MISSION

We create and operate restaurants that deliver the moments for every diner, every day. We provide a dynamic environment that promotes professional development, growth and security where in our team members can exercise initiative and creativity. We strive to build for our shareholders a sustainable and profitable organization that is respected by its industry and the business community at large.

VISION

We are where you want to eat.

CORE VALUES (SIM³)

- **Synergy** – There is no “I” in a team
- **Integrity** – Do the right thing.
- **Mastery**- Strive to be better than yesterday.
- **Malasakit** – Lagyan mo ng Puso
- **Moxie**- Confident and Inform Action

MANAGING PARTNERS

Ms. Eliza Antonino

Mr. Jon Syjuco

Ms. Abba Napa

WORKART CREATOR

Mars Bugaoan- 3D Reheated Plastic

Reese Lansangan- Digital Artwork

***DTF TIMELINE**

Bing Yi Yang = owner (deceased)

Pen Mei Lai = wife

Warren Yang = 1st son (successor)

Shaun Yang = 2nd son

DIN TAI FUNG (Taiwanese resto brand)

– comes from the combination of DIN MEI (oil supplier) and HENG TAI FUNG (previous employer) to show his gratitude.

DIN – ancient cooking vessel/utensils

鼎 – it's a kind of cauldron with three legs. “DIN” is a very positive character and it is a symbol of our restaurant.

TAI- peaceful and tranquil

泰 - we hope that customers will feel that way when they are here.

FUNG – plentiful and abundant

豐 - we hope that we can continue to offer a wide variety of dishes to as many people around the world.

XIAO – small

LONG – dumpling

BAO – basket

Xiaolongbao – soup dumpling

- small dumpling in a basket (English term)

1948 - Bing Yi Yang left from Shanxi, China and move to Taiwan

1958 - Started as a COOKING OIL RETAIL SHOP

1972 – 1st branch (XINYI, TAIWAN) DTF turned into dumpling house with 3 tables only

January 17, 1993 – awarded by NEW YORK TIMES as one of the Top Notch Tables

1996 – 1st overseas branch in SHINJUKU, TAKASHIMAYA Japan

2010 - 2014 – for 5 consecutive years, DTF received a 1 MICHELIN star in CAUSE WAY BAY and SILVERCORD Hong Kong branch.

MICHELIN STAR

– a tire company that comes from FRANCE. The Michelin brothers who started the tire company decided that a ratings guide (Michelin star) for hotels and restaurants would oblige the limited number of drivers to use up their tire and buy more.

- It is the hallmark of Fine Dining and Quality. One of the greatest honor a restaurant can received.

2013 – DTF received 2 awards. One is from CNN as 2nd Best Chain Store for Travelers and the other one is from The Daily Meal as one of 101 Best Restaurants in ASIA.

2015 – DTF received an award from MONOCLE (lifestyle magazine) as one of the TOP 50 Restaurants in the WORLD.

DTF Philippines (partnership)

2015 – **Looloo** awarded DTF PH as Best Restaurant in Asia and **The Choice** granted DTF **People's Choice Award for New Resto Opened** (2015-2016)

- 1st Branch - DTF MEGAMALL (December 8, 2015)
- 2nd Branch - DTF BGC (November 27, 2016)
- 3rd Branch - DTF Rockwell (December 15, 2017) First ever Xiao long bao Bar
- 4th Branch - DTF Greenbelt (July 31, 2019)
- 5th Branch - DTF Mall of Asia (August 8, 2022)
- 6th Branch - DTF North Edsa (June 15, 2023)
- 7th Branch - DTF Uptown (October 13, 2023)
- 8th Branch - DTF Alabang Town Center (October 16, 2024)
- 9th Branch- DTF Cebu (July 1, 2025)

DTF now has over **181** locations around the world, with branches in Japan, Taiwan, US, South Korea, Singapore, Hong Kong, Indonesia, Malaysia, Australia, Thailand, Macau, UAE, China, UK, and the Philippines.

TMG's Basic Service Principle:

- great tasting food + excellent service + cool atmosphere = GREAT DINING EXPERIENCE.

"MOMENT EXPERIENCE"

- totality of great tasting food served with excellence service in a cool atmosphere for everyone, every single time.

DTF Brand Identity

- an award winning half century old Taiwanese restaurant brand known over the world for its quality, consistency, and most importantly, world famous xiaolongbao. Also along with it, its consistence and happy "OC" service style all wrapped up in a dynamic and cheerful atmosphere.

SERVICE ETHICS

3 Do's – Speed, Attitude, Temperature

3 Don'ts – we don't (MAKE) (ACCEPT) (SERVE) bad food.

DTF Philosophy

- * Attention to Details
- * Customer Satisfaction
- * Quality is the Lifeblood of the Business
- * Brand is People's Responsibility

Different types of TOWEL

- White big towel (cotton/woolen) wet – use for cleaning table (bussing)
- White small towel (wet) – use for clearing table (pre-buss)
- White dry towel w/ blue stitch – use to wipe the chairs and dry the tables after spraying sanitizer.
- White towel w/ red stitch – use to hold teapot and pitcher during water/tea service.
- Yellow towel – use for cleaning waiter station only
- Orange towel – use for cleaning condiments
- Green towel (wet) – use for cleaning bar trays and push carts
- Light blue towel – use to hold on serving steam chicken noodle soup
- Pink towel – use by host and cashier (side duties)

color coding for tables

Red – occupied

Green – available

Yellow – clearing

5 STEPS UPON GUEST ARRIVAL

- Check table set-up
- Check condiments
- Serve water and ginger
- Offer bag holder
- Offer appetizer

*clipboard color

- gold/yellow = host

- red = section B

- blue = section A

- green = section C

MENU FAMILIARIZATION

***APPETIZER**

Din Tai Fung House Special (T.P = a bit sour taste) **195php**

- Bean curd
- Shredded seaweed
- Bean sprout
- Vermicelli (glass noodle)
- Onion leeks
- Vinaigrette
- Soya oil
- Sesame oil
- Chili oil



*small round plate

Taiwanese Kao Fu (T.P = slightly sweet taste and good for vegetarian) **295php**

- Spongy gluten (100g)
- 2 slices shitake mushroom
- 2 slices bamboo shoot
- 2-3 wood ear mushroom
- 5pcs. Edamame



*small round plate

Spicy Pickled Cucumber **175php**

- 9pcs. Slice cucumber (1.8cm cut)
- Chili oil
- Garlic Oil
- Brown sugar



*square appetizer plate

Sautéed String Beans **235php**

- French beans (100g)
- Ground pork (10g)
- Dried Shrimp
- Shallots
- Garlic

*square appetizer plate



Eggplant with Minced Pork **295php**

- 6pcs. Eggplant (3.5cm cut)
- Ground pork
- Oyster sauce
- Chili oil
- Chili paste
- Basil
- Minced garlic
- Brown sugar
- Onion leeks

*square appetizer plate



***XIAOLONGBAO**

(INDICATOR – carrot juice and flour)

Pork Xiaolongbao

- Pork Dough (5g)
- Onion leeks Filling (16g)
- Seasoning
- Pork gelatin
- Ginger puree



Chicken Xiaolongbao

- Chicken Dough (5g)
- Onion Filling (17g)
- Onion leeks
- Ginger puree
- Seasoning
- Chicken gelatin



*Indicator – Chicken

Crab Roe and Pork Xiaolongbao

- Pork
- Crab roe meat (female mud crab 5g)
- Onion leeks Dough (5g)
- Seasoning Filling (22g)
- Ginger puree
- Pork gelatin



*Indicator – crab

Pork and Roasted Garlic Xiaolongbao

- Pork Dough (5g)
- Garlic paste (3g) Filling (13g)
- Pork gelatin
- Onion leeks
- Ginger puree
- Seasoning



*Indicator – 2 small red dot

Green Squash and Shrimp Xiaolongbao

- Green squash
- Spear shrimp
- Onion leeks
- Seasoning
- Pork gelatin
- Ginger puree



Truffle and Pork Xiaolongbao

- Pork Dough (5g)
- Truffle slice (1g) Filling (16g)
- Truffle pate
- Truffle oil **180php/piece**
- Truffle salt
- Truffle mushroom (black diamond of the kitchen) from Italy
- Anchovy



Foie Gras and Chicken Xiaolongbao

- Chicken Dough (5g)
- Onion leeks Filling (11.5g)
- Seasoning
- Chicken gelatin
- Ginger puree
- Foie gras 4g (duck liver) came from France
- Foie gras oil (1g) **165php/piece**



Chili Crab and Shrimp Xiaolongbao

- Shrimp
- Onion leeks
- Pork gelatin
- Ginger puree
- Crab paste
- Cayenne powder
- Korean chili powder



*Indicator – crab with hole

Kimchi and Pork Xiaolongbao

- Dough
- Pork
- Green chives
- Onion leeks
- Ginger puree
- Korean chili powder
- Cayenne powder
- Pork gelatin
- Minced garlic

*Indicator – small rectangle



Uni and Pork Xiaolongbao

- Pork
- Fresh uni (5g)
- Onion leeks
- Ginger puree
- Pork gelatin
- Dough (5g)

*Indicator – comma



(T.P = creamy and buttery taste from the uni and savory taste from the pork)

***BUNS AND SNACKS** (all buns 3pcs.)

Pork and Roasted Garlic Bun

- Pork
- Garlic paste
- Onion leeks
- Ginger puree
- Seasoning
- Dough (25g)
- Filling (20g)



Chicken and Mushroom Bun

(yellow dot indicator)

- Minced garlic
- Potato starch
- Wood ear mushroom
- Shitake mushroom
- Oyster sauce
- Chicken (thigh and breast)
- Taiwanese soy sauce
- Onion leeks
- Sugar



(T.P = it is slightly sweet taste and has an aromatic smell flavor from the mushroom)

Braised Beef Bun

(brown dot indicator)

- Beef
- Minced garlic
- Five spice
- Cilantro
- Onion leeks
- Xiaoshing wine
- Pickled cabbage
- Ginger puree
- Soy sauce



(T.P = it is slightly sweet from the sauce but savory from the beef)

Chili Crab and Pork Bun (pink dot indicator)

- Pork
- Crab paste
- Cayenne powder
- Korean chili powder

(T.P = mildly spicy from the chili crab and savory from the pork)



Crispy Shrimp and Pork Wonton

- Pork Wonton wrapper
- Shrimp - egg white, wheat gluten,
- Pork lard (oil) flour and water

(served with sweet chili sauce)



Crispy Vegetarian Mushroom Wonton

- Dry tofu
- Kao Fu
- Wood ear mushroom
- Shitake mushroom
- Bokchoy
- Water chestnuts
- Peanut oil
- Olive lard
- Vermicelli



(served with sweet chili sauce)

Chicken Wings in Shrimp paste

- Chicken 6-8pcs. (marinated in shrimp paste came from Thailand)
- Leeks (garnish)



Crispy Shrimp and Chicken spring roll

- Chicken (thigh)
- Shrimp paste
- Turnips
- Onion
- Shitake mushroom

(served with sweet chili sauce)



Golden prawn cake

- Shrimp puree
- Carrot
- Water chestnut
- Cilantro
- Spring roll wrapper



***Wonton, Dumplings & Shaomai**

Shrimp and Pork Wonton w/ House Special Spicy Sauce

- Shrimp and pork wonton 6pcs
- House special spicy sauce
 - *chili oil
 - *garlic puree
 - *broth (chicken and pork)
 - *onion leeks
- wonton plate w/ pork chop plate and serving spoon



Vegetarian Mushroom Wonton w/ House Special Spicy Sauce

- Dry tofu
- Kao Fu
- Wood ear mushroom
- Shitake mushroom
- Bok choy
- Water chestnuts
- Peanut oil
- Olive lard
- Vermicelli
- *House special spicy sauce
- wonton plate w/ pork chop plate and serving spoon
- *6pcs



Shrimp and Pork Wonton w/ House Soy Sauce

- Shrimp and pork wonton 6pcs
- House Soy Sauce
 - Sesame oil
 - Chicken oil
 - Onion leeks
 - Broth
- * wonton plate



Vegetarian Mushroom Wonton w/ House Soy Sauce

- 9 ing. Of vegetarian mushroom wonton
- House Soy Sauce
 - Sesame oil
 - Broth
 - Onion leeks
- * wonton plate



Steamed Shrimp and Pork ShaoMai

- Dough
- Filling
- Whole spear shrimp 6-7g (4cm)
- Pork
- Pork gelatin



***VEGETABLES**

- All vegetables are 180 grams
- All can make "VEGETARIAN"
- All has garlic
- We are using pork and chicken broth

Stir – Fried Chinese Kangkong (pork chop plate)

- Chinese kangkong
- Minced garlic
- Broth



Stir – Fried Watercress (pork chop plate)

- Watercress (tonghoy)
- Minced garlic
- Broth



Stir – Fried Chinese Bok Choy (oval plate)

- Bok choy
- Minced garlic
- Broth



Stir – Fried Organic Spinach (pork chop plate)

- Spinach
- Sliced garlic (6pcs)
- Broth



***FEATURED DISHES**

- Cooking doneness of beef except crispy beef strips (medium)
- Salt and pepper mix (salt, black pepper, five spice, cinnamon stick, star anise)
- Creamy dressing (mayonnaise, salt, pineapple juice, sweet chili sauce)
- Three cup sauce (oyster sauce, sesame oil, rice wine)
- Superior sauce (fish sauce, Ve Wong, oyster sauce)
- Palm oil – use for frying
- Soya oil – for fried rice and other sautéed dishes.
- Royal ace – brand of oil
- 20-25mins – cooking time of steamed fish.
- Fresh water prawns – use for prawn dishes.
- Salted egg sauce (butter, chicken powder, salted egg, food color)
- Plop – part of squid that we used in Crispy and Fried noodles w/ seafood.

Black Pepper Beef

- U.S top blade beef
- Fresh button mushroom
- Minced garlic
- *Xiao shing plate



Crispy Beef Strips

- U.S top blade beef
- Minced garlic
- Carrot strips
- Red bell pepper
- Celery
- White onion
- Minced chili
- Crispy beef sauce
- *Xiao shing plate



Stir Fried Beef w/ scallions

- U.S top blade beef
- Pork and chicken stocks
- Ve Wong
- Oyster sauce
- Red chili
- Scallion
- Bbq sauce
- Cornstarch
- *Xiao shing plate



Sweet and Sour Pork

- Sweet and sour sauce
- Pork tenderloin
- Red and green bell pepper
- Pineapple ring
- *Xiao shing plate



Fried Pork Chop

- Pork Tenderloin 6pcs. (2cm cut)
- Black pepper
- *Pork chop plate



Hot Garlic Spareribs

- Spareribs (pork belly)
- Minced Garlic
- Mayonnaise
- Green onion
- Red bell pepper



*Xiao shing plate

Sweet and Sour Chicken

- Chicken (breast)
- Carrot strips
- Celery
- Red bell pepper
- White onion
- Minced garlic
- *xiao shing plate



Fried Chicken Chop

- Chicken (breast) 6pcs. (2cm cut)
- Cutlet seasoning w/ flour
- Black pepper
- *pork chop plate



Crispy Chicken Cutlet w/ Special Sauce

- Boneless chicken thigh w/ skin (6slices)
(breaded w/ potato starch and flour)
- **Ve Wong**
- **Lemon juice**
- **Rice vinegar**
- **Brown sugar**
- Cilantro
- Chili oil
- Red bell pepper
- Onion leeks



*oval plate (T.P = a bit sour taste due to lemon juice and rice vinegar and a bit sweet taste due to brown sugar)

Three Cup Chicken

- Boneless chicken thigh w/ skin
- Ginger
- Fresh basil leaves
- Ve Wong
- Oyster sauce
- Sesame oil
- Rice wine
- Broth
- White sugar
- *Xiao shing plate



Salt and Pepper Squid

- Squid
- Minced garlic
- Minced scallion
- Red bell pepper
- Salt and pepper mix
- *xiao shing plate



Salted Egg Yolk squid

- Squid
- Salted egg sauce
- Salt and pepper mix
- Green onion
- *xiao shing plate



Hot Prawn Salad w/ Mango and Pineapple

- Prawns
(breaded w/ potato starch)
 - Ripe mango
 - Pineapple
 - Mayonnaise
 - Green onion
- *square appetizer plate



Salted Egg Yolk Prawn

- Prawns
 - Salted egg sauce
 - Green onion
- *square appetizer plate



Sweet and Sour Prawn

- Prawn
 - Red and green bell pepper
 - Pineapple
- *xiao shing plate



Steamed Fish Fillet in Superior Sauce

- Halibut fish
- Onion leeks
- Ginger
- Red bell pepper
- Superior sauce

SOLO

*(top) big square appetizer plate
(underliner) big xiao shing plate



SHARING

*2 big xiao shing plate

***FRIED RICE**

- Egg (2pcs)
- Rice (240g)
- Onion leeks (10g)
- White rice – japanese rice (koshihukari)
- Brown rice – harvester rice
- All used fried rice plate with serving spoon
- White rice – 80 per cup
- Brown rice – 100 per cup
- Serve w/ extra bowl

Shrimp Fried rice

- Shrimp (60g)
- Rice
- Egg
- Onion leeks



Chicken chop Fried Rice

- Chicken Breast 6pcs (2cm cut)
- Rice
- Egg
- Onion leeks
- Flour breading



Pork chop Fried Rice

- Pork chop 6pcs (2cm cut)
- Rice
- Egg
- Onion leeks



Shredded Pork Fried Rice

- Shredded pork 45g (pork tenderloin strips)
- Rice
- Egg
- Onion leeks



Fried rice w/ Salted Fish

- Salted Fish (labahita) 15g
- Rice
- Egg
- Onion leeks
- Ice berg lettuce



Fried Rice w/ Sweet Garlic and Scallions

- Fried garlic (15g)
- Sweet garlic
- Rice
- Egg
- Onion leeks



Truffle Mushroom Fried Rice

- Truffle oil
- Truffle paste
- Truffle salt
- Rice
- Egg
- Onion leeks
- Button mushroom



Mushroom Fried Rice

- String beans
- Lettuce
- Button mushroom
- Wood ear mushroom
- Rice
- Egg
- Onion leeks



***SOUP and NOODLE SOUP**

- Serve w/ extra bowl and soup ladle
- Raw noodle 90g
- Cooked noodle 110 – 120g
- Noodle is made out of flour, egg white, and water (handmade)
- Can't separate except deep fried pork chop noodle soup
- US top blade (for braised beef noodle soup)
- Heel Muscle (tendon) used for braised beef noodle soup
- Wonton is 5pcs only

Braised Beef Noodle Soup

- Noodles
 - Beef 4pcs. (all meat / all tendon, half meat/half tendon {2pcs})
 - Braised beef soup
 - Onion leeks
- *T. P – mildly spicy
*soup has tomato
*no extra soup
*noodle bowl w/ small round plate underliner



Deep Fried Pork Chop Noodle Soup

- Pork chop (w/ black pepper)
 - Noodles
 - Broth w/ soy sauce
 - Onion leeks
 - Sesame oil
 - Pickled mustard
- *can separate pork chop
*noodle bowl w/ small round plate



Shrimp and Pork Wonton Noodle Soup

- Noodles
 - Broth w/ soy sauce
 - Shrimp and pork wontons
 - Sesame oil
 - Pickled mustard
 - Onion leeks
- *noodle bowl w/ small round plate



Vegetarian Mushroom Wonton Noodle Soup

- Noodles
 - Broth w/ soy sauce
 - Vegetarian wontons
 - Sesame oil
 - Pickled mustard
 - Onion leeks
- *noodle bowl w/ small round plate



House Steamed Chicken Soup

- Chicken (3breasts + 1 wing/thigh/leg/drumstick)
 - Ginger
- *ramekin bowl w/ small round plate
*add noodles (chicken noodle soup)



Din Tai Fung Hot and Sour Soup

- Shredded pork
- Bamboo shoot
- Wood ear mushroom
- Tofu
- Egg
- *5 step: vinegar-soup-black pepper,
onion leeks-sesame oil
- *chili oil on top (if spicy)



SO- Ramekin bowl with underliner (small round plate)

SH- Noodle bowl with underliner (small round plate) and soup ladle

***SAUCED and FRIED NOODLES**

- Vegetables (red bell pepper, red onion, cabbage)
- Crispy noodle cooking process (stir-fry)
- All fried noodles have oyster sauce

Noodles w/ Minced Pork Sauce

- Noodles
- Minced pork sauce
- *dried bean curd (togan)
- *tomato
- *no gelatin pork filling
- Edamame
- Onion leeks
- Tomato
- *noodle bowl



Machang Noodle w/ Sesame and Peanut Sauce

- Noodles
 - Sesame paste
 - Broth
 - Peanut
 - Onion leeks
- *noodle bowl
*no extra sauce



Dan Dan Noodles w/ Spicy Sesame and Peanut Sauce

- Noodles
 - Sesame paste
 - Broth
 - Chili oil
 - Onion leeks
 - Peanut
- *noodle bowl
*no extra sauce



Noodles w/ House Special Spicy Sauce

- Noodles
 - House special spicy sauce
 - Garlic paste
 - onion leeks
 - chili oil
 - broth
- *noodle bowl



Fried Noodles w/ Vegetables

- Noodles
 - Shitake mushroom
 - Pea shoot
 - Oyster sauce
 - Vegetables (red bell pepper, cabbage, red onion)
- *xiaoshing plate



Fried Noodles w/ Beef

- Noodles
 - Beef
 - Vegetables
 - Oyster sauce
- *xiaoshing plate



Fried noodles w/ Seafood

- Noodles
 - Shrimp
 - Squid
 - Vegetables
 - Oyster sauce
- *xiaoshing plate



Dry noodles w/ Spicy Shrimp and Pork Wonton

- Shrimp and pork wonton 5pcs
- Noodles
- House special spicy sauce
 - *xiaoshing plate
 - *mildly spicy



Dry noodles w/ Braised Beef

- Noodles
- Braised beef
- House soy sauce
 - garlic puree
 - onion leeks
 - chili oil
 - broth
- *noodle bowl



Crispy Noodles w/ Seafood

- Noodles (deep fried using the same noodles)
- Shrimp 6pcs
- Squid
- Garlic
- Broth
- Egg
- Potato starch
- Oyster sauce
- Broccoli stem
- *xiaoshing plate



***Hot and Cold DESSERTS**

Chocolate Lava Xiaolongbao (3pcs)

- Dough 4.2g (rice flour)
- Filling (17.5g)
- Truffle chocolate (1pc)
- Mocci (glutinous rice flour)
- *steam basket



Golden Lava Salted Egg yolk bun (2pcs)

- Dough 20g
- Filling 12g
 - butter
 - milk
 - white sugar
 - salted egg yolk
- *steam basket
- *diameter of 6x3cm



Mango Sago w/ Pomelo

- Mango juice
- Mango puree
- Milk
- Sago
- Pomelo
- *bar area
- *chilled
- *dessert bowl w/ underliner



Black Lava Buchi (3pcs)

- Black sesame paste
 - Glutinous rice flour
 - Sesame seeds
 - Vegetable oil
- *square appetizer plate



***DRINKS**

Soda (110php)

- Coke regular
- Coke zero
- Sprite

Bottled water (80php)

- Hope (brand)

Lemongrass juice

- House blend
- Fresh lemongrass
- Sugar



Rose iced tea

- House blend
 - Rose tea from ALLEGRO
- *black tea from rose petals



Classic iced tea

- House blend
- Orange juice
- Lemon juice
- Lipton yellow tea



Freshly brewed jasmine tea/ dtf hot tea

- Type of black tea from Taiwan rainforest.

Winter melon Rock salt and cheese

- Winter melon tea
 - Brewed black tea
 - Fructose sugar
 - Winter melon syrup mixture
 - Muscovado sugar (on top)
 - Ice
- Rock salt cheese
 - Cream cheese
 - Whip cream
 - Fresh milk
 - White sugar
 - Rock salt



鼎泰豐 DINT

Oolong Rock salt and Cheese

Oolong prep

- Brewed oolong tea
 - *water
 - *oolong leaf
- Fructose sugar
- Rock salt cheese



Brown Sugar Pearl Milk

- Cream prep
 - White sugar
 - Fresh milk
 - Whip cream
 - Vana crea (creamer)
- Brown sugar pearl mixture
 - Black pearl
 - Water
 - Brown sugar
 - Fresh milk

ing.

- *black pearl
- *ice cubes
- *brown sugar syrup
- *cream
- *fresh milk



Jasmine and Rose Milk Tea

- Pearl 50g
- Creamer
- Fresh milk
- Jasmine tea
- Fresh rose tea



Black milk tea

- Pearl 50g
- Creamer
- Fresh milk
- Lipton tea
- Chinese black tea



Oolong Passion Fruit Tea

- Oolong tea leaves (oolong tea base)
- Fresh fruits (2slices)
 - Apple
 - Orange
- Nata de coco
- Black pearls
- Mixed Jam



Passion fruit Green tea

- Loose green tea leaves (green tea base)
- Fresh fruits (2slices)
 - Apple
 - Orange
- Nata de coco
- Black pearls
- Mixed Jam

