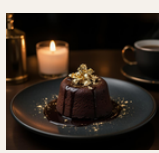



Signature Offerings



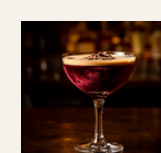
Fondant Noir \$ 8.50
Molten chocolate with gold leaf, decadence, distilled.



Golden Latte \$ 6.25
Espresso kissed with saffron and cream, crowned with gold dust.

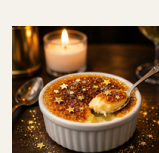


Iced Velvet Latte \$ 6.25
Signature espresso poured over vanilla cream and ice.

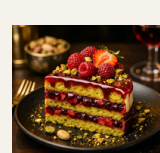


Velvet Espresso \$ 6.75
A double shot of darkness, smooth as midnight silk.

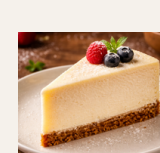
Premium Desserts & Masterpiece Cheesecakes



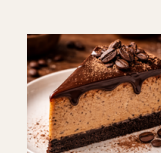
Crème Brûlée Étoile \$ 8.50
Silken custard crowned with caramelized starlight.




Ruby Pistachio \$ 9.00
Jewel-bright berries meet nutty elegance.




Classic New York Velvet \$ 5.25
Dense, creamy perfection with timeless appeal.



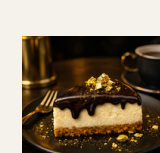
Dark Mocha \$ 6.50
Espresso and cocoa fused into indulgence.



Honey Lavender \$ 6.75
Floral, light, and dreamy with honeyed notes.

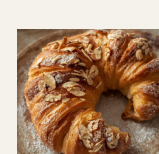


Strawberry Basil \$ 6.25
Fresh strawberries and herb-laced twist.

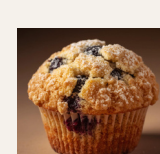


Velour \$ 9.00
Creamy decadence draped in velvet richness.

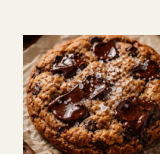
Artisan Pastries



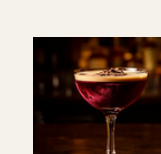
Almond Croissant \$ 4.75
Flaky layers filled with marzipan richness.



Blueberry Crumble Muffin \$ 4.25
Rustic muffin crowned with crunchy crumble.



Chocolate Sea Salt Cookie \$ 4.00
Crisp edges, molten center, sprinkled with sea salt.

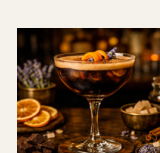


Cinnamon Brioche Roll \$ 4.00
Buttery swirl glazed with cinnamon sugar.

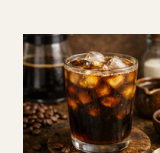
Cold Brew Collection



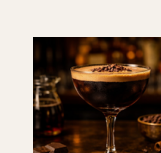
Cinnamon Maple \$ 6.25
Warm spice and subtle maple sweetness in a chilled pour.



Citrus Bloom \$ 6.75
Orange peel and lavender brighten the brew with floral zest.

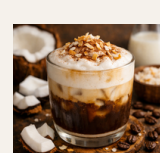


Classic Velvet \$ 5.75
18-hour steeped Arabica, low-acid and luxuriously smooth.

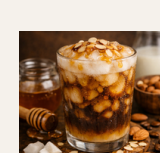


Dark Cocoa Infusion \$ 6.50
Bold cold brew layered with cacao nib undertones.

Cold Coffee Indulgence



Coconut Cold Cappuccino \$ 6.50
Espresso chill with tropical coconut milk, creamy yet light.



Honey Almond Espresso \$ 6.75
Wild honey and almond essence sweeten a smooth iced coffee base.


Cold Fruit-Based Refreshers



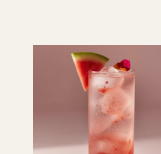
Berry Citrus Fizz \$ 6.75
Mixed berries with a lemon zest sparkle.



Mango Basil Cooler \$ 6.50
Tropical mango lifted by fresh basil.

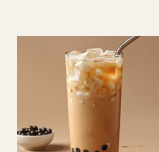


Peach Lychee Sparkle \$ 6.25
Effervescent blend with minty brightness.

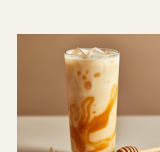


Watermelon Rose Elixir \$ 6.75
Hydrating watermelon kissed with delicate rose.

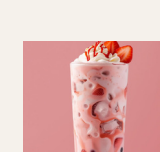
Cold Milk Teas



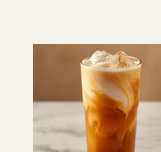
Classic Pearl \$ 5.75
Silky black tea with chewy tapioca pearls.



Honey Jasmine \$ 6.00
Floral jasmine tea lightly sweetened with honey.




Strawberry Cream \$ 6.25
Fresh strawberry puree blended with milk foam.

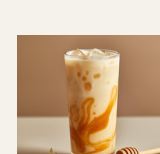


Thai Velvet \$ 6.50
Spiced amber tea enriched with condensed milk.

Flower-Based Infusions



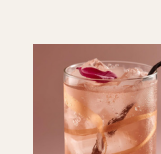
Chamomile Citrus Bloom \$ 6.25
Soothing chamomile brightened with citrus lift.



Hibiscus Velvet Spritz \$ 6.75
Tart ruby-red hibiscus with sparkling refreshment.

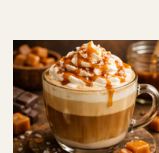


Lavender Honey Latte \$ 6.25
Calming lavender folded into honeyed milk.

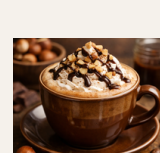


Rose Vanilla Iced Tea \$ 6.50
Romantic rose petals with creamy vanilla.

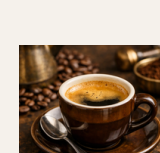
Hot Coffee Creations



Caramel Cloud Latte \$ 6.75
Golden caramel and sea salt drizzle over airy milk foam.

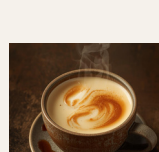


Hazel Mocha Mist \$ 6.00
A velvety fusion of espresso, steamed milk, and rich cocoa, crowned with whipped cream and toasted hazelnuts.

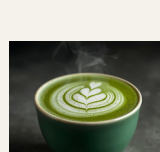


Velvet Espresso \$ 5.25
A bold shot of artisan Arabica, smooth yet intense, kissed with a whisper of vanilla bean..

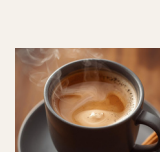
Hot Milk Teas



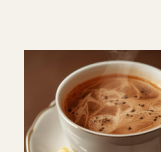
Blown Sugar Oolong \$ 6.00
Caramelized sweetness meets roasted oolong richness.



Matcha Velvet Latte \$ 6.50
Ceremonial matcha whisked with steamed oat milk.



Royal Assam \$ 5.50
Malty, full-bodied Assam mellowed with creamy milk.



Velvet Earl Grey \$ 5.75
Bergamot and vanilla cream swirl into a fragrant cup.