DRINKS

1. Gong Cha

At Gong Cha, you can really tell that the tea is made fresh, but the best part is the Gong Cha Milk Cream, hands down the best cream topping so far. It’s a combination of sweet, creamy and salty, and so good that we’ve been tempted to order just a cup of the milk cream alone.

Must tries: house Special Milk Earl grey Tea

Location:

1. Da.u.de

Daude (da-you-deh) is more a tea place than a bubble tea place but they have their own version of the popular beverage. You can order your tea with sago or gulaman as sinkers.

Must Tries: Black/Green Tea Con Leche

Location:

1. Chatime

Chatime’s sinkers menu is one of the most comprehensive in the city. The bright interiors of their shops invite one to sip and linger, so make sure you have time to hang out. This is not an order-and-run place.

Must tries: Chatime Roasted Milk Tea

Location

1. Tokyo Bubble Tea

Tokyo Bubble Tea seperates itself from the bunch by being an actual restaurant that serves filling meals – apart from being a bubble tea place and bakery. The cream they serve on top has got to be the thickest., it’s like ordering a milkshake tea.

Must tries: JCC Roasted Tea

1. Saint’s Alp Teahouse

Saint’s Alp adds good dollop of cream to their Milk Moustache tea lineup, through the cream can be a bit too sweet with its heavy vanilla flavor overpowering the saltiness of the cream. The interiors make them a favorite hangout among students and suits.

Must Tries: Milk Moustache Black Tea

Location: