

# APPETIZER



01. French Fries \$5

炸薯条

Potato/Ketchup



02. Potato Wedges \$5

自做土豆

Potato/Ketchup



03. Onion Ring \$5

洋葱卷

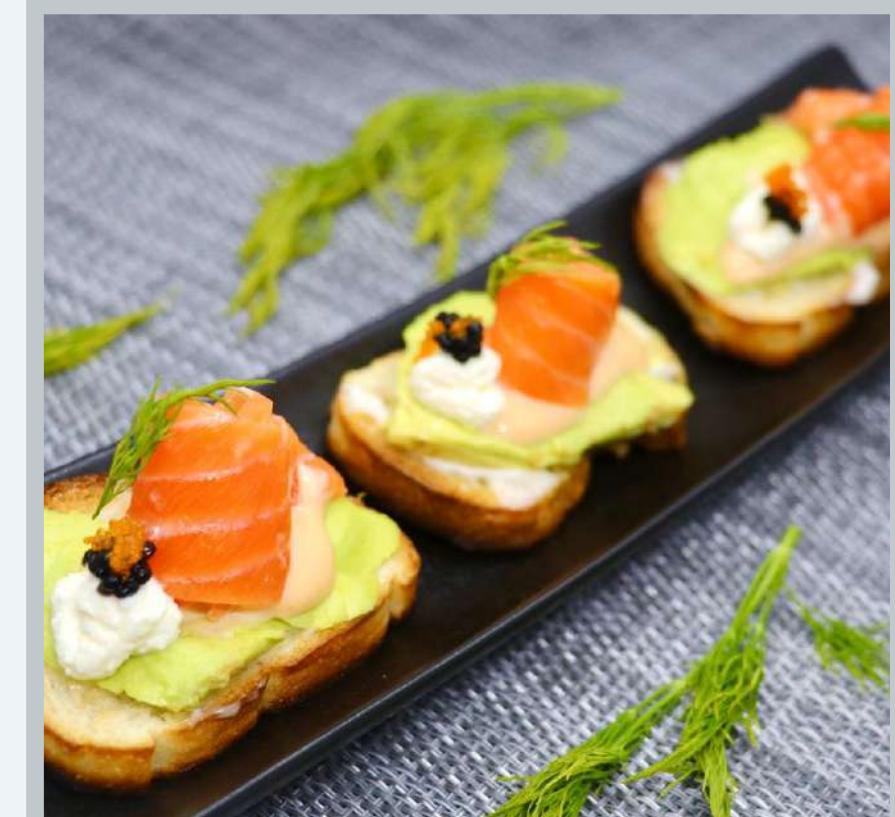
Fried Onion/Chili&Mayonnaise Sauce



04. Crispy Pork Roll \$6

猪肉脆皮春卷

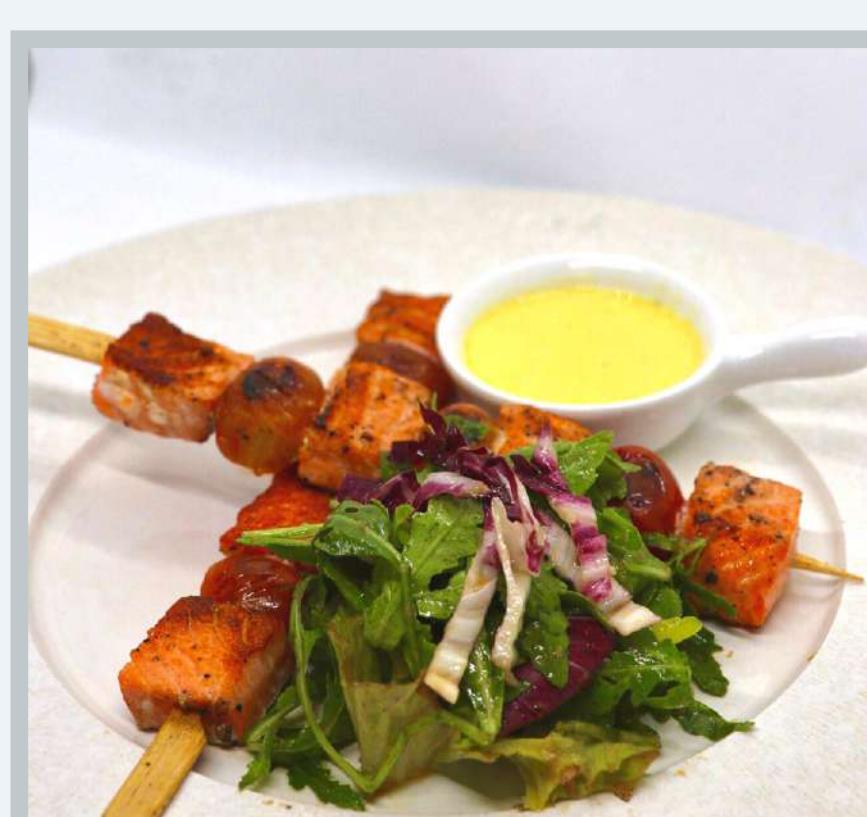
Pork, Mixed Mushroom/Sweet&Sour Sauce



06. Salmon Crostini \$8.5

三文鱼油煎面包

Salmon, bread, avocado



08. Salmon Skewer \$10

三文鱼串

Salmon / Lemon butter sauce



09. Grilled Salmon Fin \$7

烤鱼翅

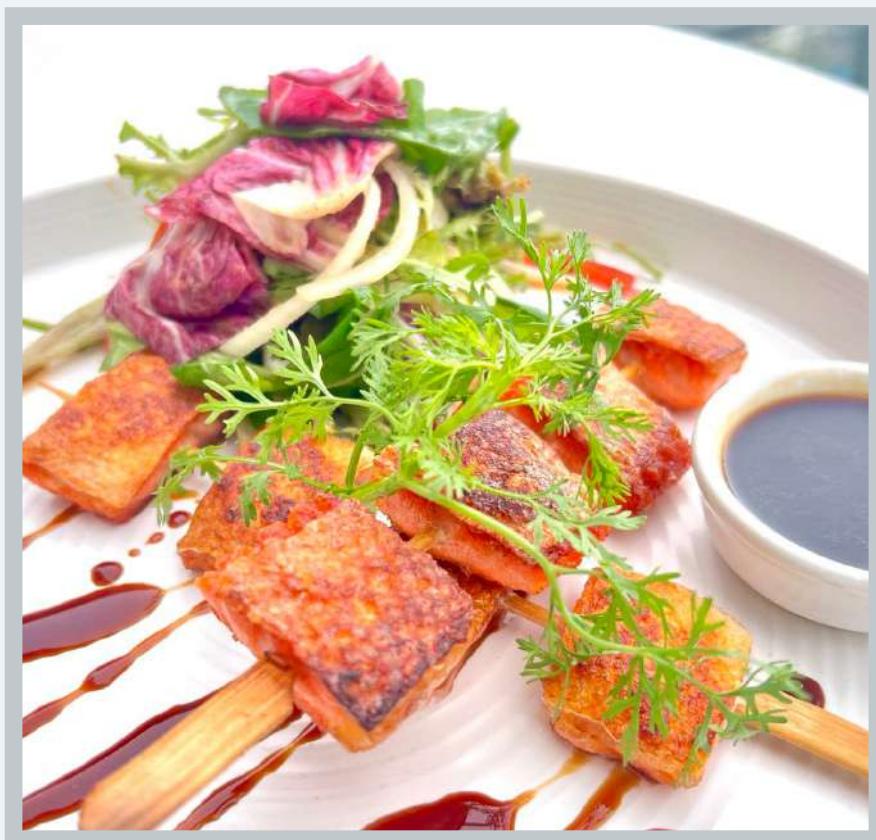
Salmon Fin, Mixed Salad



07. Salmon Roll \$8

三文鱼卷

Salmon , Cucumber , Carrot



10. Grilled Salmon Belly \$8

日式红烧三文鱼肚

Salmon Belly (250g), Mix Salad / Teriyaki sauce



11. Fried Corn with Dry Shrimp \$5

炒玉米

Corn , Dry Shrimp



12. Crispy Corn \$5

脆玉米饼

Corn /Mayonnaise & Chili Sauce



13. Squid Rings \$8

炸鱿鱼圈

Squid, Flour / Mayonnaise&Chili Sauce



14. Seasoned Edamame \$7

毛豆

Edamame/Mix seasoning



15. Crispy Sesame Beef \$10

芝麻脆牛肉

Beef, Flour, Sesame/ Sweet&Sour Sauce



16. Beef Roll Bacon \$9

牛肉卷培根

Minced Pork, Bacon / Pickled Vegetable



17. Chicken Satay \$7

沙爹鸡肉

Flavoured chicken/ Pickled Vegetable



18. Chicken Wing \$7

鸡中翅

Chicken wing /Mix Salad



19. Crispy Prawn Tempura \$10

炸虾

Prawn, Flour / Sweet&Sour Sauce



20. Crispy Prawn Head \$6

脆虾头

Prawn head (250g) / Spicy Mayo sauce



21. Cold Peanut \$5

凉花生

Peanut , Ginger



22. Beef Shank Fore \$9.5

卤牛腱

Shank Beef/Vinegar Sauce(250g)



23. Shank Cow Tongue \$8

卤牛舌

Cow's tongue/Vinegar Sauce (200g)



24. Fried Chicken Joint \$9

炸鸡肘

Chicken joint (250g) , Mix Pepper



25. Soft Shell Crab with Salted Egg \$12

咸蛋软皮蟹

Soft shell crab ( 250g) , Salted Egg



26. Salted Egg Duck Tongue \$8.5

脆鸭舌

Salted Egg/Duck Tongue



27. Mix Jerky \$12

干牛肉

Beef (100g) , Buffalo (100g)

# SALAD



01. Crab Salad \$9.5

鲜蟹沙拉

Fresh Crab (200g) , Mix Salad



02. Lotus Seafood Salad \$8.5

莲藕海鲜沙拉

Prawn (100g) , Squid (100g) , Mix salad



03. Mix Seafood Salad \$12

海鲜沙拉

Salmon (50g) , Prawn (50g) , Crab (50g),  
Oyster (300g) / Papaya , corn



04. Cold Prawn \$12

辣鱼露生虾

Prawn (300g) , Mix Salad / Chili Dressing



05. Tuna Nicoise \$10

金枪鱼尼斯沙拉

Tuna (200g) , Egg , / Mix salad / Tuna sauce



06. Papaya Salmon Salad \$11

三文鱼青木瓜泰式沙拉

Fresh Salmon (150g) , Papaya , Mix herb /  
Chili Dressing



7. Caesa Salad \$7

鸡肉凯撒沙拉

Chicken (200g) , Parmesan cheese , Mix Salad  
/ Caesar sauce



8. Chicken Banana Salad \$8.5

鸡肉柬式沙拉

Chicken (150g) , Banana flower , Mix herb /  
Chili Dressing



9. Mango Salad \$7

柬式青芒沙拉

Mango, Dry fish (150g) , Dry prawn (50g) /  
Chili Dressing



10. Japanese Beef Salad \$13

日式牛肉沙拉

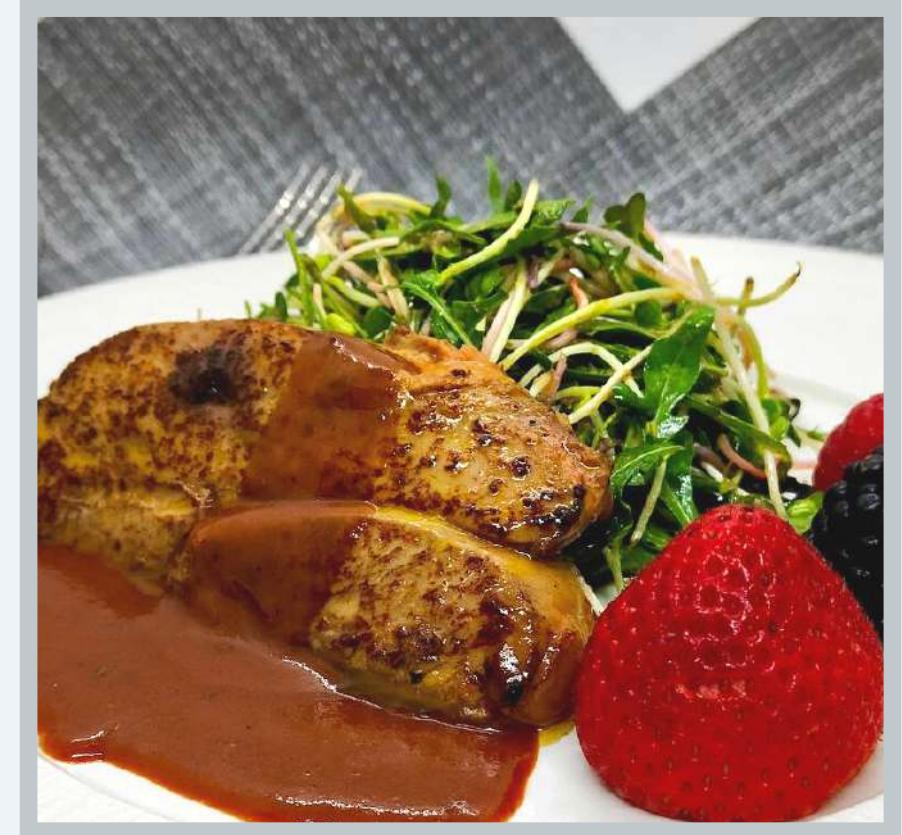
Beef (200g) , Mix Salad



11. Beef Tenderloin Salad \$8.5

牛肉沙拉

Local Tenderloin (200g) / Mix Salad



12. Foie Gras Salad \$32

鹅肝沙拉

Foie Gras (100g) , Strawberry , Berry ,  
Mix Salad/ Berry Sauce

# MAIN COURSE



01. Beef Striploin \$23

牛排 (striploin肉)

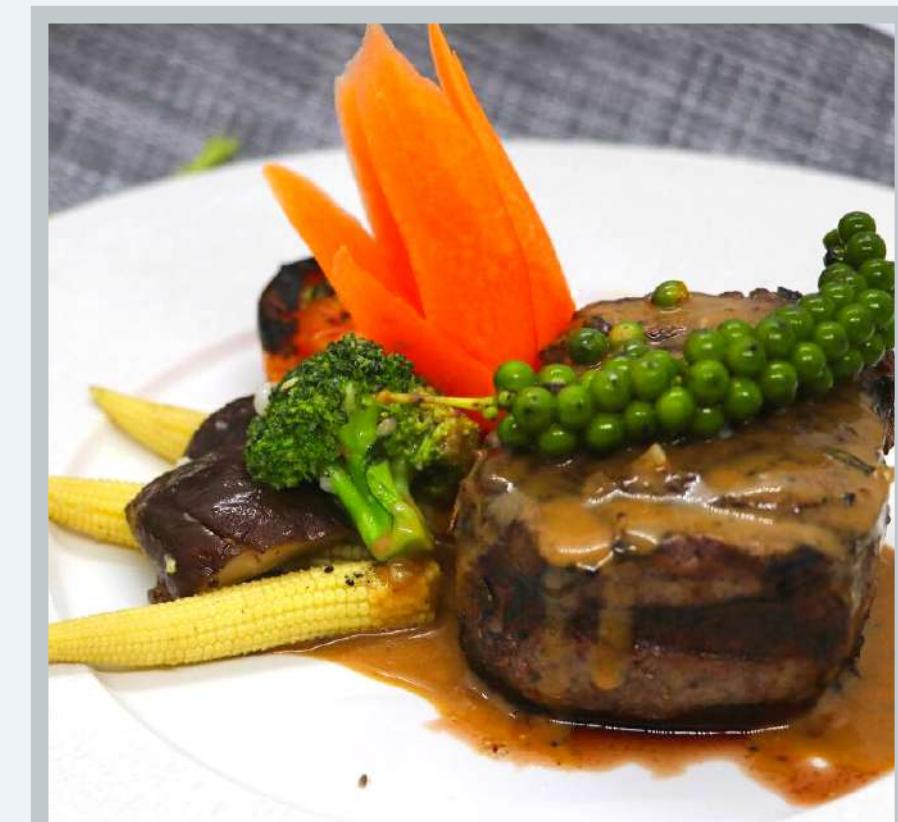
Australian Beef Striploin (250g) , Potato Gratin , Vegetable / Green pepper sauce



02. T-Bone Steak \$25

T-骨牛排

Australia T-bone Steak (300g) , Potato , Grilled tomato ,Corn / Green pepper sauce



03. Beef Tenderloin Steak \$27

牛排 (里脊肉)

Australia tenderloin (250g) , Fried vegetable Potato gratin / Red wine sauce



04. Beef Rib Eye \$22

肋眼牛排

Australia Rib Eye (250g) , Fried vegetable Potato gratin / Red wine sauce

05. Special Beef with Scallop \$29

特殊牛排加海贝

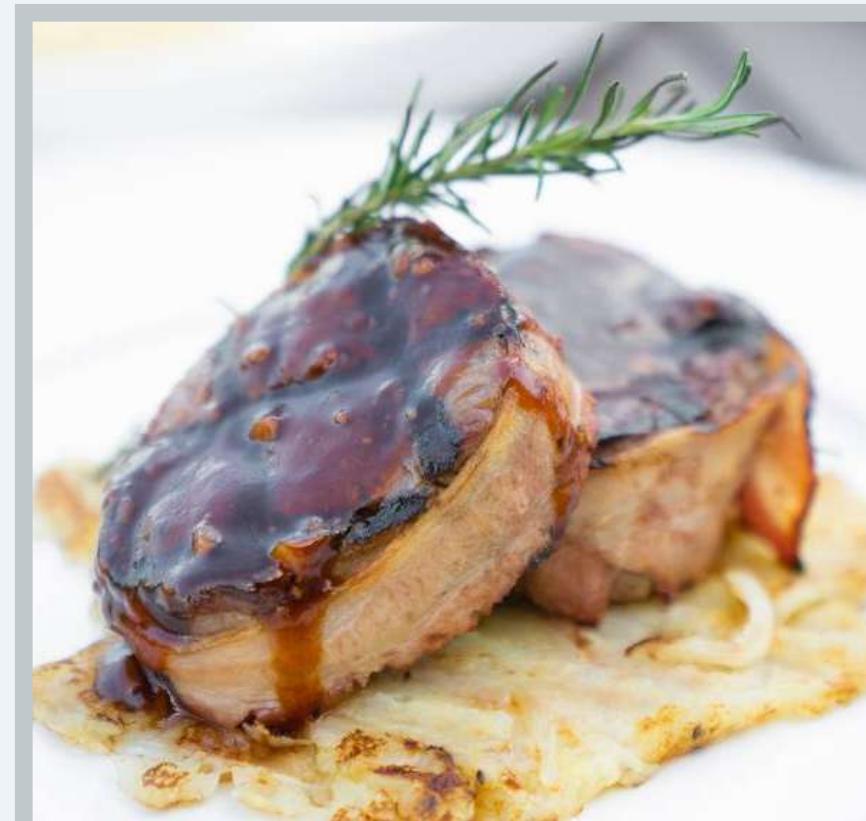
Australia Beef (250g) , Scallop (100g) , Potato Gratin , Fried Vegetable / Green Pepper sauce



06. Foie Gras with Tenderloin \$48

鹅肝牛排

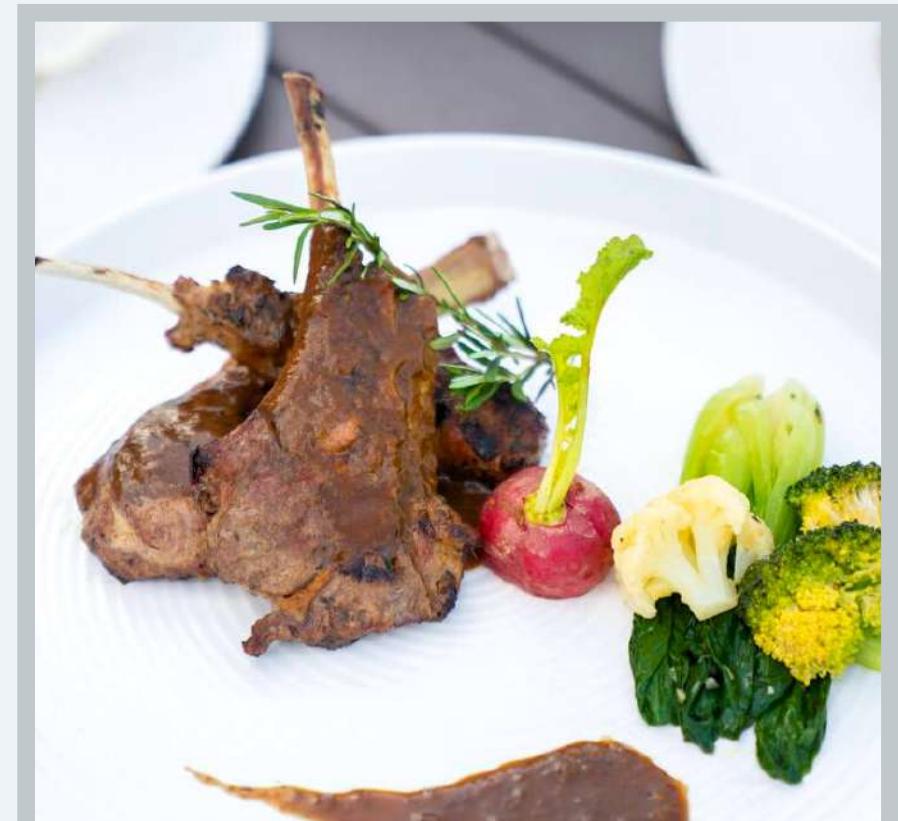
Australia tenderloin (200g) , Foie Gras (100g), Potato gratin , Grilled Vegetable



08. Beef Steak Lok Lak \$15

牛排 (LOK LAK 酱)

Local tenderloin (250g) , Bacon , Grilled Onion , Potato gratin / Lok Lak sauce



09. Lamb chop \$24

羊排

Australia Lamb chob (250g) , Potato Gratin / Red wine sauce



10. Steamed Tiger Prawn \$13

### 蒸虎虾

Tiger Prawn (250g) , Glass noodle , Mix Salad / Chili Dressing



11. Grilled Tiger Prawn \$13

### 烤虎虾

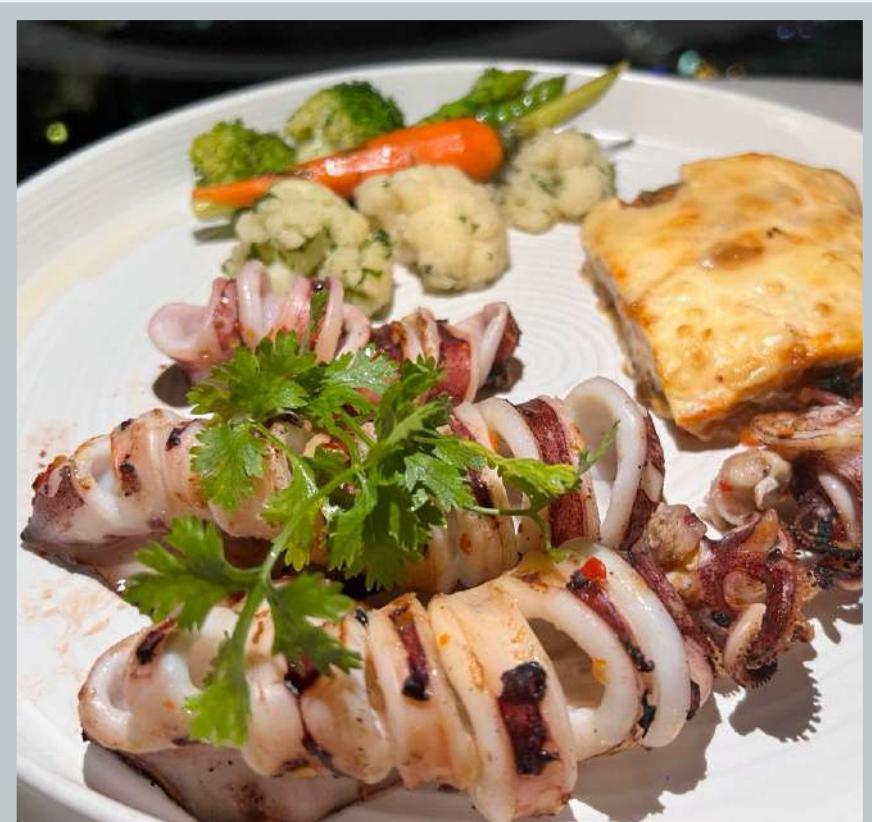
Tiger Prawn (250g) , Vegetable Lasagna , Fried vegetable / Chili Dressing



12. Tamarind Tiger Prawn \$13

### 酸辣罗望子虎虾

Tiger prawn (250g) , Yellow & Red Capsicum / Sweet&Sour sauce



13. Grilled Squid \$12

### 烤鱿鱼

Squid (250g) , Vegetable Lasagna , Fried vegetable / Chili Dressing



14. Seafood Platter \$40

### 海鲜大餐

Lobster, Oyster, Mussel, Octopus, Scallop.



15. Grilled Lobster \$25

### 烤大头虾

Grilled Lobster (2pcs ) / Potato Gratin



16. Fried Lobster with Garlic \$17

### 蒜香大头虾

Lobster (250g) , Fried Garlic , Spring Onion



17. Fresh Oyster \$15

### 生蚝

Fresh Oyster (5pcs) , Fried Shallot , / Spicy sour sauce



18. Grilled Oyster with Cheese \$16

### 芝士蚝

Oyster ( 5pcs ) , Cheese , Fried Shallot



19. Tuna Fish Steak \$18

金枪鱼排

Tuna fish (250g) , Vegetable Lasagna / Lemon butter sauce



20. Salmon Steak \$20

三文鱼排

Salmon (250g) , Vegetable Lasagna / Lemon butter sauce



21. Grilled Salmon Head \$10

烤三文鱼头

Salmon Head / Mix Salad / Chili Dressing



22. Pork Ribs \$10

猪排骨

Grilled Pork Ribs (250g) , Mix salad / Chili Dressing



23. Duck Breast \$15

鸭胸

Duck Breast (250g) , French fries , Mix Salad / Chili Dressing

# CHINESE DISHES



1. Celery Peanut Salad \$7

花生芹菜

Celery , Peanut , Mix Vegetable



2. Spicy Cucumber Salad \$6

辣黄瓜小菜

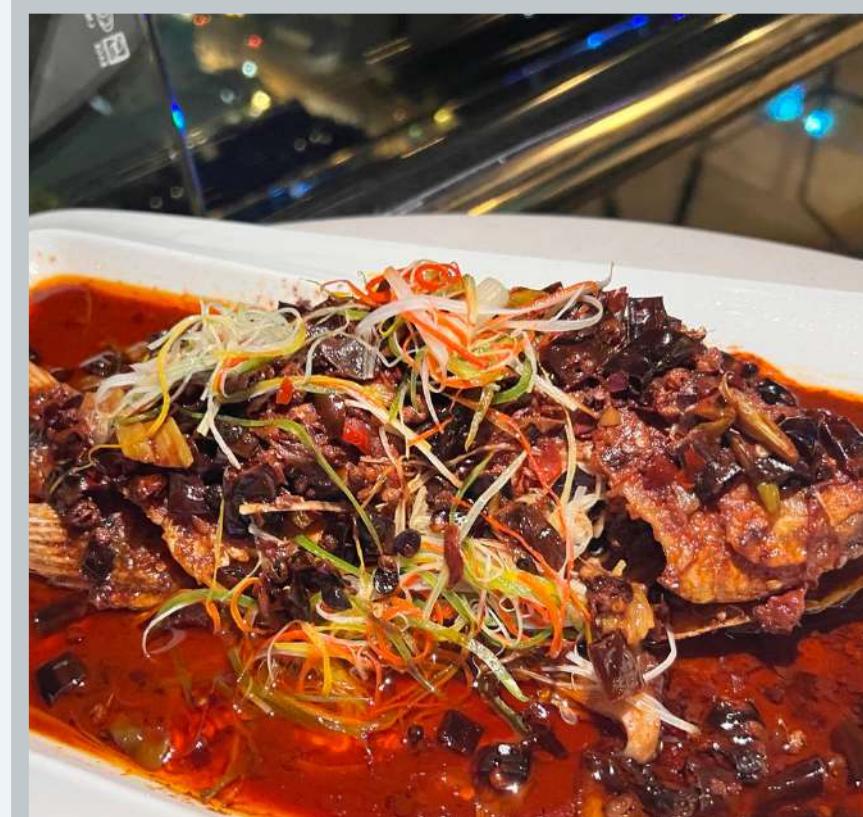
Cucumber , Spicy sauce



3. Sichuan Grouper Fish \$35

四川石斑鱼

Grouper Fish (whole fish) / Sichuan Sauce



4. Grouper Fish With Dry Chilli \$35

香辣石斑鱼

Grouper Fish (whole fish) , Dry Chili / Sichuan sauce



5. Steamed Grouper Fish \$35

蒸石斑鱼

Grouper Fish (whole fish) , Soy sauce , Ginger



6. Stew Grouper Fish \$35

炖石斑鱼

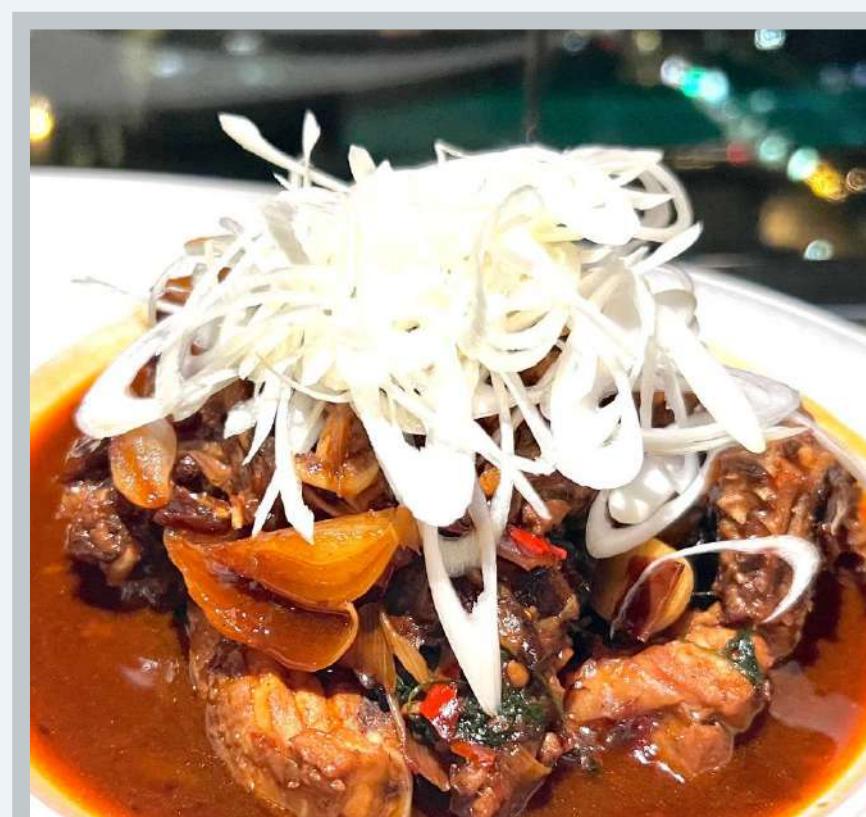
Grouper fish ( whole fish) , Sour cabbage



7. Crispy Chicken With Cashew Nut \$12

腰果脆鸡

Chicken (300g) , Dry Chili , Cashew nut , Spring Onion



8. Chicken With Angkor Beer \$12

啤酒鸡

Chicken (300g) , Oyster sauce , Soy sauce , Angkor Beer , Chinese wine



9. Prawn With Milky Powder Sauce \$15

奶粉虾

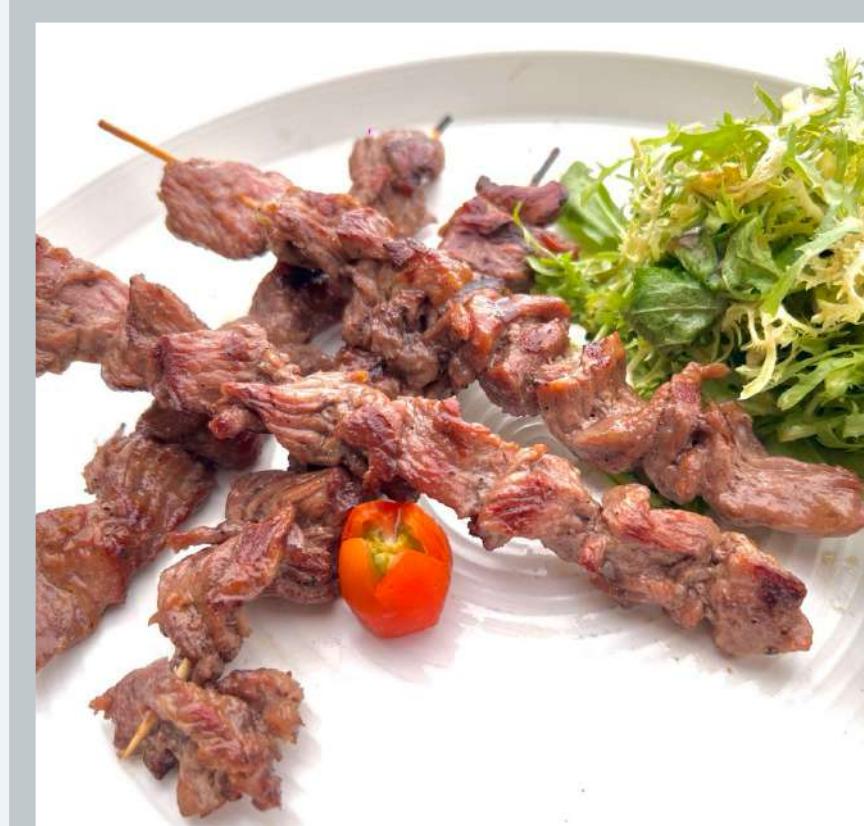
Tiger Prawn (300g) , Milk powder sauce



10. Sichuan Tiger Prawn \$18

四川虾

Tiger Prawn (300g) / Sichuan sauce



11. Beef Skewer \$12

牛肉串

Local Beef (300g) / Chinese chili power



12. Sichuan Beef \$18

四川牛肉

Local Beef (300g) / Sichuan sauce



13. Lamb Skewer \$22

羊肉串

Lamb (300g) / Chinese chili powder



14. Pork Rib with Wheat Chili \$12

辣椒排骨

Pork Ribs (300g) , Ketchup , Oyster sauce  
/Chili sauce



15. Black Fungus Salad \$9

黑木耳沙拉

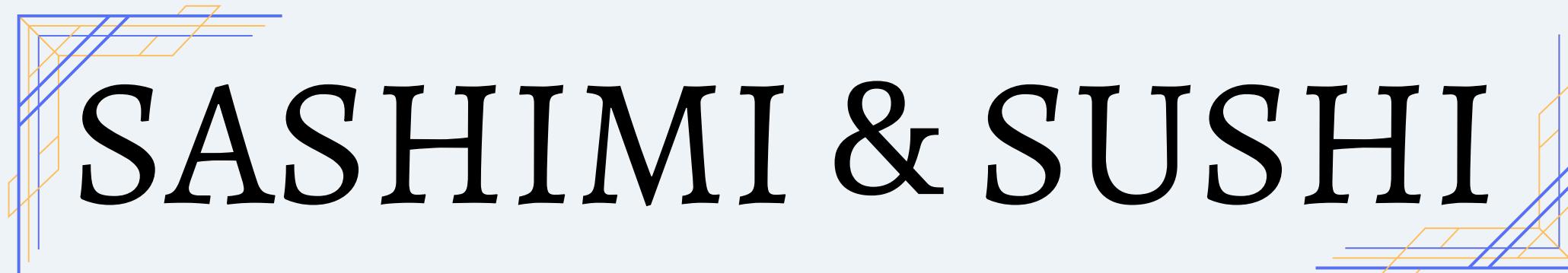
Black fungus , Carrot , Mix vegetable



16. Wakame Chili Oil Salad \$9

辣椒油裙带菜

Seaweed , Carrot , Cucumber



# SASHIMI & SUSHI



1. Mix Sashimi \$25

生鱼聚

Fresh Oyster (500g), Tuna (100g), Salmon (100g)  
Nisin fish (100g) / Passion fruit sauce



2. Tuna Sashimi \$16

金枪鱼片

Fresh Tuna (250g) / Soysauce & Wasabi



3. Salmon Sashimi \$17

三文鱼片

Fresh Salmon (250g) , Soysauce & Wasabi



4. Nisin Fish \$19

黄鱼片

Yellow or Red Nisin fish (250g) /  
Soysauce & Wasabi



5. Prawn Tempura Sushi \$9

虾子寿司

Tiger Prawn (150g) , Avocado, Carrot,  
Cucumber / Soysauce & Wasabi



6. Tuna Sushi \$13

金枪鱼寿司

Fresh Tuna (200g), Avocado ,Carrot, Cucumber  
Soysauce & Wasabi



7. Beef Dragon Roll \$11

牛肉龙卷

Local beef (200g) , Carrot , Asparagus,  
Avocado , Cucumber / Soysauce & Wasabi



8. Salmon Sushi \$13

三文鱼寿司

Fresh Salmon (150g) , Carrot , Avocado  
Cucumber / Soysauce & Wasabi

# SOUP



1. Tom Yum Seafood \$10

泰式海鲜酸辣汤

Tiger Prawn (200g) , Mix mushroom /  
Tom yum sauce



2. Crab Meat Soup \$9

蟹肉汤

Crab meat (100g) , Mushroom , Egg ,  
Coriander , Sesame Oil



3. Spicy Tofu Soup \$6

辣豆腐汤

Tofu , Vinegar , Dark soy sauce , Chili , Egg

# SPAGHETTI & PIZZA



01. Seafood Pizza \$12

海鲜比萨

Prawn (100g) , Squid (100g) , Mix Vegetable / Tomato sauce



02. Pepperoni Pizza \$12

比萨Pepperoni

Pepperoni (100g) , Mix Vegetable / Tomato sauce



03. Beef Bolognese Pizza \$10

牛肉肉酱比萨

Bolognese sauce (200g) , Mix vegetable / Tomato sauce



04. Pizza Chicken & Mushroom \$10

鸡肉蘑菇比萨

Chicken (150g) , Mushroom , Cheese / Tomato sauce



07. Spaghetti Chicken & Mushroom Sauce \$8

意大利面 (鸡肉及蘑菇奶油酱)

Chicken (100g) , Egg , Mushroom (100g) / Carbonara sauce



08. Spaghetti Beef Bolognese \$8

意大利面 (牛肉肉酱)

Bolognese Sauce (200g)



09. Tiger Prawn with Tomato Basil Spaghetti \$9

意大利面 (虎虾与番茄罗勒酱)

Tiger Prawn (100g) / Tomato sauce (200g)



10. Spaghetti Scallop with Al Pesto Sauce \$10

意大利面 (扇贝与香蒜酱)

Scallop (200g) / Al pesto sauce (200g)



11. Creamy Salmon Spaghetti \$12

三文鱼意大利面

Fresh Salmon (100g) , Salt & Pepper / Cream Sauce



12. Chicken Penne Pasta \$11

鸡肉通心粉

Chicken (150g) , Broccoli / Cream sauce / Salt & Pepper

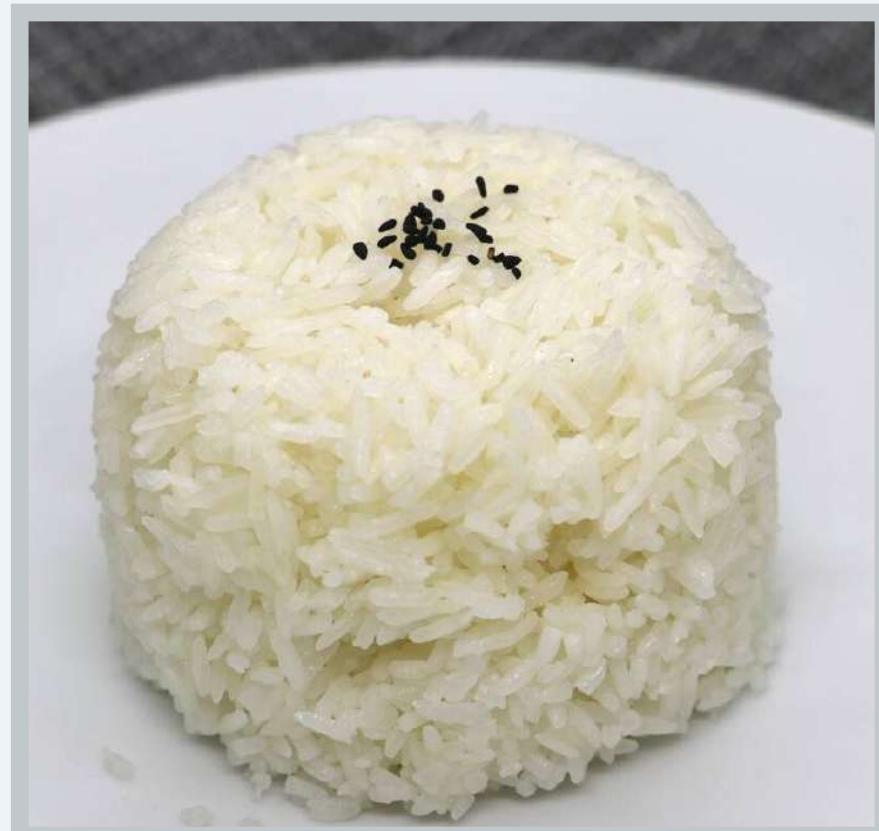


13. Mussels Penne Pasta \$12

蚌通心粉

Mussel (150g) , Tomato sauce / Salt & Pepper

# RICE & NOODLE



1. Steamed Rice \$1  
白饭



2. Indonesian Fried Rice \$7  
印度尼西亚炒饭

Chicken (200g) , Egg , Mix vegetable /  
Peanut sauce



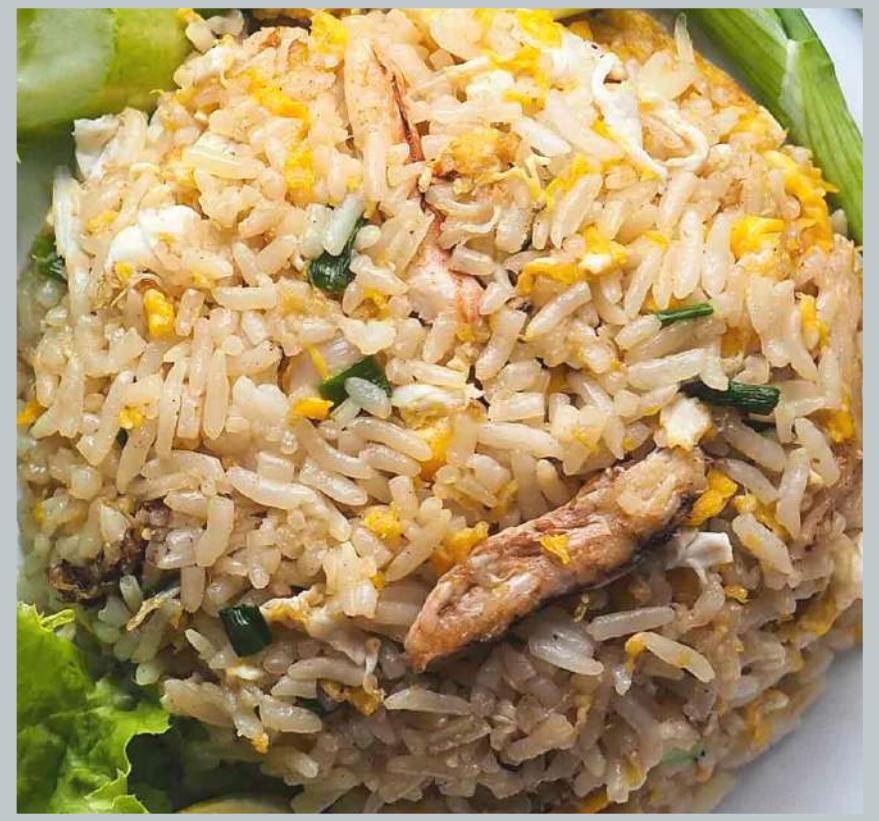
3. Chicken Fried Rice \$7  
鸡肉炒饭

Chicken (200g) , Egg , Mix vegetable



4. Seafood Fried Rice \$8  
海鲜炒饭

Prawn (100g) , Squid (100g) , Egg ,  
Mix vegetable



5. Beef Fried Rice \$7.5  
牛肉炒饭

Local beef (200g) , Egg , Mix vegetable



6. Egg Fried Rice \$5  
蛋炒饭

Egg (200g) , Mix vegetable



7. Seafood Fried Noodle \$7.5  
海鲜炒面

Prawn (100g) , Squid (100g) , Egg  
Mix vegetable , All seasoning



8. Beef Fried Noodle \$7.5  
牛肉炒面

Local beef (150g) , Egg , Mix vegetable /  
All seasoning



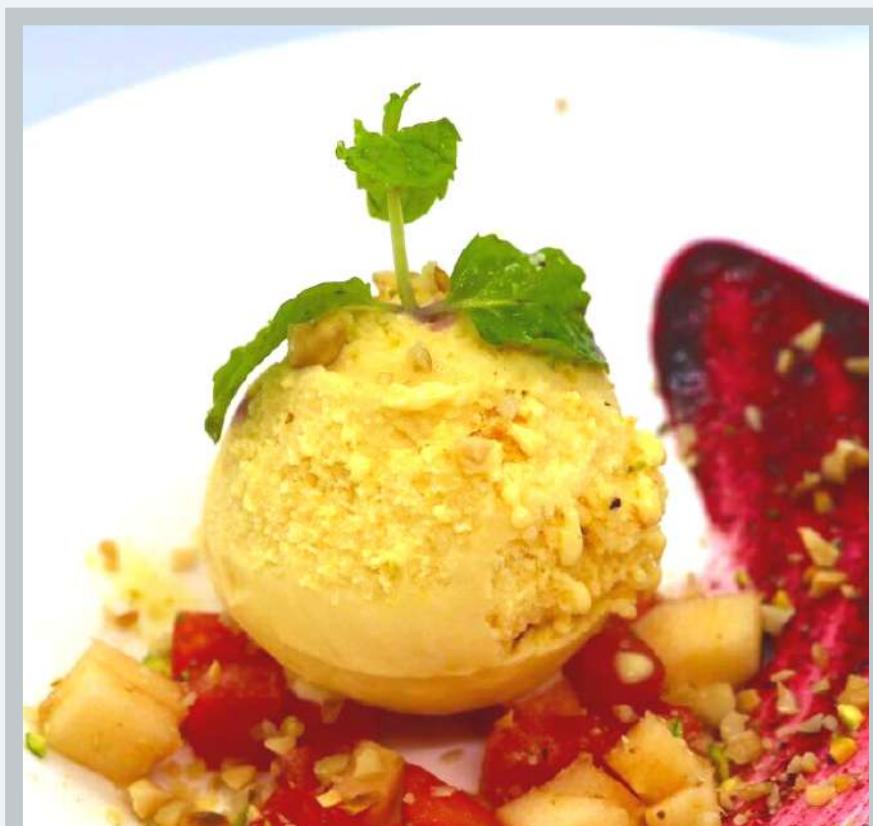
09. Pad Thai Seafood \$7  
泰式海鲜米粉

Shrimp (150g) , Bean sprout / Pad thai sauce

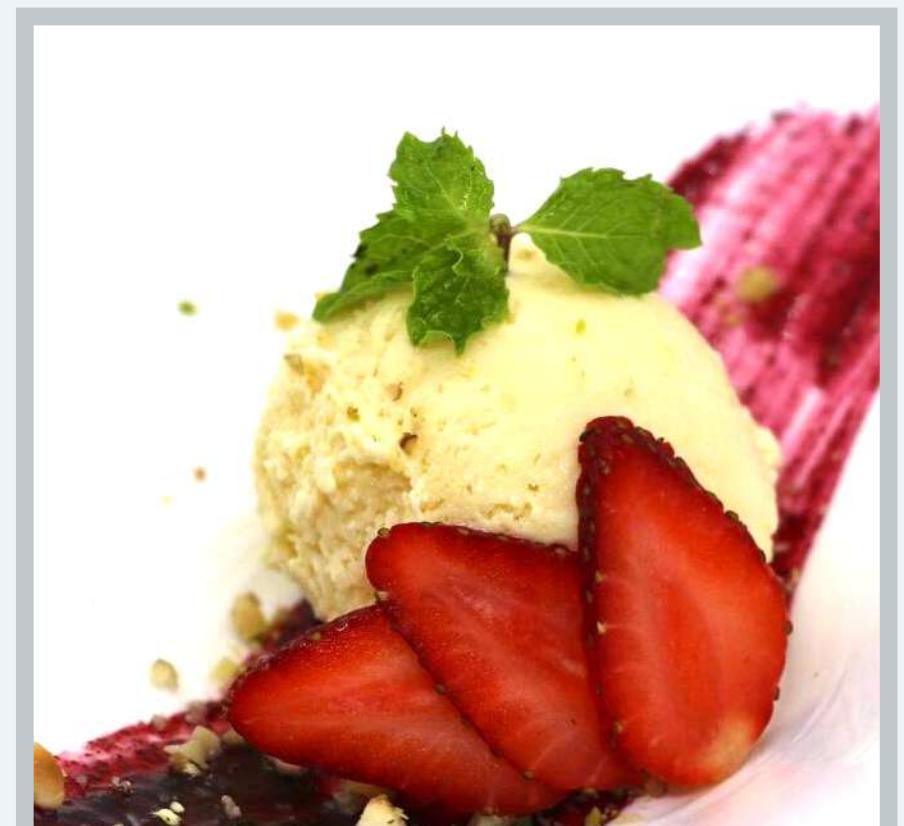
# DESSERT & ICE-CREAM



1. Durian Ice-cream \$3  
冰淇淋 (榴莲)



2. Passion Ice-cream \$3  
冰淇淋 (百香果)



3. Vanilla Ice-cream \$3  
冰淇淋 (香草)



4. Chocolate Ice-cream \$3  
冰淇淋 (巧克力)



5. Strawberry Ice-cream \$3  
草莓冰淇淋



6. Mango Ice-cream \$3  
芒果甜筒



7. Tiramisu \$7  
提拉米苏



8. Cream Cheese Cake \$7  
奶油乳酪



9. Passion Mousse Cake \$7  
百香果慕斯蛋糕



10. Chocolate Mousse Cake \$7

巧克力慕斯蛋糕



11. Strawberry Mousse Cake \$7

草莓慕斯蛋糕



12. Chocolate Ice-cream Waffle \$5.5

巧克力瓦夫饼



13. Strawberry Ice-cream Waffle \$5.5

草莓瓦夫饼



14. Mix Fruit Platter \$20

水果盘

# SIGNATURE COCKTAIL



J01. Miss Cambodia \$6

Fruity, Lychee taste

Malibu, Lychee & Strawberry  
Liquor, Lime



02. Madam Orchid \$6

Sweet & Sour, Fruity, Gentle

Vodka, Blue Curacao, Cranberry  
Lime, Sugar



03. Minty Glory \$6

Mint, Refreshing

Rum, Triple Sec, Malibu,  
Creme de Mint



04. Scenerita Passion \$9

Passion Flavored

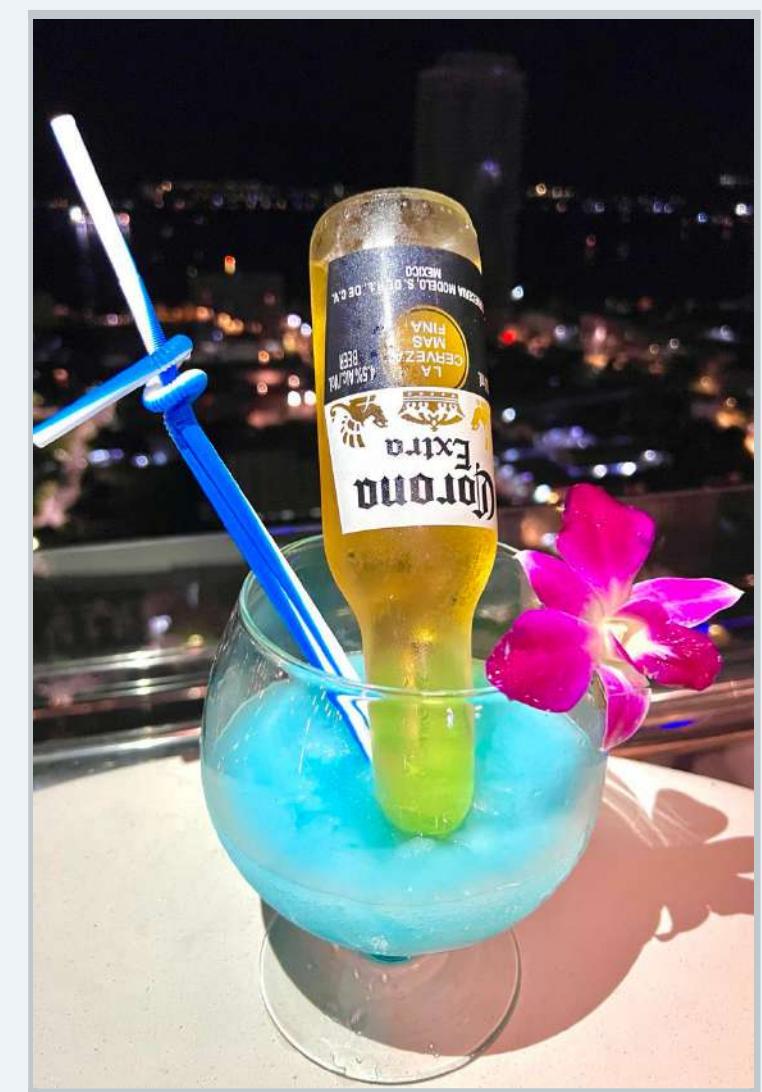
Tequila, Triple Sec, Sugar, Lime,  
Passion Puree



05. Scenerita Strawberry \$9

Strawberry Flavored

Tequila, Triple Sec, Sugar, Lime,  
Strawberry Puree



06. Blue Scenerita \$9

Blue Margarita Flavored

Tequila, Triple Sec, Sugar, Lime,  
Blue Curacao



07. Scenerita Mango \$9

Mango Flavored

Tequila, Triple Sec, Sugar, Lime  
Mango Puree



07. Scenery Sunset \$6

Buzzy , Orange

Orange Juice, Tequila, Grenadine



10. XOXO \$6

Fruity, Sweet, Bitter

Red wine, Creme de cassis, Grape juice



05. Passion Bris \$6

Light fruity taste, passion

Vodka, Elder Flower, Cranberry,  
Passion syrup



08. Scenery Fresh Punch \$6

**MOCKTAIL (NON-ALCOHOLIC)**

Fruity, Sweet, Sour

Pineapple Juice, Mango Juice, Orange Juice  
, Grenadine, Sugar



11. Sangria \$6

Sweet, Sour, Fruity

Rum, Red wine, Strawb, Cranberry Juice  
, Lime, Orange juice



06. Scenery Surprise \$6

Orange, sweet and sour taste

Rum, Malibu, Orange juice, Sugar, Lime



09. Scenery Mango \$6

**MOCKTAIL (NON-ALCOHOLIC)**

Mint, Refreshing

Mango juice, Mango puree, Soda,  
Mint



12. Summer Night \$6

**MOCKTAIL (NON-ALCOHOLIC)**

Sweet, Fruity

Mango Juice, Peach Syrup, Lime Juice  
, Sugar, Dragon Fruit

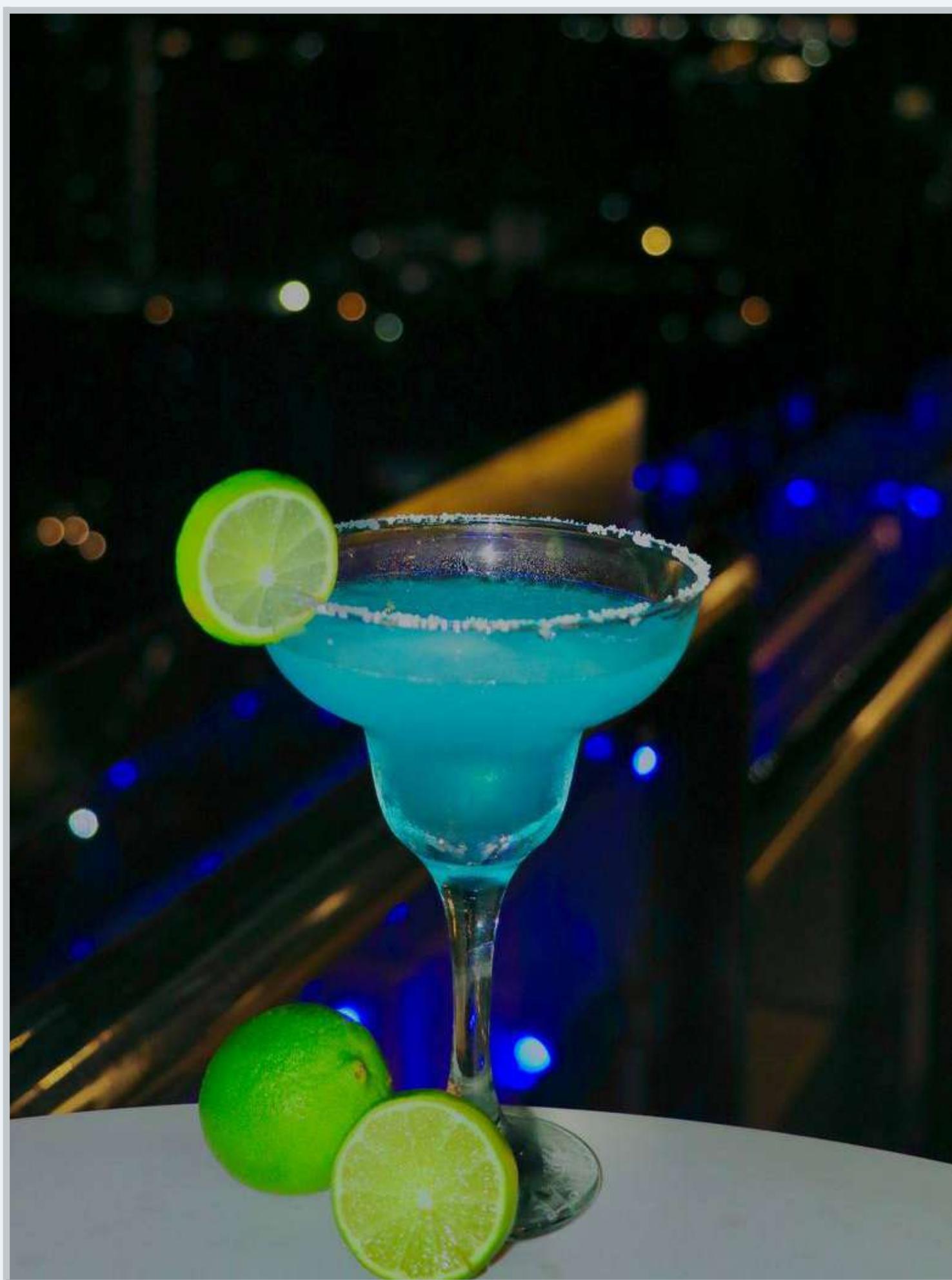
# CLASSICAL COCKTAIL



01. Blue Margarita/Carafe \$6/\$25

Sweet, Citrus

Tequila, Blue Curacao, Triple Sec, Sugar, Lime



02. Margarita/Carafe \$6/\$25

Sweet, Citrus, Bitter

Tequila, Triple Sec, Sugar, Lime

03. B52 \$4.5

Coffee, Sweet

Kahlua, Cointreau, Bailey

04. Baby Lover \$6

Sweet, Boozy, Strong

Gin, Grand Manier, DOM, Grenadine, Lime, Sugar

05. Blue Angel \$6

Tropical, Fresh, Strong

Tequila, Blue Curacao, White Creme De Cacao, Fresh

Milk, Lime Sugar

06. Long Island Ice Tea \$6

Refreshing, Sweet, Strong

Vodka, Tequila, Rum, Triple Sec, Gin, Coke, Sugar, Lime

07. Mai Tai \$6

Tropical, Fruity

White & Dark rum , Amaretto, Triple Sec, Orange Juice, Pineapple juice, Grenadine

08. Mojito \$6

Classic Mojito, Passion, Strawberry, Mango

Lime, Mint Leaf, Syrup (Passion, Strawberry, Mango), Soda

09. Passion Maitai \$6

Passion, Tropical, Strong

White & Black Rum, Orange Curacao, Orange juice, Passion Puree, Lime, Sugar

10. Passion Martini/Carafe \$6/\$25

Fruity, Passion, Light

Vodka, Triple Sec, Passion Puree, Grenadine, Lime, Sugar

11. Pina Colada \$6

Coconut, Pineapple, Tropical

White rum, Coconut cream, Pineapple juice, Sugar

12. Pink Lady \$6

Fresh, Boozy

Gin, Triple Sec, Fresh Milk, Grenadine, Lime, Sugar

13. Sex on the Beach \$6

Cranberry, Orange, Fresh

Vodka, Peach Liqueur, Grenadine, Cranberry Juice, Orange Juice, Lime, Sugar

14. Singapore Sling/Carafe \$6/\$25

Pineapple, Tipsy

Gin, Cherry Brandy, Grenadine, Cointreau, DOM, Angostura Bitter, Pineapple Juice, Lime

15. Whisky Sour \$7

Whisky, Strong

Chivas Regal 12, White egg, Lime, Sugar

Tel: 092 910 999

FB: Scenery Skybar & Restaurant

# ALCOHOLIC DRINKS



## II. Red Wine

1. Deakin Estate Merlot, Australia	Bottle	\$29
2. Red Tree Cabernet Sauvignon, California		\$39
3. Bava Libera, Italy		\$45
4. Chateau Corbin 2014, France		\$55
5. Norton Privada Malbec 2015, Argentina		\$69
6. Esprit de Pavie 2014, France		\$75
7. Chateau Mancedre, France		\$79
8. Bin 2 Shiraz Mourvedre		\$65
9. Bin 8 Cabernet Shiraz		\$85
10. Catena Cabernet sauvignon, Argentina		\$65
11. Nottage Hill Cabernet Shiraz, Australia		\$39
12. Anakena Varietal Cabernet Sauvignon, Chile		\$39
13. Solal Cabernet Sauvignon, France		\$25

## I. Cognac & Whisky

1. Hennessy V.S.O.P (70 CL)	Bottle	\$120
2. Mattel V.S.O.P (70 CL)		\$155
3. Mattel Gordon Blue V.S.O.P (70 CL)		\$300
4. Mattel X.O (70 CL)		\$350
5. Glenlivet 12 YO (70 CL)		\$110
6. Glenlivet 15 YO (70 CL)		\$130
7. Remy Martin V.S.O.P (70 CL)		\$100
8. Remy Martin X.O (70 CL)		\$220
9. Ballantine's Christmas Re (70 CL)		\$110
10. Ballantine's 17 YO (70 CL)		\$120
11. Ballantine's 21 YO (70 CL)		\$150
12. Johnnie Walker Blue Label (75 CL)		\$260
13. Johnnie Walker Double Black (75 CL)		\$90
14. Johnnie Walker 18 YO (75 CL)		\$130
15. Johnnie Walker X.R (75 CL)		\$210
16. Royal Salute 21 YO (70 CL)		\$200
17. Chivas Regal 18 YO (70 CL)		\$120
18. Chivas Regal 12 YO (70 CL)		\$90
19. Jack Daniel's Honey (1L)		\$90
20. Jack Daniel's (70 CL)		\$80
21. Jim Beam Black (1 L)		\$70
22. John Jameson (70 CL)		\$70
23. Glenfiddich 18 YO (70 CL)		\$150
24. Glenfiddich 15 YO (70 CL)		\$120
25. Glenfiddich 12 YO (70 CL)		\$100
26. Macallan 15 YO (70 CL)		\$240
27. Macallan 15 YO Fine Oak (75 CL)		\$140
28. Chivas XV Gold		\$110
29. Chivas XV		\$100

## III. BEER

1. ABC	Bottle	\$4
2. Angkor		\$3
3. Budwieser		\$3.5
4. Corona		\$4
5. Hanuman		\$3
6. Heineken		\$3.5
7. Heineken Draught		\$2.5
8. Singha		\$4
9. Tiger/Tiger Crystal		\$3.5
10. San Miguel Light		\$4
11. Vathanac		\$3.5



#### IV. White Wine

	Bottle
1. Deakin Estate Chardonnay/Pinot Grigio, Australia	\$29
2. Red Tree Chardonnay, California	\$39
3. Solal Vermentino, France	\$25
4. Sileni Cellar Selection Sauvignon blanc Marlborough, New Zealand	\$55
5. Nottage Hill Chardonnay, Australia	\$40
6. VR Chardonnay, Australia	\$39
7. MOJO Moscato	\$40
8. MOJO Sauvignon Blanc	\$40

#### V. Champagne

	Bottle
1. Champagne Lanson Black Label Brut N/V, France	\$82
2. Champagne Lanson Rose Label Brut Rose N/V, France	\$109

#### VI. Spirit & Liquor

	Bottle
1. Sauza White (70cl)	\$50
2. Olemca Tequila Gold (70cl)	\$50
3. Stolichnaya (1L)	\$40
4. Absolut Elyx (70cl)	\$120
5. Absolut Vodka (70cl)	\$50
6. Malibu (1L)	\$50
7. Bacardi Light (1L)	\$50
8. Havana Club (70cl)	\$50
9. Gordon Gin (1L)	\$50



# NON-ALCOHOLIC DRINKS

## I. Soft Drinks

- |                        |     |
|------------------------|-----|
| 1.Coke                 | \$2 |
| 2.Sprite               | \$2 |
| 3.Schweppes Soda water | \$2 |

## II. Drinking Water

- |                     |        |
|---------------------|--------|
| 1.Eau Kulen (500ml) | \$1.75 |
| 2.Evian (500ml)     | \$3.5  |

## III. Fresh Juice

- |                    |     |
|--------------------|-----|
| 1.Apple Juice      | \$4 |
| 2.Lemonade         | \$3 |
| 3.Orange Juice     | \$4 |
| 4.Pineapple Juice  | \$4 |
| 5.Watermelon Juice | \$4 |

## IV. Smoothie

- |                            |         |
|----------------------------|---------|
| 1.Banana Smoothie          | \$5     |
| 2.Carrot Smoothie          | \$5     |
| 3.Coconut Smoothie         | \$5     |
| 4.Mango Smoothie           | \$5     |
| 5.Papaya & Carrot Smoothie | \$5     |
| 6.Passion Smoothie/Soda    | \$5/\$4 |
| 7.Pineapple Smoothie       | \$5     |
| 8.Strawberry Smoothie      | \$5     |