The background is a vertical wood grain texture. Scattered throughout are stylized green leaves of various sizes and orientations, some with fine line details. There are also several solid green circles of different diameters. A large, light-yellow circle is positioned behind the main text.

Hom Mali

thai soul kitchen

CRAFTED BY THE NOOD BAR

Our Stories

thai soul kitchen

Welcome to Hom Mali – Thai Soul Kitchen.

Hom Mali means “fragrant jasmine” – just like the beloved Thai jasmine rice known for its gentle aroma and warmth.

To us, it's more than just a name – it's a symbol of comfort, home, and the soul of our cooking. This menu is more than just a list of dishes – it's a thread of memories from our family's kitchen.

Many recipes come from our mother's cooking, made with love and the flavors that shaped our childhood.

For years, we shared bold, playful flavors from our father's heritage through The Nood Bar – rooted in Chinese-Asian spirit and creativity.

Now, with Hom Mali, we begin a new chapter – inspired by our mother's soulful Thai home cooking.

But The Nood Bar hasn't gone anywhere. You'll still find our signature noodles and best-sellers – now served alongside Hom Mali's comforting Thai dishes. And for true noodle lovers, our second shop, OODLES by The Nood Bar in La Mesa, continues to offer Pan-Asian fusion favorites with heart.

We're two sisters who believe food tells stories. Every dish is made with honesty and care – to bring comfort, connection, and a little taste of home.

With Love,

The Hom Mali Family

Follow us :  @HomMali.SD

 www.Hom-Mali.com

Email: Hommalithaikitchen@gmail.com

Tag us in your photos! | #HomMali | #ThaiSoulKitchen

BUSINESS HOUR

MON - THUR : 12:00 PM - 3:30 PM
4:30 PM - 9:30 PM

FRIDAY : 12:00 PM - 3:30 PM
4:30 PM - 10:00 PM

SAT - SUN : 12:00 PM - 10:00 PM



SOULFUL STORIES

Scan the QR code to explore our Instagram — where we share the heart, heritage, and inspiration behind each dish.

CALL : (619) - 269 - 2117

Hom Mali

thai soul kitchen

Let's Start

(V) = Vegan
(GF) = Gluten-Free
(🌶️) = Spicy



\$22

Hom Mali Soul Sampler

Five classic appetizers inspired by flavors from home
2 crispy spring rolls, 2 satay chicken skewers, 3 cream cheese avocado wontons, 3 Shu mai, 4 fresh salad rolls. Served with a homemade plum sauce, sweet & savory peanut sauce, and refreshing cucumber salad topped with a sweet vinegar dressing



\$8.5

Shu Mai & Memories

Steamed dumplings with pork, shrimp, and chicken, garnished with fried garlic. Served with homemade sweet vinegar soy sauce and sriracha



\$9.5

Crispy Spring Roll

Golden fried spring rolls with seasoned minced chicken, cabbage, carrots, elephant ear mushrooms, and glass noodles. Served with homemade plum sauce



\$12.5

Grandma's Mee Krob

Delicate, crisply fried vermicelli noodles, accompanied by a sophisticated blend of tangy and sweet tamarind and citrus reduction, accented with succulent shrimp, firm tofu, fresh green onions, and crisp bean sprouts

GF



\$11.5

GF

Thai Classic Rice Crackers

Golden crispy rice crackers, served with minced chicken and shrimp in sweet, salty and creamy coconut dipping sauce with aromatic Thai herbs and roasted ground peanuts

** Images shown are for advertising purposes only. Actual dishes may vary

Hom Mali

thai soul kitchen

Let's Start



Dirty Wings \$12.5

Golden fried chicken wings with homemade spicy & tangy dry rub, garnished with green onion. Served with sweet chili sauce

After School Dumpling \$ 8.95

Steamed dumplings with pork, vegetables, green onion, and glass noodles, garnished with fried garlic, green onion, and toasted sesame seeds. Served with soy sauce vinegar dipping sauce 5pcs

Cream Cheese Avocado Wonton \$9.95

Deep-fried wontons with cream cheese and mashed avocado. Served with homemade plum sauce 5pcs

V

Satay Chicken \$12.5

Grilled chicken skewers marinated in coconut milk with herbs and spices. Served with sweet and savory peanut sauce and cucumber salad with a sweet vinegar dressing 4 skewers

Lady Finger \$12.5

Whole shrimp wrapped in wonton skin, fried until golden and crispy. Served with homemade plum sauce 5 pcs

Beer Buddy Fried Chicken \$11.5

Golden-fried breaded chicken cutlet, juicy inside, crunchy outside. Served with homemade sweet and savory peanut sauce

Garlic Chicken Wings \$12.5

Golden chicken wings, deep-fried and topped with fried garlic and green onion. Served with sweet chili sauce

Choice of Protein

TOFU	6.5	VEGGIES	6.5
CHICKEN	7.5	SHRIMP	8.5
MIXED SEAFOOD			10.5
fish, Shrimp, Squid, Mussels			

20 OZ.

SOUP stories

Tom Yum Soup

A classic Thai hot and sour soup with fresh herbs, lemongrass, galangal, kaffir lime leaves, mushrooms, and tomatoes, with your choice of protein in a chili-lime broth

Tom Kha Soup

A comforting Thai creamy coconut soup with galangal, lemongrass, kaffir lime leaves, and your choice of protein, in a light, chili-lime broth

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Garden Mood



Fresh Salad Rolls

Green leaf lettuce, cucumber, carrots, purple cabbage, tofu, and Thai basil wrapped in rice paper. Served with sweet and savory peanut sauce

\$10.5

GF

V

Zucchini Noodles Salad

Crisp zucchini noodles tossed with shrimp and minced chicken, carrots, red onion Bird's - eye chili in a sweet & zesty coconut dressing. Topped with crispy fried shallots and toasted cashew nuts

\$15

GF



\$16

Floral Glass Noodles Salad

Natural purple & blue - tinted glass noodles from butterfly pea flower, mixed with minced chicken, shrimp, and squid in a zesty chili - lime dressing with fresh herbs

GF



Green Papaya Salad

GF

Vegetarian \$10.95, Shrimp \$13.95

Shredded green papaya, green beans, grape tomatoes, carrots, ground peanuts, garlic, and crushed bird's-eye chili. Tossed in tangy tamarind and lime dressing

Larb Chicken

GF

\$13.95

Minced chicken tossed with fresh red onion, green onion, mint, cilantro, ground toasted sweet rice and herbs, dried chili flakes, lime dressing. A zesty and refreshing Thai salad

Lemongrass Sizzle Shrimps

GF

\$14.95

Grilled jumbo shrimp with red onion, lemongrass, cilantro, mint, and crushed bird's-eye chili, in a sweet and zesty chili-lime dressing. Garnished with crispy fried shallots. Served on crisp salad greens with crispy sesame rice crackers

Spicy Thai beef Salad

GF

\$15.95

Grilled marinated flap steak, cucumber, grapes tomatoes, red onions, carrots, cilantro. Tossed in spicy lime dressing



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house favorite

(V) = Vegan
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(🌶️) = Spicy



GF

\$26

Lychee Duck Curry 🌶️

Roasted duck in creamy red curry with coconut milk, lychee, grape tomatoes, bell peppers and Thai basil



Tiger Prawn Tamarind Glaze

Lightly battered and fried jumbo shrimp with shell, topped with house-made tamarind sauce, garnished with crispy shallots, dried chili, and cilantro. Served with steamed broccoli and carrots

\$24

GF



Inky Garlic Squid

Stir-fried tender squid steak with garlic & pepper, onion, celery, enriched with savory squid ink sauce for a deep ocean-fresh flavor. Topped with fried garlic

\$22



\$22

Thai Roasted Chili Seafood 🌶️

Stir-fried mixed seafood (shrimp, squid, mussels, and fish) with onion, bell pepper, garlic, bird's-eye chili, and Thai basil in a sweet and savory creamy Thai roasted chili sauce (contains dairy)

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House Favorites



\$22

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Tropical Flavors Fish

GF

Lightly battered and fried sole fish fillet topped with a bold blend of savory, sweet, and sour tamarind sauce with tropical notes, a gentle touch of heat, and vibrant flavor

Backyard BBQ Platter

Grilled tender lemongrass-marinated pork shoulder served with green papaya salad and warm sticky rice (contains peanuts)

\$24



\$26

Hom Mali Grilled Flap Steak

Tender and juicy Thai-style grilled flap meat steak served with green papaya salad and grilled sweet rice patty (contains peanuts).

\$19.5

Golden Chicken Curry

Golden breaded chicken cutlet in Thai yellow coconut curry with carrots, potato, and onion, finished with green onion and toasted sesame seeds — your choice of **jasmine rice** or **udon noodles**

Every Day Hero (Kraprow Kai)

\$19

A beloved Thai street comfort dish with stir-fried minced chicken, green beans, bell pepper, garlic, bird's-eye chili, and Thai basil in a bold, savory, spicy sauce. Served with a fried egg on top of jasmine rice

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fried rice favorites

Old School Fried Rice V

Fried jasmine rice with egg, your choice of protein, Chinese broccoli, tomatoes, onion, and green onion, seasoned with a special blend of sweet and salty dark soy sauce for a deep, rich flavor

Spicy Basil Fried Rice GF V

Fried jasmine rice with egg, your choice of protein, carrots, bell peppers, onion, green onion, garlic, bird's-eye chili, and Thai basil with a bold aroma of Thai herbs

Thai Chili Jam Fried Rice

Fried jasmine rice with your choice of protein, egg, carrots, bell pepper, cabbage, onions, green onion, garlic, bird's-eye chili, kaffir lime leaves, and Thai basil

Classic Fried Rice GF V

Fried jasmine rice with egg, your choice of protein, carrots, bell pepper, onion, green onion, curry powder, cilantro, and crispy shallots

Pineapple Fried Rice GF

Fried jasmine rice with egg, chicken, shrimp, Chinese sausage, pineapple chunks, carrots, green onion, raisins, toasted cashew nuts, curry powder, and cilantro



Sausage Fried Rice

Fried jasmine rice with egg, Chinese sausage, carrots, onion, and green onion

\$19

Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION (CH+PK+BF)		19.95	
MIX SEAFOOD (Shrimp+Squid+Fish+Mussel)		21.95	

CURRY collection

Panang Curry GF

Rich, creamy, and slightly sweet with coconut milk, Panang curry paste, bell peppers, and kaffir lime leaves. Served with jasmine rice.

Red Curry GF

Aromatic and balanced with coconut milk, red curry paste, bell peppers, zucchini, bamboo shoots, carrots, and Thai basil. Served with jasmine rice.

Green Curry GF

Fragrant and spicy with coconut milk, green curry paste, bamboo shoots, bell peppers, carrots, zucchini, and Thai basil. Served with jasmine rice.

Yellow Curry GF

Mild and comforting with coconut milk, yellow curry paste, carrots, potatoes, and onions. Served with jasmine rice.

Pineapple Curry GF

Tangy and sweet red curry with coconut milk, pineapple, bell peppers, and kaffir lime leaves. Served with jasmine rice.

House Stir-Fries

Cashew

Stir-fried carrots, zucchini, bell pepper, onion, green onion, and crunchy cashew nuts in a bold sweet-savory sauce. Served with jasmine rice

Ginger

Stir-fried fresh ginger, carrots, zucchini, shiitake mushrooms, bell peppers, celery, onion, green onion, and garlic in a savory bold brown sauce. Served with jasmine rice

Pepper Lover

Stir-fried sliced jalapeno, onion, and garlic in a savory bold brown sauce. Served with jasmine rice

Basil Eggplant

Stir-fried Chinese eggplant, carrots, bell peppers, onion, garlic, and Thai basil in a savory, slightly sweet, soybean paste sauce. Served with jasmine rice

Garden Delight

A combination of mixed vegetables, shiitake mushroom, and garlic in a savory, bold brown sauce. Served with jasmine rice

Sweet and Sour

Stir-fried pineapple, tomatoes, onion, zucchini, and bell peppers in a tangy and slightly sweet Thai sauce. Served with jasmine rice

noodles playground

\$21.5

Black Magic Noodles

Rice vermicelli noodles tossed in our chef's dark soy sauce blend, fried garlic, garlic oil, and crisp bean sprouts. Topped with a tender, juicy, grilled marinated flap meat steak



Lunar Silken Noodles

Stir-fried glass noodles with shrimp, cabbage, bamboo shoots, shiitake mushrooms, celery, and green onion in our house-made brown sauce

\$19.5



GF

\$19.5

That Pink Noodles

Stir-fried rice vermicelli noodles, shrimp, tofu with Thailand's signature Yentafo sauce (made from aged tofu with a bold, sweet, tangy flavor and beautifully pink), green onion, bean sprouts. Topped with thinly-sliced omelet strips

Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION (CH+PK+BF)		19.95	
MIX SEAFOOD (Shrimp+Squid+Fish+Mussel)		21.95	

Pad Thai GF

Thai stir-fried noodles with a bold tamarind sauce, rice noodles, egg, shallots, radish, green onion, and bean sprouts. Served with peanut and lime

Drunken Noodles

Spicy and fragrant Thai stir-fry with wide rice noodles, tomatoes, carrots, onion, green onion, garlic, bird's-eye chili, and Thai basil

Pad See Ew V

Stir-fried wide rice noodles with egg and Chinese broccoli in a balanced soy sauce blend

Chow Mein

Home Style Stir-Fried Soba Noodles with Carrots, Cabbage, Shiitake Mushroom, White onions, Green Onions, Sesame Oil.

Rad Nah

A Classic Simple Thai-Chinese Street Food Dish, Pan-Fried Flat Rice Noodles and Chinese Broccoli. Topped with Savory Thai Gravy sauce

Oldies Favorite



\$18.95

Jungle Noodles

Stir-fried soba noodles with chicken, shrimp, cabbage, carrots, bell peppers, finger roots, kaffir lime leaves, garlic, bird's-eye chili, and Thai basil. Herbal, aromatic, and fiery flavor inspired by rustic Thai cooking

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oldies favorite



17.95

Dan Dan Noodles

Freshly Boiled Soba Noodles, Savory Szechuan Chili Soy Sauce, White Sesame Paste, Ground Pork, Cha Shu Pork, Steamed Bok Choy, Cucumber, Carrots, Green onions, Crushed peanuts.



Choice of protein

Gochujang Udon Noodles

Japanese Udon Noodles, Spicy Korean Chili Paste, Carrots, Cabbage, White onions, Green Onions, Soy Sauce, Sesame Oil. (Select Your choice of Protein)

Hong Kong Style Noodles Soup

Egg Noodles, Cha Shu Pork, Cantonese -Style Broth, Garlic Oil, Bok Choy, Green onions.

17.95



Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION(CH+PK+BF)			19.95

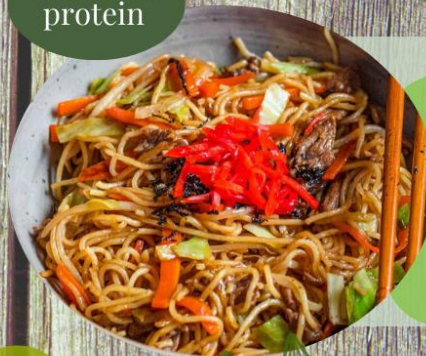


17.95

Thai Grilled Chicken Over Rice

Grilled Turmeric Coconut marinated Chicken Breast, Steamed White Jasmine Rice, Green Mixed Salad, Dressing, Peanut Dipping Sauce.

Choice of protein



YAKISOBA

Japanese Home Style Stir-Fried Soba Noodles With Carrots, Cabbage, White onions, Green Onions, Dried Seaweed Strips, Pickled Ginger, Toasted Sesame Seeds

Mi Goreng

Indonesian-style stir-fried soba noodles with chicken, shrimp, Chinese sausage, cabbage, carrots, onion, bok choy, green onion, and bean sprouts in a sweet-savory soy sauce blend. A Nood bar all-time favorite

18.95



18.95

Garlic Butter Noodles

Grilled lemongrass-marinated pork shoulder served over steamed soba noodles tossed with soy sauce, fried garlic, garlic oil, and butter, alongside steamed bok choy. Finished with cilantro and a side of plum sauce

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BOWLS OF COMFORT



\$18

Yen Ta Fo Noodles Soup

A colorful Thai favorite with rice noodles in a tangy-sweet pink broth made from aged tofu paste, topped with shrimp, squid, tofu, bok choy, fried garlic, and crispy wontons



\$17

Roasted Duck Leg Noodle Soup

Egg noodles in a fragrant five-spice broth, topped with tender braised duck leg, bean sprouts, celery, fried garlic, and cilantro

Sen Lek Chicken Noodle Soup \$16

A warm and comforting bowl of thin rice noodles in a clear, aromatic chicken broth, topped with tender chicken breast, crisp bean sprouts, fried garlic, green onion and cilantro



\$19

Sab Yum Talay Noodles Soup

A vibrant mix of spicy, sour, salty, and slightly sweet flavors. Thin rice noodles in a spicy, zesty broth with minced chicken, shrimp, squid, bean sprouts, fried garlic, toasted chili flakes, green onion, cilantro, and crushed peanuts

Add On to Your Dish

Mixed vegetable.....	3.00
Chicken/ pork/ beef/ Tofu.....	4.00
Shrimps (3 pcs.).....	5.00

Side Order

Plum sauce.....	2.50
Sweet vinegar soy sauce.....	3.00
Peanut sauce.....	3.00
White rice.....	2.00
Brown rice.....	3.00
Sticky rice.....	3.00
Soft boiled egg.....	3.00
Fried egg.....	3.00

Spicy level : 1 to 5



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Hom Mali

beer on tap

KIRIN ICHIBAN PREMIUM JAPANESE LAGER

STONE DELICIOUS, IPA

GUAVA POINT CONCEPTION FRUITED IPA

FALL BREWING TROPICAL IPA

PIZZA PORT CHRONIC ALE, AMERICAN AMBER ALE

HARLAND BREWING HAZY IPA

* PLEASE CHECK AVAILABILITY WITH THE SERVERS *

far east bottles

SINGHA PREMIUM LAGER, THAILAND 5% ABV

CHANG THAILAND, LAGER 4.8% ABV

BEER LAO DARK LAGER, LAOS 6% ABV

TOM YUM BEER 5%ABV AMERICAN WHEAT BEER

TOM KHA BEER 5%ABV AMERICAN WHEAT BEER

MANGO STICKY RICE 5%ABV KÖLSCH-STYLE ALE

MANGO STICKY RICE 5%ABV KÖLSCH-STYLE ALE

YODBEER BEARNANA WIT WHEAT BEER ABV 4.9%

SANDPORT SAMAKKEE LAGER BEER ABV 5%



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sips&spirits



botanical cocktails

Handcrafted highballs made with Japanese chu-hi Korean soju, botanical accents of tropical fruits herbs, and floral notes. Refreshingly soulful only Hom Mali.

JUNGLE SPRITZ 12.5

Fresh lemon juice, lime, soju, Chu-Hi, mint, honey
Garnished with a lime slice

A refreshing herbaceous twist with bright citrus and a touch of honey – wild, balanced, and perfect for sipping in the shade.

SUNSET CLIFF 12.5

Peach Chu-Hi, mango syrup, soju, fresh lemon juice

Garnished with an orange slice & mint, A sunset-hued tropical fizz with notes of peach and mango, kissed with citrus and garden mint.

PARADISE ISLAND 12.5

Fuji apple Chu-Hi, pineapple syrup, coconut milk, soju, and fresh lime juice. Garnished with pineapple chunks & mint

A creamy island blend with juicy apple, tropical pineapple, and coconut – smooth and dreamy.

WAKE ME UP GENTLY 12.5

Soju, brewed coffee, brown sugar, milk

A bold and silky coffee cocktail, lightly sweetened with brown sugar and mellowed with milk. For those who like their caffeine with a little kick.

TROPICAL GARDEN 12.5

Apple Chu-Hi, guava syrup, soju, fresh lemon juice

Garnished with lime & kaffir lime leaf, This Sweet and zesty blend features guava and apple notes, finishing with the bright aroma of kaffir lime — like a stroll through a Thai garden.

FULL MOON PARTY 13.5

Lemon Chu-Hi, fresh lemon juice, soju, lychee syrup, butterfly pea flower, garnished with fresh lychee & mint

A vibrant blue cocktail full of floral and lychee tones — bright, playful, and perfect for long nights under the moon.

Hom Mali wine list

white wine

CHARDONNAY, SEAGLASS, CENTRAL COAST 2022	8 / 32
ROSE, JOSH CELLARS, CALIFORNIA	8 / 32
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH	9 / 36
MOSCATO D' ASTI (375 ML), ITALY	12

red wine

PINOT NOIR, JOEL GOTT, CALIFORNIA 2022	8 / 32
CABERNET SAUVIGNON, BONANZA, CALIFORNIA	8 / 32
SYRAH QUPE, CENTRAL COAST	9 / 36
RED BLEND TAKEN, NAPA VALLEY CALIFORNIA	10 / 40



sake

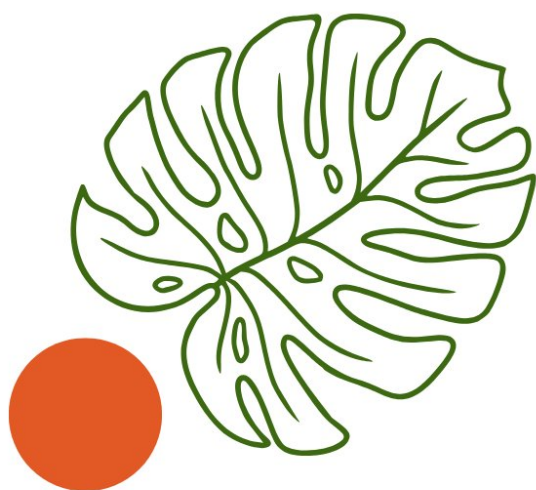
BY THE BOTTLE

JUNMAI SHU SAKE, GEKKEIKAN NAMA DRAFT SAKE, 300ML	12.95
NIGORI UNFILTERED SAKE, SHO CHIKU BAI 300ML.	12.95
SHO CHIKU BAI HOT SAKE	12.95

soju

BY THE BOTTLE

JINRO CHAMISUL FRESH SOJU 12% ABV 375 ML.	12.95
JINRO CHAMISUL GRAPEFRUIT 12% ABV 375 ML.	12.95
JINRO CHAMISUL GREEN GRAPE 12% ABV 375 ML.	12.95



Hom Mali beverage

cold milk tea

THAI ICE TEA 5.95

THAI ICE COFFEE 5.95

iced tea refresher

UNSWEETENED ICED TEA (REFILLABLE) 3.75

LEMONADE 4.95

ARNOLD PALMER ICED TEA 5.95

MANGO ICED TEA 5.95

LYCHEE ICED TEA 5.95

RED GUAVA ICED TEA 5.95

PINEAPPLE ICED TEA 5.95

HIBISCUS (JAMAICA) ICED TEA 5.95

POMEGRANATE ICED TEA 5.95

* NON-REFILLABLE FOR FLAVORED TEA *



tropical fizz

LEMON MINT FIZZ 6.95

Refreshing Lemon syrup with a splash of Fresh Lime, Mint leaves, and fizzy soda- a crisp, herbal cooler from the tropics.

MANGO SUNSET 6.95

A Tropical Mango syrup and fresh orange juice, topped with soda and a splash of Lime - Like a golden sunset in a glass.

GUAVA CHILL 6.95

Sweet and mellow red guava Syrup, chilled with Fresh Lime, a smooth and tropical escape

PINEAPPLE BREEZE 6.95

Pineapple Syrup with a hint of lemon, fizzy and refreshing like a Thai beach breeze.

LYCHEE BLOOM 6.95

Fragrant lychee Syrup, brightened with Lime and topped with soda - a floral, refreshing twist.

* NON-REFILLABLE FOR FLAVORED SODA *



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Hom Mali beverage

soda & sparkling water

COCA-COLA	2.95
COKE ZERO	2.95
SPRITE	2.95
CLUB SODA	3.95
PERRIER MINERAL SPARKLING WATER	4.95

hot tea

JASMINE TEA	2.95
GREEN TEA	2.95
LEMONGRASS TEA	3.95
CHRYSANTHEMUM HONEY TEA	3.95
GINGER HONEY DRINK	3.95

sweet tooth

SINGLE SCOOP OF MANGO ICE CREAM	4.95
SINGLE SCOOP OF COCONUT ICE CREAM	4.95
FLY ME TO THE MOON	10.95

mango ice cream, sweet sticky rice infused with butterfly pea flower, coconut milk, whipped cream, crushed peanuts

* PLEASE CHECK AVAILABILITY WITH THE SERVERS *