LILY'S

THE RITZ-CARLTON, BANGKOK

BREAKFAST · LUNCH · DINNER

Breakfast 6.30 a.m. to 10.30 a.m. — lunch 12 noon to 6 p.m. — dinner 6 p.m. to 10.30 p.m.

BREAKFAST

Monday to Sunday, 6.30 a.m. to 11 a.m. Prepared à la minute by our Chefs and served directly to your table.

REFRESHED CLASSICS

EGG SIAM
English Muffin | Pork Belly | Poached Cage-Free Egg | Southern Curry Hollandaise

EGG BENEDICT
English Muffin | Champagne Ham | Poached Cage-Free Egg | Classic Hollandaise

LILY'S EGG ROYALE
Tom Yum Muffin | House-Cured Salmon | Tom Yum Hollandaise | Kaffir Lime Essence

⊡ TWO CAGE-FREE EGGS ANY STYLE
Cooked to Your Liking: Fried / Boiled / Poached / Omelet / Scrambled. Two Cage-Free Eggs | Portobello Mushrooms | Tomatoes

— Sides (GF): Avocado, Smoked Salmon, Smoked Bacon & Maple, Portobello Mushrooms, Hash Brown Potato, House-Made Sausage

— Choice of: Pork / Duck / Chicken & Gouda / Plant-Based

⊡ TRUFFLE EGG COCOTTE
Cage-Free Egg | Truffle Cream | Farmed Mushroom | Grilled Sourdough

⊡ AVOCADO CROISSANT
Cage-Free Poached Egg | House Tomato Chutney | Arugula

⊡ AVOCADO TARTINE
Sourdough | Cage-Free Fried Egg | House Tomato Chutney | Extra Virgin Olive Oil

⊡ BUFFALO MOZZARELLA
Sourdough | Smashed Peas

SMOKED SALMON TARTINE
Sourdough | Pickled Shallots | Caper Berries | Cream Cheese | Salmon Roe

⊡ WHIPPED RICOTTA TARTINE
Sourdough | Local Truffle Honey | Extra Virgin Olive Oil | Black Truffle

LOCAL THAI SIGNATURES

APPLEWOOD SMOKED KING FISH *(GF)*
Salmon Roe | Organic Pomelo | Smoked Chili Sauce | Kaffir Lime Essence

⊡ VEGETARIAN ✦ SIGNATURE

(GF) Gluten Free

If you have any special dietary requirements, food allergies or intolerances, please inform our Ladies & Gentlemen.
All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

BREAKFAST

LOCAL THAI SIGNATURES · CONTINUED

RIVER PRAWN PAD THAI
Dried Shrimp | Cage-Free Egg | Chives | Bean Sprouts | Traditional Condiments

STIR-FRIED DRUNKEN NOODLES
Flat Rice Noodles | Holy Basil | Free-Range Chicken | Green Peppercorn | Fingerroot

KHAO SOI CRAB CURRY
Soft-Shell Crab | Salmon Roe | Northern Curry | Crispy Egg Noodles | Pickled House Mustard Greens

CRISPY NOODLES WITH EGG DROP GRAVY
Cage-Free Pork | Crispy Noodles | Egg Drop Gravy | Local Kale

TOM YUM NOODLES
House-Made Pork Ball | Chicken Ball | Pork Liver | Fish Cake | Spicy Broth | Local Vegetables. Choice of: Pork / Chicken

CHICKEN PAD KRA PAO
Holy Basil | Chili | Cage-Free Egg

CONGEE
Cage-Free Onsen Egg | Fried Dough Fritter | Traditional Condiments. Choice of: Pork / Chicken / Fish / Farmed Mushrooms (V)

⊡ WOK-FRIED ORGANIC GARDEN GREENS
Local Vegetables | Light Soy Glaze | Crispy Garlic & Shallots

THAI PRAWN OMELETTE
Duo Hom Mali Rice | 'Sriracha' Sauce

SWEET TEMPTATIONS

LILY'S SIGNATURE THAI TEA WAFFLE
Nam Dok Mai Mango | Whipped Cream

BUTTERMILK PANCAKE
Blueberry Compote | Maple Syrup

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BREAKFAST

SWEET TEMPTATIONS · CONTINUED

BRIOCHE FRENCH TOAST
Lady Finger Banana | Strawberry | Mascarpone

ORGANIC COCONUT STEEL-CUT OATS
Wild Berries | Granola | Walnuts | Apple Compote

LILY'S ICE CREAM & SORBET
Please ask our Ladies & Gentlemen for today's selection

COFFEE

SIGNATURE COFFEE
Thai Coconut Latte | Cold Brew | Flat White | Piccolo Latte | Mocha

HOT OR ICED
Espresso | Macchiato | Americano | Cappuccino | Latte

NON-COFFEE
Rich Chocolate. Your choice of almond, soy, oat, lactose-free, full or skimmed milk. Also available in decaffeinated option.

Delight in our exclusive Signature Blend, crafted with Sarnies Roastery. This medium roast of Costa Rican, Brazilian, and Thai beans deliver sweet cinnamon spice, bright orange peel, and jasmine aromas for a balanced finish.

LEAVES & HERBAL INFUSION

BLACK
English Breakfast | Earl Grey | Oolong

GREEN
Superior Jasmine Mao Feng Fujian Spring | Sencha Shizuoka Summer

HERBAL
Whole Chamomile | Green Peppermint | Lemongrass with Ginger

High-quality organic tea selection curated in partnership with Voyage Tea.

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LUNCH

Monday to Sunday, 12 noon to 6 p.m.

THE ART OF GATHERING

THE ART OF GATHERING 1950
Per person

A bespoke dining experience tailored to your preferences. Let our Chef surprise you with a selection of signature dishes. Available for the entire table.

BITES

STEAK FRITES BITE *(GF)* ✦ 260
A5 Wagyu Tartare | Farm Potato Terrine. + Add 5g caviar 750. Per piece

MATCHA TUNA CRISP ✦ 210
Tuna Tartare | Avocado Matcha Purée | Salmon Roe | Kaffir Lime. Per piece

J5 IBÉRICO & BLACK TRUFFLE PUFF 210
Truffle Mascarpone | Ibérico Ham | Black Truffle. Per piece

FISHERMAN'S WELCOME *(GF)* 360
Fresh Oyster | Dashi Gel | Oyster Foam | Caviar. Per piece

PEARL ZING *(GF)* 290
Fresh Oyster | Thai Mignonette | Green Chili Granita | Kaffir Lime Essence. Per piece

PRAWN TARTARE 180
Japanese Prawn | Chili Flakes | Salmon Roe. Per piece

SMOKED KINGFISH PANI PURI ✦ 180
Pani Puri | Tubtim Siam Pomelo | Chili Paste. Per piece

LOBSTER CROQUETTE 280
Parma Ham | Gold Leaves. Per piece

OYSTERS & CAVIAR

PRUNIER CAVIAR — Caviar Français – "Baeri" Caviar, 30g 3600
Served with Buckwheat Blinis and Sour Cream

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LUNCH

OYSTERS & CAVIAR · CONTINUED

PRUNIER CAVIAR — Caviar Français – "Osciètre" Caviar, 30g — 4500
Served with Buckwheat Blinis and Sour Cream

MARKET OYSTERS — Half Dozen — 1600
Served on Ice | Champagne Vinaigrette | Lemon | Condiments

MARKET OYSTERS — Dozen — 2300
Served on Ice | Champagne Vinaigrette | Lemon | Condiments

SMALL PLATES

A5 WAGYU TARTARE — 650
Lily's Spice Rub | Cured Cage-Free Egg Yolk | Kaffir Lime Essence

APPLEWOOD SMOKED KINGFISH *(GF)* ✦ — 470
Salmon Roe | Organic Pomelo | Smoked Chili Sauce

BURRATA & TOMATOES — 580
Chiang Mai Tomatoes | Parma Ham | Watermelon

CURED SUSTAINABLE SALMON *(GF)* — 450
Citrus Dressing | Avocado Purée | Crème Fraîche

⊡ STRAWBERRY SALAD *(GF)* — 450
Baby Spinach | Pecans | Berries | Feta Granita | White Balsamic

ANDAMAN PRAWNS CEVICHE ✦ — 480
Sweet Ginger Dressing | Kale Purée | Garlic | Jinda Chili

⊡ CHARCOAL-GRILLED EGGPLANT — 420
Nakhon Pathom Goat Cheese | Smoked Green Chili Purée

⊡ CRISPY ZUCCHINI BLOSSOMS — 320
Mushy Peas | Lime & Dill Aioli | Kaffir Lime Essence

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LUNCH

BOWLS

TURMERIC COCONUT SOUP ✦ — 470
Sustainable Grouper | Local Dill Pesto

SPICY PRAWN SOUP — 1200
Red Prawns | Lemongrass | Spicy and Sour Broth

MUSSELS BOWL — 560
Local Pesto Curry | Sakura Shrimp | Bonito Flakes | Green Mango | Sourdough

PORK CHEEK MASSAMAN ✦ — 590
Black Truffle | Truffled Coconut | 'Khao Jee' Grilled Rice Cake

CHAR-GRILLED CHICKEN & QUINOA BOWL ✦ — 650
Cured Egg | Organic Quinoa | King Oyster Mushroom | Avocado | Sesame Dressing

LILY'S COBB SALAD — 590
Chiang Rai Blue Cheese | Free-Range Chicken | Cured Egg | Avocado | White Balsamic Dressing

LILY'S WESTERN COMFORT

⊡ **TRUFFLE FETTUCCINE** — 850
Morel Cream Sauce | Black Truffle

PHUKET LOBSTER LINGUINE ✦ — 890
Lobster Bisque | Salmon Roe

BLACK ANGUS TENDERLOIN 200g *(GF)* ✦ — 1850
Potato Terrine | Black Truffle | Truffled Hollandaise | Jus

CAESAR SALAD — 390
Sous-Vide Egg in Brioche | Organic Lettuce | Maple Smoked Bacon | Anchovies | House Caesar Dressing. Add: Grilled Prawns +200 / Free-Range Chicken +100 / Smoked Salmon +300

FREE-RANGE CHICKEN SANDWICH — 790
Champagne Ham | Bacon | Lettuce | Tomato | Cage-Free Egg. Choice of: Rosemary Fries / Green Garden Salad / Vegetable Crisps

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LUNCH

LILY'S WESTERN COMFORT · CONTINUED

WAGYU BEEF BURGER 790
Lettuce | Tomato | Smoked Pork Bacon | Caramelized Onion | House Pickles | Smoked Cheddar. Choice of: Rosemary Fries / Green Garden Salad / Vegetable Crisps

LILY'S THAI SIGNATURES

SUSTAINABLE COD *(GF)* ✦ 1080
Panang Bisque Curry | Winged Beans

GULF OF THAILAND GROUPER ✦ 980
Thai Green Curry | Sweet Basil | Young Coconut | Eggplant | Zucchini

KHAO SOI CRAB CURRY ✦ 890
Soft-Shell Crab | Salmon Roe | Northern Curry | Crispy Egg Noodles | House-Made Pickled Mustard Greens

RIVER PRAWN PAD THAI ✦ 850
Dried Shrimp | Cage-Free Egg | Chives | Bean Sprouts | Traditional Condiments

PAD KRA PAO 690
Holy Basil | Chili | Cage-Free Fried Egg. Choice of: Minced Beef / Minced Chicken / Minced Pork / Prawns (+200)

PAD SEE EW 490
Flat Rice Noodles | Cage-Free Pork | Local Kale | Cage-Free Egg | Dark Soy Sauce

SUSTAINABLE CRAB MEAT FRIED RICE 490
Duo Hom Mali Rice | Crab Fat | Cage-Free Fried Egg

THAI GREEN CURRY FREE-RANGE CHICKEN 550
Free-Range Chicken | Thai Eggplants | Baby Corn | Duo Hom Mali Rice

⊡ **WOK-FRIED ORGANIC GARDEN GREENS** *(GF)* 490
Local Vegetables | Light Soy Glaze | Crispy Garlic & Shallots | Duo Hom Mali Rice

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LUNCH

SIDES

YOUNG HEIRLOOM CARROTS 250
Glazed with Local Coconut Sugar | Toasted Coconut

TRUFFLE POTATO PURÉE 280
Black Truffle

HAZELNUT WINGED BEANS 220
Crushed Hazelnuts | Chili Flakes

ORGANIC LOCAL GREEN SALAD 220
Miso Sesame Dressing

GRILLED MISO EGGPLANT 180
Miso | Chili Flakes | Chives Essence

BUTTER-GLAZED ASPARAGUS 250
Tom Yum Espuma | Kaffir Lime Essence

POTATO TERRINE 250
Parmigiano | Soft Herbs

HASSELBACK POTATOES 250
House-Made Ricotta | Local Chimichurri | Arugula

DESSERTS — 390 EACH

RICE & NAM DOK MAI MANGO *(GF)* ✦ 390
Organic Coconut | Rice Pudding | Mango Textures

LILY'S CHIANG MAI CHOCOLATE ✦ 390
Passion Banana Jelly | Mae Tang Coffee | Cocoa Tuile

PLANT-BASED PAVLOVA 390
Passion Mango Sorbet | Mango & Pineapple | Vanilla Cream

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LUNCH

DESSERTS · CONTINUED

BURNT GOAT'S MILK CHEESECAKE 390
Chiang Rai Vanilla | Fresh Strawberry | Raspberry Cream

OOLONG TEA PANNA COTTA *(GF)* 390
Yuzu | Grape | Meringue | Cassis

LILY'S ICE CREAM & SORBET 120
Please ask our Ladies & Gentlemen for today's selection. Per scoop

OUR SHARED DESSERT FOR TWO 490
Please ask our Ladies & Gentlemen for today's special.

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SET LUNCH

Available from Monday to Friday. Inclusive of Nordaq still & sparkling water and coffee or tea.

2 COURSES	ADD ANY DESSERT	A GLASS OF SOMMELIER'S SELECTION
1250	200	450

TO START

BURRATA & TOMATOES
Chiang Mai Tomatoes | Parma Ham | Watermelon

CURED SUSTAINABLE SALMON *(GF)* ✦
Citrus Dressing | Avocado Purée | Crème Fraîche

COBB SALAD
Chiang Rai Salad | Free Range Chicken | Quail Egg | Avocado | White Balsamic Dressing

APPLEWOOD SMOKED KINGFISH *(GF)* ✦
Salmon Roe | Organic Pomelo | Smoked Chili Sauce

NORTHERN DUCK CONFIT
16 Hour Duck Confit | Crisp Duck Skins | 'Khao Jee' Grilled Rice Cake

MAIN

BLACK ANGUS TENDERLOIN *(GF)*
Potato Terrine | Truffles Hollandaise | Jus

⊡ TRUFFLE FETTUCCINE
Morel Sauce | Black Truffle

PORK CHEEK MASSAMAN ✦
Black Truffle | Truffles Coconut | 'Khao Jee' Grilled Rice Cake

CHAR-GRILLED CHICKEN & QUINOA BOWL
Cured Egg | Organic Quinoa | King Oyster Mushroom | Avocado | Sesame Dressing

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SET LUNCH

MAIN · CONTINUED

SUSTAINABLE COD *(GF)*
Pa-Nang Bisque Curry | Winged Bean

TO FINISH

LILY'S CHIANG MAI CHOCOLATE ✦
Passion Banana Jelly | Mae Tang Coffee | Cocoa Tuile

OOLONG TEA PANACOTTA *(GF)*
Yuzu | Grape | Meringue | Cassis

BURNT GOAT'S MILK CHEESECAKE
Chiang Rai Vanilla | Fresh Strawberry | Raspberry Cream

LILY'S SIGNATURE THAI TEA WAFFLE ✦
Nam Dok Mai Mango | Whipped Cream

LILY'S ICE CREAM & SORBET
Daily Selection

VEGETARIAN ✦ SIGNATURE

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DINNER

Monday to Sunday, 6 p.m. to 10.30 p.m.

THE ART OF GATHERING

THE ART OF GATHERING 1950
Per person

A bespoke dining experience tailored to your preferences. Let our Chef surprise you with a selection of signature dishes. Available for the entire table.

BITES

STEAK FRITES BITE *(GF)* ✦ 260
A5 Wagyu Tartare | Farm Potato Terrine. + Add 5g caviar 750. Per piece

MATCHA TUNA CRISP ✦ 210
Tuna Tartare | Avocado Matcha Purée | Salmon Roe | Kaffir Lime. Per piece

J5 IBÉRICO & BLACK TRUFFLE PUFF 210
Truffle Mascarpone | Ibérico Ham | Black Truffle. Per piece

FISHERMAN'S WELCOME *(GF)* 360
Fresh Oyster | Dashi Gel | Oyster Foam | Caviar. Per piece

PEARL ZING *(GF)* 290
Fresh Oyster | Thai Mignonette | Green Chili Granita | Kaffir Lime Essence. Per piece

PRAWN TARTARE 180
Japanese Prawn | Chili Flakes | Salmon Roe. Per piece

SMOKED KINGFISH PANI PURI ✦ 180
Pani Puri | Tubtim Siam Pomelo | Chili Paste. Per piece

LOBSTER CROQUETTE 280
Parma Ham | Gold Leaves. Per piece

OYSTERS & CAVIAR

PRUNIER CAVIAR — Caviar Français – "Baeri" Caviar, 30g 3600
Served with Buckwheat Blinis and Sour Cream

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DINNER

OYSTERS & CAVIAR · CONTINUED

PRUNIER CAVIAR — Caviar Français – "Osciètre" Caviar, 30g — 4500
Served with Buckwheat Blinis and Sour Cream

MARKET OYSTERS — Half Dozen — 1600
Served on Ice | Champagne Vinaigrette | Lemon | Condiments

MARKET OYSTERS — Dozen — 2300
Served on Ice | Champagne Vinaigrette | Lemon | Condiments

SMALL PLATES

A5 WAGYU TARTARE — 650
Lily's Spice Rub | Cured Cage-Free Egg Yolk | Kaffir Lime Essence

APPLEWOOD SMOKED KINGFISH *(GF)* ✦ — 470
Salmon Roe | Organic Pomelo | Smoked Chili Sauce

BURRATA & TOMATOES — 580
Chiang Mai Tomatoes | Parma Ham | Watermelon

CURED SUSTAINABLE SALMON *(GF)* — 450
Citrus Dressing | Avocado Purée | Crème Fraîche

NORTHERN DUCK CONFIT — 460
16-Hour Duck Confit | 'Khao Jee' Grilled Rice Cake | Crispy Duck Skin

⊡ STRAWBERRY SALAD *(GF)* — 450
Baby Spinach | Pecans | Berries | Feta Granita | White Balsamic

ANDAMAN PRAWNS CEVICHE ✦ — 480
Sweet Ginger Dressing | Kale Purée | Garlic | Jinda Chili

⊡ CHARCOAL-GRILLED EGGPLANT — 420
Nakhon Pathom Goat Cheese | Smoked Green Chili Purée

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DINNER

SMALL PLATES · CONTINUED

CRISPY ZUCCHINI BLOSSOMS — 480
Mushy Peas | Lime & Dill Aioli | Kaffir Lime Essence

BOWLS & PASTAS

TURMERIC COCONUT SOUP ✦ — 470
Sustainable Grouper | Local Dill Pesto

SPICY PRAWN SOUP — 1200
Red Prawns | Lemongrass | Spicy and Sour Broth

MUSSELS BOWL — 560
Local Pesto Curry | Sakura Shrimp | Bonito Flakes | Green Mango | Sourdough

PORK CHEEK MASSAMAN ✦ — 590
Black Truffle | Truffled Coconut | 'Khao Jee' Grilled Rice Cake

TRUFFLE FETTUCCINE — 850
Morel Cream Sauce | Black Truffle

PHUKET LOBSTER LINGUINE ✦ — 890
Lobster Bisque | Salmon Roe

LARGE PLATES — FROM THE FARM

150-DAY GRASS-FED MBS 4–5 WAGYU STRIPLOIN 320g — 2100

HAY SMOKED CHARCOAL GRILLED FREE-RANGE CHICKEN — 1200

BLACK ANGUS TENDERLOIN WITH BONE MARROW 200g — 1900

MAPLEWOOD-SMOKED BONE-IN IBÉRICO PORK LOIN 380g — 1800

All served with Local Fresh Herbs | Spicy Tamarind | Local Chimichurri | Jus

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DINNER

LARGE PLATES — FROM THE COAST

RED CURRY LOBSTER ✦ — 2100
Coconut | Calamansi | Fresh Local Herbs | Duo Hom Mali Rice

SUSTAINABLE COD *(GF)* ✦ — 1080
Pa-Nang Bisque Curry | Winged Beans | Pickled Chili

GULF OF THAILAND GROUPER *(GF)* ✦ — 980
Thai Green Curry | Local Vegetables | Duo Hom Mali Rice

TO SHARE

180-DAY AGED, GRASS-FED ANGUS TOMAHAWK 1,400g — 4200

MBS 4–5 WAGYU RIBEYE 400g — 3500

MASSAMAN-BRAISED ANGUS SHORT RIB — 2200
Southern Curry Hollandaise | Truffled Coconut

BLACK ANGUS OSSO BUCO — 2300
Red Curry | Dried Coconut | Duo Hom Mali Rice

All served with Local Fresh Herbs | Spicy Tamarind | Local Chimichurri | Jus

SIDES (GF) (V)

YOUNG HEIRLOOM CARROTS — 250
Glazed with Local Coconut Sugar | Toasted Coconut

TRUFFLE POTATO PURÉE — 280
Black Truffle

HAZELNUT WINGED BEANS — 220
Crushed Hazelnuts | Chili Flakes

ORGANIC LOCAL GREEN SALAD — 220
Miso Sesame Dressing

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DINNER

SIDES · CONTINUED

GRILLED MISO EGGPLANT — 180
Miso | Chili Flakes | Chives Essence

BUTTER-GLAZED ASPARAGUS — 250
Tom Yum Espuma | Kaffir Lime Essence

POTATO TERRINE — 250
Parmigiano | Soft Herbs

HASSELBACK POTATOES — 250
House-Made Ricotta | Local Chimichurri | Arugula

DESSERTS — 390 EACH

RICE & NAM DOK MAI MANGO *(GF)* ✦ — 390
Organic Coconut | Rice Pudding | Mango Textures

LILY'S CHIANG MAI CHOCOLATE ✦ — 390
Passion Banana Jelly | Mae Tang Coffee | Cocoa Tuile

PLANT-BASED PAVLOVA — 390
Passion Mango Sorbet | Mango & Pineapple | Vanilla Cream

BURNT GOAT'S MILK CHEESECAKE — 390
Chiang Rai Vanilla | Fresh Strawberry | Raspberry Cream

OOLONG TEA PANNA COTTA *(GF)* — 390
Yuzu | Grape | Meringue | Cassis

LILY'S ICE CREAM & SORBET — 120
Please ask our Ladies & Gentlemen for today's selection. Per scoop

OUR SHARED DESSERT FOR TWO — 490
Please ask our Ladies & Gentlemen for today's special.

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DINNER

AFTER DINNER COCKTAILS

COCONUT GRASSHOPPER — 480
Coconut | White Cacao | Mint Liqueur. Creamy, Decadent, Dessert-like

ESPRESSO MARTINI — 480
Vodka | House Coffee Blend | Coffee Liqueur. Any Day, Any Time

RASPBERRY DELIGHT (SPIRIT-FREE) — 390
Raspberry | Thai Tea | Egg White. Berries, Fluffy, Aromatic

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