

Meet Fresh Menu

Address:

100 Shaftesbury Ave, London W1D 5EE, United Kingdom

Phone: +44 20 7287 8929

Opening times:

12:00 PM - 10:30 PM

Note

No Cancellations, No Time Changes, And No Reservations Will Be Accepted During The Event £666.00
Due To High Demand For Our In-Store Event, Meal Preparation Times Have Been Extended To 1 To 1.5 Hours £0.00
Ordering Notice: Due To The Sell-Out Of Large Taro Balls At Our Outlets, All Products Featuring Large Taro Balls £0.00
Grass Jelly And Smoothie Contains Cream Balls £0.00
Please Note: Frozen Products Might Melt During Delivery. £0.00

Special Offers

Black Oolong Tea
Milktea With Pudding
Boba Fresh Milk Black Oolong Tea

Popular

Icy Taro Ball #4
Hot Taro Ball #4
Grass Jelly Shaved Ice #4
Signature Icy Grass Jelly
Tofu Pudding #4

Mochi Series

Mochi Bowl #1
Mochi Bowl #2
Mochi Signature

Taro Mochi Shaved Ice

Mochi Milk Tea

Black Sticky Rice

Black Sticky Rice W Coconut Milk	£11.00
Black Sticky Rice W Taro Oat Milk	£11.00
Black Sticky Rice W Mango	£11.00

Hot Taro Ball

Hot Taro Ball #1
Hot Taro Ball#2
Hot Taro Ball#3
Hot Taro Ball#5
Hot Taro Ball #6

Icy Taro Ball

Ice Taro Balls #1
Ice Taro Ball #2
Ice Taro Ball #3
Ice Taro Balls #5
Ice Taro Ball #6

Hot Grass Jelly

Hot Grass Jelly #1
Hot Grass Jelly #3
Hot Grass Jelly #4
Hot Grass Jelly #5
Hot Grass Jelly #6

Taro Series

Taro Mash And Boba Fresh Milk
Taro Mash And Boba Fresh Milk Tea
Taro Mash & Taro Ball Fresh Milk
Taro Mash & Taro Ball Milk Tea
Red Bean Paste & Taro Mash Fresh Milk

Icy Grass Jelly

Icy Grass Jelly #1

Icy Grass Jelly #2

Icy Grass Jelly #3

Icy Grass Jelly #5

Icy Grass Jelly #6

Tofu Pudding

Tofu Pudding #1

Tofu Pudding #2

Tofu Pudding #3

Tofu Pudding #5

Tofu Pudding #6

Iced Cold Drinks

Red Bean Milk Shaved Ice

Q Mochi Milk Shaved Ice

8 Treasures Shaved Ice

Signature Jelly Noodle Shaved Ice

Jumbo Taro Milk Shaved Ice

Purple Rice & Red Bean

Purple Rice Soup

Purple Rice Soup With Taro Balls

Purple Rice Soup With Rice Balls

Purple Rice Soup With Sweet Potato Taro Balls

Purple Rice Drink & Milk Tea

Red Bean Soup

Red Bean Soup

Red Bean Soup & Taro Balls & Rice Balls

Red Bean Soup With Mini Taro Balls And Sesame Rice Balls

Red Bean Soup With Mini Taro Balls And Sweet Potato Taro Balls

Almond Milk

Signature Hot Almond Soup

Hot Almond Soup #1

Hot Almond Soup #2

Hot Almond Soup #3

Hot Almond Soup #4

Classic Tea

Black Tea

Jasmine Green Tea

Winter Melon Tea

Winter Melon Tea.

Winter Melon Tea With Lemon

Winter Melon Tea & Grass Jelly

Winter Melon Tea With Mini Taro Balls

Winter Melon Tea With Fresh Milk

Classic Milk Tea

Milk Green Tea

Milk Black Oolong Tea

Jasmine Milk Tea With Boba

Black Oolong Milk Tea With Boba

Milk Tea With Grass Jelly

Fresh Milk Tea

Fresh Milk Black Tea Wih Boba

Fresh Milk Green Tea Wih Boba

Fresh Milk Black Tea With Taro

Fresh Milk Green Tea With Taro

Fresh Milk Oolong Tea With Taro

Milk Cream Drinks

Fluffy Black Tea

Fluffy Green Tea

Fluffy Oolong Tea

Ingredient List

Jelly Noodle
Sweet Potato Taro
Small Taro Ball
Big Taro Ball
Pearl

Small Bites

Q Mochi [Brown Sugar X 4, Original X 4]	£7.80
Mung Bean Cakes & Peanut Sesame Mochi Combo	£8.80
Rgg Pudding With Boba	£2.50
Q Mochi And Egg Pudding ComboQ	£7.30
Sesame Mochi	£2.30

Sweets

Purple Sweet Potato Pastry	£7.00
Original Swirl Pastry	£7.00
Pork Floss Dim Sum	£7.00
Seaweed Pork Floss Dim Sum	£7.00
Strawberry Pork Floss Dim Sum	£7.00

Purple Taro & Coconut

Purple Rice Coconut Sago Soup[Hot Only]
Taro Coconut Sago Soup[Hot Only]
Signature Coconut Sago Soup[Hot Only]
Deluxe Coconut Sago Soup[Hot Only]
Purple Rice Drink With Sago

At Meet Fresh, located at 100 Shaftesbury Ave, London W1D 5EE, United Kingdom, the menu offers an exciting array of Taiwanese-inspired desserts and drinks, making it a must-visit spot for anyone craving something sweet and refreshing. Whether you're in the mood for something icy, creamy, or fruity, their diverse offerings are designed to satisfy every taste.

A standout in the **Meet Fresh Menu** is the selection of taro-based treats. One of the most popular items is the **Icy Taro Ball #4**, where chewy taro balls are paired with smooth, icy textures to create the perfect balance of warmth and coldness. If you're looking for something more comforting, the **Hot Taro Ball #4** is a delightful option, offering a heartwarming experience with warm taro balls submerged in a sweet syrup. Both are perfect for taro lovers and offer a satisfying experience with each bite.

Another signature item to try is the **Grass Jelly Shaved Ice #4**. This treat features finely shaved ice topped with grass jelly, a unique ingredient known for its herbal and slightly bitter flavor that pairs wonderfully with the sweetness of the ice. The **Signature Icy Grass Jelly** is another great option, offering an icy twist on the classic dessert with its refreshing textures and flavors.

For those who enjoy tofu-based desserts, the **Tofu Pudding #4** is a must-try. With its smooth, silky texture, the tofu pudding is served with a sweet syrup, creating a perfect balance between the rich, soft tofu and the sweetness of the syrup. It's a great dessert for anyone looking for something light and refreshing.

Meet Fresh also offers a fantastic variety of **Mochi** bowls that are sure to delight. The **Mochi Bowl #1** and **Mochi Bowl #2** are particularly popular, featuring a mix of chewy mochi balls combined with a variety of toppings. Whether you're a fan of fruity or creamy flavors, these bowls offer the perfect combination of textures and flavors. The **Mochi Signature** offers a more unique twist with signature flavors and toppings that elevate the experience. For a cool and satisfying treat, the **Taro Mochi Shaved Ice** combines the chewy texture of taro mochi with icy, refreshing shaved ice, making it a must-have for any dessert lover.

For something more adventurous, the **Mochi Milk Tea** is an innovative fusion of the classic milk tea with chewy mochi balls. It's a drink that offers both the familiar sweetness of milk tea and the exciting chewiness of mochi in every sip.

If you're a fan of black sticky rice, Meet Fresh has several options to indulge your cravings. The **Black Sticky Rice with Coconut Milk** is a deliciously rich dessert that pairs the slightly nutty flavor of black rice with the creamy goodness of coconut milk. Alternatively, the **Black Sticky Rice with Taro Oat Milk** provides a dairy-free option while still offering that signature, comforting flavor combination. If you're in the mood for something fruitier, the **Black Sticky Rice with Mango** offers a refreshing contrast to the rich rice, making it a perfect summer treat.

Meet Fresh also offers some fantastic drink options, including their special **Black Oolong Tea**, **Milk Tea with Pudding**, and **Boba Fresh Milk Black Oolong Tea**. These drinks are perfect for pairing with any dessert or enjoying on their own. The **Black Oolong Tea** has a deep, robust flavor that pairs well with their sweet treats, while the **Milk Tea with Pudding** offers a smooth, creamy experience with delightful pudding bits inside. For those who love boba, the **Boba Fresh Milk Black Oolong Tea** is a refreshing, slightly sweet drink with chewy boba pearls that make every sip enjoyable.

During special events, Meet Fresh also has some limited-time offers, such as the **Black Oolong Tea** and other exclusive beverages that are hard to resist. However, it's worth noting that due to the high demand during certain times, their meal preparation may take longer, and no cancellations, time changes, or reservations will be accepted. Be sure to check out the special promotions to make the most of your visit.

With its combination of icy, creamy, and chewy desserts, along with a selection of refreshing drinks, Meet Fresh offers something for every dessert lover. Whether you're craving a classic favorite like taro balls, a cool, refreshing shaved ice, or a rich, comforting bowl of black sticky rice, their menu has a delightful range of options. The quality and taste of each dish are top-notch, making Meet Fresh a standout spot for those looking to indulge in Taiwanese-style desserts.