

CREATE by The Alley. A new bubble tea concept located in Tampines One.

Description

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Disclaimer. I do not really take bubble tea. Perhaps once a year? This was interesting and the one that I tried was really good too!

I have seen The Alley bubble tea outlets. There is one at Funan Mall which is near my office. I do not drink too much bubble tea. Perhaps I have this idea that all bubble teas are overly sweet. I always wondered why when I ask for zero sugar content in my drink, the drink is still sweet. I have always thought that that sugar content is representative of how much additional sugar I wanted and not the actual sugar content in the drink. Perhaps I am right about this. However, I have always wanted the control as to what goes into my drink. Here at CREATE by the Alley, apparently I will be able to CREATE my own drink.

First things firstâ?¦ location.

Good location. First thing you see when you stand in the middle foyer area at Tampines One.


Gelare
Délifrance
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CREATE
aureus
TRADE IN

You cannot miss CREATE by the Alley.

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PIZZA
CREATE
BY THE ALLEY
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You go up the escalator and turn to your left. Seriously, if you cannot see where CREATE by The Alley is, you have to get your eyes checked.

Seriouslyâ?¦ this location is good. You cannot miss.




CREATE
BY THE ALLEY
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We were allocated seats for the day.



For today, Willie was unavailable. Kevin and I were there to represent Little Big Red Dot.



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This is a special item that is available only at CREATE by The Alley. The signature drink at The Alley is their Royal No.9 Milk Tea. Itâ??s a blueberry-infused milk tea with non-dairy creamer. Ah yes! I do know my milk tea. I believe I bought the drink as one of my cheat meals previously. I googled for non-dairy bubble tea options near me and this was an option that popped up. The Royal No.9 Milk Tea is very good.

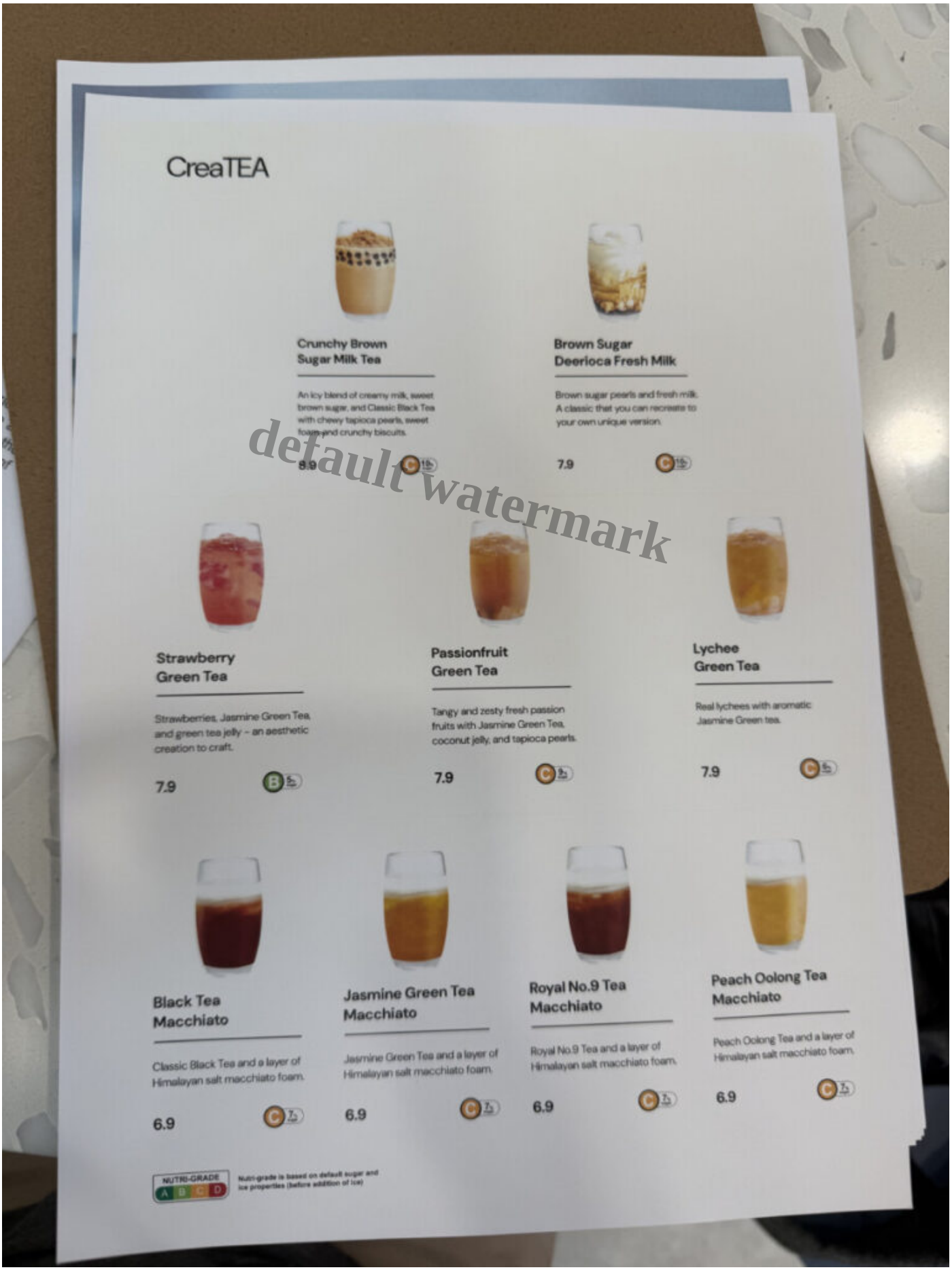
Anyway, this is a cafe. Not your typical take away set up like the other The Alley outlets.

So there is a menu and here it is.

We were offered the Brown Sugar Deerioca Fresh Milk and Passionfruit Green Tea.

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CreaTEA
A canvas of flavours awaits your creative touch. We provide the finest ingredients – you take the reins to build a beverage uniquely yours
Crunchy Brown Sugar Milk Tea
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CreaTEA
Crunchy Brown Sugar Milk Tea
An icy blend of creamy milk, sweet brown sugar, and Classic Black Tea with chewy tapioca pearls, sweet foam and crunchy biscuits.
8.9
Brown Sugar Deerioca Fresh Milk
Brown sugar pearls and fresh milk. A classic that you can recreate to your own unique version.
7.9
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Strawberry Green Tea
Strawberries, Jasmine Green Tea, and green tea jelly – an aesthetic creation to craft.
7.9
Passionfruit Green Tea
Tangy and zesty fresh passion fruits with Jasmine Green Tea, coconut jelly, and tapioca pearls.
7.9
Lychee Green Tea
Real lychees with aromatic Jasmine Green tea.
7.9
Black Tea Macchiato
Classic Black Tea and a layer of Himalayan salt macchiato foam.
6.9
Jasmine Green Tea Macchiato
Jasmine Green Tea and a layer of Himalayan salt macchiato foam.
6.9
Royal No.9 Tea Macchiato
Royal No.9 Tea and a layer of Himalayan salt macchiato foam.
6.9
Peach Oolong Tea Macchiato
Peach Oolong Tea and a layer of Himalayan salt macchiato foam.
6.9
NUTRI-GRADE
A B C D
Nutri-grade is based on default sugar and ice properties (before addition of ice)


Jolly Jelly Creations
CREATE a bowl of happiness with our jelly parfaits. Tea flavoured jellies topped with chewy, sweet, or salty toppings – anything that you crave, you create.
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Jelly Creation A
1 Jelly & 1 Topping of choice
Serves 1 pax
$9.90
Jelly Creation B
1 Jelly & 4 Topping of choice
Serves 2 pax
$12.90
Pick your jolly jelly flavour:
• Green Tea Jelly • Royal No.9 Jelly • Chrysanthemum Jelly • Seasonal Jelly
+ $1.00 for seasonal flavour
Go all out with toppings!
+ $1.80 extra charges for additional toppings to each set
Refer to page 11 – 12 for topping choices


Royal No. 9 Milk Tea
Soft Serve
$4.50
The Alley's signature blueberry infused black milk tea is back as a creamy and fragrant soft serve.
Get crafty, decorate your soft serve with toppings!
Add on Toppings!
+ $1.80 / topping
Flavours available on page 11-12
Looking for more options? Don't worry, we CREATE a surprise flavour seasonally, so be sure to catch us!
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Mini Croffle Party
$10.90
Crispy and fragrant 4 pieces of Croffles topped with chocolate and custard cream
Let's make croffles CREATIVE! Why stop at just chocolate and custard cream?
Add on Topping(s)
+ $1.80 / topping
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Crispy Original Belgian Waffle
from $5
Fluffy waffle with crispy edges, this waffle is made to order and served with choice of maple syrup or chocolate sauce.
Don't be boring... CREATE a plate of happiness!
Add on Soft Serve from $3
Deeristas Recommended Toppings
• Strawberries
• Marshmallows
• Chocolate Sauce
+ $1.80 / topping
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Toppings
$1.80
CREATE Specials
Marshmallow
It comes in pink and white!
Pretzel
Salted pretzels
Pudding
The Alley's signature soft pudding
Popping Taro
Mini yam flavoured balls that pops in your mouth!
Popping Chestnut Balls
Mini chestnut balls coated with a layer of crunchy jelly
Peanut Chocolate Foam
Nutty and creamy chocolate foam, need we explain more?
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Tutty Fruity
Strawberries
Lychee
Mango
Blueberries
Grapes
Sauces
Chocolate Sauce
Strawberry Sauce

Sample of how your tea will be served.



For starters, the CREATea comes in a tray like this.

This is the Brown Sugar Deerioca Fresh Milk set. You get an instruction slip as to how to create your own drink. You decide how much of a certain ingredient you want. I think it adds a little more as compared to just sitting down and buying a drink.



Here is a video of Kevin and I at Create the Alley figuring out how to create our own CREATea.

Here is the final result!


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The rest of the cafe, consisting of other members of the media invite, were also having fun.



A bit of explanation about CREATE by The Alley. Do watch our impromptu interview with Alvin which Iâ??ve placed at the later part of this article. He did encapsulate the concept behind CREATE by The Alley in that short cameo.


PIZ'ZA LOVE
FRUIT * PARADISE
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PIZ'ZA LOVE
FRUIT * PARADISE
LEGO

This was mine. Hey how did the people at CREATE by The Alley know that I liked Passionfruit?

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Let's create your
Passionfruit
Green Tea
FIRST
NEXT
Add the passionfruit jam!
FOLLOWED BY
Pour some freshly brewed
Jasmine Green Tea.
LASTLY
CREATE
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Here is the result!

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I even got to decide how sweet I wanted the tea to be.

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We asked the people at CREATE by The Alley as to what the concept of the cafe was. This, they mentioned, was an experiential cafe. Experiential as customers will be able to experience making their own drinks and tapioca pearls. There will be workshops to make the experience a lot more interactive as well.



Here we are trying our hand at making our own tapioca pearls.

Everyone tried making their own tapioca pearls.



Ok this one was a bit off. I think we were supposed to decorate our own cup. Kevin proceeded to paste the stickers on the sleeve of the cup. I think he failed to listen to instructions.


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THE ALLEY

See how happy people are when things are done correctly?

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RADISE
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We were served the Royal No.9 Milk Tea Soft Serve. This is a proper cheat meal dessert. Not too sweet with a hint of bitterness from the tea. Legit decent deal at $3.90.

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THE ALLEY

We got an impromptu chat with the boss as well. Really nice and approachable guy. I do hope that CREATE by The Alley will be a huge success. It is so nice to see people taking risks in the food and beverage arena. You know what? He makes sense. CREATE by The Alley did make Kevin and I sit down and work on what we consumed for the afternoon. Typically we would just grab a drink and be on our way. The best part was both of us had not had our lunch and we stayed on till it was about 5pm.

Here was the impromptu chatâ?¦

I will be back for their workshops. It is something that I would like to bring my family to. Oh and to dispel the myth in my wifeâ??s head that the pearls in bubble tea are undigestible and will stay in our digestive track foreverâ?¦

Yours sincerely,

Daryl

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