



茗茶 Chinese Tea Selection

普洱
Pu Li

香片
Jasmine

鐵觀音
Tit Koon Yum

壽眉
Sau Mai

烏龍
Oolong

龍井
Long Jing

菊花
Chrysanthemum

茗茶及水每位收費 35 元。

Chinese tea and water are served at HKD 35 per person.

商務午餐

Executive Set Lunch

足料老火靚湯 或 紫菜海鮮豆腐羹
Daily homemade soup *or* Bean curd broth, diced seafood, seaweed

點心拼盤 或 燒味拼盤
Dim sum combination *or* Barbecued meat platter

任選下列小菜(每位)壹款
Please select one of the following main courses (per person)

魚香牛鬆茄子煲
Clay pot braised eggplants,
minced beef, salted fish

海味雜菜粉絲煲
Clay pot braised dried seafood,
mixed vegetables, green bean noodles

豉汁帶子蒸豆腐
Steamed bean curd, scallops,
black bean sauce

瑤柱米湯浸時蔬
Simmered seasonal vegetables,
shredded conpoy, rice soup

醋香骨
Braised spare ribs, black vinegar

鳳梨咕嚕斑塊
Sweet and sour fillet of garoupa, pineapple

西蘭花炒花姿鳳片
Sautéed sliced squid,
chicken, broccoli

涼瓜肉鬆煎蛋角
Pan-fried eggs,
bitter melon, minced pork

任選下列飯麵(每位)壹款
Please select one of the following rice/ noodle dishes (per person)

上湯魚滑烏冬 或 櫻花蝦醬海鮮炒飯
Udon, minced Canton carp, supreme soup

or
Fried rice, diced seafood, preserved sakura shrimp sauce

任選下列甜品(每位)壹款
Please select one of the following desserts (per person)

楊枝甘露
Chilled sago cream,
mango, pomelo peel

凍香芒布甸
Chilled fresh mango pudding

香滑豆腐花
Sweetened bean curd

蓮子紅豆沙
Sweetened red bean cream, lotus seeds

港幣 720 元(兩位用)
HKD720 for two persons

如您對任何食物有過敏反應，請通知服務員相關資料。 Please advise our associates if you have any food allergies.
以上價目以港幣計算並須另加一服務費。 Price is in Hong Kong Dollar and subject to a 10% service charge.

桃里嗜味套餐

Tao Li Tasting Menu

桃里三小碟

(桂花蜜黑毛豬叉燒、龍帶玉梨香、脆皮蜜瓜巴馬火腿炸鮮奶)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
deep-fried minced shrimp, scallop, Jinhua ham, pear;
deep-fried fresh milk, honeydew melon, parma ham)

原個椰皇珍珠肉燉豬腩湯

Double-boiled whole coconut soup, dried pearl meat, pork shin

珊瑚水晶大花蝦球

Braised prawns, crab coral

籠仔荷葉窗紗野菌蒸星斑球

Bamboo basket steamed fillet of spotted garoupa, wild mushrooms,
rice paper, lotus leaves

竹笙杞子百合杏汁浸莧菜

Simmered Chinese spinach, bamboo pith, wolfberries, lily bulbs, almond juice

鮑汁章魚雞粒瑤柱脆米飯

Braised crispy rice, dried octopus, diced chicken, shredded conpoy, abalone sauce

桃膠雪蓮子燉木瓜

Double-boiled papaya, peach resin, snow lotus

每位港幣 1080 元

HKD1080 per person

桃里精選套餐

Tao Li Special Set Menu

桃里四小碟

(桂花蜜黑毛豬叉燒、欖菜肉鬆法邊豆、金沙蝦丸、蔥油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
sautéed French beans, minced pork, preserved olive;
deep-fried minced shrimp, mashed salted egg yolk; jellyfish, cucumber)

蟹肉粟米魚肚羹

Crabmeat broth, sweet corn, fish maw

川醬西蘭花蝦球

Sautéed prawns, broccoli, chilli sauce

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8-head South African abalone, black mushrooms, oyster sauce

清蒸東星斑

Steamed east spotted groupa

蒜香炸子雞

Deep-fried crispy chicken, minced garlic

瑤柱海參炆伊府麵

Braised e-fu noodles, sea cucumber, shredded conpoy

合時甜品

Seasonal dessert

美點影雙輝

Chinese petits fours

港幣 3400 元 (四位用)
HKD3400 for four persons

桃里精選套餐

Tao Li Special Set Menu

芝士洋葱鮮奶鮮蟹肉焗釀蟹蓋
Baked stuffed crab shells, fresh crabmeat, onion, fresh milk, cheese

濃湯花膠雞絲羹
Braised shredded chicken, fish maw, supreme broth

蜜餞火腿伴黑松露菌醬西蘭花帶子花姿
Deep-fried sweet Jinhua ham;
sautéed scallops, sliced squid, broccoli, black truffle sauce

蠔皇原隻南非八頭鮑魚扣玉掌
Stewed whole 8-head South African abalone, duck feet, oyster sauce

清蒸東星斑
Steamed east spotted groupa

鹽焗手撕雞伴海蜇
Baked shredded chicken, rock salt, jellyfish

上湯蝦球伊府麵
E-fu noodles, prawns, supreme soup

合時甜品
Seasonal dessert

美點影雙輝
Chinese petits fours

港幣 5100 元 (六位用)
HKD5100 for six persons

精選齋宴

Vegetarian Set Menu

鮮果雜菜沙律

Fresh fruits, mixed vegetable salad

燕窩金粟素蟹柳雪耳羹

Sweet corn broth, bird's nest, snow fungus, vegetarian imitation crabmeat sticks

米盞彩虹野菌炒素雞

Sautéed vegetarian chicken, diced cashew nut, wild mushrooms, bell peppers, rice basket

蘆筍竹笙卷

Braised stuffed bamboo pith rolls, asparagus

咖喱野菌芋蓉酥

Deep-fried mashed taro, wild mushrooms, curry sauce

法海蒲團

Braised bean curd skin dumpling, bamboo pith, fresh mushrooms, elm fungus, sea moss

榨菜金菇銀芽炆米粉

Braised vermicelli, enoki mushrooms, bean sprouts, preserved vegetables

鳳梨桂花凍糕

Chilled jelly, pineapple, osmanthus

凍香芒布甸

Chilled fresh mango pudding

每位港幣 638 元

HKD638 per person

卓師傅推介 Chef Cheuk's Recommendations

| | 例 <i>portion</i> |
|--|---------------------|
| 龍帶玉梨香(四件) Deep-fried minced shrimp, scallop, Jinhua ham, pear (4 pieces) | 198 |
| 脆皮蜜瓜巴馬火腿炸鮮奶(六件) Deep-fried fresh milk, honeydew melon, parma ham (6 pieces) | 208 |
| 黑魚子百花煎釀龍蝦扒(每位) Pan-fried lobster, minced shrimp, black caviar (per person) | 338 |
| 濃湯花膠雞絲羹(每位) Braised shredded chicken, fish maw, supreme broth (per person) | 228 |
| 原個椰皇珍珠肉燉豬腱湯(每位) Double-boiled whole coconut soup, dried pearl meat, pork shin (per person) | 268 |
| 籠仔荷葉窗紗野菌蒸星斑球(每位) Bamboo basket steamed fillet of spotted garoupa, wild mushrooms, rice paper, lotus leaves (per person) | 168 |
| 珊瑚水晶大花蝦球(每位) Braised prawns, crab coral (per person) | 248 |
| 鮑汁章魚雞粒瑤柱脆米飯 Braised crispy rice, dried octopus, diced chicken, shredded conpoy, abalone sauce | 248 |

頭盤 Appetiser

| | 例 <i>portion</i> |
|---|---------------------|
| 日本尖椒燒汁牛柳粒 Sautéed beef cubes, Japanese peppers, gravy | 248 |
| 懷舊蝦多士(八件) Deep-fried shrimp toasts (8 pieces) | 348 |
| 避風塘軟殼蟹(兩隻) Deep-fried soft-shell crabs, spicy salt (2 pieces) | 298 |
| 冰鎮鵝掌翼 Chilled marinated goose feet, goose wings | 198 |
| 口水汁豬肉鬆皮蛋凍豆腐 Chilled bean curd, preserved eggs, dried minced pork, chilli sauce | 198 |
| 泡椒花雕醉豬手 Marinated pig's knuckles, Chinese wine, chilli sauce | 208 |
| 七味酥炸白飯魚 Deep-fried white baits, chilli powder | 198 |
| 七味豆腐粒 Deep-fried diced bean curd, chilli powder | 138 |

燒味 Barbecue

| | 例 <i>portion</i> |
|---|---------------------|
| 燒味雙拼 Barbecued meat (two choices) | 438 |
| 脆皮燒乳豬 Barbecued suckling pig | 478 |
| 桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce | 428 |
| 明爐燒鵝 Roast goose | 398 |
| 玫瑰黑糖豉油雞(半隻) Poached chicken (half), brown sugar, soy sauce | 338 |
| 桃里貴妃雞(半隻) Poached chicken (half) | 338 |
| 脆皮燒腩肉 Crispy roast pork belly | 328 |

鮑魚、海參 Abalone, Sea Cucumber

| | 每位 <i>per person</i> |
|--|-------------------------|
| 蠔皇原隻澳洲三頭鮑魚 Stewed whole 3-head Australian abalone, oyster sauce | 838 |
| 蠔皇原隻南非五頭鮑魚 Stewed whole 5-head South African abalone, oyster sauce | 1488 |
| 荷香麒麟蒸鮑脯(四位) Steamed sliced abalone, black mushrooms, Jinhua ham (4 persons) | 888 |
| 蠔皇翡翠原隻南非六頭鮑魚 Stewed whole 6-head South African abalone, vegetables, oyster sauce | 388 |
| 蠔皇家鄉釀遼參 Braised sea cucumber, minced pork, black mushrooms | 358 |
| 蠔皇原隻南非六頭鮑魚扣柚皮 Braised whole 6-head South African abalone, pomelo peel, oyster sauce | 398 |
| | 例 <i>portion</i> |
| 蠔皇原隻南非八頭鮑魚北菇扣海參花膠煲(每款各四件) Clay pot braised whole 8-head South African abalone, black mushrooms, sea cucumber, fish maw, oyster sauce (4 pieces each) | 1288 |
| 原隻鮑魚海味雜菜煲 Clay pot braised whole abalone, dried seafood, mixed vegetables | 398 |

燕窩 Bird's Nest

| | 每位 <i>per person</i> |
|---|-------------------------|
| 蟹皇燴官燕 Braised imperial bird's nest, crab coral | 980 |
| 竹笙釀官燕(兩件) Braised stuffed bamboo pith, imperial bird's nest (2 pieces) | 810 |
| 雞蓉燴官燕 Braised imperial bird's nest, minced chicken | 810 |
| 蟹肉燴官燕 Braised imperial bird's nest, crabmeat | 880 |

菜 Vegetables

| | 例 <i>portion</i> |
|--|---------------------|
| 竹筴瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy | 378 |
| 蟹皇扒西蘭花 Braised broccoli, crab coral | 468 |
| 瑤柱米湯浸菜苗 Simmered baby vegetables, shredded conpoy, rice soup | 338 |
| 葡汁焗四蔬 Baked mixed vegetables, Portuguese sauce | 328 |
| 欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive | 278 |
| 蠔皇北菇扒菜遠 Braised seasonal greens, black mushrooms, oyster sauce | 278 |
| 南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste | 278 |
| 上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup | 318 |

魚 Fish

例
portion

清蒸東星斑
Steamed east spotted groupa

大 *large* 1420 小 *small* 940

美極醬野菌煎星斑球
Pan-fried fillet of spotted groupa, wild mushrooms, Maggi sauce

580

冬菜唐芹粉絲浸星斑球
Simmered fillet of spotted groupa, green bean noodles,
Chinese celery, preserved vegetables

580

頭抽銀鱈魚球配法邊豆
Deep-fried fillet of silver cod, French beans, soy sauce

440

頭抽煎魚雲
Pan-fried fish head, soy sauce

348

龍蝦 Lobster

上湯焗本灣龍蝦(700克)伴煎米粉
Sautéed lobster (700g), supreme soup; fried vermicelli

1088

金蒜蒸焗本灣龍蝦(700克)伴水晶粉
Baked lobster (700g), garlic, crystal thick noodles

1088

波士頓龍蝦(600克)蟹皇炒蛋白
Sautéed Boston lobster (600g), crab coral, egg white

688

蝦 Shrimp

| | <i>例 portion</i> |
|---|----------------------|
| 花雕醉翁海蝦 Drunken shrimps, Chinese wine | 688 |
| 火焰海蝦 Drunken shrimps flambé | 688 |
| 白灼海蝦 Poached fresh shrimps | 608 |
| 櫻花蝦醬鮮蘆筍炒蝦球 Sautéed prawns, asparagus, preserved sakura shrimp paste | 448 |
| 四川鮮蝦仁 Sautéed shrimps, Sichuan style | 428 |
| 腿蓉花雕蟹肉蝦球蒸蛋白(四件) Steamed egg white, crabmeat, prawns, minced Jinhua ham, Chinese wine (4 pieces) | 428 |
| 金沙、香芒脆蝦球 Deep-fried prawns, mashed salted egg yolk; mango sauce | 448 |
| 魚香蝦球 Sautéed prawns, diced salted fish, tomato sauce, chilli sauce | 438 |

蟹 Crab

| | 例 <i>portion</i> |
|--|---------------------|
| 清蒸膏蟹 Steamed fresh green crab | 928 |
| 黑胡椒肉蟹 Sautéed fresh gross crab, black peppers | 928 |
| 薑蔥粉絲蟹鉗煲(四隻) Clay pot sautéed crab claws, green bean noodles, ginger, spring onion (4 pieces) | 598 |
| 白汁芝士焗釀蟹蓋(每個) Baked stuffed crab shell, crabmeat, cheese, cream sauce (each) | 268 |
| 花雕蛋白蒸紅蟹(一斤) Steamed red crab, egg white, Chinese wine (1 catty) | 880 |
| 百花炸釀蟹鉗(每隻) Deep-fried stuffed crab claw, minced shrimp (each) | 198 |

貝 Shellfish

| | |
|---|-----|
| XO 醬西蘭花帶子螺片 Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce | 448 |
| 焗釀鮮響螺(每隻) Baked stuffed sea whelk, diced conch, mushrooms (each) | 258 |
| 翡翠鮮帶子 Sautéed scallops, vegetables | 438 |

家禽 Poultry

| | 半隻 <i>half</i> | 全隻 <i>whole</i> |
|--|-------------------|--------------------|
| 脆皮炸子雞 Deep-fried crispy chicken | 338 | 668 |
| 乾葱豆豉雞煲 Clay pot sautéed chicken, black beans, shallots | 338 | 668 |
| 黑松露菌脆皮炸子雞 Deep-fried crispy chicken, black truffle | 358 | 718 |
| 正宗鹽焗雞 Baked chicken, rock salt | 338 | 668 |
| 金華玉樹雞 Poached chicken, Jinhua ham | 388 | 768 |
| 金不換燒汁爆雞件 Sautéed sliced chicken, gravy, basil | 338 | 668 |
| 北京片皮鴨 Roast Peking duck | | 988 |
| 北京片皮鴨兩食(鴨鬆生菜包或彩椒炒鴨件) Roast Peking duck; sautéed shredded duck, lettuce wraps or sautéed sliced duck, bell peppers | | 1188 |

豬、牛 Pork, Beef

| | 例 <i>portion</i> |
|--|---------------------|
| 蠔油菜遠炒牛肉 Sautéed sliced beef, vegetables, oyster sauce | 318 |
| 中式煎牛柳 Pan-fried fillet of beef, Chinese style | 328 |
| 油雞樅菌法邊豆炒牛柳粒 Sautéed beef cubes, French beans, termite mushroom sauce | 358 |
| 川辣牛鬆麻婆滑豆腐 Braised bean curd, minced beef, chilli sauce | 288 |
| 鎮江香醋骨 Braised spare ribs, black vinegar | 288 |
| 大澳蝦乾蒸黑毛豬肉餅 Steamed minced black pork, dried shrimps | 288 |
| 香煎鹹魚蓉吊片豬肉餅 Pan-fried minced pork, minced salted fish, squids | 288 |
| 鳳梨咕嚕肉 Sweet and sour pork, pineapple | 288 |
| XO醬野菌炒日本宮崎黑毛豬腩片 Sautéed sliced miyazaki black pork belly, wild mushrooms, homemade XO chilli sauce | 328 |

湯 Soup

| | 每位 <i>per person</i> | 例 <i>portion</i> |
|--|-------------------------|---------------------|
| 是日老火湯 Soup of the day | 158 | 388 |
| 西湖牛肉羹 Minced beef broth, egg white | 158 | 388 |
| 花膠北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, fish maw | 248 | 788 |
| 海鮮酸辣羹 Hot and sour soup, seafood | 158 | 448 |
| 韭皇陳皮瑤柱羹 Conpoy broth, chive stems, Mandarin peels | 158 | 448 |
| 蟹肉粟米羹 Crabmeat broth, sweet corn | 158 | 448 |
| 紫菜海鮮羹 Seafood broth, seaweed | 158 | 448 |

素 Vegetarian

| | 每位 <i>per person</i> | 例 <i>portion</i> |
|--|-------------------------|---------------------|
| 竹筴北菇燉菜膽湯 Double-boiled Chinese cabbage soup, black mushrooms, bamboo pith | 158 | 448 |
| 榆耳菜粒粟米羹 Sweet corn broth, diced vegetable, elm fungus | 138 | 228 |
| 榆耳彩椒素雞鮮蘆筍 Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken | | 298 |
| 牛肝菌醬北菇紅燒豆腐 Braised bean curd, black mushrooms, porcini sauce | | 298 |
| 黑松露菌醬鮮百合黃耳炒蘆筍 Sautéed asparagus, yellow fungus, fresh lily bulbs, black truffle sauce | | 298 |
| 脆皮竹筴上素腐皮卷 Deep-fried bean curd skin rolls, bamboo pith, assorted fungus | | 288 |
| 杏汁杞子浸菜苗 Simmered baby vegetables, wolfberries, almond juice | | 298 |

飯、麵 Rice, Noodles

| | 每位 <i>per person</i> | 例 <i>portion</i> |
|--|-------------------------|---------------------|
| 錦繡桃里炒飯 Fried rice, diced shrimp, tomato, shredded duck | 178 | 328 |
| 蝦醬牛肉鬆炒飯 Fried rice, minced beef, preserved shrimp paste | 178 | 328 |
| 揚州炒飯 Fried rice, diced shrimp, barbecued pork | 178 | 328 |
| 瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white | 198 | 368 |
| 薑蔥花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion | 218 | 368 |
| 福建炒飯 Fried rice, diced chicken, black mushroom, vegetable, shredded conpoy sauce | 178 | 328 |
| 魚湯魚滑稻庭麵 Japanese udon, minced Canton carp, fish soup | 238 | 538 |
| 上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup | 178 | 328 |
| 蝦頭油海鮮粒炒飯 Braised rice, diced seafood, shrimp oil | 198 | 368 |

甜品 Dessert

| | 每位 <i>per person</i> |
|--|-------------------------|
| 椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice | 738 |
| 鳳梨桂花凍糕(四件) Chilled jelly, pineapple, osmanthus (4 pieces) | 72 |
| 蓮子紅豆沙 Sweetened red bean cream, lotus seeds | 72 |
| 蛋白桃膠杏仁露 Sweetened almond cream, peach resin, egg white | 72 |
| 香滑豆腐花 Sweetened bean curd | 72 |
| 凍香芒布甸 Chilled fresh mango pudding | 92 |
| 流沙奶皇煎堆仔(四件) Deep-fried sesame balls, milk custard fillings (4 pieces) | 72 |
| 楊枝甘露 Chilled sago cream, mango, pomelo peel | 72 |
| 鮮果拼盤 Fresh fruit platter | 92 |

葡萄酒 Wines

| | 杯 <i>glass</i> | 瓶 <i>bottle</i> |
|--|-------------------|--------------------|
| 香檳 CHAMPAGNE | | |
| Lanson Black Label Brut NV | 160 | 570 |
| 葡萄汽酒 SPARKLING | | |
| Zonin Prosecco Brut NV, Italy | 95 | 350 |
| 白葡萄酒 WHITE | | |
| Chardonnay, Ubertas Single Vineyard, Australia | 90 | 330 |
| Sauvignon Blanc, Te Mata Estate, New Zealand | 100 | 360 |
| 紅葡萄酒 RED | | |
| Cabernet Sauvignon, Brand's Laira, Australia | 90 | 330 |
| Pinot Noir, Louis Jadot, France | 100 | 360 |
| 雪利酒、波特酒 SHERRY & PORT | | |
| Bristol Cream Sherry | 90 | |
| Tio Pepe Dry Sherry | 90 | |
| Taylor's Ruby Port | 90 | |
| Dow's, 10 Years Tawny Port | 110 | |

啤酒及果酒 Beers and Ciders

| | 毫升 <i>380ml</i> | 毫升 <i>700ml</i> |
|---|--------------------|--------------------|
| 生啤酒 DRAUGHT BEER | | |
| Suntory The Premium Malt's Gold, Japan | 68 | 93 |
| Suntory The Premium Malt's Black, Japan | 68 | 93 |
| | | 瓶 <i>bottle</i> |
| Asahi, Japan | | 68 |
| Blue Girl, Germany | | 68 |
| Tsing Tao, China | | 68 |
| Kirin Ichiban, Japan | | 68 |
| Sapporo, Japan | | 68 |
| Carlsberg, Denmark | | 68 |
| Heineken, Holland | | 68 |
| Somersby Apple Cider, Denmark | | 68 |
| Erdinger, Germany | | 72 |
| Erdinger Dunkel, Germany (Dark) | | 72 |
| Guinness, Ireland | | 72 |
| Hoegaarden, Belgium | | 72 |

雞尾酒 Cocktails

| | 杯 <i>glass</i> |
|---|-------------------|
| Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i> | 93 |
| Daiquiri <i>Rum, lemon juice, simple syrup, choices of fruit</i> | 93 |
| Martini <i>Gin or Vodka, dry vermouth, olive</i> | 93 |
| Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i> | 93 |
| Margarita <i>Tequila, triple sec, lemon juice, simple syrup, salt rim</i> | 93 |
| Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk, simple syrup</i> | 93 |
| Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i> | 93 |
| Bellini <i>Peach liqueur, champagne</i> | 160 |
| Kir Royal <i>Crème de cassis, champagne</i> | 160 |
| Mimosa <i>Fresh orange juice, champagne</i> | 160 |

烈酒 Spirits

| | 杯 <i>glass</i> |
|----------------------|-------------------|
| 白蘭地 BRANDY | |
| Rémy Martin V.S.O.P. | 98 |
| Hennessy V.S.O.P. | 98 |
| Martell Cordon Bleu | 285 |
| Martell X.O. | 285 |
| Hennessy X.O. | 285 |
| Rémy Martin X.O. | 285 |
| 氈酒 GIN | |
| Bombay Sapphire | 98 |
| Hendrick's | 110 |
| Suntory Roku | 110 |
| 龍舌蘭酒 TEQUILA | |
| Pasote Blanco | 110 |
| Pasote Reposado | 110 |
| 伏特加 VODKA | |
| Absolut | 98 |
| Belvedere | 110 |
| Grey Goose | 110 |
| 秣酒 RUM | |
| Bacardi (White) | 98 |
| Myer's (Dark) | 98 |

威士忌 Whiskies

杯
glass

蘇格蘭 SCOTCH

調和麥芽 BLENDED MALT

| | |
|----------------------------|-----|
| Ballantine's 12 Years | 98 |
| Chivas Regal 12 Years | 98 |
| Johnnie Walker Black Label | 98 |
| Chivas Regal 18 Years | 175 |
| Royal Salute | 235 |
| Johnnie Walker Blue Label | 245 |

單一麥芽 SINGLE MALT

| | |
|-------------------------------|-----|
| Bowmore 12 Years | 98 |
| Glenfiddich 12 Years | 98 |
| Glenmorangie, The Original | 98 |
| Balvenie DoubleWood 12 Years | 135 |
| Macallan 12 Years, Sherry Oak | 135 |
| Glenmorangie 18 Years | 195 |
| Macallan 18 Years, Sherry Oak | 355 |

波本及加拿大 BOURBON AND CANADIAN

| | |
|---------------|----|
| Jack Daniel's | 98 |
| Canadian Club | 98 |

日本 JAPANESE

| | |
|---------------------|-----|
| Taketsuru Pure Malt | 135 |
| Hibiki Harmony | 185 |

無酒精雞尾酒 Non-alcoholic Cocktails

| | 杯 <i>glass</i> |
|---|-------------------|
| Lychee Lemonade <i>Lychee purée, fresh lemon juice, soda water, simple syrup</i> | 95 |
| Orange Squash <i>Fresh orange juice, soda water, simple syrup</i> | 95 |
| Pineapple Cooler <i>Pineapple juice, soda water, simple syrup</i> | 95 |
| Ray of Sunshine <i>Fresh orange juice, pineapple juice, cranberry juice, fresh lime juice</i> | 95 |
| Virgin Colada <i>Coconut milk, pineapple juice, simple syrup</i> | 95 |
| Virgin Mojito <i>Fresh mint, fresh lime, soda water, sugar</i> | 95 |

無酒精飲品 Non-alcoholic Beverages

杯
glass

鮮果汁 FRESH JUICES

西瓜、西柚、橙、蘋果、芒果 85
Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICES

番茄、菠蘿、紅莓 75
Tomato, Pineapple, Cranberry

無汽礦泉水 STILL WATER

依雲 (330 毫升) 70
Evian (330ml)

依雲 (750 毫升) 95
Evian (750ml)

有汽礦泉水 SPARKLING WATER

法國巴黎 (330 毫升) 70
Perrier (330ml)

法國聖漾 (750 毫升) 95
Saint-Géron (750ml)

汽水 SOFT DRINKS

可口可樂、零系可樂、雪碧、
梳打水、湯力水、
薑汁汽水、薑汁啤酒 65
Coca Cola, Coke Zero, Sprite,
Soda Water, Tonic Water,
Ginger Ale, Ginger Beer