



大閘蟹菜譜 Hairy Crab Feast

例
portion

大閘蟹粉帶子燕窩羹 (每位) Bird's nest broth, hairy crab coral, scallop (per person)	338
大閘蟹粉海皇豆腐羹 (每位) Bean curd broth, hairy crab coral, diced seafood (per person)	208
清蒸大閘蟹 (六兩) Steamed hairy crab (6 taels)	438
大閘蟹兩食 (六兩) (清蒸大閘蟹、蟹粉海皇焗釀蟹蓋) Hairy crab cooked in two ways (6 taels) (steamed hairy crab; baked stuffed crab shell, diced seafood, crab coral)	488
大閘蟹粉賽螃蟹帶子米網卷 (四件) Deep-fried rice paper rolls, scallop, egg white, hairy crab coral (4 pieces)	298
原籠大閘蟹 (六兩) 蟹粉蒸糯米飯 Bamboo basket steamed glutinous rice, hairy crab (6 taels), hairy crab coral	498
蟹粉水晶滑豆腐 Steamed bean curd, hairy crab coral	308
蟹粉燕液帶子石榴糰 (兩件) Braised egg white dumplings, hairy crab coral, scallop, bird's nest (2 pieces)	218
蟹粉大閘蟹 (六兩) 水晶粉煲 Clay pot braised hairy crab (6 taels), crystal thick noodles, hairy crab coral	488
雪裡紅蟹粉炒年糕 Sautéed puddings, hairy crab coral, preserved vegetables	248
生滾蟹粉大閘蟹粥 (六兩) Congee, hairy crab (6 taels), hairy crab coral	468
蟹粉小籠包 (六隻) Steamed minced pork dumplings, hairy crab coral (6 pieces)	268

養生滋補菜 Nourishing Delicacies

例
portion

花膠姬松茸響螺燉竹絲雞湯 Double-boiled black skin chicken soup, fish maw, Matsutake, conch	698
花膠陳皮老薑燉老鴨湯 Double-boiled duck soup, fish maw, Mandarin peel, ginger	688
陳皮老薑川貝鱷魚肉燉豬腱湯 Double-boiled crocodile meat soup, Mandarin peel, chuan bei, pork shank, ginger	588
天麻川芎白芷豬腱燉魚頭湯 Double-boiled fish head soup, gastrodia tuber, cnidium roots, angelica dahurica, pork shank	518
紅燒冬筍北菇水魚煲 Clay pot braised green turtle, black mushrooms, bamboo shoots	468
雙冬扣黑草羊煲 Clay pot braised mutton, bamboo shoots, black mushrooms	588
花膠鮮人參淮山杞子炒大蝦球 Sautéed prawns, fish maw, fresh ginseng, Chinese yam, wolfberries	398
燕窩蟹皇帶子花膠炒蛋白 Sautéed egg white, bird's nest, crab coral, scallops, fish maw	468
乾隆一品醉雞窩 (半隻) Clay pot simmered chicken (half), Chinese wine	388
乾隆一品水魚窩 Clay pot simmered green turtle, Chinese wine	488

滋味煲仔飯 Clay Pot Rice Specialties

每位
per person

招牌陳皮臘腸臘味煲仔飯 Clay pot rice, preserved meat, preserved sausages, Mandarin peel	175
窩蛋陳皮芹香安格斯牛肉餅煲仔飯 Clay pot rice, minced Angus beef, Chinese celery, Mandarin peel, egg	175
陳皮薑絲黃花魚煲仔飯 Clay pot rice, yellow croaker fish, Mandarin peel, shredded ginger	175
鮮菇臘肉田雞腿煲仔飯 Clay pot rice, fresh mushrooms, preserved meat, edible frog legs	175
鴛鴦腸北菇滑雞煲仔飯 Clay pot rice, preserved sausages, black mushrooms, chicken	175
馬友鹹魚吊片馬蹄肉餅煲仔飯 Clay pot rice, salted fish, dried squid, water chestnut, minced pork	175
大澳蝦乾蝦膏豬肉眼筋煲仔飯 Clay pot rice, dried shrimps, preserved shrimp paste, sliced pork	175
榨菜日本黑毛豬茄子煲仔飯 Clay pot rice, black pork, eggplant, preserved vegetables	175
黑蒜鳳爪排骨煲仔飯 Clay pot rice, spare ribs, chicken feet, black garlic	175
金腿北菇油鴨片白鱔煲仔飯 Clay pot rice, white eel, sliced preserved duck, black mushrooms, Jinhua ham	195

以上各式煲仔飯由兩位起
Minimum order for 2 persons

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暖意煲仔菜 Casserole Delights

例
portion

瑤柱竹笙鯊魚骨湯雲吞走地雞煲 (半隻) Clay pot simmered wonton, chicken (half), conpoy, bamboo pith, shark's bone soup	398
胡椒豬肚蘿蔔豬骨煲 Clay pot boiled pig's stomach, turnip, pork bone, pepper, supreme soup	388
魚香茄子大蝦球煲 Clay pot braised prawns, eggplants, minced pork, salted fish, chilli sauce	388
紫菜芹香魚肚鹹肉蛋角津白煲 Clay pot braised salted pork, eggs, fish maw, seaweed, Chinese celery, Tianjin cabbages	248
冬筍北菇麵筋田雞腿煲 Clay pot braised edible frog legs, bamboo shoots, black mushrooms, gluten	268
花膠瑤柱蝦乾北菇粉絲大芥菜煲 Clay pot simmered fish maw, conpoy, dried shrimps, black mushrooms, green bean noodles, mustard greens	268
藥膳雞腰桶蠔粉皮煲 Clay pot simmered oysters, chicken kidneys, thick noodles, Chinese herbs	368
枝竹蘿蔔火腩北菇白鱔煲 Clay pot braised white eel, roast pork, bean curd sticks, turnip, black mushrooms	348
XO醬海皇豆腐煲 Clay pot braised bean curd, diced seafood, homemade XO chilli sauce	288
雙冬扣黑草羊煲 Clay pot braised mutton, bamboo shoots, black mushrooms	588

蘇師傅推介 Chef So's Recommendations

例
portion

生滾節瓜鹹蛋豆腐魚雲湯 Fish head soup, bean curd, apple cucumber, salted egg	298
蝦籽竹笙上素玉子豆腐 Braised egg bean curd, bamboo piths, assorted fungus, shrimp roe	248
川醬鮮菇乾蔥田雞腿煲 Clay pot braised edible frog legs, straw mushrooms, dried shallots, chilli sauce	268
胡椒薑蔥海中蝦粉絲煲 Clay pot braised prawns, green bean noodles, shredded ginger, spring onion, pepper	398
蝦籽原隻南非八頭鮑魚鮮鵝掌扣婆參（每位） Stewed whole 8 heads abalone, goose feet, sea cucumber, shrimp roe sauce (per person)	288
燒汁麒麟蒸牛柳脯 Steamed beef fillet, black mushrooms, Jinhua ham, gravy	298
蟹皇蟹肉帶子炒蛋白 Sautéed egg white, crab coral, crabmeat, scallops	368
黑胡椒乾蔥黑蒜爆鮮雞（半隻） Sautéed chicken (half), black garlic, dried shallot, black pepper	298

老香江粵菜 Nostalgic Cantonese Specialities

例
portion

鳳凰魚雲羹 (每位) Fish head broth, chicken livers, barbecued pork, bamboo shoots bean curd, black mushrooms, egg (per person)	128
香燒金錢雞 (四件) Barbecued sliced pork, chicken livers (4 pieces)	158
蜜燒鳳肝伴燒排骨 Barbecued chicken livers, spare ribs, honey sauce	188
梅子砵仔鵝 Steamed goose, plum sauce	238
豉椒炒豬肚尖 Sautéed pig's stomach, bell peppers, black bean sauce	268
懷舊蝦多士 Deep-fried shrimp toasts	278
雞蛋焗魚腸 Baked fish intestines, egg	258
香燒琵琶鴨 (半隻) Roast duck (half)	238
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	78
酥炸脆奶 Deep-fried fresh milk	158

頭盤 *Appetisers*

	例 <i>portion</i>
蒜片牛柳粒 Sautéed beef cubes, garlic	145
凍話梅澳洲番茄 Chilled preserved plums, Australian tomatoes	140
口水汁蝦乾豆腐 Deep-fried bean curd, dried shrimps, chilli sauce	140
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	140
鹵水豬仔腳 Marinated pig's trotters	140
花雕醉豬手 Marinated pig's knuckles, yellow wine	140
鹵水生腸墨魚豆腐 Marinated bean curd, cuttlefish, pig's intestines, soya sauce	145
黑松露菌香芋芹香煎花姿餅 Pan-fried minced squid, taro, Chinese celery, black truffle	145
酥炸香蝦雞翼球 Deep-fried boneless chicken wings, shrimp paste	145
芥辣鮮蝦海蜇頭 Jellyfish, fresh shrimps, wasabi	168

燒味 Barbecued

例
portion

燒味雙拼 Barbecued meat (two choices)	288
脆皮燒乳豬 Barbecued suckling pig	338
桂花蜜黑毛豬叉燒 Barbecued black pork, osmanthus honey sauce	268
明爐燒鵝 Roast goose	258
玫瑰豉油雞 Poached chicken, soya sauce	248
桃里貴妃雞 Poached chicken	238
脆皮燒腩肉 Crispy roast pork belly	218

鮑魚 Abalone

每位
per person

蠔皇原隻十四頭乾鮑 1950
Stewed whole dried 14 heads abalone, oyster sauce

蠔皇原隻七頭南非鮑 1020
Stewed whole 7 heads abalone, oyster sauce

蠔皇北菇鮑脯 218
Braised sliced abalone, black mushroom, oyster sauce

翡翠原隻二十二頭鮮麻鮑 298
Stewed whole 22 heads abalone, vegetables

婆參鮮鮑脯 278
Stewed sliced abalone, sea cucumber

玉簪鮑魚卷（兩件） 258
Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)

原隻二十二頭凍鮑魚海蜇 298
Chilled whole 22 heads abalone, jellyfish

例
portion

鮑魚一品煲 1250
Clay pot braised sliced abalone, bamboo pith, dried seafood

鮑魚雞粒豆腐煲 418
Clay pot braised diced abalone, diced chicken, bean curd

原隻鮑魚海味雜菜煲 298
Clay pot braised whole abalone, dried seafood, mixed vegetables

燕窩、竹笙 Bird's Nest, Bamboo Pith

每位
per person

蟹皇燴官燕 Braised imperial bird's nest, crab coral	820
竹笙釀官燕（兩件） Braised bamboo pith, imperial bird's nest (2 pieces)	698
雞蓉燴官燕 Braised imperial bird's nest, minced chicken	698
蟹肉燴官燕 Braised imperial bird's nest, crabmeat	698
蟹皇扒竹笙（兩件） Braised bamboo pith, crab coral (2 pieces)	180
百花釀竹笙（兩件） Braised bamboo pith, minced shrimp (2 pieces)	160
鴿蛋扒竹笙 Braised bamboo pith, pigeon eggs	130
蒸竹笙釀上素卷（兩件） Steamed bamboo pith rolls, fungus (2 pieces)	130
腿絲蘆筍竹笙卷（兩件） Braised bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	130

菜 Vegetables

例
portion

蟹肉扒芥菜膽 Braised mustard greens, crabmeat	275
瑤柱鮮菇小棠菜 Braised green cabbages, straw mushrooms, conpoy sauce	265
蟹皇扒西蘭花 Braised broccoli, crab coral	285
腿蓉百花釀西蘭花 Braised broccoli, minced shrimp, minced Jinhua ham	255
煙肉葡汁焗四蔬 Baked mixed vegetables, bacon, Portuguese sauce	245
欖菜蝦乾肉鬆蜜糖豆 Sautéed honey beans, minced pork, dried shrimps, preserved olives	198
蠔皇鮑魚菇扒菜苗 Braised baby vegetables, oyster mushrooms, oyster sauce	198
蒜子腿絲杞子竹笙浸菜遠 Simmered vegetables, bamboo pith, wolfberries, shredded Jinhua ham, garlic	208
南乳炆粗齋煲 Clay pot stewed mixed vegetables, preserved red bean curd paste	208
上湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	235

魚 Fish

例
portion

清蒸東星斑
Steamed east spotted garoupa

大 *large* 958 小 *small* 688

野菌煎星斑球
Pan-fried fillet of spotted garoupa, wild mushrooms

438

金銀蒜蒸星斑球小棠菜
Steamed fillet of spotted garoupa, green cabbages, minced garlic

438

千島煙燻鱈魚窩粿
Smoked silver cod, crispy rice, Thousand Island dressing

348

香草桂花煙燻銀鱈魚
Smoked silver cod, herbs, osmanthus

348

龍蝦 Lobster

上湯焗本灣龍蝦
Sautéed lobster, supreme soup

1250

芝士焗本灣龍蝦
Baked lobster, cheese sauce

1250

上湯牛油焗本灣龍蝦仔伊府麵
Sautéed baby lobster, e-fu noodles, butter sauce, supreme soup

518

蝦 Shrimps

例
portion

花雕醉翁海蝦 Drunken shrimps, supreme soup	438
火焰海蝦 Drunken shrimps flambé	438
白灼海蝦 Poached fresh shrimps	368
XO 醬彩椒大蝦球 Sautéed prawns, bell peppers, homemade XO chilli sauce	338
四川鮮蝦仁 “Sichuan” sautéed shrimps	308
花雕帶子蝦球蒸蛋白（四件） Steamed egg white, scallops, prawns, Chinese wine (4 pieces)	308
脆皮荷塘蟹粉百花球 Deep-fired minced shrimp, crab coral, water chestnut	288
燒金錢雞大蝦球（四件） Barbecued sliced pork, chicken livers, prawns (4 pieces)	268

蟹 Crab

例
portion

清蒸膏蟹 Steamed fresh green crab	508
豉椒焗肉蟹 Sautéed fresh gross crab, black beans, pepper sauce	508
西蘭花椒鹽鮮蟹鉗（四隻） Sautéed crab claws, broccoli, spicy salt (4 pieces)	398
洋葱鮮奶焗釀蟹蓋（每個） Baked crab shell, crabmeat, onion, fresh milk (each)	168
葡汁燕窩焗釀蟹蓋（每個） Baked crab shell, bird's nest, crabmeat, Portuguese sauce (each)	198
百花炸釀蟹鉗（每隻） Deep-fried crab claw, minced shrimp (each)	128
生菜盞黑松露菌炒桂花蟹肉 Fried crabmeat, egg, black truffle, lettuce wraps	308

貝 Shellfish

XO 醬花姿螺片 Sautéed sliced squid, conch, homemade XO chilli sauce	308
焗釀鮮響螺（每隻） Baked sea whelk, diced conch, mushroom (each)	148
翡翠鮮帶子 Sautéed scallops, vegetables	338

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	258	516
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	248	498
金華玉樹雞 Steamed boneless chicken, Jinhua ham, vegetables	288	576
正宗鹽焗雞 Baked chicken, rock salt	258	516
鮮果片皮雞 Sliced chicken, fresh fruit, lettuce wraps	268	536
荔蓉香酥鴨 Deep-fried boneless duck, mashed taro	248	496
江南富貴雞（一天前預訂） Whole chicken wrapped in lotus leaf, baked in clay <i>Order 24 hours in advance</i>		968
北京片皮鴨 Roast Peking duck		640
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		738
燒雲腿炒乳鴿脯 Sautéed sliced pigeon, Jinhua ham		298

豬、牛 Pork, Beef

例
portion

蘆筍野生木耳牛柳條 Sautéed shredded beef, wild black fungus, asparagus	265
中式煎牛柳 Pan-fried fillet of beef, Chinese style	255
川醬乾蔥牛肉粉絲煲 Clay pot sautéed green bean noodles, sliced beef, shallot, chilli sauce	225
彩虹牛柳粒 Sautéed diced beef, bell peppers	255
彩椒牛鬆麻婆豆腐 Braised bean curd, minced beef, bell peppers, chilli sauce	208
鎮江香醋骨 Braised spare ribs, black vinegar	208
XO 醬銀芽榨菜炒北菇絲肉絲 Sautéed shredded pork, preserved vegetables, black mushrooms, bean sprouts, homemade XO chilli sauce	208
蠔油菜遠牛肉 Sautéed sliced beef, vegetables, oyster sauce	208
菠蘿咕嚕肉 Sweet and sour pork, pineapple	208
川醬西芹腰果炒肉丁 Sautéed diced pork, cashew nuts, celery, chilli sauce	208

湯 Soup

	每位 <i>per person</i>	例 <i>portion</i>
是日老火湯 Soup of the day	118	278
竹笙蟹鉗鴿蛋湯 Bamboo pith soup, fresh crab claws, pigeon eggs	198	658
花膠北菇燉菜膽湯 Double-boiled black mushroom soup, fish maw, Chinese cabbages	228	758
成都酸辣湯 Hot and sour soup	118	358
韭皇瑤柱羹 Shredded conpoy broth, chive stems	118	358
蟹肉粟米羹 Crabmeat broth, sweet corn	118	358
海皇豆腐羹 Seafood broth, diced bean curd	118	358
西湖牛肉羹 Minced beef broth, egg white	118	358
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved egg	168	478
陳皮竹筍鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	118	358
竹笙上素湯 Bamboo pith soup, vegetables	118	358
草菇雞片湯 Straw mushroom soup, sliced chicken	118	358

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素 Vegetarian

每位
per person

燕窩竹笙金粟豆腐羹 198
Bean curd broth, bird's nest, bamboo pith, sweet corn

例
portion

彩椒野生木耳素雞鮮蘆筍 218
Sautéed asparagus, wild black fungus, bell peppers, vegetarian chicken

蝦籽竹笙百合扒滑豆腐 238
Steamed bean curd, bamboo pith, lily bulbs, shrimp roe sauce

米盞果仁炒素丁 198
Sautéed diced carrot, straw mushrooms, nuts, rice basket

香煎竹笙野菌腐皮卷 208
Pan-fried bean curd skin rolls, bamboo pith, wild mushrooms

金銀蒜金粟茄子蒸粉皮 188
Steamed eggplant, sweet corn, thick noodles, garlic

川汁榆耳北菇燒玉子豆腐 198
Braised egg bean curd, black mushrooms, elm fungus, chilli sauce

燕液如意素福袋（四件） 218
Braised bean curd skin dumplings, elm fungus, vegetables,
bird's nest sauce (4 pieces)

飯、麵 Rice, Noodles

	每位 <i>per person</i>	例 <i>portion</i>
錦繡桃里炒飯 Fried rice, diced shrimp, tomatoes, shredded duck	118	238
XO 醬牛鬆炒飯 Fried rice, minced beef, homemade XO chilli sauce	118	238
揚州炒飯 Fried rice, diced shrimp, barbecued pork	118	238
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	138	268
甫魚鮮菇炆伊府麵 Braised e-fu noodles, straw mushrooms, dried sole	118	238
上湯鮮蝦雲吞麵 Egg noodles, shrimp dumplings, supreme soup	118	238
蟹肉炆伊府麵 Braised e-fu noodles, crabmeat	168	318
雪裏紅火鴨絲炆米 Braised vermicelli, shredded duck, preserved vegetables	118	238
上湯金腿生麵 Egg noodles, shredded Jinhua ham, supreme soup	118	238
黑椒牛柳絲炒烏冬 Fried udon, shredded beef, black pepper sauce	118	268

甜品 Desserts

每位
per person

椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	650
脆皮豆沙香蕉角 (四件) Deep-fried banana dumplings, mashed red bean (4 pieces)	55
蓮子紅豆沙 Sweetened red bean cream, lotus seed	55
香滑豆腐花 Sweetened bean curd	55
薑汁鮮奶燉蛋白 Double-boiled fresh milk, egg white, ginger juice	55
凍香芒布甸 Chilled fresh mango pudding	75
紫薯奶皇水晶糰 (四件) Steamed crystal dumplings, milk custard, sweet potato (4 pieces)	55
黑芝麻蓉流沙包 (三件) Steamed mashed black sesame buns (3 pieces)	55
凍紅豆涼粉 Chilled grass jelly, red beans	55
鮮果拼盤 Fresh fruit platter	85

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葡萄酒 Wine

	杯 <i>glass</i>	瓶 <i>bottle</i>
香檳 CHAMPAGNE		
Lanson Black Label Brut NV	178	890
葡萄汽酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	110	550
白葡萄酒 WHITE		
Chardonnay, Brand's Laira, Australia	98	490
Sauvignon Blanc, Mahi, New Zealand	108	540
紅葡萄酒 RED		
Cabernet Sauvignon, Brand's Laira, Australia	98	490
Bourgogne, Domaine Faiveley, France	108	540

啤酒及果酒 Beer and Cider

	半品脫 <i>half pint</i>	一品脫 <i>pint</i>
生啤酒 DRAUGHT BEER		
Asahi	68	92
		瓶 <i>bottle</i>
San Miguel, Hong Kong		72
Tsing Tao, China		72
Kirin Ichiban, Japan		72
Sapporo, Japan		72
Carlsberg, Denmark		72
Heineken, Holland		72
Somersby Apple Cider, Sweden		72
Erdinger, Germany		76
Erdinger Dunkel, Germany (Dark)		76
Guinness Stout, Ireland		76
Hoegaarden, Belgium		76
Hitachino Nest White Ale, Japan		76

雞尾酒 Cocktails

杯
glass

Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	95
Daiquiri <i>Rum, lemon juice, syrup, choices of fruit</i>	95
Martini <i>Gin or Vodka, dry vermouth, olive</i>	95
Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	95
Margarita <i>Tequila, triple sec, lemon juice, syrup, salt rim</i>	95
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk</i>	95
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	95
Bellini <i>Peach liqueur, champagne</i>	178
Kir Royal <i>Crème de cassis, champagne</i>	178
Mimosa <i>Fresh orange juice, champagne</i>	178

烈酒 Spirits

杯
glass

白蘭地 BRANDY

Rémy Martin V.S.O.P	105
Hennessy V.S.O.P	105
Club de Rémy Martin	125
Martell Cordon Bleu	310
Martell X.O.	310
Hennessy X.O.	310
Rémy Martin X.O.	310

杯
glass

雪利酒、波特酒 SHERRY & PORT

Bristol Cream	95
Tio Pepe	95
Taylor's Ruby	95
Dow's, 10 Years Tawny Port	118

杯
glass

氈酒 GIN

Bombay Sapphire	98
Tanqueray	98
G'Vine Floraison	98
Hendrick	98

龍舌蘭酒 TEQUILA

Pasote Blanco	118
Pasote Reposado	118

伏特加 VODKA

Absolut	98
FAIR Quinoa	98
Belvedere	118
Grey Goose	118

蘇酒 RUM

Myer's	98
Abelha Organic Cachaca	98
Bacardi	98

威士忌 Whisky

杯
glass

蘇格蘭 SCOTCH

Ballantine's 12 Years	102
Chivas Regal 12 Years	102
Johnnie Walker Black Label	102
Chivas Regal 18 Years	188
Royal Salute	250
Johnnie Walker Blue Label	270

單一麥芽 SINGLE MALT

Bowmore 12 Years	102
Glenfiddich 12 Years	102
Glenmorangie, The Original	102
Balvenie DoubleWood 12 Years	125
The Macallan 12 Years	138
Glenmorangie 18 Years	220
The Macallan 18 Years	300

美國 BOURBON

Early Times	102
Jack Daniel's	102

日本 JAPANESE

Hibiki 12 Years	330
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無酒精雞尾酒 Non-alcoholic Cocktails

杯
glass

Kiwi Bliss

80

Kiwi syrup, fresh lime juice, pineapple juice, soda water

Okinawa Blush

80

Coconut milk, fresh milk, pineapple juice, sprite, grenadine

Ray of Sunshine

80

Orange juice, pineapple juice, cranberry juice, lime cordial

Virgin Mojito

80

Fresh mint, fresh lime, soda water, sugar

Pineapple Cooler

80

Pineapple juice, soda water, syrup

Orange Squash

80

Fresh orange juice, soda water, syrup

無酒精飲品 Non-alcoholic Beverages

杯
glass

鮮果汁 FRESH JUICES

西瓜、西柚、橙、蘋果、芒果

68

Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICES

番茄、菠蘿、紅莓

65

Tomato, Pineapple, Cranberry

無汽礦泉水 STILL WATER

伊雲 (330ml)

60

Evian

有汽礦泉水 SPARKLING WATER

法國巴黎 (330ml)

60

Perrier

法國波多 (750ml)

78

Badoit

汽水 SOFT DRINKS

可口可樂、健怡可樂、零系可樂、雪碧、

60

梳打水、湯力水、

薑汁汽水、薑汁啤酒

Coca Cola, Coke Light, Coke Zero, Sprite,

Soda Water, Tonic Water,

Ginger Ale, Ginger Beer