



龙马精神 (龙虾捞生)

Local Lobster Yu Sheng

\$169.80 (serves 5 persons)

\$198.80 (serves 10 persons)

堆金积玉 (鲍鱼捞生)

Abalone Yu Sheng

\$82.80 (serves 5 persons)

\$108.80 (serves 10 persons)

七彩捞生 (素食捞生)

Vegetarian Yu Sheng

\$70.80 (serves 5 persons)

\$78.80 (serves 10 persons)

花开富贵 (精品10头鲍豪华盆菜)

10-Head Abalone Treasure Pot

\$398 (serves 5 persons)

\$698 (serves 10 persons)



胡麻酱冰菜

Chilled Iceplant with Tangy Sesame Dressing

\$17.80 per serving

醋香云耳拌海蜇头

Chilled Black Fungus and Jellyfish in Vinaigrette

\$17.80 per serving

XO酱萝卜糕

XO Carrot Cake

\$17.80 per serving

椒盐鸡软骨

Crispy Chicken Cartilage tossed with Salt and Pepper

\$17.80 per serving

鲍汁凤爪

Stewed Chicken Claw in Abalone Sauce

\$17.80 per serving

肉松脆茄子

Crisp-fried Eggplant tossed with Pork Floss

\$17.80 per serving

脆皮金砖豆腐

Crispy Golden Tofu

\$17.80 per serving

黄金炸鱼皮

Crisp-fried Fish Skin tossed with Salted Egg Yolk

\$17.80 per serving

椒盐香脆白饭鱼

Crispy Whitebait tossed with Salt and Pepper

\$17.80 per serving

葱油海蜇拌莴笋

Chilled Jellyfish with Asparagus Lettuce in Scallion Oil

\$17.80 per serving



北京片皮鸭
Roasted Peking Duck
\$58 (half)
\$108.80 (whole)

桂花脆皮烧米鸭
Osmanthus-infused Crispy Roasted Duck
\$28 (regular)
\$50 (half)
\$98 (whole)

南乳去骨乳猪 (预定)
Roasted Suckling Pig with
Fermented Beancurd (Advance order)
\$198 (half)
\$388 (whole)

烫手化皮乳猪 (预定)
Classic Suckling Pig (Advance order)
\$198 (half)
\$388 (whole)

葱油沙姜水晶鸡
Steamed Chicken with Minced Ginger
and Shallot Oil
\$35 (half)
\$68 (whole)

一品脆皮烧鸡
Crispy Roasted Chicken
\$35 (half)
\$68 (whole)

玫瑰豉油鸡
Superior Soya Sauce Chicken
\$35 (half)
\$68 (whole)

价格未包括服务费 (堂食) 与消费税。菜单上标明价格的份量为例, 中份为1.5倍, 大份为2倍。
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秘制西班牙黑猪肉叉烧

Signature Charred Honey BBQ
Spanish Iberico Pork

\$42.80 per serving

脆皮烧三层肉

Crackling Pork Belly

\$27.80 per serving

烧味三拼盘

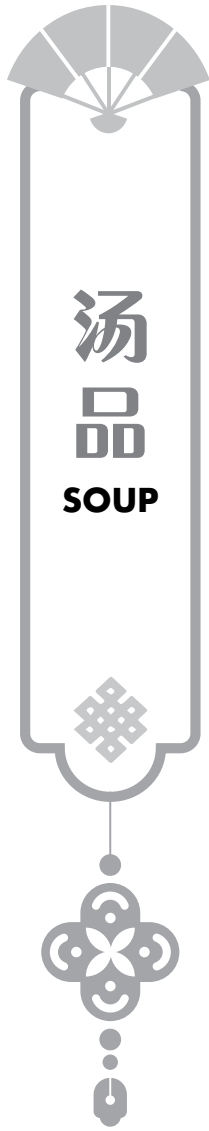
BBQ Combination (3 varieties)

\$52.80 per serving

烧味双拼盘

BBQ Combination (2 varieties)

\$42.80 per serving



迷你佛跳墙 (预定)

Mini "Buddha Jump Over the Wall" (Advance order)

\$138.80 per person

石锅胶原蛋白花胶京汤

Fish Maw in Superior Broth served in Japanese Stone Pot

\$55.80 per person

石锅花胶古法老鸡汤

Traditional Chicken Broth with Fish Maw
served in Japanese Stone Pot

\$55.80 per person

瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy

\$45.80 per person

海鲜豆腐羹

Seafood Tofu Thick Soup

\$23.80 per person

鲜蟹肉粟米羹

Sweet Corn Thick Soup with Fresh Crab Meat

\$22.80 per person

八宝酸辣汤

Imperial Hot and Sour Seafood Soup

\$18.80 per person

师傅滋补炖汤

Chef's Nourishing Daily Double-boiled Soup

\$18.80 per person

姬松茸鲍鱼炖鸡汤 (预定)

Double-boiled Abalone and Matsuke Mushroom
in Chicken Soup (Advance order)

\$32.80 per person

毛桃炖花胶汤 (预定)

Double-boiled Fish Maw Soup with Hairy Fig Root (Advance order)

\$32.80 per person

滋补炖响螺汤 (预定)

Double-boiled Sea Whelk Soup (Advance order)

\$32.80 per person



味之楼经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied
with Crispy Spring Roll served in Japanese Stone Pot

石锅古法老鸡汤鱼翅

Shark's Fin in Traditional Chicken Broth accompanied with
Crispy Spring Roll served in Japanese Stone Pot

高汤鱼翅

Double-boiled Shark's Fin in Superior Broth

翅骨汤炖鱼翅

Shark's Fin in Shark's Cartilage Soup

石锅红烧蟹皇鱼翅

Braised Shark's Fin Soup with Crab Roe
accompanied with Crispy Spring Roll
served in Japanese Stone Pot

红烧鱼翅

Braised Shark's Fin Soup

鱼翅选择 Choice of Shark's

至尊海虎翅 (预定)

Supreme Needle Shark's Fin
(Advance order)

\$258 per person (100g)

大排翅

Premium Shark's Fin

\$158 per person (100g)

中鲍翅

Superior Shark's Fin

\$72.80 per person (100g)

甫鱼鲜蟹肉干捞鱼翅伴上汤

Stir-fried Shark's Fin with Fresh Crab Meat
served with Superior Broth

\$72.80 per person (100g)

红烧瑶柱海味鱼翅

Braised Shark's Fin with Dried Seafood and Conpoy

\$44.80 per person



高汤炖官燕

Double-boiled Supreme Bird's Nest
with Superior Broth

\$78.80 per person

鲜蟹皇蟹肉烩官燕

Braised Supreme Bird's Nest
with Fresh Crab Meat and Crab Roe

\$78.80 per person

红烧烩官燕

Braised Supreme Bird's Nest in Brown Sauce

\$78.80 per person

石锅官燕胶原蛋白汤

Classic Supreme Bird's Nest in Collagen Broth
accompanied with Crispy Spring Roll
served in Japanese Stone Pot

\$78.80 per person



招牌鲍汁澳洲干鲍

Signature Braised Australian Dried Abalone
in Abalone Sauce

10头 10-Head
\$268 per piece

7头 7-Head
\$398 per piece

鲍汁南非15头干鲍

Braised South African 15-Head Dried Abalone
in Abalone Sauce

\$188 per piece

鲍汁原只墨西哥2头鲍

Braised 2-Head Mexican Abalone in Abalone Sauce

\$208 per piece

鲍汁墨西哥鲍脯

Braised Sliced Mexican Abalone in Abalone Sauce

\$78 per piece

鲍汁原只澳洲3头鲍

Braised 3-Head Australian Abalone in Abalone Sauce

\$78 per piece

鲍汁原只澳洲5头鲍

Braised 5-Head Australian Abalone in Abalone Sauce

\$42.80 per piece



包罗万有 (5头鲍鱼、花胶、海参、鹅掌、干贝)
Braised 5-Head Abalone with Fish Maw, Sea Cucumber,
Goose Web and Conpoy
\$138 per person

鲍汁花胶皇
Braised Premium Fish Maw in Abalone Sauce
\$158 per person

鲍汁原条日本刺参
Braised Japanese Sea Cucumber in Abalone Sauce
\$76.80 per person

脆皮百花酿海参
Crisp-fried Sea Cucumber stuffed with Prawn Paste
in Superior Abalone Sauce
\$38.80 per person

鲍汁花胶
Braised Superior Fish Maw in Abalone Sauce
\$38.80 per piece

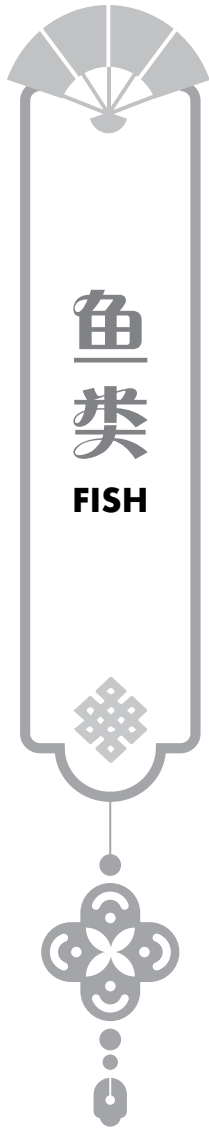
鲍汁猪婆海参
Braised Superior Sea Cucumber in Abalone Sauce
\$32.80 per piece

顶汤扒花胶
Braised Deluxe Fish Maw in Superior Stock
\$69.80 per piece

鲍汁鹅掌
Braised Goose Web in Abalone Sauce
\$18.80 per piece

鲍汁原粒干贝
Braised Whole Conpoy in Abalone Sauce
\$9.80 per piece

鲍汁原只日本花菇
Braised Whole Japanese Mushroom in Abalone Sauce
\$7.80 per piece



野生忘不了 (预定)
Wild Empurau Fish (Advance Order)
\$78 per 100g

野生黑金巴丁
Wild Platinum Patin Fish
\$58 per 100g

老鼠斑
Humpback Grouper
\$42 per 100g

东星斑
Coral Trout
\$26 per 100g

多宝鱼 (预定)
Turbot Fish (Advance Order)
\$22 per 100g

青衣
Green Wrasse
\$20 per 100g

笋壳
Marble Goby
\$15 per 100g

烹调方式

Methods of Preparation

清蒸	Steamed with Supreme Soya Sauce
剁椒蒸	Steamed with Chopped Pepper
潮式蒸	Steamed in Teochew Style
蒜香豆根蒸	Steamed with Garlic and Beancurd Skin
砂煲生焖	Stewed in Casserole
油浸	Crisp-fried with Supreme Soya Sauce
脆炸糖醋酱	Crisp-fried with Sweet and Sour Sauce
过桥 (龙虾汤)	Poached in Lobster Broth (Additional \$5 Per Person)
酸菜粉丝蒸	Steamed with Pickled Vegetable and Vermicelli
两味 (椒盐、炒球)	Two Styles (Tossed with Salt and Pepper, Stir-fried)



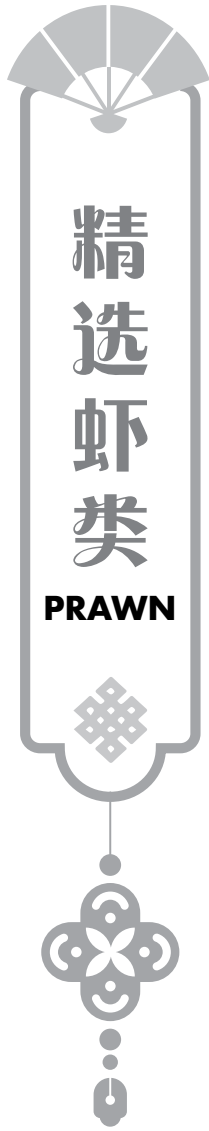
澳洲龙虾
Australian Lobster
时价 **Seasonal Price**

竹龙虾
Bamboo Lobster
\$22 per 100g

波士顿龙虾
Boston Lobster
\$20 per 100g

烹调方式
Methods of Preparation

刺身	Sashimi
鲜果沙律	Served with Assorted Fresh Fruit and Mayonnaise
花雕鸡油蒸	Steamed with Chinese Wine and Egg White
蒜蓉粉丝蒸	Steamed with Minced Garlic and Vermicelli
龙腾四海 (只限澳洲龙虾)	Steamed with Egg White & Crisp-fried with Salt and Pepper (Two Styles) (Australian Lobster only)
上汤焗	Stewed with Superior Stock
黑白胡椒 粉丝焗	Stewed with Vermicelli in Black and White Pepper
姜葱焗	Stir-fried with Ginger and Spring Onion
避风塘炒	Stir-fried with Garlic and Dried Chilli
过桥(龙虾汤)	Poached in Lobster Broth (Additional \$5 Per Person)
椒盐	Tossed with Salt and Pepper
麻婆豆腐焗	Stewed with Ma Po Tofu
黄金焗	Tossed with Salted Egg Yolk



游水生中虾 (300克起)

Live Prawn (min. 300g)

\$14 per 100g

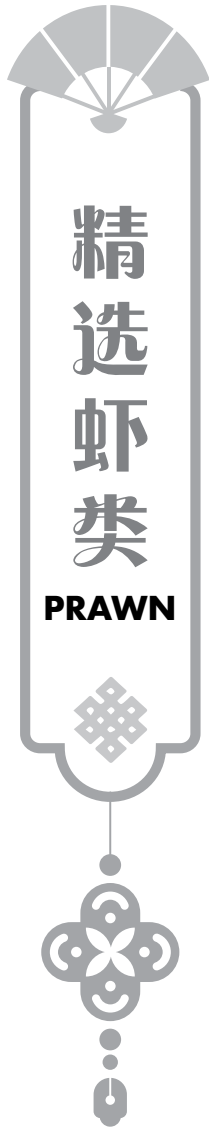
烹调方式

Methods of Preparation

上汤焗	Stewed in Superior Stock
黑白胡椒粉丝焗	Stewed with Vermicelli in Black and White Pepper
秘制豉油皇煎	Pan-fried with Supreme Dark Soya Sauce
避风塘炒	Stir-fried with Garlic and Dried Chilli
星洲辣椒	Singapore Style Chilli Sauce
绍兴酒醉虾	Poached in 'Shao Xing' Wine
白灼	Poached and served with Supreme Soya Sauce
椒盐	Tossed with Salt and Pepper
四川辣子炸	Crisp-fried in Spicy Szechuan Style

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青芥末虾球

Crisp-fried Prawn in Wasabi Mayonnaise

\$39.80 (regular)

鲜果沙律虾球

Crisp-fried Prawn tossed with Mayonnaise

\$39.80 (regular)

黄金虾球

Crisp-fried Prawn tossed with Salted Egg Yolk

\$39.80 (regular)

宫保炒虾球

Stir-fried Gong Bao Prawn

\$39.80 (regular)

黑松露炒虾球

Stir-fried Prawn with Truffle

\$39.80 (regular)

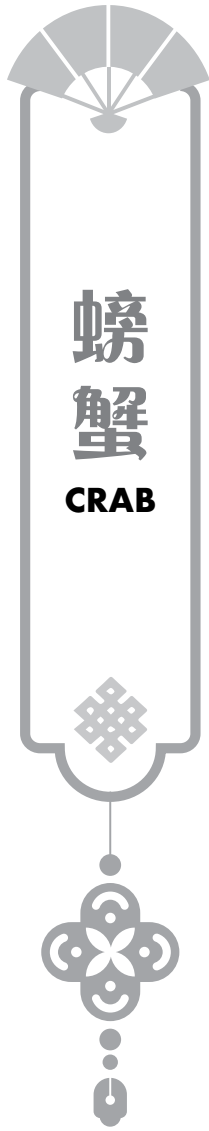
西兰花炒虾球

Stir-fried Prawn with Broccoli

\$39.80 (regular)

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阿拉斯加蟹

Alaskan Crab

时价 **Seasonal Price**

斯里兰卡螃蟹 (预定)

Sri Lankan Crab (Advance Order)

\$15.80 per 100g

烹调方式

Methods of Preparation

冻食 (预定)	Served Chilled (Advance Order)
花雕鸡油蒸	Steamed with Chinese Wine and Egg White
星洲辣椒	Singapore Style Chilli
黑胡椒炒	Stir-fried with Black Pepper
姜葱焗	Stir-fried with Ginger and Spring Onion
奶油	Creamy Butter
椒盐	Tossed with Salt and Pepper
螃蟹二味 (只限阿拉斯加蟹)	Two Styles (Alaskan Crab only)
* 西京焗蟹爪	Baked Claw with Miso Sauce
* 西施蛋白炒蟹肉	Stir-fried Meat with Egg White

潮式冻黄膏蟹

Teochew Style Chilled Yellow Roe Crab

\$15.80 per 100g

炸馒头 (4粒起)

Deep-fried Mantou (min. 4pc)

\$1.60 per piece

蒸馒头 (4粒起)

Steamed Mantou (min. 4pc)

\$1.60 per piece



加拿大象拔蚌 (预定)
Canadian Geoduck (Advance Order)

时价 **Seasonal Price**

烹调方式

Methods of Preparation

刺身	Sashimi
XO酱双葱炒	Stir-fried with Ginger and Onion in XO Sauce
蒜蓉粉丝蒸	Steamed with Minced Garlic and Vermicelli
过桥 (龙虾汤)	Poached in Lobster Broth (Additional \$5 Per Person)

苏格兰竹蚌 (预定)
Scottish Bamboo Clam (Advance Order)

\$24.80 per piece

烹调方式

Methods of Preparation

蒜茸粉丝蒸	Steamed with Minced Garlic and Vermicelli
XO酱双葱炒	Stir-fried with Ginger and Onion in XO Sauce



蜜汁焗银鳕鱼

Baked Cod Fillet with Honey Sauce

\$36.80 per person

香煎日本烧汁银鳕鱼

Pan-fried Cod Fillet with Japanese BBQ Sauce

\$36.80 per person

松露酱香煎银鳕鱼

Pan-fried Cod Fillet with Truffle Sauce

\$36.80 per person

金针云耳蒸银鳕鱼

Steamed Cod Fillet with Mushroom and Black Fungus

\$36.80 per person

XO酱鲜百合芦笋炒带子

Stir-fried Scallop with Lily Bulb and Asparagus in XO Sauce

\$63.80 (regular)

西兰花炒带子

Stir-fried Scallop with Broccoli

\$63.80 (regular)

雪花松露玉带西兰花

Stir-fried Scallop with Scrambled Egg White and Broccoli in Truffle Oil

\$62.80 (regular)

干煸碧绿炒斑球

Stir-fried Grouper Fillet with Vegetable

\$58.80 (regular)

蒜子火腩豆筋焗斑球

Stewed Grouper Fillet with Roasted Pork and Whole Garlic in Casserole

\$58.80 (regular)

黑菌酱煎斑球

Pan-fried Grouper Fillet with Mushroom Sauce

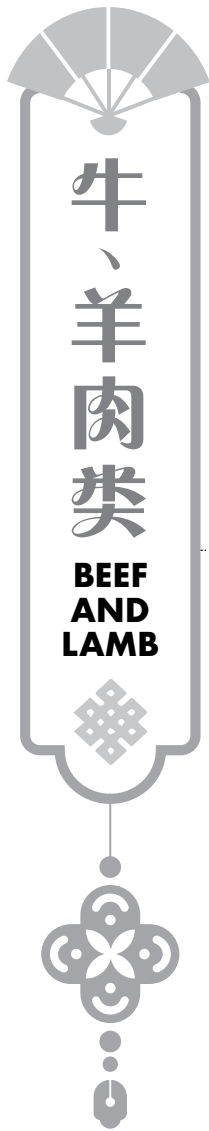
\$58.80 (regular)

黄金焗软壳蟹

Crispy Soft Shell Crab tossed with Salted Egg Yolk

\$38.80 (regular)

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红酒煎焗羊仔架

Baked Lamb Rack in Red Wine Reduction

\$28.80 per person

香煎海盐A4日本和牛排 (100克)

Pan-fried Japanese A4 Wagyu Beef Steak
with Sea Salt (100g)

\$78.80 per person

蒜片鹅肝酱A4日本和牛粒

Stir-fried Japanese A4 Wagyu Beef Cube
with Garlic Flake and Foie Gras Pâté

麦香松露牛柳粒

Stir-fried Beef Cube with Wheat Grain in Truffle Sauce

黑椒双葱牛柳粒

Stir-fried Beef Cube with Onion and Spring Onion
in Black Pepper Sauce

牛肉选择 Choice of Beef

A4日本和牛粒

Japanese A4 Wagyu Beef Cube

\$148 (regular)

美国肥牛粒

US Angus Beef Cube

\$51.80 (regular)

XO酱蒜菇炒美国肥牛片

Stir-fried US Angus Beef with Mushroom in XO Sauce

\$43.80 (regular)

芥兰炒美国肥牛片

Stir-fried US Angus Beef with Kai Lan

\$43.80 (regular)

鲜野菌炒美国肥牛片

Stir-fried US Angus Beef with Wild Mushroom

\$43.80 (regular)

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香酥黑毛猪扒

Crisp-fried Fragrant Kurobuta Pork

\$23.80 per person

味淋焖无锡排骨

Stewed Pork Rib with Mirin in Wuxi Style

\$23.80 per person

菠萝咕嚕肉

Sweet and Sour Pork with Pineapple

\$33.80 (regular)

鲍鱼焖土鸡煲

Braised Abalone and Kampong Chicken
with Abalone Sauce in Casserole

\$69.80 (regular) (half)

荷香腊肠蒸土鸡

Steamed Kampong Chicken with Chinese Sausage
in Lotus Leaf

\$38.80 (regular) (half)

辣子鸡丁

Spicy Crispy Diced Chicken

\$33.80 (regular)

菠萝咕嚕鸡球

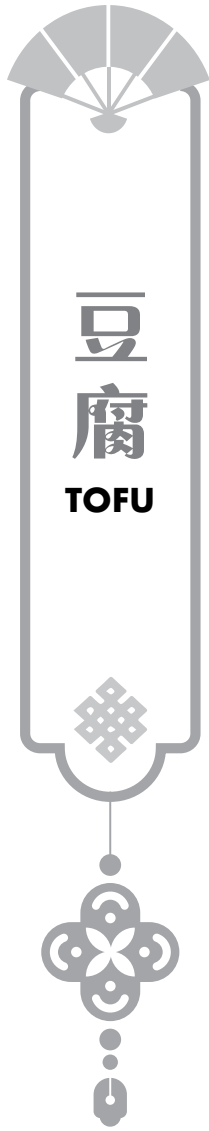
Sweet and Sour Chicken with Pineapple

\$33.80 (regular)

宫保鸡球

Stir-fried Gong Bao Chicken

\$33.80 (regular)



黑松露珍珠脆皮豆腐

Crisp-fried Tofu in Truffle Sauce with Black Truffle Pearl

\$18.80 per person

赛螃蟹肉菠菜豆腐

Crisp-fried Spinach Tofu with Crab Meat
and Scrambled Egg White

\$18.80 per person

海鲜豆腐煲

Braised Tofu with Seafood in Casserole

\$44.80 (regular)

海参粒焖豆腐煲

Stewed Diced Sea Cucumber with Tofu in Casserole

\$44.80 (regular)

蟹皇扒碧绿豆腐

Braised Spinach Tofu with Crab Roe

\$44.80 (regular)

三菇扒碧绿豆腐

Braised Spinach Tofu with Assorted Mushroom

\$34.80 (regular)

红烧滑豆腐煲

Braised Tofu with Mushroom and Vegetable in Casserole

\$29.80 (regular)

虾粒麻婆豆腐

Ma Po Tofu with Diced Prawn

\$29.80 (regular)

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鲜蟹肉扒西兰花

Braised Broccoli with Fresh Crab Meat

\$39.80 (regular)

顺德鱼腐焖津白菜

Braised Shunde Mashed Fish Tofu with Chinese Cabbage

\$33.80 (regular)

北菇扒西兰花

Stir-fried Broccoli with Mushroom

\$31.80 (regular)

上汤金银蛋浸苋菜

Poached Chinese Spinach with Egg Trio
in Superior Stock

\$29.80 (regular)

榄菜肉碎干煸四季豆

Stir-fried French Bean with Minced Pork
and Preserved Olive Vegetable

\$27.80 (regular)

鱼香茄子煲

Stewed Eggplant with Minced Pork
and Salted Fish in Casserole

\$27.80 (regular)

蒜茸炒时蔬

Stir-fried Seasonal Vegetable with Minced Garlic

\$25.80 (regular)



姬松茸羊肚菌汤

Double-boiled Matsuke and Morel Mushroom Soup

\$26.80 per person

素酸辣汤

Vegetarian Hot and Sour Soup

\$18.80 per person

素菠菜豆腐羹

Vegetarian Seafood Tofu Soup

\$18.80 per person

素黑松露珍珠脆皮豆腐

Crisp-fried Tofu with Black Truffle Pearl in Truffle Sauce

\$18.80 per person

琥珀腰果云耳百合炒珍菌

Stir-fried Assorted Mushroom
with Lily Bulb and Cashew Nut

\$30.80 (regular)

红烧北菇素豆腐

Braised Tofu with Mushroom

\$28.80 (regular)

宫保素鸡丁

Stir-fried Gong Bao Mock Chicken

\$28.80 (regular)

酸甜咕嚕面根

Crisp-fried Bean Dough with Sweet and Sour Sauce

\$28.80 (regular)



素粒炒饭

Fried Rice with Diced Assorted Vegetable

\$26.80 (regular)

素干烧伊府面

Vegetarian Ee-fu Noodle

\$26.80 (regular)

菜圃芥兰炒河粉

Wok-fried 'Hor Fun' with Kai Lan
and Preserved Turnip

\$26.80 (regular)

素蚝皇原只鲍鱼

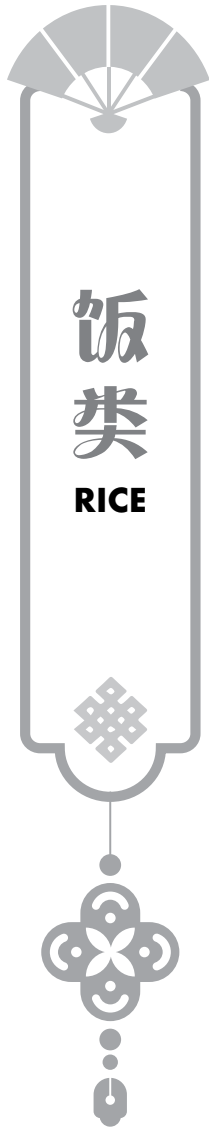
Braised Mock Whole Abalone
with Vegetarian Oyster Sauce

\$28.80 per piece

素干贝扒芥兰

Stir-fried Kai Lan with Vegetarian Conpoy

\$28.80 (regular)



海鲜龙虾汤泡饭

Poached Rice with Assorted Seafood in Lobster Broth

\$69.80 (regular)

黑椒和牛魔王炒饭

Black Pepper Wagyu Beef Fried Rice

\$43.80 (regular)

福建干贝脆米海鲜酱烩饭

Braised Fried Rice with Seafood
in Seafood Sauce topped with Crispy Rice

\$37.80 (regular)

海鲜鱼子炒饭

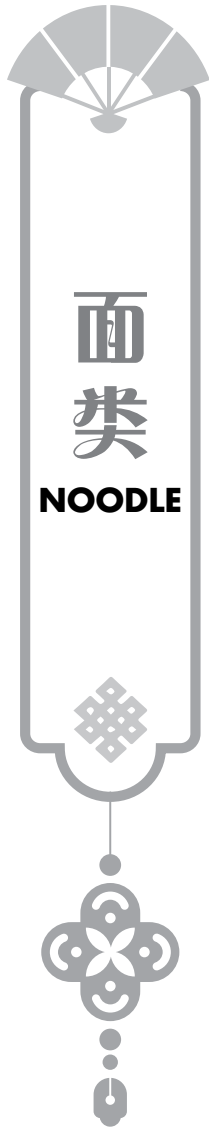
Fried Rice with Seafood and Ebiko

\$37.80 (regular)

扬州炒饭

Yang Zhou Fried Rice

\$34.80 (regular)



上汤开边波士顿龙虾姜葱焗手拉面

Stewed La Mian with Boston Lobster
in Superior Broth

\$44.80 per person

XO酱开边波士顿龙虾焗面卜

Stewed "Mee Pok" with Boston Lobster in XO Sauce

\$44.80 per person

海鲜香脆煎生面

Braised Crispy Noodle with Assorted Seafood

\$37.80 (regular)

赛螃蟹焗米粉

Stewed Vermicelli with Fish and Conpoy
in Scrambled Egg White

\$37.80 (regular)

滑蛋虾球炒河粉

Braised "Hor Fun" with Prawn and Scrambled Egg

\$37.80 (regular)

干炒美国肥牛河粉

Stir-fried "Hor Fun" with US Marbled Beef

\$37.80 (regular)

虾子焗伊府面

Stewed Ee-fu Noodle with Mushroom
and Shrimp Roe

\$29.80 (regular)



官燕椰皇布丁

Chilled Supreme Bird's Nest with Coconut Pudding
served in Young Coconut

\$68.80 per person

养颜生磨杏汁官燕

Double-boiled Supreme Bird's Nest in Almond Cream

\$68.80 per person

冰花炖官燕 (热/冷)

Double-boiled Supreme Bird's Nest
with Rock Sugar (Hot/Chilled)

\$68.80 per person

天山雪莲炖桃胶 (热/冷)

Double-boiled Snow Lotus with Peach Resin
and Red Dates (Hot/Chilled)

\$15 per person

杨枝甘露

Chilled Mango Purée with Sago and Pomelo

\$8.80 per person

牛油果伴咖啡雪糕

Chilled Avocado Purée topped with Coffee Ice Cream

\$8.80 per person

芦荟酸柑香茅冻

Chilled Aloe Vera and Lemongrass Jelly
in Sour Plum and Lime Juice

\$8.80 per person

生磨杏仁茶

Almond Cream

\$8.80 per person

椰香蒸年糕 (3件)

Steamed Nian Gao topped with Grated Coconut (3pc)

\$5.80 per serving



嘉士伯啤酒

Carlsberg Pilsner

\$12 per can

嘉士伯醇滑啤酒

Carlsberg Smooth Draught

\$12 per can

康纳黑啤酒

Connor's Stout Porter

\$13.80 per pint

普娜天然矿泉水

Acqua Panna Mineral Water

\$8.80 (750ml)

圣培露气泡水

San Pellegrino Sparkling Water

\$8.80 (750ml)

可乐 / 零度可乐 / 雪碧 / 干姜汽水 /

苏打水 / 通宁汽水

Coke / Coke Zero / Sprite / Schweppes Dry Ginger Ale /

Schweppes Soda Water / Schweppes Tonic

\$6 per can

师傅自制时令凉茶

Chef's Homemade Herbal Tea (Warm / Chilled)

\$4.80 per glass

橙 / 西瓜 / 萍果 / 蜜瓜

Freshly Squeezed Fruit Juice

(Orange / Watermelon / Apple / Honeydew)

\$9.50 per glass

高山乌龙茶 / 糯米沱茶 / 百花蜜桃茶 / 铁观音

High Mountain Oolong Tea / Glutinous Rice Tea / Peach Tea / Tieguanyin

\$4.80 per person

香片 / 菊花 / 菊普 / 普洱

Jasmine Tea / Chrysanthemum Tea /

Chrysanthemum Pu-Erh Tea / Pu-Erh Tea

\$3.80 per person