



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.

精選大閘蟹套餐

Special Hairy Crab Set Dinner

桃里四小碟

(荷塘煎蝦餅、椒鹽吊片、花雕醉豬手、青瓜木耳)

Appetiser platter

(deep-fried shrimp cake, water chestnut; deep-fried sliced squid, spicy salt; marinated pig's knuckles, Chinese wine; cucumber, black fungus)

紅燒竹筍蟹粉海皇羹

Seafood broth, hairy crab coral, bamboo pith

清蒸大閘蟹(每位兩隻)

Steamed hairy crab (2 pieces per person)

蠔皇原隻南非八頭鮑魚扣北菇伴西蘭花

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

蟹粉小籠包

Steamed minced pork dumplings, hairy crab coral

蟹粉扒稻庭烏冬

Braised Japanese udon, hairy crab coral

燕窩燉蛋白

Double-boiled egg white, bird's nest

港幣 2280 元 (兩位用)

HKD2280 for two persons

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

大閘蟹菜譜 Hairy Crab Feast

	例 <i>portion</i>
大閘蟹粉竹笙海皇燕窩羹(每位) Bird's nest broth, hairy crab coral, diced seafood, bamboo pith (per person)	388
清蒸大閘蟹(六兩) Steamed hairy crab (6 taels)	498
大閘蟹粉水晶蝦球(每位) Braised prawns, hairy crab coral (per person)	388
大閘蟹粉炒素翅 Sautéed vegetarian shark's fin, hairy crab coral, egg	408
大閘蟹粉雪裡紅毛豆炒水晶粉 Sautéed crystal noodles, hairy crab coral, green soybeans, preserved vegetables	288
生滾蟹粉鮮蝦大閘蟹(六兩)粥 Congee, hairy crab (6 taels), hairy crab coral, shrimps	568
蟹粉小籠包(六隻) Steamed minced pork dumplings, hairy crab coral (6 pieces)	308
蟹粉鮮帶子扒蛋白 Steamed egg white, scallops, hairy crab coral	368

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、 65
梳打水、湯力水、
薑汁汽水、薑汁啤酒
Coca Cola, Coke Zero, Sprite,
Soda Water, Tonic Water,
Ginger Ale, Ginger Beer