



茗茶 Chinese Tea Selection

普洱
Pu Er

香片
Jasmine

鐵觀音
Tie Guan Yin

壽眉
Shou Mei

烏龍
Oolong

龍井
Long Jing

菊花
Chrysanthemum

茗茶及水每位收費 HKD35。
Chinese tea and water are served at HKD35 per person.

商務午餐

Executive Set Lunch

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

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

每位任選下列小菜一款
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

陳草菇紅燒豆腐
Braised bean curd,
dried straw mushrooms

中式牛柳
Chinese style pan-fried beef fillets

XO 醬西芹炒蝦仁鳳片
Sautéed shrimps, sliced chicken,
celery, homemade XO chilli sauce

鮮雜菌浸菜心
Simmered seasonal greens,
mixed mushrooms, supreme soup

瑤柱扒時蔬
Braised seasonal vegetables,
shredded conpoy

鳳梨生炒骨
Sweet and sour pork, pineapple

豉蒜涼瓜炒牛肉
Sautéed sliced beef, bitter melon,
black beans, minced garlic

每位任選下列飯麵一款
Please select one of the following rice/ noodle dishes per person

雪菜肉絲鴛鴦米 或 櫻花蝦醬海鮮炒飯
Braised vermicelli, green bean noodles, shredded pork, preserved vegetables

or
Fried rice, diced seafood, preserved sakura shrimp paste

每位任選下列甜品一款
Please select one of the following desserts per person

楊枝甘露
Chilled sago cream, mango, pomelo

香滑豆腐花
Sweetened bean curd

凍香芒布甸
Chilled fresh mango pudding

蓮子紅豆沙
Sweetened red bean soup, lotus seeds

兩位用 HKD720 for two persons

桃里嗜味套餐

Tao Li Tasting Set Menu

桃里三小碟

(桂花蜜黑毛豬叉燒、龍帶玉梨香、海苔七味豆腐粒)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
deep-fried minced shrimp, scallop, Jinhua ham, pear;
deep-fried diced bean curd, seaweed, chilli powder)

原個椰皇珍珠肉燉豬腱湯

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

黑魚子百花煎釀龍蝦扒

Pan-fried lobster, minced shrimp, black caviar

籠仔荷葉窗紗野菌蒸星斑球

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

竹笙杞子百合杏汁浸菜苗

Simmered baby vegetables, bamboo pith, wolfberries, lily bulbs, almond juice

櫻花蝦烏魚子帶子炒飯

Fried rice, scallops, mullet roe, sakura shrimps

桃膠雪蓮子燉木瓜

Double-boiled papaya, peach resin, snow lotus

每位 HKD1,280 per person

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.
以上價目須另加一服務費。Price is subject to 10% service charge.

精選四人套餐

Special Set Menu for Four

桃里四小碟

(桂花蜜黑毛豬叉燒、蒜片牛柳粒、七味豆腐粒、蔥油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;
sautéed beef cubes, sliced garlic;
deep-fried diced bean curd, chilli powder; jellyfish, cucumber)

蟹肉西湖牛肉羹

Crabmeat broth, minced beef, egg white

油雞縱菌醬西蘭花蝦球炒花姿

Sautéed prawns, sliced squid, broccoli, termite mushroom 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

清蒸杉斑

Steamed camouflage garoupa

古法鹽焗雞

Baked chicken, rock salt

瑤柱海參炆伊府麵

Braised e-fu noodles, sea cucumber, shredded conpoy

合時甜品

Seasonal dessert

美點映雙輝

Chinese petits fours

四位用 HKD3,400 for four persons

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精選六人套餐 Special Set Menu for Six

芝士蟹肉洋葱鮮奶焗釀蟹蓋
Baked stuffed crab shells, crabmeat, fresh milk, onion, cheese

天籽蘭花燉竹絲雞湯
Double-boiled black skin chicken soup, dendrobium orchid

XO 醬西蘭花帶子炒珊瑚蚌
Sautéed scallops, coral clams, broccoli, homemade XO chilli 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

桃里貴妃雞
Poached chicken

金沙海皇炒絲苗
Fried rice, diced seafood, mashed salted egg yolk

合時甜品
Seasonal dessert

美點映雙輝
Chinese petits fours

六位用 HKD5,100 for six persons

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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, imitation crab sticks

米盞彩虹野菌炒素雞

Sautéed vegetarian chicken, cashew nuts, 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 HKD650 per person

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春日花饌 Flower Delicacies

	HKD 例 <i>portion</i>
紅玫瑰花龍蝦球炒蛋白 Sautéed lobster, egg white, rose petals	498
蟲草花古法蒸星斑球 Steamed spotted garouf fillets, cordyceps flower, black mushrooms	488
茉莉花桂花蟹肉瑤柱炒素翅 Sautéed vegetarian shark fin, crabmeat, shredded conpoy, egg, jasmine, osmanthus	438
洛神花士多啤梨咕嚕肉 Sweet and sour pork, strawberries, roselle	308
金針花竹筴杞子浸菜苗 Simmered daylilies, wolfberries, bamboo pith, baby vegetables	298
	每位 <i>per person</i>
天籽蘭花螺頭燉豬腱湯 Double-boiled dendrobium orchid soup, conch, pork shin	288
小黃菊花膠雞絲羹 Braised shredded chicken broth, fish maw, chrysanthemum	238
燒焗銀鱈魚配藏紅花汁 Baked silver cod, saffron sauce	288
桂花圓肉燉拉絲雪燕 Double-boiled gum tragacanth, osmanthus, dried longan	118
藍蝶豆花鮮忌廉奶凍 Chilled butterfly pea jelly, fresh cream	108

卓師傅推介 Chef Cheuk's Recommendation

	HKD 例 <i>portion</i>
龍帶玉梨香(四件) Deep-fried minced shrimp, scallop, Jinhua ham, pear (4 pieces)	228
南乳醬燒焗銀鱈魚扒(100克)(每位) Baked silver cod (100g), preserved red bean curd paste (per person)	208
黑魚子百花煎釀龍蝦扒(每位) Pan-fried lobster, minced shrimp, black caviar (per person)	388
濃湯花膠雞絲羹(每位) Braised shredded chicken, fish maw, supreme broth (per person)	238
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)	308
籠仔荷葉窗紗野菌蒸星斑球(每位) Bamboo basket steamed spotted garoupa fillet, wild mushrooms, rice paper, lotus leaves (per person)	198
珊瑚水晶大花蝦球(每位) Braised prawns, crab coral (per person)	288
櫻花蝦烏魚子帶子炒飯 Fried rice, scallops, sakura shrimps, mullet roe	268

頭盤 Appetiser

	HKD 例 <i>portion</i>
日本尖椒燒汁牛柳粒 Sautéed beef cubes, Japanese peppers, gravy	288
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, pork floss, chilli sauce	198
泡椒花雕醉豬手 Marinated pork knuckles, Chinese wine, chilli sauce	208
椒鹽雞軟骨 Deep-fried chicken cartilage, spicy salt	168
七味豆腐粒 Deep-fried diced bean curd, chilli powder	138

燒味 Barbecue

	HKD 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, brown sugar, soy sauce (half bird)	338
桃里貴妃雞(半隻) Poached chicken (half bird)	338
脆皮燒腩肉 Crispy roast pork belly	328

鮑魚、海參 Abalone, Sea Cucumber

	HKD 每位 <i>per person</i>
蠔皇原隻澳洲三頭鮑魚 Stewed whole 3-head Australian abalone, oyster sauce	1,488
蠔皇原隻南非五頭鮑魚 Stewed whole 5-head South African abalone, oyster sauce	1,488
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>
荷香麒麟蒸鮑脯(四位) Steamed sliced abalone, black mushrooms, Jinhua ham (4 persons)	888
蠔皇原隻南非八頭鮑魚北菇扣海參花膠煲(每款四件) Clay pot-braised whole 8-head South African abalone, black mushrooms, sea cucumber, fish maw, oyster sauce (4 pieces each)	1,288
原隻鮑魚海味雜菜煲 Clay pot-braised whole abalone, dried seafood, mixed vegetables	398

燕窩 Bird's Nest

	HKD 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

魚 Fish

		HKD 例 <i>portion</i>
清蒸東星斑 Steamed east spotted groupa	1,420 (600克/g)	940 (450克/g)
美極醬野菌煎星斑球 Pan-fried spotted groupa fillets, wild mushrooms, Maggi sauce		580
冬菜唐芹粉絲浸星斑球 Simmered spotted groupa fillets, green bean noodles, Chinese celery, preserved vegetables		580
頭抽銀鱈魚球配法邊豆 Deep-fried silver cod fillets, French beans, soy sauce		480
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		1,088
金蒜蒸焗本灣龍蝦(700克)伴水晶粉 Steamed lobster (700g), garlic, thick crystal noodles		1,088
波士頓龍蝦(600克)蟹皇炒蛋白 Sautéed Boston lobster (600g), crab coral, egg white		888

蝦 Shrimp

	HKD 例 <i>portion</i>
花雕醉翁海蝦 Drunken shrimps, Chinese wine	688
火焰海蝦 Drunken shrimp 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)	488
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

	HKD 例 <i>portion</i>
清蒸膏蟹(每隻) Steamed fresh green crab (each)	928
黑胡椒肉蟹 (700 克) Sautéed fresh mud crab, black peppers (700g)	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(600 克) Steamed red crab, egg white, Chinese wine (600g)	880
百花炸釀蟹鉗(每隻) Deep-fried stuffed crab claw, minced shrimp (each)	198

貝 Shellfish

XO 醬西蘭花帶子炒螺片 Sautéed scallops, sliced conch, broccoli, homemade XO chilli sauce	488
焗釀鮮響螺(每隻) Baked stuffed sea whelk, diced conch, mushrooms (each)	268
翡翠鮮帶子 Sautéed scallops, vegetables	438

家禽 Poultry

	HKD 半隻 <i>half bird</i>	HKD 全隻 <i>whole bird</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 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)		1,188

豬、牛 Pork, Beef

	HKD 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 beef fillets, Chinese style	328
油雞樅菌醬法邊豆炒牛柳粒 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	368

湯 Soup

	HKD 每位 <i>per person</i>	HKD 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, dried Mandarin peels	178	488
蟹肉粟米羹 Crabmeat broth, sweet corn	158	448
紫菜海鮮羹 Seafood broth, seaweed	158	448

蔬菜 Vegetable

	HKD 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	368
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive vegetables	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	288
上湯腿絲鮮蘆筍 Simmered asparagus, shredded Jinhua ham, supreme soup	320

素菜 Vegetarian

	HKD 每位 <i>per person</i>	HKD 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, Noodle

	HKD 每位 <i>per person</i>	HKD 例 <i>portion</i>
桃里錦繡炒飯 Fried rice, diced shrimp, tomatoes, 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 mushrooms, 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

	HKD 每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut milk	738
豆沙千層糕 (四件) Steamed layer cakes, red bean paste (4 pieces)	72
蓮子紅豆沙 Sweetened red bean soup, 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
奶皇香芒卷 (四件) Chilled mango rolls, milk custard, shredded coconut (4 pieces)	72
楊枝甘露 Chilled sago cream, mango, pomelo	72
鮮果拼盤 Fresh fruit platter	92

葡萄酒 Wine

	HKD 每杯 <i>per glass</i>	HKD 每瓶 <i>per bottle</i>
香檳 CHAMPAGNE		
Lanson Le Black Création Brut NV	165	600
氣泡酒 SPARKLING		
Zonin Prosecco Brut NV, Italy	98	365
白葡萄酒 WHITE		
Chardonnay, Ubertas Small Batch, Australia	95	350
Sauvignon Blanc, Te Mata Estate, New Zealand	105	400
Riesling, Schloss Vollrads Kabinett, Germany	105	400
紅葡萄酒 RED		
Cabernet Shiraz, Ubertas Native Guardian, Australia	95	350
Bourgogne Pinot Noir, Louis Jadot, France	110	420
Château Bonnet, France	105	400
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 Beer and Cider

	HKD 380 毫升 380ml	HKD 700 毫升 700ml
生啤 DRAUGHT BEER		
Suntory The Premium Malt's Gold, Japan	72	98
Suntory The Premium Malt's Black, Japan	72	98
		每瓶 <i>per bottle</i>
Asahi, Japan		70
Blue Girl, Germany		70
Tsing Tao, China		70
Kirin Ichiban, Japan		70
Sapporo, Japan		70
Carlsberg, Denmark		70
Heineken, Holland		70
Somersby Apple Cider, Denmark		70
Erdinger, Germany		75
Erdinger Dunkel, Germany (Dark)		75
Guinness, Ireland		75
Hoegaarden, Belgium		75

雞尾酒 Cocktail

	HKD 每杯 <i>per glass</i>
Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	98
Daiquiri <i>Rum, lemon juice, simple syrup, choice of fruit</i>	98
Martini <i>Gin or vodka, dry vermouth, olive</i>	98
Mojito <i>Rum, fresh lime, soda water, sugar, fresh mint</i>	98
Margarita <i>Tequila, triple sec, lemon juice, simple syrup, salt rim</i>	98
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk, simple syrup</i>	98
Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	98
Bellini <i>Peach liqueur, Champagne</i>	165
Kir Royal <i>Crème de cassis, Champagne</i>	165
Mimosa <i>Fresh orange juice, Champagne</i>	165

烈酒 Spirit

	HKD
	每杯 <i>per glass</i>
白蘭地 BRANDY	
Rémy Martin V.S.O.P.	105
Hennessy V.S.O.P.	105
Martell Cordon Bleu	290
Martell X.O.	290
Hennessy X.O.	290
Rémy Martin X.O.	290
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 Whisky

HKD
每杯
per glass

蘇格蘭 SCOTCH

調和麥芽 BLENDED MALT

Ballantine's 12 Years	105
Chivas Regal 12 Years	105
Johnnie Walker Black Label	105
Chivas Regal 18 Years	175
Royal Salute	240
Johnnie Walker Blue Label	250

單一麥芽 SINGLE MALT

Bowmore 12 Years	105
Glenfiddich 12 Years	105
Glenmorangie, The Original	105
Balvenie DoubleWood 12 Years	138
Macallan 12 Years, Sherry Oak	138
Glenmorangie 18 Years	198
Macallan 18 Years, Sherry Oak	365

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	188

無酒精雞尾酒 Mocktail

	HKD 每杯 <i>per 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 lime, soda water, sugar, fresh mint</i>	95

無酒精飲料 Non-alcoholic Beverage

	HKD 每杯 <i>per glass</i>
鮮果汁 FRESH JUICE	
西瓜、西柚、橙、蘋果、芒果 Watermelon, Grapefruit, Orange, Apple, Mango	85
凍果汁 CHILLED JUICE	
番茄、菠蘿、紅莓 Tomato, Pineapple, Cranberry	75
無汽礦泉水 STILL WATER	
依雲 (330 毫升) Evian (330ml)	70
依雲 (750 毫升) Evian (750ml)	95
有汽礦泉水 SPARKLING WATER	
法國巴黎 (330 毫升) Perrier (330ml)	70
法國聖漾 (750 毫升) Saint-Géron (750ml)	95
汽水 SOFT DRINK	
可口可樂、零系可樂、雪碧、 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	65