桃里
TAOLI
川澱特色風味菜

Shanghai and Sichuan Specialities

鰻魚骨湯火腩雲吞雞 (半隻)
Shark’s bone soup, Jinhua ham, shrimp dumplings, chicken (half)

清炒蝦仁
Sautéed fresh shrimps

水煮田雞腿
Simmered edible frog legs, chilli sauce

花膠冬筍紅燒肉
Stewed sliced pork, fish maw, bamboo shoots

辣子爆雞 (半隻)
Sautéed chicken (half), garlic, chilli sauce

水煮原條筍殼魚球
Simmered whole fillet of bullet fish, chilli sauce

瑤柱賽螃蟹
Scrambled egg white, shredded conpoy

紅燒乾貝獅子頭
Braised minced pork, shredded conpoy, vegetables, oyster sauce

樟茶鴨 (半隻)
Smoked duck (half), tea leaves

四川口水雞 (半隻)
Sichuan style poached sliced chicken (half), chilli sauce

上海炒粗麵
Shanghai style sautéed noodles, shredded pork, cabbages, soy sauce

四川擔擔麵 (每位)
“Tan Tan” soup noodles, spicy peanut sauce (per person)

Example portion

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蘇師傅推介
Chef So’s Recommendations

生滾冬瓜鹹魚頭豆腐肉片魚雲湯
Fish head soup, winter melon, salted fish, bean curd, sliced pork

XO醬乾蔥海中蝦粉絲煲
Clay pot braised prawns, green bean noodles, shallots, homemade XO chilli sauce

珊瑚扒翡翠苗
Braised baby vegetables, crab coral

金沙蝦球伴玉簪鮮蝦球
Deep-fried prawns, mashed salted egg yolk; sautéed prawns, vegetables

梅辣茄子鮮菇炆田雞腿煲
Clay pot braised edible frog legs, eggplants, fresh mushrooms, chilli plum sauce

蟹皇蟹肉鮮蝦炒蛋白
Sautéed shrimps, crab roe, crab meat, egg white

黑椒焼汁煎牛柳脯
Pan-fried sliced beef, black pepper, gravy

蝦籽原隻南非八頭鮑魚扣鮮鵝掌柚皮（每位）
Stewed whole 8 heads African abalone, fresh goose feet, pomelo peel, shrimp roe sauce (per person)

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老香江粵菜 Nostalgic Cantonese Specialities

例

<table>
<thead>
<tr>
<th>English</th>
<th>Chinese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish head broth, chicken livers, barbecued pork, bamboo shoots bean curd, black mushrooms, egg (per person)</td>
<td>凤凰鱼羹 (每位)</td>
</tr>
<tr>
<td>Barbecued sliced pork, chicken livers (4 pieces)</td>
<td>香烧金钱鸡 (四件)</td>
</tr>
<tr>
<td>Barbecued chicken livers, spare ribs, honey sauce</td>
<td>蜜烧凤肝伴烧排骨</td>
</tr>
<tr>
<td>Steamed goose, plum sauce</td>
<td>梅子砵仔鹅</td>
</tr>
<tr>
<td>Sautéed pig's stomach, bell peppers, black bean sauce</td>
<td>豉椒炒猪肚尖</td>
</tr>
<tr>
<td>Deep-fried shrimp toasts</td>
<td>怀旧虾多士</td>
</tr>
<tr>
<td>Baked fish intestines, egg</td>
<td>鸡蛋焗鱼肠</td>
</tr>
<tr>
<td>Roast duck (half)</td>
<td>香烧琵琶鸭 (半隻)</td>
</tr>
<tr>
<td>Braised thick noodles, lard, barbecued pork (per person)</td>
<td>猪油渣叉烧捞粗面 (每位)</td>
</tr>
<tr>
<td>Deep-fried fresh milk</td>
<td>酥炸脆奶</td>
</tr>
</tbody>
</table>

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頭盤 Appetisers

蒜片牛柳粒
Sautéed beef cubes, garlic

凍話梅番茄醬鮮淮山
Chilled preserved plums, fresh Chinese yam, tomato sauce

生煎芹香臘味鲮魚餡
Pan-fried minced Canton carp, preserved meat, Chinese celery

冰鎮鵝掌翼
Chilled marinated goose feet, goose wings

鹹水豬仔腳
Marinated pig’s trotters

花雕醉豬手
Marinated pig’s knuckles, Chinese wine

黑松露菌沙拉汁炸雞球
Deep-fried boneless chicken, black truffle, salad dressing

XO醬蝦乾茄段
Sautéed eggplants, dried shrimps, homemade XO chilli sauce

黃金炸蝦丸
Deep-fried minced shrimp, mashed salted egg yolk

芥辣帶子海蜇頭
Jellyfish, scallops, wasabi

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燒味 Barbecued

燒味雙拼  288
Barbecued meat (two choices)

脆皮燒乳豬  358
Barbecued suckling pig

桂花蜜黑毛豬叉燒  268
Barbecued black pork, osmanthus honey sauce

明爐燒鵝  258
Roast goose

玫瑰豉油雞  248
Poached chicken, soya sauce

桃里貴妃雞  258
Poached chicken

脆皮燒腩肉  218
Crispy roast pork belly
Abalone

per person

Stewed whole dried 14 heads abalone, oyster sauce

Stewed whole 7 heads abalone, oyster sauce

Braised sliced abalone, black mushroom, oyster sauce

Stewed whole 22 heads abalone, vegetables

Stewed sliced abalone, sea cucumber

Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)

Chilled whole 22 heads abalone, jellyfish

Clay pot braised sliced abalone, bamboo pith, dried seafood

Clay pot braised diced abalone, diced chicken, bean curd

Clay pot braised whole abalone, dried seafood, mixed vegetables

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燕窩、竹笙 Bird’s Nest, Bamboo Pith

蟹皇燴官燕 820
Braised imperial bird’s nest, crab coral

竹笙釀官燕（兩件） 698
Braised bamboo pith, imperial bird’s nest (2 pieces)

雞蓉燴官燕 698
Braised imperial bird’s nest, minced chicken

蟹肉燴官燕 698
Braised imperial bird’s nest, crabmeat

蟹皇扒竹笙（兩件） 180
Braised bamboo pith, crab coral (2 pieces)

百花釀竹笙（兩件） 160
Braised bamboo pith, minced shrimp (2 pieces)

鴿蛋扒竹笙 130
Braised bamboo pith, pigeon eggs

蒸竹笙釀上素卷（兩件） 150
Steamed bamboo pith rolls, fungus (2 pieces)

腿絲蘆筍竹笙卷（兩件） 130
Braised bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)
蟹肉扒芥菜膽  
Braised mustard greens, crabmeat

瑤柱鮮菇小棠菜  
Braised green cabbages, straw mushrooms, conpoy sauce

蟹皇扒西蘭花  
Braised broccoli, crab coral

腿蓉百花釀西蘭花  
Braised broccoli, minced shrimp, minced Jinhua ham

煙肉葡汁焗四蔬  
Baked mixed vegetables, bacon, Portuguese sauce

欖菜蝦乾肉鬆蜜糖豆  
Sautéed honey beans, minced pork, dried shrimps, preserved olives

蠔皇鮑魚菇扒菜苗  
Braised baby vegetables, oyster mushrooms, oyster sauce

蒜子腿絲杞子竹笙浸菜遠  
Simmered vegetables, bamboo pith, wolfberries, shredded Jinhua ham, garlic

南乳炆粗齋煲  
Clay pot stewed mixed vegetables, preserved red bean curd paste

上湯腿絲鮮蘆筍  
Simmered fresh asparagus, shredded Jinhua ham, supreme soup
魚 Fish

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 458

金銀蒜蒸星斑球小棠菜
Steamed fillet of spotted garoupa, green cabbages, minced garlic 438

千島煙燻鱈魚窩粑
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
虾 Shrimps

例 portion

花雕醉翁海蝦 438
Drunken shrimps, supreme soup

火焰海蝦 458
Drunken shrimps flambé

白灼海蝦 368
Poached fresh shrimps

XO 醃彩椒大蝦球 338
Sautéed prawns, bell peppers, homemade XO chilli sauce

四川鮮蝦仁 508
“Sichuan” sautéed shrimps

花雕帶子蝦球蒸蛋白 (四件) 308
Steamed egg white, scallops, prawns, Chinese wine (4 pieces)

脆皮荷塘蟹粉百花球 288
Deep-fried minced shrimp, crab coral, water chestnut

烧金钱鸡大蝦球 (四件) 268
Barbecued sliced pork, chicken livers, prawns (4 pieces)
蟹 Crab

清蒸膏蟹
Steamed fresh green crab 508

豉椒焗肉蟹
Sautéed fresh gross crab, black beans, pepper sauce 508

西兰花椒盐鲜蟹钳（四隻）
Sautéed crab claws, broccoli, spicy salt (4 pieces) 398

洋葱鲜奶焗酿蟹盖（每个）
Baked crab shell, crabmeat, onion, fresh milk (each) 168

葡汁燕窝焗酿蟹盖（每个）
Baked crab shell, bird’s nest, crabmeat, Portuguese sauce (each) 198

百花炸酿蟹钳（每隻）
Deep-fried crab claw, minced shrimp (each) 128

生菜盏黑松露菌炒桂花蟹肉
Fried crabmeat, egg, black truffle, lettuce wraps 308

貝 Shellfish

XO 酱花姿螺片
Sautéed sliced squid, conch, homemade XO chilli sauce 308

焗酿鲜響螺（每隻）
Baked sea whelk, diced conch, mushroom (each) 148

翡翠鮮带子
Sautéed scallops, vegetables 338

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### Poultry

<table>
<thead>
<tr>
<th>Item</th>
<th>Half (half)</th>
<th>Whole (whole)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep-fried crispy chicken</td>
<td>258</td>
<td>516</td>
</tr>
<tr>
<td>Pan-fried boneless chicken, lemon sauce</td>
<td>248</td>
<td>498</td>
</tr>
<tr>
<td>Steamed boneless chicken, Jinhua ham, vegetables</td>
<td>288</td>
<td>576</td>
</tr>
<tr>
<td>Baked chicken, rock salt</td>
<td>258</td>
<td>516</td>
</tr>
<tr>
<td>Sliced chicken, fresh fruit, lettuce wraps</td>
<td>268</td>
<td>536</td>
</tr>
<tr>
<td>Deep-fried boneless duck, mashed taro</td>
<td>248</td>
<td>496</td>
</tr>
<tr>
<td>Whole chicken wrapped in lotus leaf, baked in clay</td>
<td></td>
<td>968</td>
</tr>
</tbody>
</table>

*Order 24 hours in advance*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (in HKD)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Peking duck</td>
<td>640</td>
</tr>
<tr>
<td>Roast Peking duck; sautéed shredded duck, lettuce wraps or sautéed sliced duck, bell peppers</td>
<td>738</td>
</tr>
<tr>
<td>Sautéed sliced pigeon, Jinhua ham</td>
<td>298</td>
</tr>
</tbody>
</table>

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豬、牛 Pork, Beef

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

彩椒牛麻辣婆豆腐
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

菠蘿咕嘰肉
Sweet and sour pork, pineapple 208

川醬西芹腰果炒肉丁
Sautéed diced pork, cashew nuts, celery, chilli sauce 208

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

燕窝竹笙金粟豆腐羹  
Bean curd broth, bird’s nest, bamboo pith, sweet corn

每位 per person

彩椒野生木耳素鸡鲜菇筍  
Sautéed asparagus, wild black fungus, bell peppers, vegetarian chicken

例 portion

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

米.LinkedList 198
Sautéed diced carrot, straw mushrooms, nuts, rice basket

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

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

川汁榆耳北菇烧玉子豆腐  
Braised egg bean curd, black mushrooms, elm fungus, chilli sauce

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

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<tr>
<th></th>
<th>每位</th>
<th>例</th>
</tr>
</thead>
<tbody>
<tr>
<td>饭、面 Rice, Noodles</td>
<td></td>
<td></td>
</tr>
<tr>
<td>锦绣桃里炒饭 Fried rice, diced shrimp, tomatoes, shredded duck</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>XO 酱牛松炒饭 Fried rice, minced beef, homemade XO chilli sauce</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>扬州炒饭 Fried rice, diced shrimp, barbecued pork</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>珐柱蛋白炒饭 Fried rice, shredded conpoy, egg white</td>
<td>138</td>
<td>268</td>
</tr>
<tr>
<td>鲅鱼鲜菇炆伊府麺 Braised e-fu noodles, straw mushrooms, dried sole</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>上汤鲜虾雲吞麺 Egg noodles, shrimp dumplings, supreme soup</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>蟹肉炆伊府麺 Braised e-fu noodles, crabmeat</td>
<td>168</td>
<td>318</td>
</tr>
<tr>
<td>雪裏紅火鸭丝炆米 Braised vermicelli, shredded duck, preserved vegetables</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>上汤金腿生麺 Egg noodles, shredded Jinhua ham, supreme soup</td>
<td>118</td>
<td>238</td>
</tr>
<tr>
<td>黑椒牛柳丝炒烏冬 Fried udon, shredded beef, black pepper sauce</td>
<td>118</td>
<td>268</td>
</tr>
</tbody>
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甜品 Desserts

每位
per person

椰汁燉官燕
Double-boiled imperial bird's nest, coconut juice

650

黑芝麻椰汁凍糕 (四件)
Chilled black sesame puddings, coconut juice (4 pieces)

55

蓮子紅豆沙
Sweetened red bean cream, lotus seeds

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

芝麻紅豆蓉煎軟餅 (四件)
Pan-fried mashed red bean cakes, sesame (4 pieces)

55

紫薯蓉西米角 (四件)
Steamed mashed purple potato, sago (4 pieces)

55

凍蜜桃蘋果糕粉
Chilled grass jelly, peach, aloe

55

鮮果拼盤
Fresh fruit platter

85

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.
所有價目均以港幣計算並須另加一服務費。All prices are in Hong Kong Dollar and subject to a 10% service charge.
### Wine

<table>
<thead>
<tr>
<th>Type</th>
<th>Brand</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>香檳 CHAMPAGNE</strong></td>
<td>Lanson Black Label Brut NV</td>
<td>178</td>
<td>890</td>
</tr>
<tr>
<td><strong>葡萄汽酒 SPARKLING</strong></td>
<td>Zonin Prosecco Brut NV, Italy</td>
<td>110</td>
<td>550</td>
</tr>
<tr>
<td><strong>白葡萄酒 WHITE</strong></td>
<td>Chardonnay, Brand’s Laira, Australia</td>
<td>98</td>
<td>490</td>
</tr>
<tr>
<td></td>
<td>Sauvignon Blanc, Mahi, New Zealand</td>
<td>108</td>
<td>540</td>
</tr>
<tr>
<td><strong>紅葡萄酒 RED</strong></td>
<td>Cabernet Sauvignon, Brand’s Laira, Australia</td>
<td>98</td>
<td>490</td>
</tr>
<tr>
<td></td>
<td>Bourgogne, Domaine Faiveley, France</td>
<td>108</td>
<td>540</td>
</tr>
</tbody>
</table>

*All prices are in Hong Kong Dollar and subject to a 10% service charge.*
<table>
<thead>
<tr>
<th>酒名</th>
<th>半品脱</th>
<th>一品脱</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asahi</td>
<td>68</td>
<td>92</td>
</tr>
<tr>
<td>San Miguel, Hong Kong</td>
<td>72</td>
<td>72</td>
</tr>
<tr>
<td>Tsing Tao, China</td>
<td>72</td>
<td>72</td>
</tr>
<tr>
<td>Kirin Ichiban, Japan</td>
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<td>72</td>
</tr>
<tr>
<td>Sapporo, Japan</td>
<td>72</td>
<td>72</td>
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<tr>
<td>Carlsberg, Denmark</td>
<td>72</td>
<td>72</td>
</tr>
<tr>
<td>Heineken, Holland</td>
<td>72</td>
<td>72</td>
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<tr>
<td>Somersby Apple Cider, Sweden</td>
<td>72</td>
<td>72</td>
</tr>
<tr>
<td>Erdinger, Germany</td>
<td>76</td>
<td>76</td>
</tr>
<tr>
<td>Erdinger Dunkel, Germany (Dark)</td>
<td>76</td>
<td>76</td>
</tr>
<tr>
<td>Guinness Stout, Ireland</td>
<td>76</td>
<td>76</td>
</tr>
<tr>
<td>Hoegaarden, Belgium</td>
<td>76</td>
<td>76</td>
</tr>
<tr>
<td>Hitachino Nest White Ale, Japan</td>
<td>76</td>
<td>76</td>
</tr>
</tbody>
</table>

所有项目均以港元计算并须另加一服务费。
All prices are in Hong Kong Dollar and subject to a 10% service charge.
雞尾酒 Cocktails

Cosmopolitan 95
_Vodka, triple sec, cranberry juice, lime juice_

Daiquiri 95
_Rum, lemon juice, syrup, choices of fruit_

Martini 95
_Gin or Vodka, dry vermouth, olive_

Mojito 95
_Rum, fresh mint, fresh lime, soda water, sugar_

Margarita 95
_Tequila, triple sec, lemon juice, syrup, salt rim_

Pina Colada 95
_Rum, pineapple juice, coconut milk, fresh milk_

Sex on the Beach 95
_Vodka, peach liqueur, cranberry juice, pineapple juice_

Bellini 178
_Peach liqueur, champagne_

Kir Royal 178
_Crème de cassis, champagne_

Mimosa 178
_Fresh orange juice, champagne_

所有價目均以港幣計算並須另加一服務費。All prices are in Hong Kong Dollar and subject to a 10% service charge.
烈酒 Spirits

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

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

所有價目均以港幣計算並須另加10%服務費。All prices are in Hong Kong Dollar and subject to a 10% service charge.
氈酒 GIN
Bombay Sapphire 98
Tanqueray 98
GVine 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

榾酒 RUM
Myer’s 98
Abelha Organic Cachaca 98
Bacardi 98

所有價目均以港幣計算並須另加一服務費。 All prices are in Hong Kong Dollar and subject to a 10% service charge.
威士忌 Whisky

<table>
<thead>
<tr>
<th>SCOTCH</th>
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<tbody>
<tr>
<td>Ballantine’s 12 Years</td>
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</tr>
<tr>
<td>Chivas Regal 12 Years</td>
<td>102</td>
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<tr>
<td>Johnnie Walker Black Label</td>
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<tr>
<td>Chivas Regal 18 Years</td>
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<tr>
<td>Royal Salute</td>
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<tr>
<td>Johnnie Walker Blue Label</td>
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<table>
<thead>
<tr>
<th>SINGLE MALT</th>
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<tbody>
<tr>
<td>Bowmore 12 Years</td>
<td>102</td>
<td></td>
</tr>
<tr>
<td>Glenfiddich 12 Years</td>
<td>102</td>
<td></td>
</tr>
<tr>
<td>Glenmorangie, The Original</td>
<td>102</td>
<td></td>
</tr>
<tr>
<td>Balvenie DoubleWood 12 Years</td>
<td>125</td>
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</tr>
<tr>
<td>The Macallan 12 Years</td>
<td>158</td>
<td></td>
</tr>
<tr>
<td>Glenmorangie 18 Years</td>
<td>220</td>
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</tr>
<tr>
<td>The Macallan 18 Years</td>
<td>500</td>
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</table>

<table>
<thead>
<tr>
<th>BOURBON</th>
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<tbody>
<tr>
<td>Early Times</td>
<td>102</td>
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<tr>
<td>Jack Daniel’s</td>
<td>102</td>
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</table>

<table>
<thead>
<tr>
<th>JAPANESE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Hibiki 12 Years</td>
<td>350</td>
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</tbody>
</table>

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無酒精雞尾酒 Non-alcoholic Cocktails

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

鮮果汁 FRESH JUICES
西瓜、西柚、橙、蘋果、芒果
Watermelon, Grapefruit, Orange, Apple, Mango

凍果汁 CHILLED JUICES
番茄、菠蘿、紅莓
Tomato, Pineapple, Cranberry

無氫礦泉水 STILL WATER
伊雲 (350ml)
Evian

有氫礦泉水 SPARKLING WATER
法國巴黎 (350ml)
Perrier

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

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