



商務午餐

Executive Set Lunch

足料老火靚湯 或 鮮蝦帶子豆腐羹
Daily homemade soup *or* Bean curd broth, scallops, shrimps

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

豉汁帶子蒸豆腐
Steamed bean curd, scallops,
black bean sauce

醋香骨
Braised spare ribs, black vinegar

無花果爽脆
Sautéed figs, lotus roots,
water chestnut, celery

海味雜菜煲
Clay pot braised dried seafood,
mixed vegetables, green bean noodles

瑤柱米湯浸時蔬
Simmered seasonal vegetables,
shredded conpoy, rice soup

菠蘿咕嚕雞
Sweet and sour chicken, pineapple

瑤柱三色蒸水蛋
Steamed eggs, salted eggs,
preserved eggs, shredded conpoy

任選下列飯麵 (每位) 壹款
Please select one of the following rice/ noodle dishes (per person)

魚滑上湯烏冬 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,
pomelo peel, mango

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 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腱湯

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、香煎鮮松本茸、蒜片牛柳粒、蔥油青瓜海蜇)

Appetiser platter

(barbecued black pork, osmanthus honey sauce; pan-fried fresh shimeji; sautéed beef cubes, sliced garlic; jellyfish, cucumber)

瑤柱蟹肉冬蓉羹

Crabmeat broth, shredded conpoy, winter melon purée

櫻花蝦醬西蘭花雙蚌

Sautéed coral clams, pacific razor clams, broccoli, preserved sakura shrimp sauce

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8 heads 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

豬骨湯菠菜麵

Spinach noodles, pork bone soup

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 heads 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, 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

水果美饌 Fruit Delicacies

	<i>例 portion</i>
脆皮柚子蜜炸蝦球 Deep-fried prawns, honey citron	448
士多啤梨咕嚕肉 Sweet and sour pork, strawberry	288
奇異果鮮蘆筍炒星斑球 Sautéed fillet of spotted garoupa, asparagus, kiwi	538
西檸芝麻雞 (半隻) Pan-fried boneless chicken (half), sesame, lemon sauce	338
黑松露菌南瓜野菌炒黑毛豬 Sautéed sliced black pork, wild mushrooms, pumpkin, black truffle	338
香芒金沙花姿丸 Deep-fried minced squid, mashed salted egg yolk, diced mango	288
荔枝海皇蛋白炒絲苗 Fried rice, diced seafood, lychee, egg white	328 (每位 per person) 198
新疆雪棗燉四寶茶 (每位) Double-boiled dried longan, lotus seeds, red dates, lily bulbs, wolfberries (per person)	108

卓師傅推介 Chef Cheuk's Recommendations

	<i>例 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, chicken 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
鮑汁章魚雞粒脆米飯 Braised crispy rice, dried octopus, diced chicken, shredded conpoy, abalone sauce	248

老香江粵菜 Nostalgic Cantonese Specialities

	例 <i>portion</i>
鳳凰魚雲羹 (每位) Fish head broth, chicken livers, barbecued pork, bamboo shoots, bean curd, black mushrooms, egg (per person)	198
蜜餞火方 (四件) Steamed stuffed pancakes, sweet Jinhua ham (4 pieces)	208
蜜燒鳳肝伴燒排骨 Barbecued chicken livers, spare ribs, honey sauce	288
梅子砵仔鵝 Steamed goose, plum sauce	328
香燒琵琶大鴨 (半隻) Roast duck (half)	288
懷舊蝦多士 (八件) Deep-fried shrimp toasts (8 pieces)	348
順德煎魚雲 Pan-fried fish head, Shun Tak style	348
順德大良炒鮮奶 Sautéed fresh milk, crabmeat, egg white	338
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	138
酥炸脆奶 (八件) Deep-fried fresh milk (8 pieces)	218

頭盤 *Appetisers*

	<i>例 portion</i>
黑椒美極牛柳粒 Sautéed beef cubes, black peppers, Maggi sauce	248
蒜香蝦醬脆雞球 Deep-fried boneless chicken, garlic, preserved shrimp paste	208
椒鹽軟殼蟹（兩隻） Deep-fried soft-shell crabs, spicy salt (2 pieces)	298
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	198
鹵水豬仔腳 Marinated pig's trotters, soy sauce	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
金沙腰果脆豆腐 Deep-fried diced bean curd, cashew nuts, mashed salted egg yolk	198
山葵沙律醬帶子水晶粉皮 Crystal thick noodles, scallops, wasabi and salad dressings	248

燒味 Barbecued

	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)	338
桃里貴妃雞 (半隻) Poached chicken (half)	338
脆皮燒腩肉 Crispy roast pork belly	328

鮑魚 Abalone

	每位 <i>per person</i>
蠔皇原隻澳洲三頭鮑魚 Stewed whole 3 heads Australian abalone, oyster sauce	838
蠔皇原隻南非五頭鮑魚 Stewed whole 5 heads South African abalone, oyster sauce	1488
蠔皇北菇鮑脯 Braised sliced abalone, black mushrooms, oyster sauce	298
蠔皇翡翠原隻南非六頭鮑魚 Stewed whole 6 heads South African abalone, oyster sauce	388
蠔皇婆參鮮鮑脯 Stewed sliced abalone, sea cucumber, oyster sauce	398
蠔皇玉簪鮑魚卷 (兩件) Rolls of sliced abalone, minced shrimp, vegetables, oyster sauce (2 pieces)	358
原隻南非六頭凍鮑魚海蜇 Chilled whole 6 heads South African abalone, jellyfish	398
	例 <i>portion</i>
鮑魚一品煲 Clay pot braised sliced abalone, bamboo pith, dried seafood	1928
原隻鮑魚川辣海皇豆腐煲 Clay pot braised bean curd, whole abalone, diced seafood, chilli sauce	498
原隻鮑魚海味雜菜煲 Clay pot braised whole abalone, dried seafood, mixed vegetables	398

燕窩、竹筍 Bird's Nest, Bamboo Pith

	每位 <i>per person</i>
蟹皇燴官燕 Braised imperial bird's nest, crab coral	980
竹筍釀官燕 (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	810
蟹皇扒竹筍 (兩件) Braised bamboo pith, crab coral (2 pieces)	270
百花釀竹筍 (兩件) Braised stuffed bamboo pith, minced shrimp (2 pieces)	270
燕液扒鴿蛋竹筍 Braised bird's nest, pigeon eggs, bamboo pith	340
蒸竹筍釀上素卷 (兩件) Steamed stuffed bamboo pith rolls, fungus (2 pieces)	208
腿絲蘆筍竹筍卷 (兩件) Braised stuffed bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	208

菜 Vegetables

	<i>例 portion</i>
蟹肉扒芥菜膽 Braised mustard greens, crabmeat	438
竹笙瑤柱鮮菇小棠菜 Braised green cabbages, bamboo pith, fresh mushrooms, shredded conpoy	378
蟹皇扒西蘭花 Braised broccoli, crab coral	468
腿蓉百花釀西蘭花 Braised stuffed broccoli, minced shrimp, minced Jinhua ham	338
南瓜煙肉焗四寶蔬 Baked pumpkin, mixed vegetables, bacon	328
欖菜蝦乾肉鬆芥蘭度 Sautéed kales, dried shrimps, minced pork, preserved olive leaves	278
甫魚窩燒鮑魚菇鮮菇小棠菜苗 Clay pot braised oyster mushrooms, fresh mushrooms, baby green cabbages, dried sole	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 <i>portion</i>	
清蒸東星斑 Steamed east spotted garoupa	大 <i>large</i> 1420	小 <i>small</i> 940
美極野菌煎星斑球 Pan-fried fillet of spotted garoupa, wild mushrooms, Maggi sauce		580
酸菜湯野菌浸星斑球 Simmered fillet of spotted garoupa, wild mushrooms, preserved vegetable soup		580
頭抽銀鱈魚球配法邊豆 Deep-fried fillet of silver cod, French beans, soy sauce		440
蒜片彩虹銀鱈魚丁 Sautéed diced silver cod, bell peppers, sliced garlic		440

龍蝦 Lobsters

上湯焗本灣龍蝦（700克）煎米粉 Sautéed lobster (700g), supreme soup; fried vermicelli		1628
金蒜蒸焗本灣龍蝦（700克）配水晶粉 Baked lobster (700g), garlic, crystal thick noodles		1628
波士頓龍蝦（600克）蟹皇炒蛋白 Sautéed Boston lobster (600g), crab coral, egg white		688

蝦 Shrimps

	<i>例 portion</i>
花雕醉翁海蝦 Drunken shrimps, supreme soup	688
火焰海蝦 Drunken shrimps flambé	688
白灼海蝦 Poached fresh shrimps	608
XO 醬鮮松本茸炒蝦球 Sautéed fresh shimeji, prawns, homemade XO chilli sauce	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
鴛鴦香芒金沙脆蝦球 Deep-fried prawns, mashed salted egg yolk, mango sauce	448
宮保鮮蝦仁 Sautéed shrimps, cashew nuts, bamboo shoots, green peppers, chilli sauce	418

蟹 Crab

	<i>例 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
洋葱鮮奶焗釀蟹蓋 (每個) Baked stuffed crab shell, crabmeat, onion, fresh milk (each)	268
葡汁燕窩焗釀蟹蓋 (每個) Baked stuffed crab shell, bird's nest, crabmeat, Portuguese sauce (each)	338
百花炸釀蟹鉗 (每隻) Deep-fried stuffed crab claw, minced shrimp (each)	198
生菜盞金腿桂花蟹肉炒瑤柱 Fried crabmeat, egg, shredded conpoy, Jinhua ham, lettuce wraps	508

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
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	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
蜜餞菠蘿子薑雞 Sautéed chicken, young ginger, pineapple, honey sauce	338	668
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>		1608
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
生菜盞生炒乳鴿鬆 Sautéed minced pigeon, bamboo shoots, green bean noodles, lettuce wraps		368

豬、牛 Pork, Beef

	<i>例 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
燒汁乾蔥牛柳粒水晶粉煲 Sautéed beef cubes, shallots, crystal thick noodles, gravy	398
遠年陳皮鬼馬牛肉 Sautéed sliced beef, Mandarin peel, dough fritter	318
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 醬乾蔥日本宮崎黑毛豬腩肉粉絲煲 Clay pot sautéed sliced Miyazaki black pork belly, green bean noodles, shallots, homemade XO chilli sauce	328

湯 Soups

	每位 <i>per person</i>	例 <i>portion</i>
是日老火湯 Soup of the day	158	388
西湖蟹肉牛鬆羹 Crabmeat broth, minced beef, egg white	158	448
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
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved eggs	228	648
陳皮竹筍鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	158	448
竹笙上素湯 Bamboo pith soup, vegetables	158	448

素 Vegetarian

	每位 <i>per person</i>
燕窩竹笙素蟹柳金粟羹 Sweet corn broth, vegetarian imitation crabmeat sticks, bamboo pith, bird's nest	278
	例 <i>portion</i>
榆耳彩椒素雞鮮蘆筍 Sautéed elm fungus, asparagus, bell peppers, vegetarian chicken	298
蝦籽竹笙百合野菌燒豆腐 Braised bean curd, bamboo pith, lily bulbs, wild mushrooms, shrimp roe sauce	298
芹香日本百合炒木耳 Sautéed fresh Japanese lily bulbs, black fungus, Chinese celery	298
脆皮竹笙上素腐皮卷 Deep-fried bean curd skin rolls, bamboo pith, assorted fungus	288
竹笙鮮百合浸菜遠 Simmered vegetables, fresh lily bulbs, bamboo pith	298
川汁榆耳北菇燒玉子豆腐 Braised egg bean curd, black mushrooms, elm fungus, chilli sauce	298
燕液福果芹香賽螃蟹福袋 (四件) Braised bean curd skin dumplings, bird's nest, ginkgo, Chinese celery, egg white (4 pieces)	328

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
鵝肝安格斯牛肉鬆炒飯 Fried rice, minced Angus beef, foie gras	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	328
薑蔥花膠撈粗麵 Braised thick noodles, fish maw, shredded ginger, spring onion	218	368
鮑汁章魚雞粒飯 Fried rice, diced chicken, dried octopus, abalone sauce	178	328
魚湯酸菜星斑球稻庭麵 Udon, fillet of spotted garoupa, preserved vegetables, fish soup	238	538
野山椒雪裡紅火鴨絲炆米 Braised vermicelli, shredded duck, chilli peppers, preserved vegetables	178	328
上湯金腿絲蛋麵 Egg noodles, shredded Jinhua ham, supreme soup	178	328
紅蝦頭油南瓜椰汁蝦腰帶子燴飯 Braised rice, scallops, shrimps, pumpkin, shrimp oil, coconut juice	198	368

甜品 Desserts

	每位 <i>per person</i>
椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	738
桂花圓肉杞子凍糕（四件） Chilled osmanthus puddings, longan, wolfberries (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
黑芝麻蓉煎堆仔（四件） Deep-fried sesame balls, mashed black sesame (4 pieces)	72
焦糖蜂巢糕（四件） Steamed honeycomb puddings (4 pieces)	72
熱星洲咋喳 Singaporean style mixed bean cream (hot)	72
鮮果拼盤 Fresh fruit platter	92

茗茶 / 開水收費每位35元。 Tea / hot water charge is priced at \$35 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.

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.

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
蘇酒 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