



蝦蟹滋味宴

Prawn and Crab Gastronomy

例
portion

凍白焗龍蝦 (每隻) Chilled poached lobster (each)	538
凍白焗紅蟹 (每隻) Chilled poached red spotted crab (each)	498
阿拉斯加蟹肉蝦肉豆腐羹 (每位) Bean curd broth, Alaska crabmeat, shrimp (per person)	198
黑胡椒乾葱菲律賓奄仔蟹粉絲煲 (每隻) Clay pot sautéed baby Philippines green crab, green bean noodles, shallot, black pepper (each)	328
鹽焗海中蝦 Baked prawns, rock salt	308
蒜蓉牛油焗開邊龍蝦煎米粉 (每隻) Baked lobster, vermicelli, garlic butter sauce (each)	388
油鹽水焗原隻菲律賓奄仔蟹 (每隻) Poached whole baby Philippines green crab (each)	308
蛋白花雕蒸麵包蟹 (每隻) Steamed edible crab, egg white, Chinese wine (each)	328
腿蓉蟹皇大蝦球冬瓜脯 (每位) Steamed winter melon, prawns, crab roe, minced Jinhau ham (per person)	108
生滾膏蟹仔蝦球粥 (每窩) Congee, baby crab, prawn (per bowl)	328

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.

蘇師傅推介 Chef So's Recommendations

例
portion

芥菜鹹魚頭豆腐肉片湯 Bean curd soup, sliced pork, salted fish head, mustard green	238
豉椒涼瓜炆田雞腿 Braised edible frog leg, bitter melon, black bean and peppers	208
XO醬蜜糖豆帶子桂花蚌 Sautéed Pacific clams, scallops, honey beans, homemade XO chilli sauce	298
砂鍋美極醬乾蔥煎魚雲 Clay pot sautéed fish head, shallots, Maggi sauce	248
蝦籽原條刺參扣鮑脯鮮鵝掌 (每位) Stewed goose feet, sliced abalone, whole sea cucumber, shrimp roe sauce (per person)	368
脆皮鮮奶伴生汁大蝦球 (四件) Deep-fried fresh milk; sautéed prawns, salad dressings (4 pieces)	208
蟹皇蟹肉扒翡翠苗 Braised green house bean sprouts, crabmeat, crab roe	368
燒汁京蔥黑毛豬粉絲煲 Clay pot sautéed black pork, shallots, green bean noodles, gravy	248

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.

老香江粵菜 Nostalgic Cantonese Specialties

	例 <i>portion</i>
鳳凰魚雲羹 (每位) Fish head broth, chicken liver, barbecued pork, bamboo shoots bean curd, black mushroom, egg (per person)	98
香燒金錢雞 (四件) Barbecued sliced pork, chicken liver (4 pieces)	138
蜜燒鳳肝伴燒排骨 Barbecued chicken liver, spareribs, honey sauce	168
梅子砵仔鵝 Steamed goose, plum sauce	208
豉椒炒豬肚尖 Sautéed pig's stomach, bell peppers, black bean sauce	238
懷舊蝦多士 Deep-fried shrimp toasts	248
雞蛋焗魚腸 Baked fish intestines, egg	228
香燒琵琶鴨 (半隻) Roasted duck (half)	210
豬油渣叉燒撈粗麵 (每位) Braised thick noodles, lard, barbecued pork (per person)	58
酥炸脆奶 Deep-fried fresh milk	138

頭盤 *Appetiser*

例
portion

蒜片牛柳粒 Sautéed beef cubes, garlic	128
君度橙酒鮮雞翼 Pan-fried chicken wings, Cointreau	128
椒鹽腰果吊片 Deep-fried squid, cashew nuts, spicy salt	128
冰鎮鵝掌翼 Chilled marinated goose feet, goose wings	120
鹵水豬仔腳 Marinated pork trotters	120
泡椒花雕豬手 Chilled marinated pork knuckle, yellow wine, chilli sauce	128
紅油芹香豬耳絲 Shredded pork ear, Chinese celery, Sichuan chilli sauce	128
陳醋小排骨 Braised spareribs, black vinegar	128
蜜燒香茅豬頸肉 Barbecued pork nape, lemongrass, honey sauce	128
芹香蘿蔔金錢牛肚 Braised beef stripe, turnip, Chinese celery	128

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.

燒味 Barbecued

	例 <i>portion</i>
燒味雙拼 Barbecued meat (two choices)	248
脆皮燒乳豬 Barbecued suckling pig	288
桂花蜜黑毛豬肉叉燒 Barbecued black pork, osmanthus honey sauce	228
明爐燒鵝 Roasted goose	218
玫瑰豉油雞 Poached chicken, soya sauce	218
桃里貴妃雞 Poached chicken	218
脆皮燒腩肉 Crispy roasted pork belly	188

鮑魚 Abalone

每位
per person

蠔皇原隻十四頭乾鮑 1760
Stewed whole dried 14 heads abalone, oyster sauce

蠔皇原隻七頭南非鮑 960
Stewed whole 7 heads abalone, oyster sauce

蠔皇北菇鮑脯 200
Braised sliced abalone, black mushroom, oyster sauce

翡翠原隻二十二頭鮮麻鮑 280
Stewed whole 22 heads abalone, vegetables

婆參鮮鮑脯 240
Stewed sliced abalone, sea cucumber

玉簪鮑魚卷（兩件） 240
Rolls of sliced abalone, minced shrimp, vegetables (2 pieces)

原隻二十二頭凍鮑魚海蜇 280
Chilled whole 22 heads abalone, jellyfish

例
portion

鮑魚一品煲 1160
Clay pot braised sliced abalone, bamboo pith, dried seafood

鮑魚雞粒豆腐煲 400
Clay pot braised diced abalone, diced chicken, bean curd

心心相印（四件） 280
Braised winter melon, sea cucumber, whole abalone (4 pieces)

燕窩、竹笙 Bird's Nest, Bamboo Pith

每位
per person

蟹皇燴官燕 Braised imperial bird's nest, crab roe	750
竹笙釀官燕 (兩件) Braised bamboo pith, imperial bird's nest (2 pieces)	640
蟹皇扒竹笙 (兩件) Braised bamboo pith, crab roe (2 pieces)	160
雞蓉燴官燕 Minced chicken broth, imperial bird's nest	640
蟹肉燴官燕 Crabmeat broth, imperial bird's nest	640
百花釀竹笙 (兩件) Braised bamboo pith, minced shrimp (2 pieces)	140
鴿蛋扒竹笙 (兩件) Braised bamboo pith, pigeon eggs (2 pieces)	120
蒸竹笙釀上素卷 (兩件) Steamed bamboo pith rolls, fungus (2 pieces)	120
腿絲蘆筍竹笙卷 (兩件) Braised bamboo pith rolls, asparagus, shredded Jinhua ham (2 pieces)	120

菜 Vegetables

	<i>例 portion</i>
蟹肉扒芥菜膽 Braised mustard greens, crabmeat	238
瑤柱鮮菇小棠菜 Braised green cabbage, straw mushroom, conpoy sauce	228
蟹皇扒西蘭花 Sautéed broccoli, crab roe	228
腿蓉百花釀西蘭花 Braised broccoli, minced shrimp, minced Jinhua ham	218
煙肉葡汁焗四蔬 Baked mixed vegetables, bacon, Portuguese sauce	218
欖菜蝦乾肉鬆蜜糖豆 Sautéed honey bean, minced pork, dried shrimp, preserved olives	178
蠔皇鮑魚菇扒菜苗 Braised baby vegetables, oyster mushroom, straw mushroom, oyster sauce	178
蒜子腿絲杞子竹筴浸菜遠 Simmered vegetables, bamboo pith, wolfberries, shredded Jinhua ham, garlic	188
瑤柱海味雜菜煲 Stewed dried seafood casserole, conpoy, mixed vegetables	188
高湯腿絲鮮蘆筍 Simmered fresh asparagus, shredded Jinhua ham, supreme soup	188

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.

魚 Fish

例
portion

清蒸東星斑 Steamed east spotted garoupa	大 <i>large</i> 888	小 <i>small</i> 628
野菌煎東星斑球 Pan-fried fillet of east spotted garoupa, wild mushroom		388
金銀蒜蒸東星斑球小棠菜 Steamed fillet of east spotted garoupa, green cabbage, minced garlic		388
千島煙燻鱈魚窩粬 Smoked silver cod, crispy rice, Thousand Island dressing		298
香草桂花煙燻銀鱈魚 Smoked silver cod, herbs, osmanthus		298

龍蝦 Lobster

上湯焗本灣龍蝦 Sautéed lobster, supreme sauce		1168
芝士焗本灣龍蝦 Baked lobster, cheese sauce		1168
龍皇太子伴明珠 Sautéed lobster, scallops, honeydew melon		450

蝦 Shrimp

例
portion

花雕醉翁海蝦 Drunken shrimps, supreme soup	308
火焰海蝦 Drunken shrimps flambé	308
白灼海蝦 Poached fresh shrimps	248
XO 醬彩椒大蝦球 Sautéed prawns, bell peppers, homemade XO chilli sauce	298
四川鮮蝦仁 “Sichuan” sauteed shrimps	258
花雕帶子蝦球蒸蛋白（四件） Steamed egg white, scallops, shrimps, Chinese wine (4 pieces)	258
脆皮荷塘蟹粉百花球 Deep-fried minced shrimp, crab roe, water chestnut	248
燒金錢雞大蝦球（四件） Barbecued sliced pork, chicken liver, prawns (4 pieces)	228

蟹 Crab

	<i>例 portion</i>
清蒸膏蟹 Steamed fresh green crab	438
豉椒焗肉蟹 Sautéed fresh gross crab, black bean, pepper sauce	438
西蘭花椒鹽鮮蟹鉗 (四隻) Sautéed crab claws, broccoli, spicy salt (4 pieces)	300
洋葱鮮奶焗釀蟹蓋 (每個) Baked crab shell, crabmeat, onion, fresh milk (each)	150
葡汁燕窩焗釀蟹蓋 (每個) Baked crab shell, bird's nest, crabmeat, Portuguese sauce (each)	180
百花炸釀蟹鉗 (每隻) Deep-fried crab claw, minced shrimp (each)	108
生菜盞黑松露菌炒桂花蟹肉 Fried crabmeat, egg, black truffle, lettuce wraps	268

貝 Shellfish

XO 醬花姿螺片 Sautéed sliced squid, conch, homemade XO chilli sauce	268
焗釀鮮嚮螺 (每隻) Baked sea whelk, diced conch, mushroom (each)	128
翡翠鮮帶子 Sautéed scallops, vegetables	288

家禽 Poultry

	半隻 <i>half</i>	全隻 <i>whole</i>
脆皮炸子雞 Deep-fried crispy chicken	220	440
西檸煎軟雞 Pan-fried boneless chicken, lemon sauce	210	420
金華玉樹雞 Steamed boneless chicken, Jinhua ham, vegetables	250	500
正宗鹽焗雞 Baked chicken, rock salt	220	440
鮮果片皮雞 Sliced chicken, fresh fruit, lettuce wraps	230	460
荔蓉香酥鴨 Deep-fried boneless duck, mashed taro	210	420
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>		880
北京片皮鴨 Roasted Peking duck		550
北京片皮鴨兩食 (鴨鬆生菜包或彩椒炒鴨件) Roasted Peking duck; sautéed shredded duck, lettuce wraps or sautéed sliced duck, bell peppers, black bean sauce		680
燒雲腿炒乳鴿脯 Sautéed sliced pigeon, Jinhua ham		260

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.

豬、牛 Pork, Beef

例
portion

蘆筍野生木耳牛柳條 Sautéed shredded beef, wild fungus, asparagus	228
中式煎牛柳 Pan-fried fillet of beef, Chinese style	218
川醬乾蔥牛肉粉絲煲 Clay pot sautéed green bean noodles, sliced beef, shallot, chilli sauce	188
彩虹牛柳粒 Sautéed diced beef, bell peppers	218
彩椒牛鬆麻婆豆腐 Braised bean curd, minced beef, bell peppers, chilli sauce	188
鎮江香醋骨 Braised spareribs, black vinegar	188
XO 醬銀芽榨菜炒北菇絲肉絲 Sautéed shredded pork, preserved vegetables, black mushroom, bean sprouts, homemade XO chilli sauce	188
蠔油菜遠牛肉 Sautéed sliced beef, vegetables, oyster sauce	188
菠蘿咕嚕肉 Sweet and sour pork, pineapple	188
川醬西芹腰果炒肉丁 Sautéed diced pork, cashew nuts, celery, chilli sauce	188

湯 Soup

	每位 <i>per person</i>	例 <i>portion</i>
是日老火靚湯 Soup of the day	98	228
竹筴蟹拑鴿蛋湯 Bamboo pith soup, fresh crab claws, pigeon eggs	168	588
花膠北菇燉菜膽 Double-boiled black mushroom soup, fish maw, Chinese cabbage	188	688
成都酸辣湯 Hot and sour soup	98	308
韭皇瑤柱羹 Shredded conpoy broth, chive stems	98	308
蟹肉粟米羹 Crabmeat broth, sweet corn	98	308
海皇豆腐羹 Seafood broth, diced bean curd	98	308
西湖牛肉羹 Minced beef broth, egg white	98	308
香茜皮蛋斑片湯 Sliced garoupa soup, coriander, preserved egg	138	418
陳皮鴨絲羹 Shredded duck broth, Mandarin peel, bamboo shoots	98	308
竹筴上素湯 Bamboo pith soup, vegetables	98	308
草菇雞片湯 Straw mushroom soup, sliced chicken	98	308

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.

素 Vegetarian

每位
per person

燕窩竹筍金粟豆腐羹 170
Bean curd broth, bird's nest, bamboo pith, sweet corn

例
portion

彩椒野生木耳素雞鮮蘆筍 198
Sautéed asparagus, black fungus, bell peppers, vegetarian chicken

蝦籽竹筍百合扒滑豆腐 218
Steamed bean curd, bamboo pith, lily bulbs, shrimp roe sauce

米盞果仁炒素丁 178
Sautéed diced carrot, straw mushroom, nuts, rice basket

香煎竹筍野菌腐皮卷 188
Pan-fried bean curd skin rolls, bamboo pith, wild mushroom

金銀蒜金粟茄子蒸粉皮 168
Steamed eggplant, sweet corn, thick noodles, garlic

川汁榆耳北菇燒玉子豆腐 178
Braised egg bean curd, black mushroom, elm fungus, chilli sauce

燕液如意素福袋 (四件) 188
Braised bean curd skin dumplings, elm fungus, vegetables
bird's nest sauce (4 pieces)

飯麵 Rice, Noodles

	每位 <i>per person</i>	例 <i>portion</i>
錦繡炒飯 Fried rice, diced shrimp, tomatoes, shredded duck	98	208
XO 醬牛鬆炒飯 Fried rice, minced beef, homemade XO chilli sauce	98	208
揚州炒飯 Fried rice, diced shrimp, barbecued pork	98	208
瑤柱蛋白炒飯 Fried rice, shredded conpoy, egg white	118	228
甫魚鮮菇炆伊府麵 Braised e-fu noodles, straw mushroom, dried sole	98	208
鮮蝦雲吞麵 Wonton noodles, shrimp, pork, soup	98	208
蟹肉燴伊府麵 Braised e-fu noodles, crabmeat	148	278
雪裏紅火鴨絲炆米 Braised vermicelli, shredded duck, preserved vegetables	98	208
金腿上湯生麵 Noodles, shredded Jinhua ham, soup	98	208
黑椒牛柳絲炒烏冬 Fried udon, shredded beef, black pepper sauce	98	228

甜品 Dessert

每位
per person

椰汁燉官燕 Double-boiled imperial bird's nest, coconut juice	600
檸香馬拉盞 (四件) Steamed lemon-flavoured sponge cakes (4 pieces)	49
蓮子紅豆沙 Sweetened red bean cream, lotus seed	49
香滑豆腐花 Sweetened bean curd	49
薑汁鮮奶燉蛋白 Double-boiled fresh milk, egg white, ginger juice	49
凍香芒布甸 Chilled fresh mango pudding	69
椰汁馬豆糕 (四件) Chilled yellow bean pudding, coconut juice (4 pieces)	49
香草綠豆沙 Sweetened green bean cream	49
南瓜腰豆糕 (四件) Steamed kidney beans pudding, pumpkin (4 pieces)	49
鮮果拼盤 Fresh fruit platter	78

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 Wine

	杯 <i>glass</i>	瓶 <i>bottle</i>
香檳 CHAMPAGNE		
Moet et Chandon Impertial Brut NV	175	820
有氣葡萄酒 SPARKLING WINE		
Zonin Prosecco Brut NV, Italy	105	525
白葡萄酒 WHITE		
Chardonnay, Brand's Laira, Australia	95	475
Sauvignon Blanc, Mahi, New Zealand	105	525
紅葡萄酒 RED		
Cabernet Sauvignon, Brand's Laira, Australia	95	475
Bourgogne, Domaine Faiveley, France	105	525

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.

啤酒、果酒 Beer & Cider

	半品脫 <i>half pint</i>	一品脫 <i>pint</i>
生啤酒 DRAUGHT Asahi	58	80
		瓶 <i>bottle</i>
San Miguel, Hong Kong		68
Tsing Tao, China		68
Asahi Super Dry, Japan		68
Kirin Ichiban, Japan		68
Sapporo, Japan		68
Carlsberg, Denmark		68
Heineken, Holland		68
Foster's, Australia		68
Blue Girl, Germany		68
Somersby Apple Cider, Sweden		68
Singha, Thailand		68
Erdinger, Germany		72
Erdinger Dunkel, Germany (Dark)		72
Diamond Black, England		72
Guinness Stout, Ireland		72
Hoegaarden, Belgium		72
K1664 Blanc, France		72
K1664 Lager, France		72

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.

雞尾酒 Cocktail

杯
glass

Sex on the Beach <i>Vodka, peach liqueur, cranberry juice, pineapple juice</i>	90
Sea Breeze <i>Vodka, cranberry juice, grapefruit juice, lime juice</i>	90
Dry Martini <i>Gin, dry vermouth, olive</i>	90
Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime juice</i>	90
Mojito <i>Rum, fresh mint, fresh lime, soda water, sugar</i>	90
Sake Mojito <i>Sake, fresh mint, fresh lime, soda water, sugar</i>	90
Margarita <i>Tequila, triple sec, lemon juice, syrup, salt rim</i>	90
Pina Colada <i>Rum, pineapple juice, coconut milk, fresh milk</i>	90
Daiquiri <i>Rum, lemon juice, syrup, choice of fruit</i>	90
Bellini <i>Peach liqueur, champagne</i>	170
Kir Royal <i>Creme de cassis, champagne</i>	170
Mimosa <i>Fresh orange juice, champagne</i>	170

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 Spirit

	杯 <i>glass</i>	瓶 <i>bottle</i>
白蘭地 BRANDY		
Remy Martin V.S.O.P	98	1700
Hennessy V.S.O.P	98	1700
Club de Remy Martin	115	1800
Martell Cordon Bleu	275	3600
Martell XO	275	3600
Hennessy XO	275	3600
Remy Martin XO	275	3600
Hennessy Paradis	680	14000
Louis XIII Remy Martin	2750	58000

	杯 <i>glass</i>
餐前酒 APERITIF	
Campari	82
Dubonnet	82
Pernod	82
Vermouth	82

雪利酒、波特酒 SHERRY & PORT

Bristol Cream	82
Tio Pepe dry	82
Taylor's Ruby	82
Dow's, 10 years Tawny Port	105

	杯 <i>glass</i>	瓶 <i>bottle</i>
氈酒 GIN		
Beefeater	82	1180
Gordon's	82	1180
Bombay Sapphire	85	1180
Tanqueray	85	1180
龍舌蘭酒 TEQUILA		
Olmecca Bianco	88	1180
伏特加 VODKA		
Absolut	82	1180
Smirnoff	82	1180
Stolichnaya	82	1180
Grey Goose	110	1580
蘇酒 RUM		
Bacardi	82	1180
Myer's	82	1180
利口酒 LIQUEUR, EAUX DE VIE, GRAPPA		
Amaretto	82	1180
Bailey's Irish cream	82	1180
Creme de Banana	82	1180
Kahlua	82	1180
Malibu	82	1180
Midori	82	1180
Peach	82	1180
Tia Maria	82	1180
Galliano	82	1180
Cointreau	82	1180
Grand Marnier	82	1180
Drambuie	82	1180
Sambuca	82	1180
Calvados	82	1180
Grappa, Chardonnay di Nonino	82	1180

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

	杯 <i>glass</i>	瓶 <i>bottle</i>
蘇格蘭 SCOTCH		
J&B Rare	95	1180
Ballantine's 12 years	95	1180
Chivas Regal 12 years	95	1180
Johnnie Walker Black Label	95	1180
Balvenie DoubleWood 12 years	98	1280
Ballantine's 17 years	155	2650
Chivas Regal 18 years	155	2650
Royal Salute 21 years	220	3380
Johnnie Walker Blue Label	240	3880
單一麥芽 SINGLE MALT		
Bowmore 12 years	95	1180
Glenfiddich 12 years	95	1180
Glenmorangie, The Original	95	1180
The Macallan 12 years	118	1650
Auchentoshan Three Wood	120	1850
The Macallan 18 years	180	2850
Glenmorangie 18 years	205	2850
美國 BOURBON		
Wild Turkey	95	1180
Early Times	95	1180
Jack Daniel's	95	1180
加拿大及愛爾蘭 CANADIAN & IRISH		
Canadian Club	95	1180
John Jameson	95	1180
日本 JAPANESE		
Taketsuru pure malt	105	1450
Yoichi single malt, 10 years	150	2350

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.

無酒精雞尾酒 Non-alcoholic Cocktail

杯
glass

Apple Breeze <i>Apple juice, cranberry juice, lime cordial</i>	75
Autumn Lychee <i>Lychee syrup, grenadine, ginger beer</i>	75
Kiwi Bliss <i>Kiwi syrup, fresh lime juice, pineapple juice, soda water</i>	75
Okinawa Blush <i>Coconut milk, fresh milk, pineapple juice, sprite, grenadine</i>	75
Ray of Sunshine <i>Orange juice, pineapple juice, cranberry juice, lime cordial</i>	75
Virgin Mojito <i>Fresh mint, fresh lime, soda water, sugar</i>	75
Virgin Sea Breeze <i>Cranberry juice, grapefruit juice, lime cordial</i>	75
Fruit Punch <i>Orange juice, pineapple juice, grenadine</i>	75
Pineapple Cooler <i>Pineapple juice, soda water, syrup</i>	75
Virgin Mary <i>Tomato juice, tabasco, black pepper, celery salt</i>	75

無酒精飲品 Non-alcoholic Beverage

杯
glass

鮮蔬果汁 FRESH JUICE

橙、西柚、蘋果、西瓜、芒果、甘筍

65

Orange, Grapefruit, Apple, Watermelon, Mango, Carrot

凍蔬果汁 CHILLED JUICE

蘋果、紅莓、菠蘿、番茄

62

Apple, Cranberry, Pineapple, Tomato

無氣礦泉水 STILL WATER

伊雲、普娜

60

Evian, Acqua Panna

有氣礦泉水 SPARKLING WATER

法國巴黎、聖培露

60

Perrier, San Pellegrino

汽水 SOFT DRINK

可口可樂、健怡可樂、零系可樂、雪碧、
梳打水、湯力水、

薑汁汽水、薑汁啤酒

58

Coca Cola, Coke Light, Coke Zero, Sprite,
Soda Water, Tonic Water,
Ginger Ale, Ginger Beer