






前菜 Appetizers




			每隻 each 小碟 small
 101	醉香乳鴿	Drunken Pigeon	\$98
102	花雕醉雞	Chicken Poached with "Hua Diao" Wine	\$68
103	五香鴨舌	Marinated Duck Tongues	\$48
104	美味燻魚	Smoked Fish Glazed with Honey Sauce	\$48
 105	鎮江肴肉	Braised Pork's Knuckle Terrine in "Zhen Jiang" Vinegar	\$48
106	煙燻鴨胸	Smoked Duck Breast served with Green Mustard Sauce	\$38
 107	無錫脆鱧	Crispy Eel in "Wu Xi" Style	\$58
108	滬式怪味雞	Diced Chicken with Spicy Sesame Sauce	\$48
109	五香牛肉	Beef Marinated with Oriental Spices	\$48
 110	辣味棒棒雞	Shredded Chicken in Chili and Sesame Sauce	\$38
111	蔥油海蜇	Shredded Jelly Fish with Scallion Sauce	\$32
 112	四喜素烤麩	Wheat Gluten with Mushrooms and Chinese Mushrooms	\$38
113	粉皮白切肉	Sliced Pork with Glass Flat Noodles	\$38
114	涼伴雞絲粉皮	Shredded Chicken with Glass Flat Noodles	\$38
 115	脆皮素鵝	Crispy Beancurd Sheet Rolled with Shredded Mushrooms	\$32
 116	蒜香小青瓜	Cucumber with Garlic	\$32
 117	油炆小竹筍	Braised Bamboo Shoots	\$38
 118	煙燻溏心鴨蛋	Tea Leaf Smoked Duck Egg	\$13
119	椒鹽小黃魚	Deep-fried Yellow Crocker with Spiced Salt (2條 Pieces)	\$52
 120	醉翁豬手	Drunken Pork's Knuckle	\$68



湯羹 Soups

			每位 person	例 4 位 serve 4
	201 砂鍋餛飩雞	Double Boiled Chicken Soup with Shanghainese Wontons in Casserole (半隻雞 half)		\$168
	202 濃湯花膠餛飩雞	Double Boiled Chicken & Fish Maw Soup with Shanghainese Wontons	\$68	
	203 薺菜干貝鮮魚羹	Thick Soup with Conpoy, Mandarin Fish and Wild Vegetables	\$58	
	204 文思豆腐羹	Beancurd Julienne Soup	\$38	
	205 海鮮酸辣湯	Hot and Sour Soup with Assorted Seafood	\$42	
	206 砂鍋奄篤鮮	Boiled Diced Pork and Dried Beancurd in Casserole		\$98
	207 蘿蔔絲鯽魚湯	Carp Fish with Shredded Turnip Soup		\$128
	208 砂鍋津白	Boiled Tianjin Cabbage Soup in Casserole		\$98

鍋粿 Crispy Rice Cakes

	211 茄汁蝦仁鍋粿	Crispy Rice with Fresh Water Shrimps in Tomato Sauce		\$118
	212 三鮮鍋粿	Crispy Rice with Shrimps, Chicken and Ham		\$98
		213 酸辣雜菜鍋粿	Crispy Rice with Vegetables in Hot and Sour Sauce	\$88
	214 海鮮酸辣鍋粿	Crispy Rice with Seafood in Hot and Sour Sauce		\$128

魚鮮 Fish

	301	崧子桂魚球	Deep-fried Mandarin Fish in Sweet and Sour Sauce	\$238	
	302	乾燒桂魚球	Fried Mandarin Fish in Chili Sauce	\$238	
	303	糟溜桂魚片	Braised Sliced Mandarin Fish with Chinese Wine	\$168	
	304	家常大魚頭	Sautéed Fish Head in "Family" Style	\$168	
	305	糖醋魚塊	Deep-fried Fish Fillet in Sweet and Sour Sauce	\$98	
		306	砂鍋粉皮魚頭	Braised Fish Head with Glass Flat Noodles in Casserole	\$168
	307	紅燒拆骨粉皮魚頭	Braised Boneless Fish Head with Glass Flat Noodles in Brown Sauce	\$218	
	308	水煮魚片	Poached Sliced Fish in Spicy Sichuan Broth	\$88	
	309	雪菜小黃魚	Deep-fried Yellow Crocker with Snow Pickles (2 條 Pieces)	\$58	
	310	韭黃炒鱧糊	Sautéed Shredded Eel with Chives	\$98	
	311	上海蒸河鰻	Steamed River Eel in "Hua Diao" Wine	\$160	
	312	清蒸鱈魚	Steamed Fresh Water Herring	\$520	



河鮮 · 海鮮 Seafood

 315	黃金蝦球	Sautéed Prawns with Salted Egg Yolk	\$178
 316	京式蝦球	Deep-fried Prawns in Sweet Chili Sauce	\$178
 317	漁香蝦球	Sautéed Prawns in Chili Sauce and Vinegar	\$178
318	西施河蝦仁	Sautéed Fresh Water Shrimps with Egg White	\$118
319	清炒河蝦仁	Sautéed Fresh Water Shrimps	\$168
 320	乾燒河蝦仁	Fried Fresh Water Shrimps in Chili Sauce	\$168
 321	漁香河蝦仁	Sautéed Fresh Water Shrimps in Chili Sauce and Vinegar	\$168
322	蝦仁炒蛋	Scrambled Eggs with Shrimps	\$98
323	干貝賽螃蟹	Sautéed Egg White and Conpoy	\$88
 324	乾燒明蝦球	Sautéed Prawns with Onion and Sweet Chili Sauce	\$178
 325	醬炒年糕蟹	Sautéed Fresh Water Crab and Shanghainese Rice Pudding with Bean Sauce	\$218

熱炒 豬·牛 Hot Dishes - Pork & Beef

401	紅燒圓蹄	Braised Pork's Knuckle	\$148
 402	蜜汁雙火方	Honey Glazed Yunnan Ham with Crispy Beancurd Sheet (4 件 pieces)	\$168
403	菜心獅子頭	Braised Large Meat Balls with "Choy Sum"	\$98
 404	紹興乾菜紅燒肉	Braised Pork Belly with "Shao Xing" Pickles	\$98
405	椒鹽排骨	Deep-fried Spare Ribs with Spicy Salt	\$88
 406	回鍋肉	Sautéed Sliced Pork with Chili, Green Peppers and Cabbage	\$78
407	糖醋排骨	Deep-fried Pork Ribs in Sweet and Sour Sauce	\$88
 408	漁香肉絲	Sautéed Shredded Pork with Chili Sauce and Vinegar	\$78
409	津白肉絲	Braised Tianjin Cabbage with Shredded Pork	\$78
410	雪菜毛豆肉絲	Sautéed Shredded Pork with Broad Beans and Snow Pickles	\$88
411	百葉炒肉絲	Sautéed Shredded Pork with Dried Beancurd Sheets	\$88
 412	回鍋牛肉片	Sautéed Sliced Beef with Chili, Green Pepper and Cabbage	\$78
413	蔥爆牛肉	Sautéed Beef with Scallions	\$78
 414	水煮牛肉	Poached Sliced Beef in Spicy Sichuan Broth	\$88
415	青紅椒毛豆牛肉絲	Sautéed Shredded Beef Tenderloin with Broad Beans and Green and Red Peppers	\$78
 416	八寶辣醬	Minced Meat in Special "Eight-jewel" Chili Sauce	\$78
417	榨菜肉末 配叉子燒餅	Minced Pork and Sichuan Pickle served with Sesame Pockets	\$88
 418	京醬肉絲 配叉子燒餅	Shredded Pork in Bean Sauce served with Sesame Pockets	\$88
 419	稻草豬手	Braised Pork Trotter Wrapped in Rice Straw	\$108
420	蔥爆三樣(蝦, 雞, 牛)	Sautéed Shrimps, Chicken and Beef with Scallions	\$98



熱炒 雞·鴨 Hot Dishes - Chicken & Duck





			半隻 half	一隻 whole	例 portion
501	油淋子雞	Deep-fried Chicken in Scallions	\$120	\$240	
 502	乾煸辣椒雞	Sautéed Chicken with Chili			\$98
 503	宮保雞丁	Sautéed Diced Chicken and Cashew Nuts with Chili			\$88
504	醬爆雞丁	Sautéed Diced Chicken in Broad Bean Sauce			\$88
505	腰果雞丁	Braised Diced Chicken with Cashew Nuts			\$98
 506	漁香雞丁	Sautéed Diced Chicken with Chili Sauce and Vinegar			\$88
507	蜀都香酥鴨	Deep-fried Duck in "Sichuan" Style	\$120	\$240	
 508	樟茶鴨	Camphor Wood and Tea Smoked Duck	\$120	\$240	
 509	八寶鴨 紅燒或椒鹽	Braised or Spicy Salted Whole Duck with Eight Treasure Stuffing (請預訂 advance order required)			\$380
510	京蔥扒鴨	Braised Roasted Duck with Scallions	\$140	\$280	
511	北京填鴨二食 配叉子燒餅或生菜片	Pecking Duck Two Ways served with Sesame Pockets or Lettuce Wraps	\$188	\$338	

熱炒 蔬菜·豆腐 Hot Dishes - Beancurd & Vegetables

	601	麻婆豆腐	Braised Minced Pork and Beancurd in "Sichuan" Style	\$68
	602	蝦仁毛豆豆腐	Braised Beancurd with Shrimps and Green Peas	\$88
	603	家常豆腐	Stewed Beancurd with Pork in "Family" Style	\$68
	604	紅燒豆腐	Braised Beancurd with Vegetables	\$68
	605	鹹肉百葉小棠菜	Braised Shanghainese Cabbage with Salted Pork	\$75
	606	竹筍素燴	Stewed Assorted Vegetables and Bamboo Piths	\$88
	607	火腿津白	Braised Tianjin Cabbage with Yunnan Ham	\$88
	608	腿蓉奶油津白	Braised Tianjin Cabbage with Yunnan Ham in Cream Sauce	\$68
	609	漁香茄子	Braised Eggplant and Minced Pork in Chili Sauce and Vinegar	\$68
	610	醬燒茄子	Fried Eggplant and Minced Pork with Broad Bean Paste	\$68
	611	乾煸四季豆	Sautéed Green Beans and Minced Pork with Chili	\$68
	612	冬毛素雞	Stewed Mushrooms, Green Peas and Dried Beancurd	\$68
	613	百葉雞毛菜	Sautéed Shanghainese Pak-Choy with Beancurd Sheets	\$68
	614	雪菜毛豆百葉	Sautéed Snow Pickles with Dried Beancurd and Green Peas	\$68
	615	雪菜炒粉皮	Sautéed Glass Flat Noodles with Snow Pickles	\$68



魚翅 · 魚肚 · 海參 Shark's Fin, Fish Maw, Sea Cucumber

	701	火腫雞燉大排翅	Double Boiled Shark's Fin with Yunnan Ham and Chicken <i>(請預訂 advance order required)</i>	六位 6 persons 十二位 12 persons	十二兩翅 12 taels 廿四兩翅 24 taels	\$2,380 \$4,760
		702	砂鍋餛飩雞燉排翅	Double Boiled Shark's Fin with Chicken and Shanghainese Wontons in Casserole	六位 6 persons 十二位 12 persons	八兩翅 8 taels 十六兩翅 16 taels
		703	竹筴雞絲魚翅	Braised Shark's Fin with Shredded Chicken and Bamboo Piths	每位 per person	
	704	干貝燴魚翅	Braised Shark's Fin with Conpoy	每位 per person		\$188
					例 portion	
	705	蔥燒大烏參	Braised Sea Cucumbers with Scallions			\$550
	706	蝦籽海參	Braised Sea Cucumbers with Dried Shrimp Roe			\$220
	707	蝦籽刺參	Braised Superior Sea Cucumbers with Dried Shrimp Roe			\$458
	708	紅燒刺參	Braised Superior Sea Cucumbers in Oyster Sauce			\$458
	709	干貝燴魚肚	Braised Fish Maw with Conpoy			\$118
	710	酸辣燴魚肚	Braised Fish Maw in Hot and Sour Sauce			\$118
	711	雞火燴魚肚	Braised Fish Maw with Chicken and Ham			\$118

飯 · 上海年糕 Rice & Rice Pudding

801	雞火炒飯	Fried Rice with Ham and Chicken	\$68
802	揚州炒飯	Fried Rice in "Yang Zhou" Style	\$68
803	蝦仁炒飯	Fried Rice with Shrimps	\$78
 804	雜菜粒炒飯	Fried Rice with Diced Shanghainese Cabbage, Mushrooms, Bamboo Shoots and Green Peas	\$68
805	鹹肉炒菜飯	Steamed Rice with Diced Vegetables and Salted Pork	\$78
806	三絲炒飯	Fried Rice with Shredded Trio of Meats	\$78
807	三鮮炒年糕	Stir-fried Shanghainese Rice Pudding with Chicken, Ham and Shrimps	\$68
808	雞絲炒年糕	Stir-fried Shanghainese Rice Pudding with Shredded Chicken	\$68
809	雪菜肉絲炒年糕	Stir-fried Shanghainese Rice Pudding with Snow Pickles and Shredded Pork	\$68
810	津白肉絲炒年糕	Stir-fried Shanghainese Rice Pudding with Tianjin Cabbage and Shredded Pork	\$68
811	津白肉絲湯年糕	Shanghainese Rice Pudding with Tianjin Cabbage and Shredded Pork in Superior Soup	\$48
812	三鮮湯年糕	Shanghainese Rice Pudding with Chicken, Ham and Shrimps in Superior Soup	\$48



麵 Noodles

901	上海粗炒麵	Wok-fried Shanghainese Noodles	\$78
902	鱧糊粗炒	Fried Shanghainese Noodles with Shredded Yellow Eel	\$88
903	排骨粗炒	Fried Shanghainese Noodles with Pork Ribs	\$78




		每碗 by bowl			每碗 by bowl	
904	排骨湯麵	Deep-fried Pork Ribs with Noodles in Soup	\$48	913	燻魚湯麵 Smoked Fish with Noodles in Soup	\$48
905	蝦仁湯麵	Shrimps with Noodles in Soup	\$48	914	雞火湯麵 Chicken and Ham with Noodles in Soup	\$42
906	雪菜肉絲湯麵	Snow Pickles and Shredded Pork with Noodles in Soup	\$42	915	菜肉雲吞麵 Shanghainese Wontons with Noodles in Soup	\$42
 907	酸辣湯麵	Shanghainese Noodles in Hot and Sour Soup	\$42	916	三鮮湯麵 Ham, Chicken and Shrimps with Noodles in Soup	\$48
908	嫩雞煨麵	Diced Chicken with Noodles in Soup	\$42	917	蔥油開洋拌麵 Braised Noodles with Dried Shrimps and Scallions	\$40
 909	四川担担麵	"Dan Dan" Noodles with Chili and Peanut Sauce	\$36	 918	排骨担担麵 Deep-fried Spare Ribs with "Dan Dan" Noodles in Chili and Peanut Sauce	\$48
910	鱧糊湯麵	Stir-fried Eel with Noodles in Soup	\$48	 919	雲吞担担麵 Shanghainese Wontons with "Dan Dan" Noodles in Chili Peanut Sauce	\$48
 911	青菜煨麵	Diced Vegetables with Noodles in Soup	\$32	 920	酸辣雲吞湯麵 Shanghainese Wontons with Noodles in Hot & Sour Soup	\$48
 912	陽春麵	Fine Noodles in Soup	\$22	 921	炸醬麵 Noodles with Spicy Braised Shredded Pork	\$46

飽 · 點 Dim Sum & Dumplings

1101	特式小籠飽	Steamed Minced Pork Dumplings	4 件 <i>pieces</i>	\$38
1102	生煎飽	Pan-fried Minced Pork Buns	3 件 <i>pieces</i>	\$30
1103	生煎鍋貼	Pan-fried Pork Dumplings	3 件 <i>pieces</i>	\$30
 1104	素菜飽	Steamed Vegetable Buns	4 隻 <i>pieces</i>	\$36
 1105	蒸/炸銀絲卷	Steamed / Deep-fried Shanghainese Rolls	1 條 <i>roll</i>	\$14
 1106	蒸/炸椰香饅頭	Steamed / Deep-fried Shanghainese Coconut Buns	3 件 <i>pieces</i>	\$14
1107	狗不理飽	Steamed Pork Buns in "Tianjin" Style	3 件 <i>pieces</i>	\$30
 1108	紅油抄手	Minced Pork Dumplings in Spicy Oil	8 件 <i>pieces</i>	\$38
 1109	蔥油餅	Baked Spring Onion Cakes	2 件 <i>pieces</i>	\$21
 1110	脆皮素春卷	Deep-fried Crispy Vegetarian Spring Rolls	3 條 <i>rolls</i>	\$28
 1111	蘿蔔絲酥餅	Baked Shredded Turnip Pastries	3 件 <i>pieces</i>	\$28
 1112	花素餃	Steamed Vegetable Dumplings	3 件 <i>pieces</i>	\$28
 1113	叉子燒餅	Baked Sesame Pockets	4 件 <i>pieces</i>	\$18
 1114	酸辣湯雲吞	Shanghainese Wontons in Hot and Sour Soup	6 隻 <i>pieces</i>	\$48
1115	菜肉雲吞	Shanghainese Wontons in Soup	6 隻 <i>pieces</i>	\$32
 1116	黃金大餅	Deep-fried Crispy Golden Sesame Cake	1 件 <i>piece</i>	\$42
 1117	豆沙飽	Steamed Red Bean Buns	3 件 <i>pieces</i>	\$21



上素精選 Vegetarian Dishes

112	四喜素烤麩	Wheat Gluten with Mushrooms and Chinese Mushrooms	\$38	203	文思豆腐羹	Beancurd Julienne Broth (每位 per person)	\$38
115	脆皮素鵝	Crispy Beancurd Sheets Rolled with Shredded Mushrooms	\$32	 213	酸辣雜菜鍋粿	Crispy Rice Cake with Hot and Sour Vegetables	\$88
116	蒜香小青瓜	Cucumber with Garlic	\$32	604	紅燒豆腐	Braised Beancurd with Vegetables	\$68
117	油炆小竹筍	Braised Bamboo Shoots	\$38	606	竹筍素燴	Stewed Assorted Vegetables and Bamboo Piths	\$88
1110	脆皮素春卷	Crispy Vegetarian Spring Rolls 3 條 rolls	\$28	612	冬毛素雞	Stewed Mushrooms, Green Peas and Dried Beancurd	\$68
1111	蘿蔔絲酥餅	Baked Shredded Turnip Pastries 3 件 pieces	\$28	613	百葉雞毛菜	Sautéed Shanghainese Pak-Choy with Dried Beancurd Sheets	\$68
911	青菜煨麵	Diced Vegetables with Noodles in Soup 1 碗 bowl	\$32	614	雪菜毛豆百葉	Sautéed Snow Pickles, Dried Beancurd and Green Peas	\$68
912	陽春麵	Fine Noodles in Soup 1 碗 bowl	\$22	615	雪菜炒粉皮	Sautéed Glass Flat Noodles with Snow Pickles	\$68
1105	蒸/炸銀絲卷	Steamed / Deep-fried Shanghainese Rolls 1 條 roll	\$14	804	雜菜粒炒飯	Fried Rice with Diced Vegetables	\$68
1106	蒸/炸椰香饅頭	Steamed / Deep-fried Coconut Buns 3 件 pieces	\$14	1301	雪菜炒豆瓣	Sautéed Snow Pickles and Broad Beans	\$68
1109	蔥油餅	Baked Spring Onion Cakes 2 件 pieces	\$21	 1302	鮮百合炒蘆筍	Sautéed Asparagus with Fresh Lily Buds	\$78
1112	花素餃	Steamed Vegetable Dumplings 3 件 pieces	\$28	 1303	宮保素雞丁	Sautéed Diced Mock Chicken and Cashew Nuts with Chili	\$68
1113	叉子燒餅	Baked Sesame Pockets 4 件 pieces	\$18	1304	素回鍋肉	Sautéed Sliced Mock Pork with Chili, Green Peppers and Cabbages	\$68
1116	黃金大餅	Deep-fried Golden Sesame Cake 1 件 piece	\$42				
1117	豆沙飽	Steamed Red Bean Buns 3 件 pieces	\$21				

甜品 Desserts

 1201	香煎八寶飯	Pan-fried Steamed Glutinous Rice with Assorted Dried Fruit and Bean Paste	\$78
1202	南瓜八寶飯	Steamed Glutinous Rice with Assorted Dried Fruit and Bean Paste in Pumpkin <i>(請預訂 advance order required)</i>	\$180
 1203	紅米八寶飯	Steamed Red Rice with Assorted Dried Fruit and Bean Paste	\$58
1204	豆沙窩餅	Red Bean Paste Wrapped in Shanghainese Pancake	\$38
1206	高力豆沙香蕉	Deep-fried Soufflé Stuffed with Red Bean Paste and Banana	\$38
1207	酒釀小丸子	Mini Glutinous Dumplings in Wine Flavoured Syrup	\$28
1208	酒釀湯丸	Sesame Seed Glutinous Dumplings in Wine Flavoured Syrup	\$32
1209	擂沙湯丸	Sesame Seed Glutinous Dumplings Coated with Ground Peanuts	\$38
1210	香煎南瓜餅	Pan-fried Pumpkin Cakes	\$32
1211	蘋果或香蕉拔絲	Candied Apples or Bananas	\$68
1212	龍眼杏仁豆腐	Chilled Almond Beancurd with Longan	\$25
1213	香滑椰汁布甸	Chilled Coconut Puddings	\$25

飲品 Drinks

House Wine (Red / White)

By glass **\$48** By bottle **\$228**

Champagne

801 Moet et Chandon, Brut Imperial *by bottle* **\$648**

White Wine

802 Pouilly Fuisse, Joseph Drouhin, 2007 France *by bottle* **\$468**

825 L & E Bordeaux Blanc, Bordeaux, 2006 France **\$328**

804 Reserve Sauvignon Blanc, Torren De Paredes, 2007/08 Chile **\$328**

805 Chardonnay, Napa Valley Robert Mondavi, 2005/06 California **\$428**

807 Firestick Chardonnay, Hunter Valley, 2003 Australia **\$298**

808 Semillion / Sauvignon Blanc, Cape Mentelle, 2008 Australia **\$318**

809 Sauvignon Blanc, Piko, 2008 New Zealand **\$328**

Red Wine

by bottle

810 Chateau La Croix Bellevue, Lalande de Pomerol, 2004/05 France **\$388**

812 Chateau Calon St George, St Emilion, 2004/06 France **\$368**

813 Chateau D' Agassac, Haut Medoc, 2002/03 France **\$498**

816 Chateau Picard, Saint Estephe, 2004 France **\$468**

817 Merlot, Torreon de Paredes, 2006 Chile **\$298**

818 Escudo Rojo, Baron Philipe de Rothschild, 2006/07 Chile **\$308**

819 Eikendal Classique, Spellenbosch, 2001/02 South Africa **\$368**

821 Cabernet Sauvignon, Napa Valley Robert Mondavi, 2003/05 California **\$528**

822 Cockfighter's Ghost Premium Cabernet, Sauvignon, Hunter Valley, 2005 Australia **\$388**

823 Firestick Shiraz Cabernet, Hunter Valley, 2003 Australia **\$298**

飲品 Drinks

Spirits

	<i>by glass</i>
Gin	\$55
Vodka	\$55
Rum	\$55
Whisky	\$55
Aperitifs	\$55
Sherry	\$55
Port	\$55
Tequila	\$55
Cognac VSOP	\$68

by bottle

Hennessey XO	\$2,480
Remy XO	\$2,480
Bisquit XO	\$2,480
Cordon Bleu	\$1,980
Hennessey VSOP	\$680
Royal Salute (21 years)	\$2,280
Chivas Regal (18 years)	\$1,480
Chivas Regal	\$580
Johnnie Walker Blue Label	\$3,380
Johnnie Walker Black Label	\$580
Glenmorangie (10 years)	\$980
Glenmorangie (18 years)	\$2,180
Ballantines (17 Years)	\$1,380

Premium Scotch

	<i>by glass</i>
Johnnie Walker Black Label	\$65
Chivas Regal	\$65

Premium Cognac

	<i>by glass</i>
Hennessey XO	\$150
Remy XO	\$150
Cordon Bleu	\$150

Liqueurs

	<i>by glass</i>
Amaretto	\$55
Baileys Irish Cream	\$55
Crème de Menthe (Green)	\$55
Drambuie	\$55
Kahlua	\$55

日本清酒 Sake

	<i>by bottle</i>
春香彩純米 大吟釀	Syunka Irodori Junmai Daiginjyo (Hot) \$498
超特選國盛 金賞受賞大吟釀	Choutokusenkunizakari Kinshoujushou Daiginjo(Hot) \$788
特選國盛吟釀酒	Tokusenkunizakari Ginjoshu (Cold / Hot) \$328
大信州極寒美口 本釀造	Daishinsyu Kyokkan Karakuchi Honjyozo (Cold) \$298
國盛紅茶梅酒	Kunizakari Kocha Umeshu (Cold) \$328

飲品 Drinks

啤酒 Beer

嘉士伯生啤 Carlsberg Draught (L大)\$48 (S細)\$35

樽裝啤酒

Bottled Beer

生力 San Miguel \$38
嘉士伯 Carlsberg \$38
喜力 Heineken \$38
青島 Tsing Tao \$38
墨西哥皇冠 Corona \$38
麒麟 Kirin Ichiban \$38

水、雜飲 Water & Squash

屈臣氏蒸餾水 Watson's Distilled Water \$30
法國 Perrier 有汽礦泉水 Perrier \$36
法國依雲礦泉水 Evian \$36
雜果賓治 Fruit Punch \$48
香橙雜飲 Orange Squash \$32
檸檬雜飲 Lemon Squash \$32

汽水 Soft Drinks

可口可樂 Coke \$30
零系可口可樂 Coke Zero \$30
健怡可口可樂 Coke Light \$30
七喜 7 Up \$30
薑啤 Ginger Beer \$30

咖啡、茶 Coffee & Tea

咖啡 Coffee \$28
意大利咖啡 Cappuccino \$32
意大利特濃咖啡 Espresso \$28
奶茶 / 檸檬茶 Tea (with Lemon or Milk) \$28

by glass

by glass

by glass

by glass

鮮果汁 Fresh Juices

甘筍 Carrot \$35
蘋果 Apple \$35
西瓜 Watermelon \$35
西柚 Grapefruit \$35
橙 Orange \$35

by glass

中國酒 Chinese Spirits

蘭亭(五年) Lanting (5 years) \$238
國宴(十年) National Brand (10 years) \$368
茅台 Mau Tou \$1,880
古越龍山花彫(五年) Hua Diao (5 years) \$298
加飯(埕庄) Jia Fan \$268

by bottle

特級仙雕 Premium Chinese Spirits

越山仙雕二十五年
紫砂樽 Yue Shan Xian Diao (25 Years) 375ml \$428
越山仙雕二十五年
藍樽(特別版) Yue Shan Xian Diao (25 Years) Special Edition 375ml \$468
越洲花雕王二十年 Yue Zhou Hua Diao (20 Years) 500ml \$528
越洲家釀十年白瓷瓶 Yue Zhou Jia Niang (10 Years) 500ml \$328