

港飲港食

Taste of Hong Kong

粵菜新繹



尋味香港

悅見邀您踏上舌尖的港味之旅，在傳統與創新的交織中，品味香港粵菜的無限可能。主廚以西班牙黑毛豬，傾力演繹「神之叉燒」的昇華體驗，每一口皆是極致；鑊氣乾炒牛河，在經典中尋求突破；避風塘風味系列更是香港地道風情的精彩演繹，以經典避風塘炮製手法，呈現多款香港漁港風味，款款皆是驚喜。還有中西合璧的黑椒蜜汁薯仔牛粒、充滿香港地道風味的金菇肥牛沙嗲煲，以及返璞歸真的金蒜銀絲蒸蝦。悅見的餐牌，更是一封來自香港的味覺邀請函。讓我們拿起筷子，一同探索香港粵式料理的萬千變化，品嚐屬於香港的味道。

anton House invites you on a flavorful Hong Kong adventure, where tradition meets innovation to unlock the endless possibilities of Cantonese cuisine. Our chef pours heart and soul into the legendary "Divine Char Siu" — honey-glazed barbecued pork crafted from prized Spanish, elevated to an unparalleled experience with every bite. The classic wok-fried beef noodle is reimagined with a bold modern twist, while our Typhoon Shelter Collection pays vibrant tribute to Hong Kong's iconic harbour flavours, presenting a variety of dishes prepared in the beloved typhoon shelter style — each a testament to the city's fearless culinary spirit. From our East-meets-West black pepper honey-glazed potato and beef cubes, to the authentically Hong Kong-style enoki mushroom and sliced beef satay claypot, and the simply exquisite minced garlic glass noodle steamed shrimp — every dish is a discovery. More than just a menu, Canton House's offerings are a flavorful invitation from Hong Kong. Join us as we pick up our chopsticks and explore the countless variations of Hong Kong-style Cantonese cuisine, savoring the taste of Hong Kong itself.

 廚師推介 Chef's Recommendation  素菜 Vegan Choice  內含花生 With Peanut

另設加一服務收費 Subject to 10% service charge 圖片只供參考 Photo for reference only

神之叉燒

神之叉燒 百變之味

嚴選全球頂級食材——西班牙黑毛豬、日本 A5 和牛、極品松板豬頸肉，配合百花蜜調製秘醬，以粵式燒臘工藝匠心炮製。從爽脆彈牙到軟嫩多汁，再到入口即化，三款叉燒三種極致口感，一次過見證港式叉燒的無限可能。

Divine Char Siu: A Kaleidoscope of Flavours

Strictly selecting the world's finest ingredients—Spanish pork, Japanese A5 Wagyu, and premium Matsusaka pork jowl—artfully crafted using traditional Cantonese roasting techniques and a secret sauce infused with wildflower honey. From crisp and bouncy to tender and juicy and finally melting in your mouth—experience three ultimate textures across three distinct styles and witness the infinite possibilities of Hong Kong-style honey-glazed barbecued pork all at once.



🌿 百花蜜汁西班牙黑毛豬叉燒 \$188
Honey-glazed Barbecued Spanish Pork

百花鎖梅頭 · 一嚐即銷魂

嚴選黑毛豬梅頭，肥瘦得宜。
以秘醬，慢火烤至外層琥珀透亮、焦香微脆，
內裡軟嫩多汁。豬原生肉香與百花蜜清雅甜香交織，
鹹鮮回甘，恰到好處。



Wildflower Honey Embracing Pork
Collar: One Bite is Pure Ecstasy

Strictly selecting Ibérico pork collar butt with the perfect lean-to-fat ratio. Marinated at low temperatures in a secret sauce, it is slow-roasted until the exterior becomes amber-translucent and lightly charred with a delicate crunch, while keeping the inside tender and incredibly juicy. The natural, rich pork flavours of the Ibérico breed interlace with the elegant sweetness of wildflower honey, leaving a perfectly balanced, savoury-sweet aftertaste.

神之叉燒

松板肉叉燒 \$148
Honey-glazed Pork Jowl Char Siu

爽脆銷魂 · 黃金六兩

每頭豬僅取六兩豬頸肉，雪花均勻如霜。
大火快炙鎖肉汁，入口爽脆彈牙，脂香清盈，
肉質緊緻中帶軟嫩。
無多餘調味，品嚐松板肉最純粹的鮮甜原味，
只輕掃上秘醬，簡約驚豔。



Crisp, Bouncy, and Soul-Stirring:
Six Taels of Gold

With only six taels of pork jowl harvested from each pig, the marbling is as beautifully uniform as frost. Seared over a high flame to lock in the meat juices, it delivers a crisp, bouncy bite with a light, clean richness, offering a firm yet tender texture. Free from excessive seasoning, it lets you savour the pure, sweet essence of Pork Jowl, enhanced only by a light brush of our secret sauce, which is simply breathtaking.

神之叉燒 BBQ PORK



A5 日本和牛叉燒 \$258

Honey-glazed Barbecued Japanese A5 Wagyu Beef

選自日本 A5 和牛肩胛肉，
65°C 慢煮多小時至入口即化，
荔枝柴火炙燒添果木燻香。
百花蜜天然果酸中和和牛豐腴油脂，
花香、燻香、脂香層層交融，奢華三重奏。

Wagyu Marbling Dancing with Wildflower Honey

Selected from premium Japanese A5 Wagyu brisket, slow-cooked at 65°C for hours until it literally melts in your mouth, then flame-seared over lychee wood to impart a fruity, smoky aroma. The natural acidity of the wildflower honey perfectly cuts through the rich, decadent fats of the Wagyu. Floral notes, smoky wood, and rich marbling intertwine in a luxurious culinary trio.

和牛脂香 · 百花共舞

神之叉燒



松板肉六兩精華，大火快炙，爽脆喚醒味蕾；
黑毛豬梅頭精華，秘醬醃烤，軟嫩融化舌尖。
一脆一嫩，剛柔交織，
由你一次過獨享兩款神級口感。

A Duel of Flavors, an Instant Obsession

The ultimate six taels of pork jowl, flash-seared over a high flame to awaken your tastebuds with its crisp texture; paired with the finest pork collar, roasted with wildflower honey to melt tenderly on your tongue. One crisp, one tender—a harmonious clash of textures for you to indulge in both god-tier sensations at once.

雙味交鋒 · 一嚐沉淪

神之叉燒

神之叉燒 BBQ PORK



神之雙拼 \$258

(松板肉、西班牙黑毛豬)

Divine Twin Platter (Honey-glazed Pork Jowl & Barbecued Spanish Pork)





黃金鹹蛋黃炸魚皮
Deep-fried Fish Skin with Salted Egg Yolk



黃金鹹蛋黃涼瓜
Stir-fried Bitter Melon with
Salted Egg Yolk

🌿 珍寶黑松露蝦多士 (3 件起)
Jumbo Prawn Toast with Black Truffle (Min 3 pcs)

\$ 3 8 / 件 pc

🌿 百花釀松葉蟹鉗 (3 件起)
Deep-fried Snow Crab Claw Stuffed with Shrimp Paste (Min 3 pcs)

\$ 4 2 / 件 pc

椒鹽一口豆腐 🌿
Deep-fried Tofu Cube with Salt and Pepper

\$ 6 8

黃金鹹蛋黃涼瓜
Stir-fried Bitter Melon with Salted Egg Yolk

\$ 7 2

黃金鹹蛋黃炸魚皮
Deep-fried Fish Skin with Salted Egg Yolk

\$ 7 8



百花釀松葉蟹鉗
Deep-fried Snow Crab Claw
Stuffed with Shrimp Paste

珍寶黑松露蝦多士
Jumbo Prawn Toast with Black
Truffle

椒鹽一口豆腐
Deep-fried Tofu Cube with Salt and Pepper





西班牙黑毛豬咕嚕肉
Sweet and Sour Spanish Pork



雲石甜酸茄子
Crispy Eggplant with Sweet and Sour Sauce



鹹蛋黃墨魚汁蒸肉餅
Steamed Squid Ink Pork Patty with Salted Egg Yolk

老少平安琵琶豆腐
Pipa Tofu with Dace Fish Paste



椒鹽九肚魚
Deep-fried Bombay Duck with Salt and Pepper

老少平安琵琶豆腐

Pipa Tofu with Dace Fish Paste

\$ 88

雲石甜酸茄子

Crispy Eggplant with Sweet and Sour Sauce

\$ 98

鹹蛋黃墨魚汁蒸肉餅

Steamed Squid Ink Pork Patty with Salted Egg Yolk

\$ 108

椒鹽九肚魚

Deep-fried Bombay Duck with Salt and Pepper

\$ 118

西班牙黑毛豬咕嚕肉

Sweet and Sour Spanish Pork

\$ 128

撚手小菜 SIGNATURE HOT DISH





大笏地椒鹽鮮魷
Deep-fried Squid Tentacles with
Salt and Pepper



黃金鹹蛋黃鮮魷
Deep-fried Squid Tentacles with
Salted Egg Yolk

大笏地椒鹽鮮魷

Deep-fried Squid Tentacles with Salt and Pepper

\$ 148

黃金鹹蛋黃鮮魷

Deep-fried Squid Tentacles with Salted Egg Yolk

\$ 148

黑椒洋蔥牛仔骨

Stir-fried Beef Rib with Pepper and Onion

\$ 158

大澳蝦乾海鮮小炒皇

Stir-fried Squid Tentacle, Chinese Chive, Tai O Dried Shrimp and Noodlefish

\$ 158



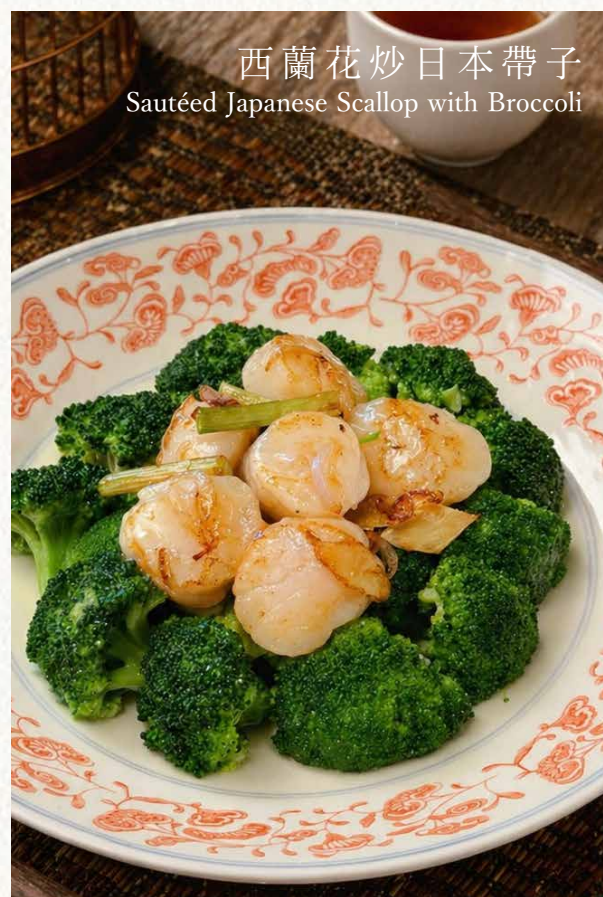
黑椒洋蔥牛仔骨
Stir-fried Beef Rib with
Pepper and Onion

大澳蝦乾海鮮小炒皇
Stir-fried Squid Tentacle, Chinese Chive,
Tai O Dried Shrimp and Noodlefish

撚手小菜
SIGNATURE HOT DISH



頭抽豉油皇大虎蝦
Stir-fried Prawn with Soy Sauce



西蘭花炒日本帶子
Sautéed Japanese Scallop with Broccoli



大排檔蒸馬友 (普寧豆醬)
Steamed Threadfin
(Puning Bean Sauce)

西蘭花炒日本帶子
Sautéed Japanese Scallop with Broccoli

\$ 158

頭抽豉油皇大虎蝦
Stir-fried Prawn with Soy Sauce

\$ 188

大排檔蒸馬友 (普寧豆醬 / 豉汁)
Steamed Threadfin (Puning Bean Sauce or Black Bean Sauce)

\$ 198

黑椒蜜汁薯仔 A5 和牛粒
Stir-fried A5 Wagyu Beef Cube and Potato in Black Pepper Honey Sauce

\$ 238

珍鮮三寶
(珍寶黑松露蝦多士 (3 件)、百花釀松葉蟹鉗 (3 件)、
老少平安琵琶豆腐 (3 件))
Premium Seafood Trio (Jumbo Prawn Toast with Black Truffle (3 pcs), Deep-fried Snow Crab
Claw Stuffed with Shrimp Paste (3 pcs), Pipa Tofu with Dace Fish Paste (3 pcs))

\$ 248



黑椒蜜汁薯仔 A5 和牛粒
Stir-fried A5 Wagyu Beef Cube and Potato
in Black Pepper Honey Sauce

撚手小菜 SIGNATURE HOT DISH





廟街啫啫滑雞煲 (辣)
Chicken Pot (Spicy)



魚香茄子煲
Spicy Eggplant and Minced Pork Pot



金菇肥牛沙嗲煲
Satay Beef and Enoki Mushroom Pot

西班牙黑毛豬煎釀豆腐煲
Pan-fried Tofu stuffed with Spanish Pork in Casserole

西班牙黑毛豬煎釀豆腐煲
Pan-fried Tofu stuffed with Spanish Pork in Casserole

\$ 108

魚香茄子煲
Spicy Eggplant and Minced Pork Pot

\$ 108

啫啫大澳蝦乾蝦醬生菜煲
Tai O Dried Shrimp and Shrimp Paste Sizzling Lettuce Clay Pot

\$ 138

金菇肥牛沙嗲煲 
Satay Beef and Enoki Mushroom Pot

\$ 158

 廟街啫啫滑雞煲 (辣) 
Chicken Pot (Spicy)

\$ 158

 五指毛桃啫啫滑雞煲
Sizzling Claypot Chicken with Hairy Fig Root

\$ 168

XO 醬大蝦粉絲煲
Shrimp and Glass Noodle in Casserole with XO Sauce

\$ 178

 浪漫火腩豆腐煲
Roasted Pork Belly and Tofu Claypot

\$ 178





秘製蔥油五鮮雞
Scallion Oil Chicken

金牌沙田玻璃乳鴿
Roasted Pigeon

\$ 78 / 隻 Whole

玫瑰露頭抽豉油雞
Soy Sauce Chicken

\$ 188 / 半隻 Half

\$ 298 / 隻 Whole

秘製蔥油五鮮雞
Scallion Oil Chicken

\$ 188 / 半隻 Half

\$ 298 / 隻 Whole

招牌風沙脆皮燒雞
Signature Roasted Chicken with Deep-fried Garlic and Chili

\$ 188 / 半隻 Half

\$ 298 / 隻 Whole

一道匠心獨運的雞肉美饌，以其金黃酥脆的外皮聞名。精細的製作工藝 — 從燙皮到風乾，再到高溫油炸，造就如玻璃紙般薄脆的雞皮。低溫油浸鎖住肉質嫩滑，高溫油炸則賦予雞肉完美脆口，肉汁豐潤。滿滿灑上的風沙料（炸蒜末、麵包糠、辣椒）增添層層風味，蒜香四溢，微辣撩人。「皮脆、料香、肉多汁」，是這道菜的靈魂所在，深得追求濃郁口感美饌的饕客青睞。

A culinary masterpiece that celebrates the art of chicken preparation, renowned for its golden, crispy exterior. The meticulous cooking process – from skin scalding to air-drying and high-temperature deep-frying – creates a skin as thin and crisp as glass. Gentle low-temperature oil poaching ensures the meat remains tender, while high-temperature frying delivers a perfect crunch that seals in the juices. Generously sprinkled with "sand" seasoning (deep-fried garlic bits, breadcrumbs, and chili), the dish bursts with layered flavors – garlic's aromatic essence mixed with a tantalizing hint of spice. "Crispy skin, fragrant seasoning, juicy meat" encapsulates the soul of this dish, winning the hearts of gourmets who crave bold, rich flavor experiences.



招牌風沙脆皮燒雞
Signature Roasted Chicken with Deep-fried Garlic and Chili

招牌燒味
BARBECUED





陳皮十三味脆皮燒鴨
Roasted Duck

陳皮十三味脆皮燒鴨
Roasted Duck

\$268 / 半隻 Half
\$438 / 隻 Whole

必食燒味雙拼
(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨)
Barbecued Duo
(Honey-glazed Barbecued Spanish Pork & Roasted Duck)

\$298

招牌燒味三拼
(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨、玫瑰露頭抽豉油雞)
Barbecued Trio
(Honey-glazed Barbecued Spanish Pork, Roasted Duck & Soy Sauce Chicken)

\$368



招牌燒味三拼
(百花蜜汁西班牙黑毛豬叉燒、陳皮十三味脆皮燒鴨、玫瑰露頭抽豉油雞)
Barbecued Trio (Honey-glazed Barbecued Spanish Pork, Roasted Duck & Soy Sauce Chicken)

招牌燒味
BARBECUED





紅燒鮑魚配黃金炒飯
Braised Abalone Served with Golden Fried Rice

大發石鍋魚翅撈飯
Stone Pot Shark's Fin with Rice

\$ 188

紅燒鮑魚配黃金炒飯
Braised Abalone Served with Golden Fried Rice

\$ 178

蠔皇原件花膠配黃金炒飯
Braised Whole Fish Maw in Abalone Sauce Served with Golden Fried Rice

\$ 188

+\$88 黃金炒飯升級為石鍋魚翅撈飯
+\$88 Upgrade to Claypot Shark's Fin Rice



蠔皇原件花膠
配石鍋魚翅撈飯
Whole Fish Maw and Claypot
Shark's Fin Rice

鮑參翅肚，中華飲食文化中最矜貴的四大海味。悅見精選上乘食材，慢火細燉，盡鎖天然膠質與海味精華，由內而外深度滋養。當中「蠔皇原件花膠配石鍋魚翅撈飯雙重奏」尤為推薦，新派演繹雙重珍味，膠香、翅鮮與飯香層層交融，每一口皆是矜貴海味的細膩滋養。

Abalone, sea cucumber, shark's fin and fish maw — the four most prized treasures of Chinese culinary heritage. At Canton House, these exceptional ingredients are handpicked for their superior quality and prepared using time-honored techniques that lock in their natural collagen and nourishing properties. The signature Whole Fish Maw and Claypot Shark Fin Rice Duo brings together two legendary delicacies in a modern interpretation, where velvety smoothness meets delicate marine richness in each spoonful. Fluffy rice tossed with dual luxurious seafood flavours, blending rich gelatinous sweetness and umami fin essence in every bite.

鮑參翅肚

PREMIUM ABALONE, SEA CUCUMBER AND SHARK FIN





避風塘臭豆腐

Typhoon Shelter Style Stinky Tofu

\$ 118

避風塘酥炸九肚魚

Typhoon Shelter Style Stir-fried Bombay Duck

\$ 128

避風塘艇家鮮魷 (可轉蝦醬)

Typhoon Shelter Style Stir-fried Squid

\$ 148



避風塘大虎蝦

Typhoon Shelter Style Stir-fried Tiger Prawn

\$ 188



避風塘臭豆腐
Typhoon Shelter Style Stinky Tofu



避風塘艇家鮮魷
Typhoon Shelter Style Stir-fried Squid



避風塘大虎蝦
Typhoon Shelter Style Stir-fried Tiger Prawn

香港仔避風塘

CLASSIC HONG KONG TYPHOON SHELTER STYLE





醬焗乳山蠔
Baked Rushan Oyster



香煎一夜埕馬友
Pan-fried Salted Threadfin



金蒜粉絲蒸開邊虎蝦
Steamed Halved Tiger Prawn with
Minced Garlic and Glass Noodle

醬焗乳山蠔（蒜焗（辣）/ 黃醬芝士）（2 隻起） \$48 / 隻 pcs
Baked Rushan Oyster (Garlic (Spicy) / Mashed Potato and Cheese Sauce)(Min 2 pcs)

金蒜粉絲蒸開邊虎蝦 \$158
Steamed Halved Tiger Prawn with Minced Garlic and Glass Noodle

香煎一夜埕馬友 \$168
Pan-fried Salted Threadfin





金蒜粉絲蒸龍躉 (辣)
Steamed Giant Grouper with Minced
Garlic and Glass Noodle (Spicy)



XO 醬三色椒爆龍躉 (辣)
Sautéed Giant Grouper with Tri-Colour
Bell Peppers in XO Sauce (Spicy)



燕子魚蒸墨汁肉餅
Steamed Squid Ink Pork Patty with Swallow Fis

金蒜粉絲蒸龍躉 (辣)
Steamed Giant Grouper with Minced Garlic and Glass Noodle (Spicy)

\$ 208

粟米龍躉塊
Giant Grouper Fillet with Corn Sauce

\$ 208

惹味啫啫龍躉煲
Giant Grouper Pot

\$ 218

XO 醬三色椒爆龍躉 (辣)
Sautéed Giant Grouper with Tri-Colour Bell Peppers in XO Sauce (Spicy)

\$ 218

燕子魚蒸墨汁肉餅
Steamed Squid Ink Pork Patty with Swallow Fish

\$ 288



惹味啫啫龍躉煲
Giant Grouper Pot





西班牙黑毛豬
叉燒炒飯
Barbecued Spanish Pork
Fried Rice

火鴨絲炒米粉
Stir-fried Rice Vermicelli with
Shredded Duck Meat

火鴨絲炒米粉

Stir-fried Rice Vermicelli with Shredded Duck Meat

\$ 138

西班牙黑毛豬叉燒炒飯

Barbecued Spanish Pork Fried Rice

\$ 148



悅見乾炒安格斯牛小排河

Canton House Stir-fried Beef Short Rib Flat Rice Noodle

\$ 158

日本 A5 和牛叉燒炒飯

Barbecued Japanese A5 Wagyu Beef Fried Rice

\$ 168



香港臘腸臘味煲仔炒飯

Hong Kong Cured Meat and Sausage Claypot Rice

\$ 168



豉油皇日本 A5 和牛煲仔炒飯

Japanese A5 Wagyu Beef Claypot Fried Rice in Premium Soy Sauce

\$ 238



香港臘腸臘味煲仔炒飯
Hong Kong Cured Meat and Sausage
Claypot Rice

豉油皇日本 A5 和牛煲仔炒飯

Japanese A5 Wagyu Beef Claypot Fried Rice in
Premium Soy Sauce

悅見乾炒安格斯牛小排河

Canton House Stir-fried Beef Short Rib Flat
Rice Noodle

鑊氣主食 LOCAL STYLE RICE AND NOODLE





蒜蓉炒時蔬
Stir-fried Seasonal Vegetables
with Minced Garlic

薑汁生炒芥蘭 
Stir-Fried Chinese Kale with Ginger Juice

\$ 98

蒜蓉炒時蔬 
Stir-fried Seasonal Vegetables with Minced Garlic

\$ 98

金銀蛋菜心
Poached Choy Sum with Century Egg and Salted Egg

\$ 108

 蒜蓉豬油渣炒萵筍絲
Stir-fried Celtuce with Minced Garlic and Pork Lard

\$ 118

 大澳蝦乾上湯浸勝瓜
Angled Luffa and Dried Shrimp in Supreme Broth

\$ 128



大澳蝦乾上湯浸勝瓜
Angled Luffa and Dried Shrimp
in Supreme Broth

金銀蛋菜心
Poached Choy Sum with
Century Egg and Salted
Egg

蒜蓉豬油渣炒萵筍絲
Stir-fried Celtuce with Minced Garlic
and Pork Lard

新鮮時蔬
SEASONAL VEGETABLE





清燉雪梨豬腱湯
Double-boiled Pear and Pork
Shank Soup



五指毛桃燉雞湯
Double-boiled Hairy Fig and
Chicken Soup



招牌碗仔魚翅
Faux Shark's Fin Soup

清燉雪梨豬腱湯
Double-boiled Pear and Pork Shank Soup

\$ 6 8 / 位 Person

五指毛桃燉雞湯
Double-boiled Hairy Fig and Chicken Soup

\$ 6 8 / 位 Person

招牌碗仔魚翅
Faux Shark's Fin Soup

\$ 1 0 8 / 位 Person

滋補雞湯燉魚翅
Double-boiled Shark's Fin Chicken Soup

\$ 1 1 8 / 位 Person

招牌碗仔花膠魚翅
Fish Maw & Shark's Fin Soup

\$ 1 3 8 / 位 Person

金湯雞煲翅
Shark's Fin Chicken Soup

\$ 6 8 8 / 4 位用 For 4
\$ 9 8 8 / 6 位用 For 6



滋補雞湯燉魚翅
Double-boiled Shark's Fin Chicken Soup





滋潤雙湘蓮紅豆沙
Hunan Lotus Seed Red
Bean Sweet Soup

楊枝甘露
Mango Pomelo Sago

滋潤雙湘蓮紅豆沙 (凍 / 熱)
Hunan Lotus Seed Red Bean Sweet Soup (Cold/Hot)

\$48

楊枝甘露
Mango Pomelo Sago

\$58

北海道雙獅奶凍 (2 隻)
Lion Dance Hokkaido Milk Pudding (Black Sesame Flavor) (2pcs)

\$68

原隻椰皇椰子布丁
Coconut Pudding served in a Whole Young Coconut

\$78



北海道雙獅奶凍
Lion Dance Hokkaido Milk Pudding
(Black Sesame Flavor)



原隻椰皇椰子布丁
Coconut Pudding served in a
Whole Young Coconut

特色甜品
DESSERT



港好茶 Classic Hong Kong Tea

熱 Hot 凍 Ice

絲襪奶茶
Milk Tea

\$28 \$32

香濃咖啡
Coffee

\$28 \$32

鴛鴦
Yuen Yang

\$28 \$32

 手打檸檬茶
Handcrafted Lemon Tea

/ \$35

鮮榨果汁 Fresh Juice

西瓜汁
Watermelon Juice

/ \$32

鮮橙汁
Orange Juice

/ \$32

養生涼茶 Herbal Tea

 竹蔗茅根馬蹄胡蘿蔔
Sugar Cane and Imperatae Drink

/ \$35

五重花茶 (金銀花、菊花、槐花、木棉花、雞蛋花)
Five-Flower Herbal Tea

/ \$35

其他 Others

可樂 / 雪碧 / 無糖可樂
Coke / Sprite / Coke Zero

\$22

藍妹
Blue Girl

\$38 / 300ml

意大利有氣礦泉水
Sparkling Mineral Water (Bottle)

\$48 / 支

意大利礦泉水
Mineral Water (Bottle)

\$48 / 支

七寶生啤
Sapporo

\$48 / 250ml
\$58 / 500ml

紅酒
Red Wine (Bottle)

\$288 / 支

白酒
White Wine (Bottle)

\$288 / 支



港式飲品 BEVERAGE





茗茶 / 熱開水 \$15 / 每位 Per person
(普洱、香片、胎菊、鐵觀音)

Tea (Pu'er/ Jasmine Tea/ Baby Chrysanthemum / Tieguanyin) or Hot Water charge

白飯 \$15 / 碗 Bowl
Steamed Rice

開瓶費 \$100 / 每支 750 毫升 Per 750ml bottle
Corkage Charge

切餅費 \$100 / 每個 Each
Cake Cutting Charge

如閣下對任何食品有任何過敏反應或
特殊飲食要求請提前告知我們

Please inform your server of any food related allergies as
your well-being and comfort are our greatest concern.