

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。

Canton 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.



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 \$248

Honey-glazed Barbecued Japanese A5 Wagyu Beef

選自日本 A5 和牛肩胛肉，
先用低溫慢烤，再高溫快烤的反向炙烤法，
蜜甜、味醇，脂香層層交融。
百花蜜天然果酸中和和牛豐腴油脂，
花香、煙香、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 \$248

(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)

\$35 / 件 pc

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

\$38 / 件 pc

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

\$68

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

\$72

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

\$78



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

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

\$ 98

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

\$ 98

西班牙黑毛豬咕嚕肉
Sweet and Sour Spanish Pork

\$ 128



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





黑椒洋葱牛仔骨
Stir-fried Beef Rib with Pepper and Onion



潮州酥炸蠔餅
Pan-Fried Teochew Oyster Omelette

潮州酥炸蠔餅
Pan-Fried Teochew Oyster Omelette

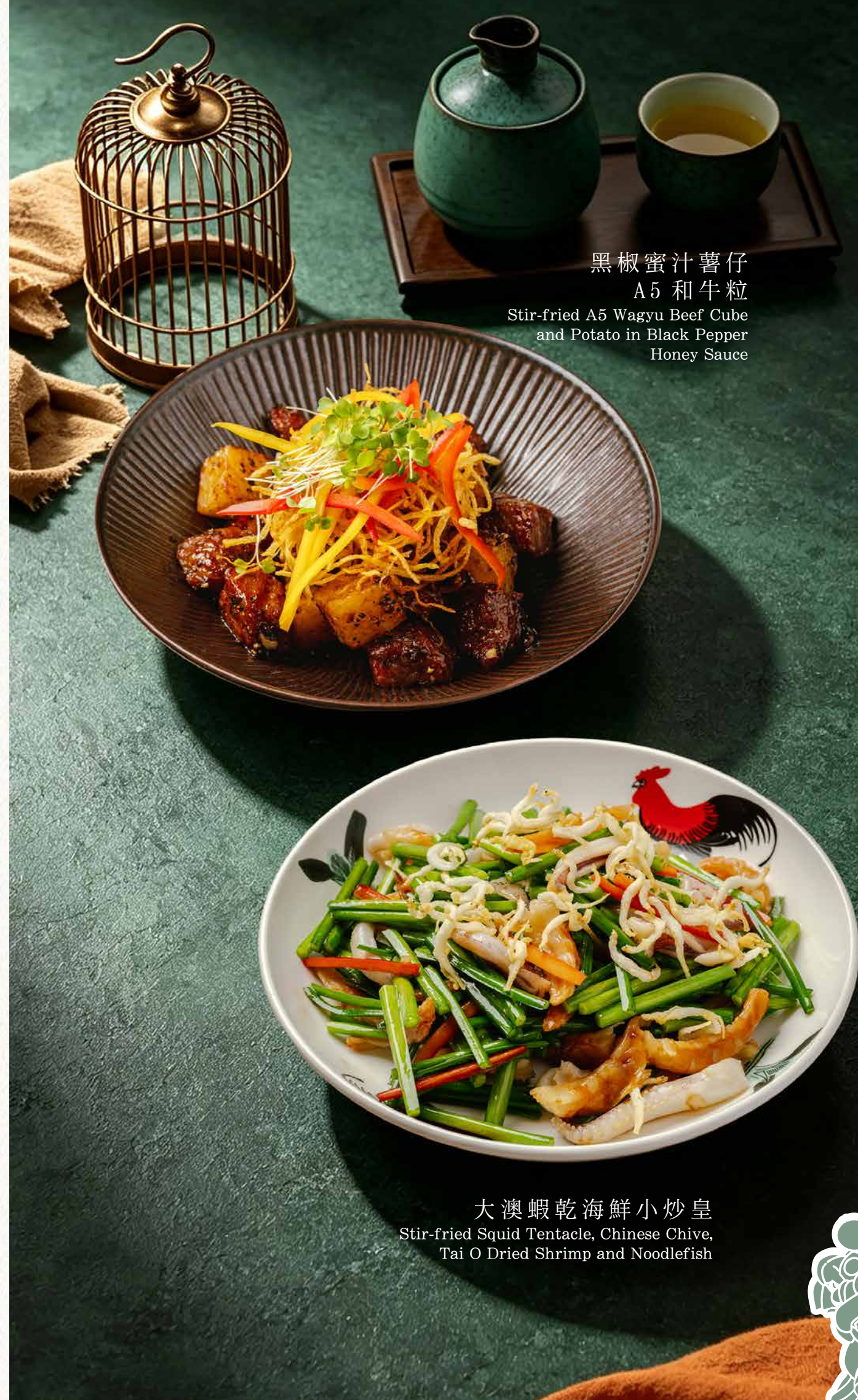
大筴地椒鹽鮮魷
Deep-fried Squid Tentacles with Salt and Pepper

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

黑椒洋葱牛仔骨
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

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



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

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





廟街啫啫滑雞煲 (辣)
Chicken Pot (Spicy)



魚香茄子煲
Spicy Eggplant and Minced Pork Pot

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

\$ 98

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

\$ 148

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

\$ 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

 啫啫黃椒大虎蝦煲 (辣)
Tiger Prawn and Yellow Pepper Pot (Spicy)

\$ 178



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





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

\$ 178 / 半隻 Half

\$ 288 / 隻 Whole

秘製蔥油五鮮雞
Scallion Oil Chicken

\$ 178 / 半隻 Half

\$ 288 / 隻 Whole

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

\$ 178 / 半隻 Half

\$ 288 / 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

\$238 / 半隻 Half
\$398 / 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)

\$288

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



避風塘酥炸九肚魚

Typhoon Shelter Style Stir-fried Bombay Duck

\$ 1 2 8

避風塘艇家鮮魷

Typhoon Shelter Style Stir-fried Squid

\$ 1 4 8



避風塘大虎蝦

Typhoon Shelter Style Stir-fried Tiger Prawn

\$ 1 7 8

避風塘龍躉

Typhoon Shelter Style Stir-fried Giant Grouper

\$ 2 1 8



避風塘東星斑

Typhoon Shelter Style Stir-fried Leopard Coral Grouper

\$ 2 9 8



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



金蒜粉絲蒸蜆子
Steamed Razor Clam with Minced Garlic
and Glass Noodle



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



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) \$42 / 隻 pcs
Baked Rushan Oyster (Garlic (Spicy) / Mashed Potato and Cheese Sauce)(Min 2 pcs)

金蒜粉絲蒸蜆子 (2 隻起) \$48 / 隻 pc
Steamed Razor Clam with Minced Garlic and Glass Noodle (Min 2 pcs)

金蒜粉絲蒸開邊虎蝦 \$148
Steamed Halved Tiger Prawn with Minced Garlic and Glass Noodle

酸甜五柳酥炸鱸魚塊 \$168
Sweet & Sour Five-Willow Sea Bass

頭抽豉油皇大虎蝦 \$178
Stir-fried Prawn with Soy Sauce

大排檔蒸馬友 (普寧豆醬 / 豉汁) \$198
Steamed Threadfin (Puning Bean Sauce or Black Bean Sauce)





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



XO 醬彩蔬炒龍躉
Stir-fried Giant Grouper with XO
Sauce and Assorted Vegetable



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

\$ 208

惹味啫啫龍躉煲
Giant Grouper Pot

\$ 218

XO 醬彩蔬炒龍躉
Stir-fried Giant Grouper with XO Sauce and Assorted Vegetable

\$ 218



豉汁蒸白鱈
Steamed White Eel with Fermented Black Bean Sauce

\$ 228

清蒸東星斑 (10 兩)
Steamed Leopard Coral Grouper (10 tael)

\$ 288



XO 醬彩蔬炒東星斑
Stir-fried Leopard Coral Grouper with XO Sauce and Assorted Vegetable

\$ 298



豉汁蒸白鱈
Steamed White Eel with
Fermented Black Bean Sauce

惹味啫啫龍躉煲
Giant Grouper Pot

清蒸東星斑
Steamed Leopard Coral





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

潮州蠔仔肉碎湯泡飯
Chaozhou Oyster and Minced Pork Soup Rice

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

瑤柱蛋白炒飯
Dried Conpoy and Egg White Fried Rice

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

悅見乾炒安格斯牛小排河
Canton House Stir-fried Beef Short Rib Flat Rice Noodle

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

日本 A5 和牛叉燒炒飯
Barbecued Japanese A5 Wagyu Beef Fried Rice

豉油皇日本 A5 和牛煲仔炒飯
Japanese A5 Wagyu Beef Claypot Fried Rice in Premium Soy Sauce

\$ 108

\$ 128

\$ 148

\$ 148

\$ 158

\$ 158

\$ 168

\$ 218



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

腐乳唐生菜 ♡
Stir-fried Chinese Lettuce with Fermented Bean Curd

\$ 88

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

\$ 98

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

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

\$ 148



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





招牌煲仔魚翅
Signature Shark's Fin Soup in Clay Pot

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

\$ 68 / 位 Person

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

\$ 68 / 位 Person

 招牌煲仔魚翅
Signature Shark's Fin Soup in Clay Pot

\$ 118 / 位 Person

 金湯雞煲翅
Shark's Fin Chicken Soup

\$ 128 / 位 Person
\$ 688 / 4 位用 For 4
\$ 988 / 6 位用 For 6



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

靚媽燉湯
DOUBLE-BOILED SOUP





蜜汁黑毛豬叉燒酥
Baked Honey-Glazed Barbecued Pork
Puff Pastry



雙色一口蘋果鹹水角
Deep-fried Bi-color Sticky Rice
Dumpling with Minced Pork, Dried
Shrimp and Apple

蜜汁黑毛豬叉燒酥 (3 件)
Baked Honey-Glazed Barbecued Pork Puff Pastry (3 pcs)

\$58

雙色一口蘋果鹹水角 (4 件)
Deep-fried Bi-color Sticky Rice Dumpling with Minced Pork, Dried Shrimp and Apple (4pcs)

\$62

芝士鮮蝦炸春卷 (4 件)
Deep-fried Cheese and Shrimp Spring Roll (4 pcs)

\$68

四彩琉璃水晶餃 (4 件)
(雞肉香芹、鮮蝦豬肉、洋蔥辣牛肉、鮮蝦芫茜)
Steamed Colorful Crystal Dumpling (4 pcs) (Chicken and Celery,
Pork and Shrimp Paste, Onion and Spicy Beef, Shrimp and Coriander)

\$78

四大天王燒賣 (4 件)
(臘味糯米、松露蝦豚、帶子豬肉、鮮蝦豬肉)
Steamed Shumai Quartet (4 pcs) (Sticky Rice with Preserved Meat,
Truffle Shrimp and Pork, Scallop and Pork, Shrimp and Pork)

\$78



四大天王燒賣
Steamed Shumai Quartet

四彩琉璃水晶餃
Steamed Colorful Crystal Dumpling

手作點心 HANDMADE DIM SUM





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

楊枝甘露
Mango Pomelo Sago



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



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

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

\$ 48

一口迷你菠蘿包 (鳳梨 / 雪糕) (3 件)
Mini Pineapple Bun (Grilled Pineapple / Ice Cream)

\$ 58

楊枝甘露
Mango Pomelo Sago

\$ 58

燕窩楊枝甘露
Mango Pomelo Sago with Bird's Nest

\$ 98

椰茸香芒慕絲 (4 件)
Coconut Puree and Mango Mousse Cube (4pcs)

\$ 62

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

\$ 68

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

\$ 78

燕窩原隻椰皇椰子布甸
Coconut Pudding served in a Whole Young Coconut with Bird's Nest

\$ 118





港好飲 Hong Kong Good Drink Collection

- 
甜蜜蜜 (椰香龍眼冰蜜)
 Sweetie (Iced Longan Coconut with Honey) **\$ 3 2**
- 
花樣年華 (雜果花紅茶)
 Floral Years (Mixed Fruit Floral Black Tea) **\$ 3 2**
- 重慶森林** (抹茶豆腐 Oreo)
 Chongqing Forest (Tofu Pudding and Oreo Matcha) **\$ 3 2**

港果茶 Fruit Tea Collection

- 
維港果韻 (芒果 / 菠蘿)
 Fruit Tea (Mango / Pineapple) **\$ 3 2**
- 心想事橙** (香橙奶綠)
 Matcha Yakult **\$ 3 2**

港多多 Yakult Collection

- 
百香多多
 Passion Fruit Yakult **\$ 3 8**
- 抹茶多多**
 Matcha Yakult **\$ 3 8**

港好茶 Classic Hong Kong Tea

- | | 熱 Hot | 凍 Ice |
|--|--------|--------|
|  絲襪奶茶
Milk Tea | \$ 2 2 | \$ 2 4 |
| 香濃咖啡
Coffee | \$ 2 2 | \$ 2 4 |
| 鴛鴦
Yuen Yang | \$ 2 2 | \$ 2 4 |
|  手打檸茶
Handcrafted Lemon Tea | / | \$ 2 6 |

其他 Other

- 可樂 / 雪碧 / 無糖可樂**
 Coke / Sprite / Zero Coke **\$ 1 8**
- 藍妹**
 Blue Girl **\$ 3 6 / 300ml**
- 七寶生啤**
 Sapporo **\$ 4 8 / 250ml**
\$ 5 8 / 500ml
- 紅酒**
 Red Wine (Bottle) **\$ 2 8 8 / 支**
- 白酒**
 White Wine (Bottle) **\$ 2 8 8 / 支**





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

Tea (Pu'er/ Jasmine Tea/ Tieguanyin/ Embryo Chrysanthemum/ Longjing)
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.