



CAN  
T O N  
D O T

HOTPOT MENU

火鍋餐牌





## *When canton pot Meets Canto-pop*

*canton pot offers a hipster twist on the authentic hotpot cuisine experience, blending the rich culture of Hong Kong's canto-pop music with a local vibe.*

*canton pot prides itself on serving high-quality soup, fresh ingredients, a variety of premium beef cuts, and an array of delectable handmade dumplings that truly set it apart. For those who enjoy singing, the largest VIP room is the perfect choice for a sumptuous meal complete with karaoke facilities.*

## *canton pot 與廣東流行音樂結合*

*canton pot 為地道火鍋體驗增添了一絲趣味潮流，以廣東流行音樂為靈感主題，盡情歌頌本地文化。*

*火鍋熱點 canton pot 以惹味的湯底、新鮮優質的食材、各種頂級牛肉和各式美味手工餃子著稱，每款經過精心打造，令它非同凡響。*

*canton pot 更特設有卡拉OK設施的貴賓室，為賓客提供與親朋好友私密聚會的完美場所，唱盡無數新曲及經典，度過盡慶的一夜。*



# 全新推出 鍋物套餐

## NEW HOTPOT SET

### Seafood Adventure Hotpot Set For 2 pax

Soup Base:

Coconut Chicken and Clam Soup

Ingredients:

Argentina Red Shrimp Sashimi 2 pcs

Ling Fish Fillet 4 pcs

Sea Prawns 2pcs

Fresh Abalone 2pcs

Irish Razor Clams 2 pcs

Atlantic Scallops 2 pcs

Coral Mussels 4 pcs

Osmanthus Clams 4 pcs

Baby Cuttlefish 4 pcs

American Beef Ribs 4 pcs

Kagoshima Kurobuta Pork 4 pcs

Crab Roe & Coral Clams Dumplings 2 pcs

Handmade Shrimp Balls 2 pcs

Daze Fish Balls with with Tangerine Peel 2 pcs

Inaniwa Udon half portion

Seasonal Vegetables Basket 1 pc

**\$1,280**

Condiments charges for two is included | Subject to 10% service charge 價錢已包2位醬料 | 另收加一服務費

### 海鮮盛宴鍋物套餐 2位用

湯底：

椰青花甲雞湯

配料：

阿根廷紅蝦刺身 2隻

青衣魚柳 4片

海中蝦 2隻

新鮮鮑魚仔 2隻

愛爾蘭蛭子皇 2隻

大西洋帶子 2件

珊瑚蚌 4片

桂花蚌 4片

墨魚仔 4隻

美國手切牛小排 4片

鹿兒島純種黑豚 4片

蟹籽海皇餃 2隻

手打鮮蝦丸 2粒

陳皮鯪魚丸 2粒

稻庭烏冬 半份

田園菜籃 1個

食以  
我藥  
醫本



## Beef Bliss Hotpot Set For 2 pax

Soup Base:

Beef Brisket and Radish in Clear Broth

Ingredients:

Argentina Red Shrimp Sashimi 2 pcs

Kagoshima Satsuma A4 Wagyu Sirloin 2 slices

Australian Wagyu Rib Eye (Grade M5) 2 slices

Local Beef Chuck 4 slices

American Prime Short Ribs 2 slices

American Marbled Beef 4 slices

Brazilian Ox Tongue 4 slices

Australian Beef Golden Coin Muscle 4 slices

Black Beef Tripe 4 slices

Premium Beef Ball 2 pcs

Australian Wagyu Beef (Grade M5) Dumplings with Cheddar Cheese 2 pcs

Morel Mushrooms & Kurobuta Pork Dumplings 2 pcs

Enoki Mushrooms half portion

Frozen Tofu 4 pcs

Inaniwa Udon half portion

Baby Chinese Cabbage 1 portion

**\$980**

## 牛魔皇鍋物套餐 2位用

湯底：

港式蘿蔔牛腩清湯

配料：

阿根廷紅蝦刺身 2隻

鹿兒島薩摩A4和牛霜降西冷 2片

澳洲M5和牛肉眼片 2片

本地新鮮牛頸脊 4片

美國極級牛肋片 2片

美國手切雪花牛肉 4片

巴西牛舌 4片

澳洲金錢展 4片

新鮮黑牛百葉 4片

特級牛丸 2粒

澳洲M5級和牛芝士餃 2隻

羊肚菌黑豚肉餃 2隻

金菇 半份

凍豆腐 4件

稻庭烏冬 半份

娃娃菜 1份

饕餮大餐  
鮮味地  
覓我的去路







## Meat Fiesta Hotpot Set For 2 pax

Soup Base:

Sichuan Spicy Duck Blood

Ingredients:

Argentina Red Shrimp Sashimi 2 pcs

Spanish Iberico Pork 4 slices

Mongolian Lamb 4 slices

Kamei Chicken 4 slices

American Beef Chuck 4 slices

Pork Jowl 4 slices

Ling Fish Fillet 4 pcs

Pork With Mushrooms Meatballs 2 pcs

Pork Meatballs with Black Truffle 2 pcs

Fish Dumpling 2 pcs

Morel Mushrooms & Kurobuta Pork Dumplings 2pcs

Frozen Tofu 4 pcs

Fresh Bean Curd Skin half portion

Organic White Turnips 6 pcs

Sweet Potato Noodles half portion

Seasonal Vegetables Basket 1 pc

**\$880**

## 無肉不歡鍋物套餐 2位用

湯底：

四川麻辣鴨血湯

配料：

阿根廷紅蝦刺身 2隻

西班牙橡果黑豚肉 4片

蒙古羊肉片 4片

嘉美雞片 4片

美國牛頸脊 4片

豬頸肉 4片

青衣魚柳 4片

香菇貢丸 2粒

黑松露豬肉丸 2粒

魚皮餃 2隻

羊肚菌黑豚肉餃 2隻

凍豆腐 4件

鮮腐竹 半份

有機白蘿蔔 6片

紅薯粉 半份

田園菜籃 1個









## Garden Delights Hotpot Set For 2 pax

Soup Base:

Truffle and Mixed Mushrooms Soup

Ingredients:

Bamboo Pith, Spinach & Mushrooms Dumplings 2 pcs

Kimchi & Mixed Mushrooms Dumplings 2 pcs

Mixed Mushrooms in Tofu Pouches 2 pcs

Winter Melons 6 pcs

Organic White Turnips 6 pcs

Taros 4 pcs

Yam 6 pcs

Black Fungus half portion

Organic Silken Tofu 4 pcs

Organic Sweet Corn 4 pcs

Sliced Lotus Roots 8 slices

Fresh Bean Curd Skin half portion

Rice Noodles half portion

Gluten Puffs 8 pcs

Seasonal Vegetables Basket 1 pc

**\$580**

## 田園菜鍋鍋物套餐 2位用

湯底：

松露百靈菇野菌湯

配料：

竹筴菠菜野菌餃 2隻

泡菜野菌餃 2隻

松茸野菌福袋 2隻

冬瓜 6件

有機白蘿蔔 6件

檳榔芋頭 4件

山藥 6件

黑木耳 半份

有機山水滑豆腐 4件

有機甜粟米 4件

蓮藕片 8片

鮮腐竹 半份

米線 半份

生筋 8件

田園菜籃 1個



# 尋回這碗湯 當心覆蓋

## 湯底

### HOTPOT SOUP BASE

#### 招牌推介 Chef's Recommendation

	One-side 單鍋	Twin-side (Choose Two) 鴛鴦鍋 (選兩款)
Lobster Soup Duo 龍蝦鴛鴦湯	\$498	/
Spicy Chicken and Abalone Pot 香辣鮑魚雞煲	\$488	/
Combo of Maca Broth & Buddha's Delights 至尊滋補瑪卡鴛鴦湯	\$398	/
Fish Maw & Whelk Broth 花膠燉響螺湯	\$298	\$158
Chicken Broth with Young Coconut 椰青椰皇燉雞湯	\$278	\$148
Beef Brisket and Radish in Clear Broth 港式蘿蔔牛腩清湯	\$238	\$128
Drunken Chicken Broth with Chinese Angelica 鮮當歸花雕醉雞鍋	\$218	/
Braised Fish Head with Chuanxiong Baizhi Herbal Soup 川芎白芷魚頭湯	\$158	\$88





沒有膽包纏你  
心亂如麻

麻

湯底

HOTPOT SOUP BASE

亞洲精選 Asian Speciality

	One-side 單鍋	Twin-side (Choose Two) 鴛鴦鍋 (選兩款)
Sichuan Spicy Soup 川味麻辣湯鍋	\$118	\$68
Satay Soup 沙嗲湯	\$98	\$58
Preserved Egg & Coriander Soup 芫茜皮蛋湯	\$98	\$58

素食精選 Vegetarian Special

	One-side 單鍋	Twin-side (Choose Two) 鴛鴦鍋 (選兩款)
 Mixed Mushrooms Soup 黃耳黑虎掌菌湯	\$118	\$68
 Truffle and Mixed Mushrooms Soup 松露百靈菇野菌湯	\$98	\$58
 Tomato, Corn and Mixed Mushrooms Soup 鮮茄粟米野菌湯	\$98	\$58







# 牛肉

## BEEF

	One Portion 一份	Half Portion 半份
Miyazaki Beef Rib Eye, Grade A5 A5級宮崎和牛肉眼	\$598	\$308
Kagoshima Satsuma A4 Wagyu Sirloin 鹿兒島薩摩A4和牛霜降西冷	\$538	\$278
Local Beef Rib Primal Cut 本地新鮮牛抓邊	\$358	\$188
Local Beef Chuck 本地新鮮牛頸脊	\$338	\$178
Local Beef Thick Skirt 本地新鮮封門柳	\$338	\$178
Local Beef Tenderloin Side Muscle 本地新鮮牛柳邊	\$338	\$178
Local Beef Brisket Fat 本地新鮮牛胸油	\$328	\$178
Australian Wagyu Rib Eye, Grade M5 (Slices/Cubes) 澳洲M5級和牛肉眼 (片/粒)	\$288	\$148

	One Portion 一份	Half Portion 半份
American Beef Chuck (Large Portion) 美國牛頸脊 (大)	\$238	/
American Beef Chuck (Regular Portion) 美國牛頸脊 (例牌)	\$168	\$88
American Prime Boneless Short Ribs 美國頂級無骨牛肋片	\$198	\$108
American Prime Short Ribs 美國極級牛肋片	\$198	\$108
Local Beef Picanha 本地新鮮牛尾龍	\$198	\$108
American Marbled Beef (Slices/Cubes) 美國手切雪花牛肉 (片/粒)	\$168	\$88
Brazilian Ox Tongue 巴西牛舌	\$148	\$78





# 一頭蠻牛 闖情場竟成為 一頭蠻牛

	One Portion 一份	Half Portion 半份
Australian Beef Golden Coin Muscle 澳洲金錢展	\$128	\$68
Beef Tripe 新鮮牛百葉	\$98	/
Thousand Layered Tripe 新鮮千層肚	\$78	/
Beef Aorta 新鮮牛黃喉	\$78	/

## Deluxe Beef Platter

### 精選牛肉拼盤

Miyazaki Beef Rib Eye, Grade A5	A5級宮崎和牛肉眼
Australian Wagyu Rib Eye, Grade M5	澳洲M5級手切和牛肉眼
Local Beef Chuck	本地新鮮牛頸脊
American Prime Short Ribs	美國極級牛肋片
Brazilian Ox Tongue	巴西牛舌

One Portion 一份 \$488

Half Portion 半份 \$248

## Happy 'Beef' Day

### 「牛一快樂」火鍋蛋糕

Kagoshima Satsuma A4 Wagyu Sirloin	鹿兒島薩摩A4和牛霜降西冷
American Beef Chuck	美國牛頸脊
Local Beef Chuck	本地新鮮牛頸脊

One Portion 一份 \$668





# 豬、羊及家禽

## PORK, LAMB, POULTRY

	One Portion 一份	Half Portion 半份
Hungarian Mangalica Boneless Pork Collar 匈牙利綿羊豬肩胛肉	\$298	\$158
Spanish Iberico Pork 西班牙橡果黑豚肉	\$258	\$138
American Kurobuta Pork 美國黑豚肉	\$238	\$128
Sliced Kamei Chicken 本地嘉美雞片	\$238	\$128
Kagoshima Kurobuta Pork 鹿兒島黑豚肉	\$198	\$108
Sliced Mongolian Lamb 蒙古羊肉片	\$148	\$78
New Zealand Lamb Shoulder 紐西蘭羊肩卷	\$148	\$78
Iberian Pork Jowl 黑毛豬豬頸肉	\$128	\$68



	One Portion 一份	Half Portion 半份
Spanish Iberico Pork Luncheon Meat 西班牙黑毛豬午餐肉	\$98	\$58
Pork Liver 新鮮豬潤	\$88	\$48
Goose Intestines 新鮮鵝腸	\$88	\$48
Chicken Testicles 雞子	\$88	\$48



# 海鮮

## SEAFOOD

One Portion  
一份

Half Portion  
半份

Alaskan Crab  
阿拉斯加蟹

Market Price 時價 /  
(Please reserve at least 3 days in advance)  
(最少3日前預訂)

Canadian Geoduck Clam  
加拿大象拔蚌

Market Price 時價 /

Local Lobster  
本地龍蝦

Market Price 時價 /

Green Crab  
肉蟹

Market Price 時價 /

Fresh Abalone  
新鮮鮑魚仔

Market Price 時價 /

Sabah Giant Grouper  
沙巴龍躉

Market Price 時價 /

Razor Clams  
蠔子皇

Market Price 時價 /

Sea Prawns  
海中蝦

Market Price 時價 /

Australian Lobster  
澳洲龍蝦

Market Price 時價 /

Mud Crab  
膏蟹

Market Price 時價 /

South African Fresh Abalone  
南非鮮鮑魚

Market Price 時價 /

Leopard Coral Grouper  
東星斑

Market Price 時價 /

Argentina Red Shrimps  
阿根廷紅蝦

\$168 /

Baby Geoduck  
象拔蚌仔

Market Price 時價 /



One Portion  
一份

Half Portion  
半份

American Oysters  
美國桶蠔

\$278

/

Fish Maw  
花膠筒

\$238

/

Atlantic Scallops  
大西洋帶子

\$168

\$88

Osmanthus Clams  
桂花蚌

\$238

\$128

Coral Mussels  
珊瑚蚌

\$148

\$78

Sliced Grass Carp  
脆肉鯪魚片

\$118

\$68



# 曾經想過變身 海魚過這一世

	One Portion 一份	Half Portion 半份
Grass Carp Belly 脆肉鯪魚腩	\$138	\$78
Sliced Cuttlefish 鮮墨魚片	\$88	\$48
Fresh White Eel Slices 新鮮白鱔片	\$168	\$88
Baby Cuttlefish 原隻墨魚仔,6隻	\$78	\$48
Ling Fish Fillet 青衣魚柳	\$118	\$68
Sand Fried Fish Maw 砂爆魚肚	\$78	\$48
<b>Assorted Seafood Platter</b>	<b>精選海鮮拼盤</b>	
Fresh Abalone Sea Prawns Coral Clams Sliced Grass Carp	新鮮鮑魚仔 海中蝦 珊瑚蚌 脆肉鯪魚片	
One Portion 一份	\$488	





# 手造系列

## HANDMADE SERIES

One Portion  
一份

Half Portion  
半份

Stuffed Crab Claws with Minced Shrimp, Sea Cucumber & Yunnan Ham  
百花海參雲腿釀蟹鉗

\$138

\$78

Australian Wagyu Beef, Grade M5 & Cheddar Cheese Dumplings  
澳洲M5級和牛芝士餃

\$128

\$78

Mixed Mushrooms in Tofu Pouches  
松茸野菌福袋

\$118

\$68

Morel Mushrooms & Kurobuta Pork Dumplings  
羊肚菌黑豚肉餃

\$118

\$68

Crab Roe & Coral Clams Dumplings  
蟹籽海皇餃

\$108

\$58

Organic Honshimeji Mushrooms & OmniPork Vegetarian Dumplings, 6pcs  
有機松本茸新豬肉素餃

\$108

\$58

Handmade Fish Tofu  
自家製魚腐

\$88

\$48

Bamboo Pith, Spinach & Mushrooms Dumplings  
竹筴菠菜野菌餃

\$78

\$48

Kimchi & Mixed Mushrooms Dumplings  
泡菜野菌餃

\$78

\$48

### Assorted Dumpling Platter

精選餃子拼盤

Crab Roe & Coral Clams Dumplings  
Kimchi & Mixed Mushrooms Dumplings  
Morel Mushrooms & Kurobuta Pork Dumplings

蟹籽海皇餃  
泡菜野菌餃  
羊肚菌黑豚肉餃

12 pcs 隻 \$168

6 pcs 隻 \$88



# 手打滑類

## HANDMADE PASTE

Handmade Conpoy & Shrimp Paste  
手打瑤柱鮮蝦滑

\$98

Handmade Cuttlefish Paste  
手打墨魚滑

\$98

Handmade Dace Fish Paste  
手打鱖魚滑

\$78

Handmade Fish Noodles  
自家製魚麵

\$88





## Deluxe Meatballs

Handmade with Shrimp, Cuttlefish, Asparagus & Yunnan Ham

12 pcs粒 \$118

## 四合丸

以鮮蝦肉、鮮墨魚、露筍及金華火腿手打而成

6 pcs粒 \$68

One Portion  
一份

Half Portion  
半份

Minced Shrimp Balls  
鮮蝦丸

\$118

\$68

Cuttlefish Balls  
鮮墨魚丸

\$118

\$68

Pork Meatballs with Black Truffle  
鮮黑松露豬肉丸

\$118

\$68

Dace Fish Balls with Tangerine Peel  
陳皮鯪魚丸

\$98

\$58

Fish Balls  
魚丸

\$58

\$38

Pork with Mushrooms Meatballs  
香菇貢丸

\$58

\$38

Premium Beef Balls  
特級牛丸

\$58

\$38

Fish Dumplings  
魚皮餃

\$58

\$38

Fried Fish Blocks  
魚片頭

\$58

\$38

Fuzhou Fish Balls  
福州魚丸

\$58

\$38

Chikuwa  
竹輪

\$58

\$38

# 其他丸類

## MEATBALL & OTHERS



四寶丸拼盤



### Assorted Meatball Platter (4 kinds)

### 四寶丸拼盤 (4款)

Pork Meatballs with Black Truffle  
Cuttlefish Balls  
Shrimp Balls  
Dace Fish Balls with Tangerine Peel

鮮黑松露豬肉丸  
鮮墨魚丸  
鮮蝦丸  
陳皮鯪魚丸

\$108

今日請食 瀨厨牛丸



# 精選配料

## SIDE DISH

	One Portion 一份	Half Portion 半份		
Deep-fried Crispy Fish Skin 酥炸魚皮	\$78	\$48		
Duck Blood 嫩鴨血	\$78	/	Mixed Noodle Platter 三色麵拼盤	\$68
Crispy Bean Curd Rolls 響鈴卷	\$68	\$38	Inaniwa Udon 稻庭烏冬	\$58
Kimchi 韓式泡菜	\$58	\$38	Nissin Instant Noodles (Imported from Japan) 日本版出前一丁	\$48
Rice Crackers 鍋巴	\$58	\$38	Rice Noodles 米線	\$48
Imitation Crab Sticks 仿蟹柳	\$48	\$28	Sweet Potato Noodles 紅薯粉	\$48
Fresh Bean Curd Skin 鮮腐竹	\$48	/	Konnyaku Noodles 芋絲	\$38
Gluten Puffs 生筋	\$48	\$28	Vermicelli 粉絲	\$38
Bean Curd Puffs 豆卜	\$48	\$28		
Frozen Tofu 凍豆腐	\$48	\$28		
Organic Silken Tofu 有機山水滑豆腐	\$48	\$28		
Cheese Sausages 芝士腸	\$48	\$28		
Fried Bean Curd Stick 炸枝竹	\$48	\$28		
Chinese Fried Dough 油炸鬼	\$38	\$28		

Yeah Yeah Yeah  
原來見過面





	One Portion 一份	Half Portion 半份
Seasonal Vegetables Basket 田園菜籃	\$98	/
Bamboo Piths 野生竹筴	\$78	\$48
Peanut Sprouts 花生芽	\$68	\$38
Yellow Fungus 黃耳	\$68	\$38
Organic King Oyster Mushrooms 有機杏鮑菇	\$68	\$38
Oyster Mushrooms 秀珍菇	\$58	\$38
Crystalline Iceplant (Subject to seasonality) 冰菜 (時令)	\$58	\$38
Baby Chinese Cabbage 娃娃菜	\$58	\$38
Chinese Lettuce 唐生菜	\$58	\$38
Emperor Vegetables 皇帝菜	\$58	\$38
Indian Lettuce 油麥菜	\$58	\$38
Organic Spinach 有機菠菜	\$58	\$38
Sliced Winter Melons 冬瓜件	\$58	\$38
Organic Sweet Corn 有機甜粟米	\$58	\$38

# 蔬菜及菇類

## VEGETABLE & MUSHROOM

Featured Mushroom Platter (9 kinds) \$358  
精選菇類拼盤 (9款)

Yellow Fungus, Chanterelle, Fresh Shiitake Mushrooms, Marmoreal Mushrooms, Enoki Mushrooms, King Oyster Mushrooms, Oyster Mushrooms, Button Mushrooms and Portobello

黃耳、雞油菌、鮮冬菇、靈芝菇、金菇、杏鮑菇、秀珍菇、白菌及燒烤菇

Mixed Mushroom Platter (Any 3 kinds) \$128  
菇類拼盤 (任選3款)

(Subject to seasonality and availability)  
(按時令供應)





	One Portion 一份	Half Portion 半份
Tomatoes 番茄	\$58	\$38
Organic White Turnips 有機白蘿蔔	\$58	\$38
Sliced Lotus Roots 蓮藕片	\$58	\$38
Sliced Potatoes 薯仔片	\$58	\$38
Taros 檳榔芋頭	\$58	\$38
Yam 山藥	\$58	\$38
Black Fungus 黑木耳	\$58	\$38
Enoki Mushrooms 金菇	\$58	\$38
Fresh Shiitake Mushrooms 鮮冬菇	\$58	\$38
Marmoreal Mushrooms 靈芝菇	\$58	\$38



是台比超笑齋還婆  
 齋了想清減





12 Regular Condiments & Sauces  
(Unlimited supply)

Per Guest \$28

Scallion  
Garlic Paste  
Spicy Broad Bean Sauce  
Japanese Sesame Sauce  
Crispy Garlic  
Chopped Onions  
Red Chilli  
Liu Ma Kee Preserved Bean Curd  
Homemade Spicy Sauce  
Peanut Sauce  
Chiuchow Chilli Oil  
Homemade Satay Sauce

Homemade XO Sauce  
自家製 XO 醬

American Egg  
美國雞蛋

12款固定配料及醬料  
(無限量供應)

每位 \$28

蔥花  
蒜蓉  
豆瓣醬  
日式胡麻醬  
金蒜粒  
鮮洋蔥粒  
指天椒  
廖孖記腐乳皇  
自家製麻辣醬  
花生醬  
潮州辣椒油  
自家製沙嗲醬

\$28

Each 每隻 \$8

# 配料及醬料

## CONDIMENT & SAUCE



炳炳炳炳炳炳 著  
已炳 著 其實約不約？





APPETISER & DESSERT MENU

前菜及甜品餐牌



# 前菜

## APPETISER

- |  |      |
|--|------|
| Dried Mirin Fugu<br>味醂河豚乾  | \$88 |
| Shredded Chicken with Sesame Sauce<br>胡麻手撕雞  | \$88 |
| Deep-fried Stuffed Preserved Egg with Minced Shrimp<br>百花炸釀皮蛋  | \$78 |
|  Organic Tofu with Avocado & Mixed Lettuce Salad<br>有機豆腐牛油果沙律 | \$78 |
| Peanut Platter (3 Flavours)<br>三味花生  | \$68 |
| Deep-fried Stuffed Chicken Wings with Mentaiko, 2pcs<br>明太子釀雞翼, 2件   | \$58 |



唔擔心要睇餸先食飯

係你教識開心咁簡單



# 甜品

## DESSERT



Dark and White Chocolate Fondue (For 2 Persons)  
黑白朱古力甜品火鍋 (2位用) \$128

Pineapple Sorbet  
菠蘿雪葩 \$88

Coconut Sorbet  
椰子雪葩 \$78

Lemon Sorbet  
檸檬雪葩 \$68

Sea Coconut Panna Cotta with Snow Fungus  
海椰子銀耳奶凍 \$58

Crème Brûlée  
法式燉蛋 \$58

Double Boiled Peach Gum Soup with Red Dates,  
Lotus Seeds and Snow Fungus  
紅棗蓮子銀耳燉桃膠 \$58

Double Boiled Pear with Chuan Bei and Dried Mandarin Peel  
(Please allow 15 minutes for preparation)  
川貝陳皮雪耳燉津梨 (製作需時約15分鐘) \$48

Pomelo Raindrop Cake with Chilled Mango Sago Cream  
楊枝甘露水滴 \$48

Grass Jelly, Almond Pudding with Pomelo and  
Sago in Mango Sweet Soup  
芒果楊枝甘露黑白配 \$48

Green Tea & Red Beans Panna Cotta  
綠茶紅豆意大利白酒奶凍 \$48

Serradura  
木糠布甸 \$48

Häagen-Dazs Ice Cream  
Häagen-Dazs 雪糕 \$28

為你煲一天一天  
甜甜絲絲





CAN  
T  
DOT  
DOT

DRINK & WINE

飲品及餐酒



# 自家製飲品

## HOMEMADE DRINK

	Per Bottle 每瓶	Per Glass 每杯
Five-Flower Tea 五花茶	\$88	\$38
Begonia fimbristipula Hance Drink 紫背天葵	\$88	\$38
Sugar Cane Juice 竹蔗茅根水	\$88	\$38
Monk Fruit Drink 廣西羅漢果水	\$88	\$38

# 咖啡

## COFFEE

	Per Cup 每杯
Regular Black Coffee 黑咖啡	\$38

# 礦泉水

## MINERAL WATER

	Per Bottle 每瓶
Acqua Panna 500ml Acqua Panna 礦泉水 500ml	\$38
Sanpellegrino 500 ml Sanpellegrino 礦泉水 500ml	\$38

# 香茗

## FRAGRANT TEA

	Per Pot 每壺
Pu-er Tea 普洱茶	\$38
Tie Guan Yin 鐵觀音	\$38
Shou Mei 壽眉	\$38
Lung Ching 龍井	\$38
Osmanthus Tea 菊花茶	\$38
Jasmine Tea 茉莉花茶	\$38

# 汽水

## SOFT DRINK

	Per Can 每罐
Coca Cola 可口可樂	\$38
Sprite 雪碧	\$38
Coke Zero 無糖可樂	\$38
Schweppes Cream Soda 玉泉忌廉汽水	\$38



那夜誰將酒喝掉

因此我講得多了

● 白酒

WHITE WINE

	Per Bottle 每瓶	Per Glass 每杯
Joseph Drouhin Clos des Mouches, Premier Cru, Beaune, France	\$1,680	/
Château Brown Blanc Bordeaux, France	\$880	/
Eric Louis Sancerre Blanc, France	\$680	/
Emile Beyer Gewürztraminer Tradition Alsace, France	\$580	/
Albert Bichot Chablis, France	\$528	/
Dr. Heidmanns Bergweiler, Graacher Himmelreich Estate Riesling Spaelese Mosel, Germany	\$680	/
Emile Beyer Riesling Tradition Alsace, France	\$480	/
Emile Beyer Pinot Gris Tradition Alsace, France	\$480	/
Domaine de la Ferrandière Chardonnay Pay d'Oc, France	\$380	/
Fruit Orchestra Chenin Blanc Viognirer, South Africa	\$280	/
Viu Manent Reserva Sauvignon Blanc, Chile	\$280	\$68

● 紅酒

RED WINE

Janasse Cote du Rhone Village Terre d'Argile, France	\$580	/
Château Armandière Ancestral Malbec Cahors, France	\$380	/
Viu Manent Reserva Carmenere, Chile	\$280	\$68
Pedroncelli Friends Red Sonoma, United States of America	\$280	/



## 香檳及有氣酒

### CHAMPAGNE & SPARKLING WINE

N.V. Krug Grande Cuvee NV, Champagne, France

N.V. Bonnaire Rose Brut NV, Champagne, France

N.V. Diebolt Vallois Blanc de Blanc Brut NV Champagne, France

N.V. Colle des Principe Superiore DOCG Brut, Italy

Per Bottle 每瓶      Per Glass 每杯

\$3,280      /

\$880      /

\$780      /

\$380      /

## 雞尾酒

### COCKTAIL

Bellini  
貝里尼

Kir Royale  
皇家基爾

Rossini  
羅西尼雞尾酒

Per Bottle 每瓶      Per Glass 每杯

/      \$68

/      \$68

/      \$68

乾杯酒喝掉  
霎眼想起了誰



## 甜酒

### SWEET WINE

Per Bottle 每瓶

Château d'Yquem, Sauternes, France 375ml	\$3,280
Dr. Heidmanns Bergweiler Bernkasteler Johannisbrunnchen Estate Riesling Eiswein, Germany 375ml	\$1,280
Château Ramon Monbazillac Bordeaux, France	\$380
N.V. Decordi Spumante Dolce Moscato, Italy	\$380

## 威士忌

### WHISKY

Per Bottle 每瓶

Glenmorangie Original single malt, Scotland	\$1,380
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## 中國酒

### CHINESE LIQUOR

Per Bottle 每瓶

Gu Yue Long Shan Hua Diao Wine (20 years) 古越龍山花雕酒 (20年)	\$780
Gu Yue Long Shan Hua Diao Wine (10 years) 古越龍山花雕酒 (10年)	\$380

醉過痛過仍如此  
生活著極容易





# 清酒

## SAKE

Per Bottle 每瓶

Benten Junmai Daiginjo, Okayama 720ml  
辯天純米大吟釀,原酒備前雄町,岡山縣 720ml

\$780

Miyamagiku Junmai Ginjo, Gifu 720ml  
深山菊純米吟釀,岐阜縣 720ml

\$580

Fuji Takasago Ginjo, Shizuoka 720ml  
富士高砂吟釀,靜岡縣 720ml

\$580

Funasaka Yuzu Bei, Gifu 500ml  
船坂柚子兵衛酒,岐阜縣 500ml

\$330

Benten Daiginjo Dewasansan, Yamagata 300ml  
辯天大吟釀出羽燦燦,山形縣 300ml

\$180

# 其他

## OTHERS

Per Bottle 每瓶

Wine Corkage Fee  
餐酒開瓶費

\$200

Spirits Corkage Fee  
烈酒開瓶費

\$500

Cake-cutting Fee  
切餅費

Per Cake 每個

\$150

# 環球啤酒

## INTERNATIONAL BEER

Spain: Estrella Damm Inedit 750ml  
西班牙金星,頂級小麥啤酒 750ml

\$128

England: Boddingtons 500ml  
伯丁罕甘醇生啤酒 500ml

\$68

Hong Kong: Young Master Brewery Classic Pale Ale 330ml  
少爺啤酒廠,經典淡愛爾 330ml

\$58

Hong Kong: Young Master Island 1842 Imperial IPA 330ml  
少爺啤酒廠,1842港島IPA 330ml

\$58

China: Tsing Tao Beer 355ml  
青島啤酒 355ml

\$48

Japan: Asahi 330ml  
朝日啤酒 330ml

\$48

Mexico: Corona 355ml  
墨西哥可樂娜啤酒 355ml

\$48

