



CAN
TON
POT

HOTPOT & A LA CARTE MENU

火鍋及單點餐牌





Deluxe Seafood Platter 「珍寶海鮮匯」海洋拼盤

South African Fresh Abalone (4 Heads) 南非鮑魚(四頭)
Irish Razor Clams 愛爾蘭蠔子皇
Japanese Scallops 日本元貝
Handmade Conpoy and Shrimp Paste 瑤柱鮮蝦滑

Special Promotion Price 特別推廣優惠

For two 兩位用 \$498
For four 四位用 \$888

Happy 'Beef' Day

Kagoshima Satsuma Wagyu, Grade A5
American Beef Chuck
Local Beef Chuck

\$668

Porkaholic

Spanish Iberico Pork

\$258

Gardener's Love

Assorted Vegetables

\$98

「牛一快樂」火鍋蛋糕

A5級鹿兒島薩摩和牛
美國牛頸脊
本地新鮮牛頸脊

如「豬」如寶火鍋蛋糕

西班牙橡果黑豚肉

「純素的愛」火鍋蛋糕

蔬菜拼盤



LIMITED-TIME SPECIAL 限時精選



Coconut Paradise

椰青火鍋美食

Coconut Soup with Lobster and Clam

龍蝦椰青花甲鍋

\$888

Coconut Chicken Soup

椰青雞湯

\$218

Coconut Soup with Snow Fungus, Pear, Sweet Corn and Carrot

銀耳雪梨粟米甘筍椰青鍋

\$148

Coconut-Lychee Breeze

荔枝椰青特飲

\$48

Coconut-Mango Sunset

芒果椰青特飲

\$48

HOTPOT SET

鍋物套餐

Lobster Hotpot Set

Soup Base:

Lobster Soup Duo

Premium Meat (Maximum 2 items from below)

Local Beef Chuck 60g

Spanish Iberico Pork 60g

Welsh Lamb Mini Shoulder Rolls 60g

Ingredients:

Whole Lobster 1pc

Fresh Abalone 2pcs

Argentina Red Shrimps 2pcs

Osmanthus Clams 70g

Stuffed Crab Claws with Minced Shrimp,
Sea Cucumber & Yunnan Ham 2pcs

Pork Meatballs with Black Truffle 2pcs

Morel Mushrooms & Kurobuta Pork Dumplings 2pcs

Mixed Mushrooms in Tofu Pouches 2pcs

Crispy Bean Curd Rolls 2pcs

Bamboo Piths 2pcs

Yam 30g

Organic Sweet Corn 2pcs

Inaniwa Udon 100g

Seasonal Vegetables Basket 600g

龍蝦鍋套餐

湯底:

龍蝦鴛鴦鍋

自選精選肉類(最多兩款)

本地新鮮牛頸脊 60克

西班牙橡果黑豚肉 60克

威爾斯迷你羊肩卷 60克

配料:

原隻龍蝦 1隻

新鮮鮑魚仔 2隻

阿根廷紅蝦 2隻

桂花蚌 70克

百花海參雲腿釀蟹鉗 2隻

黑松露豬肉丸 2粒

羊肚菌黑豚肉餃 2隻

松茸野菌福袋 2隻

響鈴卷 2件

野生竹筴 2件

山藥 30克

有機甜粟米 2件

稻庭烏冬 100克

田園菜籃 600克

\$1,288



HOTPOT SET

鍋物套餐



Maca Broth & Buddha's Delights Hotpot Set

至尊滋補瑪卡鴛鴦鍋套餐

Soup Base:

Combo of Maca Broth & Buddha's Delights

湯底：

瑪卡燉竹絲雞拼佛跳牆

Ingredients:

Local Beef Chuck 130g

Spanish Iberico Pork 130g

Fresh Prawns 4pcs

Minced Shrimp Balls 4pcs

Pork With Mushrooms Meatballs 4pcs

Morel Mushrooms & Kurobuta Pork Dumplings 2pcs

Bamboo Pith, Spinach & Mushrooms Dumplings 2pcs

Organic Silken Tofu 4pcs

Crispy Bean Curd Rolls 4pcs

Organic Sweet Corn 4pcs

Oyster Mushrooms 40g

Organic White Turnips 6pcs

Black Fungus 20g

Rice Noodles 30g

Seasonal Vegetables Basket 1pc

配料：

本地新鮮牛頸脊 130克

西班牙橡果黑豚肉 130克

海中蝦 4隻

鮮蝦丸 4粒

香菇貢丸 4粒

羊肚菌黑豚肉餃 2隻

竹笙菠菜野菌餃 2隻

有機山水滑豆腐 4件

響鈴卷 4條

有機甜粟米 4件

秀珍菇 40克

有機白蘿蔔 6件

黑木耳 20克

米線 30克

田園菜籃 1個

\$888

HOTPOT SET

鍋物套餐

Korean Hotpot Set

Soup Base:

Korean Style Short Ribs Soup

Ingredients:

Korean Hanwoo Beef Sirloin, Grade1++ 130g

American Beef Chuck 130g

Kimchi & Mixed Mushrooms Dumplings 2pcs

Pork Meatballs with Black Truffle 4pcs

Oyster Mushrooms 40g

Kimchi 40g

Organic White Turnips 6pcs

Bean Curd Puffs 6pcs

Korean Rice Cake 60g

Sliced Cuttlefish 4pcs

Fresh Shiitake Mushrooms 2pcs

Fresh Bean Curd Skin 40g

Sliced Lotus Roots 40g

Black Fungus 40g

Seasonal Vegetables Basket 1pc

\$588

韓式鍋套餐

湯底：

韓式牛肋骨湯

配料：

1++級韓國西冷牛肉 130克

美國牛頸脊 130克

泡菜野菌餃 2隻

黑松露豬肉丸 4粒

秀珍菇 40克

韓式泡菜 40克

有機白蘿蔔 6件

豆卜 6件

韓國年糕 60克

鮮墨魚片 4件

鮮冬菇 2件

鮮腐竹 40克

蓮藕片 40克

黑木耳 40克

田園菜籃 1個



HOTPOT SET

鍋物套餐



Signature Hotpot Set

Soup Base:

Braised Fish Head with Chuanxiong
Baizhi Herbal Soup

Ingredients:

American Prime Short Ribs 130g

Kurobuta Pork 130g

Sea Prawns 2pcs

Cuttlefish Balls 2pcs

Pork With Mushrooms Meatballs 2pcs

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

Mixed Mushrooms in Tofu Pouches 2pcs

Organic White Turnips 6pcs

Organic Silken Tofu 4pcs

Organic Sweet Corn 4pcs

Oyster Mushrooms 40g

Black Fungus 40g

Crispy Bean Curd Rolls 4pcs

Chinese Shrimp Roe Noodles 1pc

Seasonal Vegetables Basket 1pc

\$568

招牌鍋套餐

湯底:

川芎白芷魚頭湯

配料:

美國極級牛肋片 130克

黑豚肉 130克

海中蝦 2隻

鮮墨魚丸 2粒

香菇貢丸 2粒

澳洲M5級和牛芝士餃 2隻

松茸野菌福袋 2隻

有機白蘿蔔 6件

有機山水滑豆腐 4件

有機甜粟米 4件

秀珍菇 40克

黑木耳 40克

響鈴卷 4件

蝦子生麵 1個

田園菜籃 1個

Vegetarian Hotpot Set

Soup Base:

Truffle and Mixed Mushrooms Soup

Ingredients:

Bamboo Pith, Spinach & Mushrooms Dumplings 2pcs

Kimchi & Mixed Mushrooms Dumplings 2pcs

Mixed Mushrooms in Tofu Pouches 2pcs

Sliced Winter Melon 6pcs

Organic White Turnips 6pcs

Taro 4pcs

Yam 40g

Black Fungus 30g

Organic Silken Tofu 4pcs

Organic Sweet Corn 4pcs

Sliced Lotus Roots 40g

Fresh Bean Curd Skin 40g

Rice Noodles 100g

Gluten Puffs 8pcs

Seasonal Vegetables Basket 1pc

\$498

田園菜鍋套餐

湯底：

松露百靈菇野菌湯

配料：

竹笙菠菜野菌餃 2隻

泡菜野菌餃 2隻

松茸野菌福袋 2隻

冬瓜片 6件

有機白蘿蔔 6件

檳榔芋頭 4件

山藥 40克

黑木耳 30克

有機山水滑豆腐 4件

有機甜粟米 4件

蓮藕片 40克

鮮腐竹 40克

米線 100克

生筋 8件

田園菜籃 1個

HOTPOT SET

鍋物套餐





HOTPOT A LA CARTE MENU
火鍋單點餐牌

Chef's Recommendation 招牌推介

Lobster Soup Duo 龍蝦鴛鴦湯	\$498
Braised Spicy Chicken with Fresh Crab 香辣蟹雞煲	\$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
Chicken Broth with Fresh Coconut 鮮椰皇燉雞湯	\$278
Korean Style Short Ribs Soup 韓式牛肋骨湯	\$248
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	\$148



HOTPOT SOUP BASE 湯底



Vegetarian Special 素食精選

Mixed Mushrooms Soup 黃耳黑虎掌菌湯	\$118
Vegetarian Soup Duo 素食鴛鴦湯	\$98
Truffle and Mixed Mushrooms Soup 松露百靈菇野菌湯	\$98

Asian Speciality 亞洲精選

Sichuan Spicy Soup 川味麻辣湯鍋	\$118
Satay Soup 沙嗲湯	\$98
Preserved Egg & Coriander Soup 芫茜皮蛋湯	\$98

BEEF

牛肉

Miyazaki Beef Rib Eye, Grade A5, 170g \$598
A5級宮崎和牛肉眼, 170克

Miyazaki beef, grade A5, has been regarded as the finest Japanese beef. Its tender texture with the snowflake-like fat is evenly distributed, and just melts right in the mouth.

A5級宮崎和牛屬於最高級的和牛，脂肪呈雪花紋，肉質軟腴，入口即溶。

Kagoshima Satsuma Wagyu Sirloin, 170g \$538
鹿兒島薩摩和牛霜降西冷, 170克

Premium Local Beef Chuck, 200g \$388
驕牯黃牛吊龍, 200克

Local Beef Chuck, 170g \$338
本地新鮮牛頸脊, 170克

Australian Wagyu Rib Eye, Grade M5 (Slices/Cubes), 150g \$288
澳洲M5級和牛肉眼 (片/粒), 150克

American Beef Chuck (Large Portion), 266g \$238
美國牛頸脊 (大), 266克

American Beef Chuck (Regular Portion), 170g \$168
美國牛頸脊 (例牌), 170克

American Prime Boneless Short Ribs, 170g \$198
美國頂級無骨牛肋片, 170克

American Prime Short Ribs, 170g \$198
美國極級牛肋片, 170克

American Marbled Beef (Slices/Cubes), 170g \$168
美國手切雪花牛肉 (片/粒), 170克

Brazilian Ox Tongue, 170g \$148
巴西牛舌, 170克



Deluxe Beef Platter

Miyazaki Beef Rib Eye, Grade A5
Australian Wagyu Rib Eye, Grade M5
Local Beef Chuck
American Prime Short Ribs
Brazilian Ox Tongue

\$488

精選牛肉拼盤

A5級宮崎和牛肉眼
澳洲M5級手切和牛肉眼
本地新鮮牛頸脊
美國極級牛肋片
巴西牛舌

Hungarian Mangalica Boneless Pork Collar, 170g
匈牙利綿羊豬肩胛肉, 170克

\$298

Originated in Hungary, the Mangalica pig with woolly-hair often being compared with sheep. Renowned as Kobe beef of pork, it is highly marbled with creamy white fat and is low in saturated fat.

綿羊豬原產自匈牙利,其鬃毛使之像極綿羊,肉質豐膩,油脂分布均勻,堪稱豬肉中的神戶牛肉,且含較少的飽和脂肪。

Spanish Iberico Pork, 170g
西班牙橡果黑豚肉, 170克

\$258

American Kurobuta Pork, 170g
美國黑豚肉, 170克

\$238

Kagoshima Kurobuta Pork, 170g
鹿兒島黑豚肉, 170克

\$198

Sliced Kamei Chicken, 170g
本地嘉美雞片, 170克

\$238

Sliced Mongolian Lamb, 170g
蒙古羊肉片, 170克

\$148

Spanish Iberico Pork Luncheon Meat, 200g
西班牙黑毛豬午餐肉, 200克

\$98

PORK, LAMB, POULTRY

豬、羊及家禽



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
蛸子皇

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

Market Price 時價

Baby Geoduck
象拔蚌仔

Market Price 時價



SEAFOOD 海鮮

American Oysters
美國桶蠔

\$278

Fish Maw
花膠筒

\$238

Atlantic Scallops
大西洋帶子

\$168

Osmanthus Clams
桂花蚌

\$238

Coral Mussels
珊瑚蚌

\$148

Fish Head
大魚頭

\$98

Sliced Grass Carp
脆肉鯪魚片

\$118

Grass Carp Belly
脆肉鯪魚腩

\$138

Sliced Cuttlefish
鮮墨魚片

\$78

Assorted Seafood Platter

精選海鮮拼盤

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

\$478

HANDMADE SERIES 手造系列

Stuffed Crab Claws with Minced Shrimp, Sea Cucumber & Yunnan Ham, 6pcs \$138
百花海參雲腿釀蟹鉗, 6隻

Australian Wagyu Beef, Grade M5 & Cheddar Cheese Dumplings, 6pcs \$128
澳洲M5級和牛芝士餃, 6隻

Mixed Mushrooms in Tofu Pouches, 6pcs \$118
松茸野菌福袋, 6隻

Morel Mushrooms & Kurobuta Pork Dumplings, 6pcs \$118
羊肚菌黑豚肉餃, 6隻

Crab Roe & Coral Clams Dumplings, 6pcs \$108
蟹籽海皇餃, 6隻

Organic Honshimeji Mushrooms & OmniPork Vegetarian Dumplings, 6pcs \$108
有機松本茸新豬肉素餃, 6隻

Handmade Fish Tofu, 12pcs \$88
自家製魚腐, 12件

Bamboo Pith, Spinach & Mushrooms Dumplings, 6pcs \$78
竹筴菠菜野菌餃, 6隻

Kimchi & Mixed Mushrooms Dumplings, 6pcs \$78
泡菜野菌餃, 6隻

Assorted Dumpling Platter (12pcs)

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

精選餃子拼盤 (12隻)

蟹籽海皇餃
泡菜野菌餃
羊肚菌黑豚肉餃

\$168



HANDMADE PASTE 手打滑類

Handmade Conpoy & Shrimp Paste, 170g \$98
手打瑤柱鮮蝦滑, 170克

Handmade Cuttlefish Paste, 170g \$78
手打墨魚滑, 170克

Handmade Dace Fish Paste, 170g \$78
手打鱖魚滑, 170克



Deluxe Meatballs, 12pcs
Handmade with Shrimp, Cuttlefish, Asparagus & Yunnan Ham

\$118

四合丸, 12粒
以鮮蝦肉、鮮墨魚、露筍及金華火腿手打而成

Minced Shrimp Balls, 12pcs
鮮蝦丸, 12粒

\$118

Cuttlefish Balls, 12pcs
鮮墨魚丸, 12粒

\$118

Pork Meatballs with Black Truffle, 12pcs
鮮黑松露豬肉丸, 12粒

\$118

Dace Fish Balls with Tangerine Peel, 12pcs
陳皮鯪魚丸, 12粒

\$98

Fish Balls, 12pcs
魚丸, 12粒

\$58

Pork with Mushrooms Meatballs, 10pcs
香菇貢丸, 10粒

\$58

MEATBALL & OTHERS 其他丸類



Assorted Meatball Platter (4 kinds)

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

\$108

四寶丸拼盤 (4款)

鮮黑松露豬肉丸
鮮墨魚丸
鮮蝦丸
陳皮鯪魚丸

SIDE DISH 精選配料

Deep-fried Crispy Fish Skin
酥炸魚皮 \$78

Duck Blood
嫩鴨血 \$78

Crispy Bean Curd Rolls
響鈴卷 \$68

Kimchi
韓式泡菜 \$58

Rice Crackers
鍋巴 \$58

Imitation Crab Sticks
仿蟹柳 \$48

Fresh Bean Curd Skin
鮮腐竹 \$48

Gluten Puffs
生筋 \$48

Bean Curd Puffs
豆卜 \$48

Frozen Tofu
凍豆腐 \$48

Organic Silken Tofu
有機山水滑豆腐 \$48

Cheese Sausages
芝士腸 \$48

Chinese Fried Dough
油炸鬼 \$38



NOODLE 麵類

Mixed Noodle Platter
三色麵拼盤 \$68

Inaniwa Udon
稻庭烏冬 \$58

Nissin Instant Noodles (Imported from Japan)
日本版出前一丁 \$48

Rice Noodles
米線 \$48

Sweet Potato Noodles
紅薯粉 \$48

Konnyaku Noodles
芋絲 \$38

Vermicelli
粉絲 \$38

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)

Seasonal Vegetables Basket \$98
田園菜籃

Bamboo Piths \$78
野生竹筴

Peanut Sprouts \$68
花生芽

Yellow Fungus \$68
黃耳

Organic King Oyster Mushrooms \$68
有機杏鮑菇

Oyster Mushrooms \$58
秀珍菇

Crystalline Iceplant (Subject to seasonality) \$58
冰菜 (時令)

Baby Chinese Cabbage \$58
娃娃菜

Chinese Lettuce \$58
唐生菜

Emperor Vegetables \$58
皇帝菜

Indian Lettuce \$58
油麥菜



VEGETABLE & MUSHROOM 蔬菜及菇類

Organic Spinach \$58
有機菠菜

Sliced Winter Melons \$58
冬瓜件

Organic Sweet Corn \$58
有機甜粟米

Tomatoes \$58
番茄

Organic White Turnips \$58
有機白蘿蔔

Sliced Lotus Roots \$58
蓮藕片

Sliced Potatoes \$58
薯仔片

Taros \$58
檳榔芋頭

Yam \$58
山藥

Black Fungus \$58
黑木耳

Enoki Mushrooms \$58
金菇

Fresh Shiitake Mushrooms \$58
鮮冬菇

Marmoreal Mushrooms \$58
靈芝菇

CONDIMENT & SAUCE

配料及醬料

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

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
廖仔記腐乳皇
自家製麻辣醬
花生醬
潮州辣椒油
自家製沙嗲醬

Homemade XO Sauce
自家製XO醬

\$28

American Egg
美國雞蛋

Each 每隻 \$8





A LA CARTE MENU
單點餐牌

APPETISER

前菜

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



NOODLE ME

四方八麵

Sliced Beef with Sweet Potato Noodles in Soup 牛肉上湯紅薯粉	\$78
Assorted Meatballs with Inaniwa Udon in Soup 四寶丸濃湯稻庭烏冬	\$78
Mixed Mushrooms with Spinach Noodles in Soup 濃湯野菌上素菠菜麵	\$78

DESSERT 甜品

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

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 \$58
紅棗蓮子銀耳燉桃膠

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

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 \$48
芒果楊枝甘露黑白配

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





DRINK & WINE
飲品及餐酒

HOMEMADE DRINK 自家製飲品

	Per Bottle 每瓶	Per Glass 每杯
Rosella Tea 洛神花茶	\$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

COFFEE 咖啡

	Per Cup 每杯
Regular Black Coffee 黑咖啡	\$38

MINERAL WATER 礦泉水

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

FRAGRANT TEA 香茗

	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

SOFT DRINK 汽水

	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

CHAMPAGNE & SPARKLING WINE

香檳及有氣酒

	Per Bottle 每瓶	Per Glass 每杯
N.V. Krug Grande Cuvee NV, Champagne, France	\$3,280	/
N.V. Bonnaire Rose Brut NV, Champagne, France	\$880	/
N.V. Diebolt Vallois Blanc de Blanc Brut NV Champagne, France	\$780	/
N.V. Perlage Canah, Valdobbiadene Prosecco Superiore DOCG Brut, Italy	\$280	/

WHITE WINE

白酒

	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	/
Emile Beyer Gewürztraminer Tradition Alsace, France	\$580	/
Albert Bichot Chablis, France	\$528	/
Dr. Heidmanns Bergweiler, Graacher Himmelreich Estate Riesling Spaelese Mosel, Germany	\$680	/
Bell Bird Bay Chardonnay Reserve Hawkes Bay, New Zealand	\$480	/
Emile Beyer Riesling Tradition Alsace, France	\$480	/
Emile Beyer Pinot Gris Tradition Alsace, France	\$480	/
Domaine de la Ferrandière Chardonnay Pay d'Oc, France	\$280	/
Cottesbrook Marlborough Sauvignon Blanc, New Zealand	\$280	/
Pedroncelli Friends White Sonoma, United States of America	\$180	\$48

 RED WINE
紅酒

	Per Bottle 每瓶	Per Glass 每杯
Joseph Drouhin Gevrey Chambertin, Premier Cru, Lavaux St. Jacques, France	\$2,480	/
Château Lynch Bages Pauillac Bordeaux, France	\$1,880	/
Chapelle de La Mission Haut Brion Pessac Leognan Bordeaux, France	\$980	/
Château Talbot Saint Julien Bordeaux, France	\$980	/
Château Puygueraud Francs Cotes de Bordeaux, France	\$380	/
Château Armandière Ancestral Malbec Cahors, France	\$380	/
Willow Bridge Dragonfly Shiraz, Australia	\$280	/
Bell Bird Bay Merlot Cabernet Reserve Hawkes Bay, New Zealand	\$380	/
Pedroncelli Friends Red Sonoma, United States of America	\$180	\$48



SWEET WINE

甜酒

	Per Bottle 每瓶
Château d'Yquem, Sauternes, France 375ml	\$3,280
Château Ramon Monbazillac Bordeaux, France	\$380
Dr. Heidmanns Bergweiler Bernkasteler Johannisbrunnchen Estate Riesling Eiswein, Germany 375ml	\$1,280
La Caudrina Moscato d'Asti, Italy	\$280



WHISKY

威士忌

	Per Bottle 每瓶
Glenmorangie Original single malt, Scotland	\$1,380



CHINESE LIQUOR

中國酒

	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

SAKE 清酒

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

OTHERS 其他

Per Bottle 每瓶

Wine Corkage Fee
餐酒開瓶費

\$200

Spirits Corkage Fee
烈酒開瓶費

\$500

INTERNATIONAL BEER 環球啤酒

Spain: Estrella Damm Inedit 750ml

\$128

England: Boddingtons 500ml

\$68

Hong Kong: Young Master Classic Pale Ale 330ml

\$58

Hong Kong: Young Master Cha Chaa Teng Gose 330ml

\$58

Hong Kong: Young Master Island 1842 Imperial IPA 330ml

\$58

China: Tsing Tao Beer 355ml

\$48

Japan: Asahi 330ml

\$48

Mexico: Corona 355ml

\$48

