

冷盤類

Cold Dish

- * 瑤柱豆瓣酥
Mashed Broad Bean with Conpoy \$95
- * 紅燒牛脰
Braised Beef Shank \$95
- * 糖醋小排
Spareribs in Sweet Vinegar Sauce \$95
- 鎮江肴肉
Sliced Pork Terrine with Zhenjiang Black Vinegar \$95
- 油爆蝦
Sautéed Shrimps with Shells in Soy Sauce \$95
- 上海醬鴿
Stewed Pigeon with Dark Sauce \$120
- 醉鴿
Marinated Pigeon with Huadiao Wine \$120
- 燻魚
Smoked Fish \$95
- * 鳳尾魚
Deep Fried Anchovy \$95
- 鹽酥小黃魚
Deep Fried Croaker with Salt & Pepper \$95
- * 花雕醉雞
Marinated Chicken with Huadiao Wine \$95
- * 醉蝦
Marinated Shrimp with Huadiao Wine \$95
- 麻醬雞絲粉皮
Shredded Chicken with Bean Vermicelli in Sesame Sauce \$95
- 🌿 脆皮素鵝
Deep Fried Bean Curd Sheet filled with Vegetables \$90
- 🌿 馬蘭頭拌豆腐干
Minced Dried Bean Curd and Shanghainese Wild Vegetables \$95
- * 蔥油拌海蜇頭
Jelly Fish Head Tossed with Scallion Oil \$95
- 香蒿筍拌海蜇
Jelly Fish with Pickled Bamboo Shoot \$95
- 紅燒鴨舌
Braised Duck Tongue with Soy Sauce \$95
- 🌿 雲耳拌西芹
Marinated Black Fungus with Celery \$80
- 🌿 糖醋青瓜
Cucumber in Sweet Vinegar Sauce \$75
- 南京鹽水鴨
Nanjing Style Salted Duck \$95

* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

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Cold Dish

- 蘿蔔絲拌海蜇
Tossed Jelly Fish with Shredded Turnip \$85
- ✱ 茶葉燻蛋
Tea Leaf Smoked Egg 每隻(Each) \$14
- ✱ 皮蛋拌豆腐
Thousand Year Egg with Bean Curd \$80
- 鹹雞
Salted Chicken \$95
- ✱ 四喜烤麩
Braised Gluten with Fungus \$85
- ✱ 芫茜蒜茸拌香萵筍
Pickled Bamboo Shoot with Coriander and Garlic \$85
- 怪味雞
Chicken and Peanut with Special Spicy Sauce \$95
- ✱ 涼拌三寶 (西芹、白玉菇、丁菇)
Chilled Celery and Mixed Mushrooms with Special Sauce \$90
- ✱ 涼拌西芹
Chilled Celery with Special Sauce \$80
- 香菜金針菇拌肚絲
Shredded Tripes and Enoki Mushroom with Coriander \$90
- 醬排骨
Dry Braised Spare Ribs with Soy Paste \$95
- ✱ 紅燒素鵝
Braised Bean Curd Sheet filled with Vegetables \$85
- 醉豬手
Pork Knuckle with Huadiao Wine \$90
- 無錫脆鱈
Wuxi Crispy Eel \$105
- ✱ 素雞伴雙脆
Boiled Bean Curd Roll with Cucumber & Pickles \$85
- ✱ 油燜小竹筍
Stewed Baby Bamboo Shoot \$85
- 凍羊糕
Sliced Mutton Terrine \$95
- 精選三小碟 (上海醬鴿、醉鴿、鹽酥小黃魚、無錫脆鱈除外)
Three Kinds of Cold Dish \$190
(Exclude: Stewed Pigeon with Dark Sauce, Marinated Pigeon with Huadiao Wine, Deep Fried Anchovy and Wuxi Crispy Eel)

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✱ Vegetarian Dishes 素食

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魚翅、鮑魚、海參、花膠類

Shark's Fin, Abalone, Sea cucumber & Dried Fish Maw

* 火腩雞燉大排翅 (需要預訂) Double Boiled Superior Shark's Fin Soup with Chicken and Jinhua Ham (order in advance)	四人用 (4 Pax) 半份 (Half) 壹份 (Whole)	\$1680 \$2500 \$4680
* 原盅雞燉翅 Double Boiled Shark's Fin Soup with Chicken	每盅 (Per serving)	\$195
砂鍋雞煲翅 Braised Shark's Fin with Chicken in Casserole	六人用 (6 Pax) 十二人用 (12 Pax)	\$880 \$1700
* 魚翅燉蛋 Double-Boiled Shark's Fin with Egg	每盅 (Per serving)	\$120
鮑片烏參 Braised Sliced Abalone and Superior Sea Cucumber	半份 (Half) 壹份 (Whole)	\$1200 \$2300
蔥烤大烏參 Braised Superior Sea Cucumber with Scallion	半份 (Half) 壹份 (Whole)	\$600 \$1200
* 蝦子大烏參 Braised Superior Sea Cucumber with Shrimp Roe	半份 (Half) 壹份 (Whole)	\$600 \$1200
三絲花膠羹 Fish Maw Soup with Mushroom, Bamboo Shoots and Ham Threads	每盅 (Per serving)	\$85
火腩花膠雞湯 Chicken Soup with Fish Maw and Jinhua Ham	半份 (Half) 壹份 (Whole)	\$1020 \$2000
瑤柱花膠火腿燉雞湯 Double Boiled Chicken Soup with Conpoy, Fish Maw and Jinhua Ham	每盅 (Per serving)	\$115
火腿雞片燴花膠 Braised Fish Maw with Jinhua Ham and Chicken	每盅 (Per serving)	\$105

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魚類

Fish

- * 清蒸鱈魚
Steamed Hilsa Herring \$400
- 鹵汁蒸黃魚
Yellow Croaker with Chinese Marinade Sauce \$168
- 松子桂魚
Deep Fried Sweet and Sour Mandarin Fish with Pine Nut \$288
- * 雲南大頭菜炒桂魚絲
Sautéed Shredded Mandarin Fish with Yunnan Cabbage \$210
- * 苔條拖桂魚
Deep Fried Sliced Mandarin Fish with Seaweed \$150
- * 糟溜魚片
Fish Fillet in Rice Wine Sauce \$145
- 蔥烤鯽魚
Braised Crucian with Scallions \$130
- 清炒鱻糊
Sautéed Shredded Eel \$140
- 韭黃炒鱻糊
Sautéed Shredded Eel with Chives \$120
- 銀芽炒鱻糊
Sautéed Shredded Eel with Bean Sprout \$120
- 雪菜年糕炒魚絲
Sautéed Shredded Fish and Rice Cake with Snow Cabbage \$210
- 雪菜蒸銀鱈魚
Steamed Codfish Fillet with Snow Cabbage \$190
- 煎封銀鱈魚
Pan Fried Codfish Fillet with Soya Sauce \$190
- 蒜子紅燒黃魚
Braised Croaker with Garlic \$180
- 松子黃魚
Deep Fried Sweet and Sour Croaker with Pine Nut \$180
- 雪菜燴魚片
Braised Fish Fillet with Snow Cabbage \$180
- 火腿冬菇蒸銀鱈魚
Steamed Codfish Fillet with Jinhua Ham and Mushroom \$240

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蝦蟹類

Shrimp, Crab

- | | | |
|---|-----------|-------|
| * 清炒蝦仁 | | |
| Stir Fried River Shrimp | | \$220 |
| 苔條蝦仁 | | |
| Stir Fried River Shrimp with Seaweed | | \$220 |
| 鹹蛋黃炒蝦仁 | | |
| Stir Fried River Shrimp with Salted Egg Yolk | | \$220 |
| 雪菜炒蝦仁 | | |
| Stir Fried River Shrimp with Snow Cabbage | | \$220 |
| 乾燒明蝦 (兩隻起) | | |
| Dry Braised Prawn with Brown Sauce | 每隻 (Each) | \$120 |
| (minimum two pieces) | | |
| * 宮爆明蝦 | | |
| Fried Prawn with Spicy Sauce | | \$360 |
| * 鹹蛋黃明蝦 (兩隻起) | | |
| Stir Fried Prawns with Salted Egg Yolk | 每隻 (Each) | \$120 |
| (minimum two pieces) | | |
| * 醬爆明蝦粗麵 (兩隻起) | | |
| Braised Prawn in Spicy Sauce with Thick Noodles | 每隻 (Each) | \$120 |
| (minimum two pieces) | | |
| 明蝦炒年糕 | | |
| Sautéed Prawn with Rice Cake | | \$360 |
| 六月黃炒年糕 (兩隻起) | | |
| Sautéed Fried Hairy Crab with Rice Cake | 每隻 (Each) | \$120 |
| (minimum two pieces) | | |
| * 賽螃蟹 | | |
| Sautéed Egg White with Mushroom and Conpoy | | \$120 |
| 蝦仁老燒蛋 | | |
| Fried Shrimp with Fungus, Winter Bamboo Shoot and Egg | | \$138 |

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雞鴨類

Chicken & Duck

* 樟茶鴨	半隻 (Half)	\$155
Camphor Tea Leaf Smoked Duck	壹隻 (Whole)	\$310
香酥鴨	半隻 (Half)	\$155
Deep Fried Crispy Duck	壹隻 (Whole)	\$310
八寶鴨 (需預訂)		
Eight Treasures Stuffed Duck (order in advance)		\$360
蝦醬炸雞塊		
Deep Fried Chicken with Shrimp Paste		\$160
宮保雞丁		
Spicy Diced Chicken with Peanuts		\$120
八寶雞 (需預訂)		
Eight Treasures Stuffed Chicken (order in advance)		\$330
* 炸子雞	半隻 (Half)	\$155
Deep Fried Chicken with Salted Pepper	壹隻 (Whole)	\$310
豉油燻雞	半隻 (Half)	\$155
Smoked Chicken with Soy Sauce	壹隻 (Whole)	\$310
花雕蒸雞	半隻 (Half)	\$160
Steamed Chicken with Huadiao Wine	壹隻 (Whole)	\$320
油豆腐粉絲炆雞		
Braised Chicken with Fried Bean Curd and Vermicelli		\$180

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🌿 Vegetarian Dishes 素食

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豬、牛肉類

Pork & Beef

紅燒元蹄 Braised Pork Knuckle in Brown Sauce	\$300
八寶辣醬 Sautéed Assorted Meat in Spicy Paste	\$140
椒鹽排骨 Deep Fried Spicy Salted Spare Ribs	\$130
豬八戒踢皮球 (豬腳雞蛋) Braised Pork, Pork Knuckle and Egg in Dark Sauce	\$135
紅燒肉燒蛋 Braised Pork with Roast Egg	\$150
* 回鍋肉 Sautéed Sliced Pork with Cabbage in Spicy Sauce	\$120
鹹肉蒸百頁 Steamed Bean Curd Sheet with Salted Pork	\$120
爛糊肉絲 Braised Tianjin Cabbage with Shredded Pork in Cream Sauce	\$100
雪菜毛豆肉絲 Sautéed Shredded Pork with Snow Cabbage and Green Soybean	\$100
煙豆干青椒肉絲 Sautéed Shredded Pork with Smoked Dried Bean Curd and Green Bell Pepper	\$100
* 蔥爆牛肉 Sautéed Beef with Scallion	\$120
蜜汁火魴 Sliced Jinhua Ham Steamed in Honey Sauce	\$150
* 稻草扎肉 Braised Pork Belly Wrapped with Fragrant leaves	\$150
* 百頁結烤小排骨 Braised Small Spare Ribs with Bean Curd Sheet	\$140
腐乳紅方肉 Pork with Red Fermented Bean Curd	\$160
醬爆肉絲配薄餅 Fried Shredded Meat in Soy Bean Paste Served with Pancakes	\$150
醬爆牛柳 Stir-Fried Beef with Spicy Sauce	\$150
火腿雞片燴蹄筋 Braised Pork Tendons with Jinhua Ham and Chicken	\$190
炸雙脆 (炸排骨, 炸苔條桂魚) Deep Fried Spare Ribs with Five Spices & Deep Fried Mandarin Fish with Seaweed	\$210
咸香魚紅燒肉 Braised Pork with Salted Fish	\$198

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Vegetarian Dishes 素食

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砂鍋、鍋巴類

Casserole & Crispy Rice

香蔥蝦仁豆腐濃湯 Soup with Bean Curd, Shrimp, Mushroom and Shallot in Casserole	\$130
雜錦砂鍋 Assorted Meat and Vegetable in Casserole	\$180
粉皮魚頭砂鍋 Braised Fish Head with Mung Bean Noodles in Casserole	\$250
* 獅子頭砂鍋 Braised Meat Ball in Casserole	\$140
* 三鮮豆腐砂鍋 Bean Curd with Seafood in Casserole	\$130
🌿 扁尖豆腐砂鍋 Bean Curd with Dried Bamboo Shoot in Casserole	\$105
紅燒魚頭豆腐砂鍋 Braised Fish Head and Bean Curd in Casserole	\$250
鹹肉津白麵筋砂鍋 Tianjin Cabbage with Salted Meat and Bran Gluten in Casserole	\$120
🌿 冬菇麵筋砂鍋 Sautéed Chinese Mushroom & Bran Gluten in Casserole	\$120
🌿 冬菇扁尖毛豆豆腐砂鍋 Bean Curd with Chinese Mushroom, Dried Bamboo Shoot and Green Soybean in Casserole	\$105
🌿 素雞冬菇毛豆砂鍋 Braised Bean Curd with Chinese Mushroom and Green Soybean in Casserole	\$105
松子肉沫鍋巴卷 (四隻起) Minced Pork and Pine Nut Crispy Rice Cone (minimum four pieces)	每隻 (Each) \$32
京蔥牛肉粒鍋巴卷 (四隻起) Braised Minced Beef and Scallion Crispy Rice Cone (minimum four pieces)	每隻 (Each) \$32
火腿海參鍋巴 Crispy Rice with Sea Cucumber and Jinhua Ham	\$220
茄汁蝦仁鍋巴 Crispy Rice with Shrimp in Tomato Sauce	\$160
雜錦鍋巴 Crispy Rice with Assorted Meat	\$160

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豆腐、干絲類

Bean Curd

- | | |
|---|-------|
| * 四寶夾餅
Crispy Pocket Puff | \$160 |
| 🌿 煙豆干炒西芹
Stir Fired Celery with Smoked Dried Bean Curd | \$95 |
| 蝦仁干絲
Shredded Dried Bean Curd with Shrimp | \$110 |
| 火腿雞絲干絲
Shredded Dried Bean Curd with Jinhua Ham and Shredded Chicken | \$110 |
| 雜錦干絲
Shredded Dried Bean Curd with Assorted Meat and Vegetables | \$110 |
| 家常豆腐
Braised Bean Curd with Brown Sauce | \$95 |
| * 麻婆豆腐
Braised Bean Curd and Minced Meat in Spicy Sauce "Sichuan Style" | \$95 |
| 🌿 雪菜毛豆扁尖百頁
Bean Curd Sheet with Snow Cabbage, Dried Bamboo Shoot and Green Soybean | \$95 |
| 百頁炒肉絲
Fried Bean Curd Sheet with Shredded Pork | \$100 |

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蔬菜類

Vegetable

- 🍃 雪菜炒毛豆
Stir Fried Green Soybean with Snow Cabbage \$90
- 🍃 勝瓜麵筋炒毛豆
Sautéed Green Soybean with Angled Luffa and Bran Gluten \$90
- 🍃 南瓜炒百合
Stir Fired Pumpkin and Lily Bulb \$90
- 竹筴火腿西蘭花
Braised Bamboo Fungus with Jinhua Ham and Broccoli in Soup \$130
- 鹹肉小棠菜
Stir Fried Young Shanghai Cabbage with Salted Meat \$95
- 🍃 * 清炒小棠菜
Stir Fried Young Shanghai Cabbage \$85
- 🍃 莧菜豆瓣
Broad Bean Sautéed with Chinese Spinach \$85
- 🍃 素雜錦
Stir Fried Assorted Vegetables \$90
- 🍃 油燜茄子
Stewed Eggplant with Soy Sauce \$85
- 🍃 清炒蠶豆
Stir Fried Broad Bean \$95
- 乾燒四季豆
Stir Fried Green Bean with Minced Pork \$85
- * 火腿津白
Braised Tianjin Cabbage with Jinhua Ham \$95
- 三絲菠菜
Spinach with Jinhua Ham, Shredded Mushroom and Shredded Bamboo Shoot \$110
- 上湯銀杏腐皮火腿津白
Braised Tianjin Cabbage with Jinhua Ham, Gingkgo and Bean Curd Sheet in Broth \$100
- 🍃 上湯勝瓜蕃茄雲耳百頁
Braised Bean Curd Sheet with Angled Luffa, Tomato and Black Fungus in Broth \$100
- 肉絲炒菠菜
Stir Fried Spinach with Shredded Pork \$105
- 🍃 雪菜銀芽炒莧菜
Chinese Spinach Fried with Snow Cabbage and Bean Sprout \$95

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🍃 Vegetarian Dishes 素食

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湯羹類

Soup

一品鍋		
Assorted Casserole	半份 (Half)	\$550
(Jinhua Ham, Chicken, Pork's knuckle & Vegetables)	壹份 (Whole)	\$1100
* 砂鍋餛飩雞湯		
Chicken and Won-Ton Soup in Casserole		\$190
砂鍋醃篤鮮		
Salted Pork and Bamboo Shoot Soup in Casserole		\$180
鹹肉豆腐湯		
Salted Pork and Bean Curd Soup		\$95
酸辣湯	半份 (Half)	\$65
Hot and Sour Soup	壹份 (Whole)	\$115
* 蘿蔔絲鯽魚湯		
Gold Carp and Shredded Turnip Soup		\$105
雪菜黃魚餛飩湯		
Croacker and Won-Ton with Snow Cabbage Soup		\$220
雪菜肉絲豆腐羹		
Snow Cabbage, Shredded Pork and Bean Curd Soup		\$105
皮蛋黃魚羹		
Croacker with Preserved Egg Soup		\$120
火腿冬瓜湯		
Winter Melon with Jinhua Ham Soup		\$95
麵筋百頁湯		
Bran Gluten and Bean Curd Sheet Soup		\$110
西施骨黃豆湯		
Pork Bone Soup with Soybean		\$110
三鮮菠菜羹 (帶子、蟹肉、蝦仁)		
Spinach Soup with Scallop, Crab Meat and Shrimp		\$150

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飯麵類

Rice & Noodles

蕃茄洋蔥牛肉焗飯 Baked Beef, Tomato and Onion with Rice	\$125
🌿 苔條松子炒飯 Fried Rice with Seaweed and Pine Nut	\$90
咸肉菜粒松子蛋炒飯 Fried Rice with Salted Meat, Vegetable, Pine Nut and Egg	\$90
* 梓園炒飯 "The Catalpa Garden" Fried Rice	\$90
肉絲蛋炒飯 Fried Rice with Shredded Pork and Egg	\$90
梅干菜蝦仁炒飯 Fried Rice with Preserved Vegetable and Shrimp	\$90
* 蔥蝦拌麵 Marinated Noodles with Scallion and Shrimp	\$85
蔥油開洋拌麵 Marinated Noodles with Scallion and Dried Shrimp	\$85
鱈糊湯麵 Noodles with Shredded Eel in Soup	\$80
排骨湯麵 Noodles with Spare Ribs in Soup	\$80
燻魚湯麵 Noodles with Smoked Fish in Soup	\$80
雪菜蝦仁湯麵 Noodles with Shrimp and Snow Cabbage in Soup	\$80
雪菜肉絲湯麵 Noodles with Shredded Pork and Snow Cabbage in Soup	\$70
* 嫩雞煨麵 Stewed Soft Noodles with Chicken and Vegetable	\$80
🌿 * 青菜煨麵 Stewed Soft Noodles with Vegetable	\$70
🌿 陽春麵 Plain Noodles in Superior Soup	\$36
紅燒牛腩麵 Noodles with Braised Beef Shank in Soup	\$80
上海湯麵 Noodles with Shredded Pork and Cabbage in Soup "Shanghai Style"	\$80
上海粗炒麵 Fried Noodles with Shredded Pork and Cabbage in Soy Sauce "Shanghai Style"	\$80
上海二面黃炒麵 Crispy Noodles with Shredded Pork "Shanghai Style"	\$125


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飯麵類

Rice & Noodles

菜飯 (排骨/燻魚/八寶辣醬)	
Shanghai Style Vegetable Rice with Spare Ribs, Smoked Fish or Sautéed Assorted Meat in Spicy Sauce	\$80
三鮮泡飯	
Shrimp, Sea Cucumber and Croaker Rice in Soup	\$95
雪菜肉絲泡飯	
Shredded Pork with Snow Cabbage Rice in Soup	\$80
 青菜泡飯	
Vegetable Rice in Soup	\$75
* 上海炒年糕	
Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce “Shanghai Style”	\$85
雪菜肉絲炒年糕	
Stir Fried Rice Cake with Shredded Pork and Snow Cabbage	\$85
雪菜肉絲湯年糕	
Rice Cake with Shredded Pork and Snow Cabbage in Soup	\$75

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點心類

Dim Sum

* 菜肉餛飩	Pork and Vegetable Won-Ton in Soup	\$55
	煎菜肉餛飩	\$55
	Pan Fried Pork and Vegetable Won-Ton	
	上海小籠包	\$40
	Steamed Shanghai Minced Pork Dumplings	
	鮮肉鍋貼	\$42
	Pan Fried Meat Dumplings	
* 上海炸春卷	Deep Fried Shredded Meat and Tianjin Cabbage Spring Roll	\$32
🌿 * 蒸銀絲卷	Steamed Plain Roll	\$32
🌿 炸銀絲卷	Deep Fried Plain Roll	\$32
🌿 一蒸一炸銀絲卷	Steamed Plain Roll and Deep Fried Plain Roll	\$32
🌿 素菜蒸餃	Steamed Vegetable Dumplings	\$32
* 韭菜水餃	Chives and Pork Dumplings	\$48
🌿 素菜包	Steamed Vegetable Bun	\$30
* 生煎包	Pan Fried Minced Pork Bun	\$40
🌿 蔥油餅	Pan Fried Spring Onion Pancake	\$32
	香蔥酥餅	\$42
	Pan Fried Chives Shortbread	
	鮮肉湯圓	\$55
	Minced Pork Rice Ball Dumplings	

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甜品類

Desserts

紅棗冰糖燕窩 Double Boiled Bird's Nest with Red Dates	每盅 (Per serving)	\$210
* 血糯八寶飯 Steamed Black Glutinous Rice Stuffed with Mashed Red Bean	半份 (Half) 壹份 (Whole)	\$38 \$75
高力豆沙 Deep-Fried Souffle Ball with Mashed Red Bean		\$42
豆沙窩餅 Mashed Red Bean Pancake		\$52
🍃 棗泥麻餅 Sesame Cake with Mashed Dates	半份 (Half) 壹份 (Whole)	\$38 \$75
🍃 南瓜餅 Pumpkin Pancake		\$32
紅豆鬆糕 Steamed Glutinous Rice Cake with Mashed Red Bean		\$30
🍃 * 棗泥鬆糕 Mashed Dates Sponge Cake		\$36
🍃 棗泥馬拉糕 Mashed Dates Steamed Cake		\$40
🍃 桂花拉糕 Osmanthus Flavored Steamed Glutinous Cake		\$38
* 豆沙春卷 Deep Fried Mashed Red Bean Spring Roll		\$32
豆沙小籠包 Steamed Dumplings with Mashed Red Bean		\$32
豆沙包 Steamed Mashed Red Bean Bun		\$32
🍃 紅棗蓮心桂圓糖水 Double Boiled Longan with Lotus Seed and Red Dates Sweet Soup	每盅 (Per serving)	\$35
🍃 紅棗蓮心雪耳糖水 Double Boiled White Fungus with Lotus Seed and Red Dates Sweet Soup	每盅 (Per serving)	\$35
🍃 酒釀桂花丸子 Mini Rice Dumplings with Osmanthus Flavored, Sweet Rice Wine Soup		\$32
酒釀寧波湯圓 Rice Ball Dumplings Stuffed with Mashed Black Sesame and Mashed Red Bean in Sweet Rice Wine Soup		\$45
🍃 鮮果拼盤 Fresh Fruit Platter		\$65

* Chef Recommendation 廚師推介

🍃 Vegetarian Dishes 素食

以上價目另加一服務費
Prices above are subject to 10% service charge

飲品類

Drinks

蘋果汁 Apple Juice	\$40
西瓜汁 Watermelon Juice	\$40
鮮橙汁 Fresh Orange Juice	\$40
鮮豆漿 Fresh Soy Milk	\$40
可樂 Coca Cola	\$30
健怡可樂 Coca Cola Light	\$30
芬達橙汁 Fanta Orange	\$30
玉泉忌廉 Schweppes Cream Soda	\$30
七喜 Seven-Up	\$30
屈臣氏蘇打水 Watson's Soda Water	\$35
屈臣氏蒸餾水 Watson's Distilled Water	\$35
巴黎有氣礦泉水 Perrier Mineral Water	\$35
依雲礦泉水 Evian Mineral Water	\$35
健力士波打 Guinness Stout	\$40
喜力 Heineken	\$40
嘉士伯 Carlsberg	\$40
生力 San Miguel	\$40
青島 Tsingtao	\$40
澳門啤酒 Macao Beer	\$40
比利時啤酒 Hoegaarden	\$40

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