



KIDS' MENU 兒童菜單

| | |
|--|-------------|
| FRUIT SALAD 鮮果沙律  | \$68 |
| Strawberry, apple, berries, kiwi, orange jelly 士多啤梨、蘋果、雜莓、奇異果、香橙啫喱 | |
| MACARONI WITH PARMESAN CHEESE SAUCE     | \$88 |
| 忌廉芝士通粉配巴馬臣芝士 Housemade pasta 自家製通粉 | |
| KIDS' VEGGIE SUSHI ROLL 牛油果青瓜壽司卷   | \$88 |
| Avocado, cucumber, sushi rice 牛油果、青瓜、壽司飯 | |
| CHICKEN NUGGET 炸雞塊    | \$88 |
| French fries, tomato sauce 炸薯條、番茄醬 | |
| VEGETARIAN FRIED RICE 雜菜雞蛋炒飯     | \$98 |
| Assorted vegetables, eggs 雜菜、雞蛋 | |
| FISH & CHIPS 炸魚薯條     | \$98 |
| Battered fish fillet, French fries, tartar sauce 炸魚柳、薯條、他他醬 | |
| BEEF UDON NOODLE SOUP 牛肉湯烏冬   | \$98 |
| Japanese udon noodles, sliced beef, soy sauce 日本烏冬、牛肉片、醬油 | |
| SPAGHETTI BOLOGNESE 肉醬意粉   | \$98 |
| Ragu sauce, shaved Parmesan cheese 意式肉醬、巴馬臣芝士碎 | |

-  Signature Dish
主廚推介
-  Vegan
純素
-  Vegetarian
素食
-  Contains Gluten/Wheat
含麩質
-  Contains Tree Nuts/Peanuts
含木本堅果或花生
-  Contains Dairy Products
含奶類食品
-  Contains Fish
魚類
-  Contains Shellfish
含貝類海鮮
-  Contains Soy
含大豆
-  Contains Egg
含蛋類
-  Spicy
辣












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SNACKS 小食

| | |
|---|--------------|
| ASSORTED FINGER SANDWICHES 雜錦手指三文治    | \$98 |
| Ham & cheese, egg salad, cucumber & cream cheese 火腿芝士、雞蛋沙律、青瓜忌廉芝士 | |
| MINI BEEF BURGER 迷你牛肉漢堡    | \$108 |
| Beef patty, cheese, mini brioche bun, French fries 牛肉漢堡扒、芝士、迷你法式奶油麵包、炸薯條 | |
| VEGETABLE SAMOSA 素菜咖喱角     | \$118 |
| Potato, green peas, ginger, mint yogurt sauce 馬鈴薯、青豆、薑、薄荷乳酪醬 | |
| FISHERMAN'S PLATTER 艇家拼盤        | \$168 |
| Tai-O fish ball, crispy prawn crackers, crispy fish skin with salted egg yolk, curry sauce 大澳魚蛋、炸蝦條、黃金脆魚皮、咖哩汁 | |
| TYPHOON SHELTER SQUID 避風塘魷魚       | \$168 |
| Squid, chilli, black garlic dip 魷魚、辣椒、黑蒜沙律醬 | |

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SALADS 沙律









| | | |
|---|-----------|--------------|
| BEETROOT, CARROT & ORANGE SALAD 紅菜頭甘筍香橙沙律 | Ⓢ Ⓥ Ⓦ Ⓣ | \$148 |
| Plant-based granola, orange-walnut vinaigrette 純素燕麥片、香橙核桃醋 | | |
| CAESAR SALAD 凱撒沙律 | Ⓢ Ⓥ Ⓦ Ⓣ Ⓟ | \$168 |
| Romaine lettuce, diced bacon, anchovy, garlic crouton, shaved Parmesan cheese 羅馬生菜、煙肉粒、鰵魚、香蒜麵包粒、巴馬臣芝士碎 | | |
| EXTRAS 額外加配: | | |
| Grilled king prawn 燒大蝦 | Ⓣ | \$68 |
| Grilled chicken breast 烤雞胸肉 | | \$48 |

SOUPS 湯

| | | |
|---|-----------|--------------|
| TOMATO & BASIL SOUP 番茄羅勒湯 | Ⓢ Ⓥ Ⓦ Ⓣ Ⓟ | \$118 |
| Bread, basil, cream, olive oil 麵包、羅勒、忌廉、橄欖油 | | |
| CREAMY MUSHROOM SOUP 蘑菇忌廉湯 | Ⓢ Ⓥ Ⓦ Ⓣ Ⓟ | \$128 |
| Porcini mushrooms, truffle oil, bread 牛肝菌、松露油、麵包 | | |

PIZZAS 薄餅

| | | |
|---|---------|--------------|
| MARGHERITA 番茄芝士薄餅 | Ⓢ Ⓥ Ⓦ Ⓣ | \$188 |
| Tomato, Mozzarella cheese, basil 番茄、水牛芝士、羅勒 | | |
| HAWAIIAN 夏威夷薄餅 | Ⓢ Ⓥ Ⓣ Ⓟ | \$198 |
| Ham, pineapple 火腿、菠蘿 | | |
| PROSCIUTTO 意大利巴馬火腿薄餅 | Ⓢ Ⓣ | \$218 |
| Parma ham, Parmesan cheese, arugula 巴馬火腿、巴馬臣芝士、火箭菜 | | |

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PASTAS 意粉

| | |
|--|--------------|
| PENNE AND PORTOBELLO MUSHROOM 芝士蘑菇長通粉    | \$168 |
| Portobello mushroom, shaved Parmesan cheese, truffle paste, cream cheese sauce 大蘑菇、巴馬臣芝士碎、松露醬、忌廉芝士汁 | |
| FUSILLI CARBONARA 卡邦尼螺絲粉    | \$188 |
| Pancetta, whipped egg yolk, cream, Parmesan cheese 意式風乾豬腩肉、蛋黃、忌廉、巴馬臣芝士 | |
| SPAGHETTI BOLOGNESE 肉醬意粉   | \$198 |
| Ragu sauce, shaved Parmesan cheese 意式肉醬、巴馬臣芝士碎 | |

NOODLE BAR 傳統麵檔美食

| | |
|--|--------------|
| WONTON NOODLES SOUP 雲吞麵      | \$168 |
| Housemade shrimp wonton, choy sum, yellow chive, thin egg noodles 自家製鮮蝦雲吞、菜芯、韭黃、幼麵 | |
| LIGHTHOUSE SATAY BEEF NOODLES 沙嗲牛肉麵       | \$168 |
| Australian Angus beef, spring onion, Japanese curly noodles 澳洲安格斯牛肉、香蔥、公仔麵 | |

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MAINS 主菜

| | | |
|--|---|--------------|
| TANDOORI PANEER TIKKA MASALA 印度香料乳酪咖喱 |     | \$188 |
| Grilled cottage cheese, pepper, yoghurt, Indian spice 烤茅屋芝士、胡椒、乳酪、印度香料 | | |
| AUSTRALIAN ANGUS BEEF FRIED RICE 生炒牛崧飯 |    | \$208 |
| Minced Australian beef, egg, Iceberg lettuce 免治澳洲安格斯牛肉、雞蛋、西生菜 | | |
| LAMB ROGAN JOSH 喀什米爾羊肉咖喱 |    | \$218 |
| Slow-cooked lamb, Kashmiri chilli, yoghurt 慢煮羊肉、克什米爾辣椒、乳酪 | | |
| BARBECUED PORK RICE 黯然銷魂飯 |      | \$228 |
| Barbecued pork with honey, steamed rice, lard, organic onion, fried egg, supreme soy sauce 蜜汁錢叉燒、香米、豬油、有機洋蔥、煎蛋、秘製醬油 | | |
| HONG KONG STYLE BAKED PORK CHOP RICE | | \$228 |
| 鮮茄焗豬扒飯 | | |
| Tomato, cheese, onion, carrot, egg fried rice 番茄、芝士、洋蔥、甘筍、蛋炒飯 | | |
| LIGHTHOUSE FISH & CHIPS 星耀炸魚薯條 |      | \$258 |
| Sustainable cod, tartar sauce, malt vinegar, French fries 環保鱈魚柳、他他醬、麥芽醋、炸薯條 | | |
| PAN-SEARED SUSTAINABLE CHILEAN SEA BASS | | \$308 |
| 香煎環保智利鱸魚 | | |
| Herb crumble, zucchini, capsicum, citrus and lemon butter cream, sun-dried tomato 香草碎、意大利青瓜、甜椒、柑橘檸檬牛油忌廉、風乾番茄 | | |

SANDWICH & BURGER 三文治及漢堡

| | | |
|--|---|--------------|
| THE CLASSIC CLUB SANDWICH 公司三文治 |    | \$218 |
| Grilled chicken breast, bacon, fried egg, tomato, lettuce, French fries 香烤雞胸、煙肉、煎蛋、番茄、生菜、炸薯條 | | |
| THE ORIGINAL BURGER 經典漢堡 |    | \$248 |
| Australian Angus beef patty, onion, brioche bun, mustard, bacon, tomato, French fries 澳洲安格斯牛肉漢堡扒、洋蔥、法式牛油麵包、芥末、煙肉、番茄、炸薯條 | | |

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GRILLED SELECTIONS 烤肉

| | |
|---|--------------|
| TIGER PRAWN 虎蝦    | \$298 |
| Lemon butter sauce, seasonal vegetables 檸檬牛油汁、時令蔬菜 | |
| AUSTRALIAN LAMB CHOP 澳洲羊架  | \$308 |
| Potato, seasonal vegetables, lamb sauce 馬鈴薯、時令蔬菜、羊肉汁 | |
| NEW ZEALAND RIBEYE STEAK 新西蘭肉眼扒  | \$368 |
| Potato, seasonal vegetables, beef jus 馬鈴薯、時令蔬菜、牛肉汁 | |

SIDES 配菜

| | |
|---|-------------|
| STEAMED RICE 白飯  | \$48 |
| SAUTÉED SEASONAL VEGETABLES 香炒時蔬  | \$58 |
| FRENCH FRIES 炸薯條   | \$68 |
| EXTRAS 額外加配: | |
| MANCHEGO CHEESE TRUFFLE 曼徹格芝士黑松露   | \$30 |


SWEET TEMPTATIONS 特色甜品

| | |
|---|--------------|
| OUR DAILY HOUSEMADE PASTRY 自家製糕點 | \$68 |
| ITALIAN GELATO & SORBET SELECTION (2 SCOOPS) | \$78 |
| 精選意式雪糕及雪葩 (自選兩款)  Vanilla, chocolate, strawberry, coconut, pineapple, lemon 雲呢拿、朱古力、士多啤梨、椰子、菠蘿、檸檬 | |
| CHOCOLATE CREMEUX & ALMOND BISCUIT | \$118 |
| 朱古力杏仁脆餅      Chocolate mousse, hazelnut praline, white chocolate feuilletine, almond sponge cake 朱古力慕絲、焦糖榛子醬、白朱古力脆薄片、杏仁海綿蛋糕 | |

CAKE CUTTING CHARGES











Per Person

\$50

| | | | | |
|--|---|---|--|--|
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|  Contains Dairy Products 含奶類食品 |  Contains Fish 魚類 |  Contains Shellfish 含貝類海鮮 |  Contains Soy 含大豆 |  Contains Egg 含蛋類 |
| | | | |  Spicy 辣 |

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SINGAPOREAN SNACKS 新加坡小食

| | |
|---|--------------|
| CRISPY FRIED FISH SKIN WITH SALTED EGG YOLK 黃金脆魚皮     | \$88 |
| Fish skin, butter, salted egg yolk | |
| SAMBAL IKAN BILIS 香辣銀魚仔花生      | \$88 |
| Peanuts, dried anchovies, shrimp paste, chilli | |
| CURRY PUFFS WITH MINCED CHICKEN AND EGG (4 PIECES)  雞肉雞蛋咖喱角 (4件)      | \$148 |
| Minced chicken, egg | |

AUTHENTIC DISHES 地道美食推介











| | |
|--|--------------|
| FRIED RADISH CAKE 星洲蘿蔔糕      | \$178 |
| Sauteed radish cake with egg and shrimp | |
|  BAK KUT TEH 肉骨茶    | \$188 |
| Herbal pork rib soup, steamed rice, cruller stick, condiments | |
| LAKSA 馬來喇沙 椰汁咖喱海鮮瀨粉      | \$188 |
| Mild / Authentic / Spicy 小辣 / 地道風味 / 特辣 Fresh slices of king prawn and fish cake with crystal noodles served in rich coconut curry soup | |
| FRIED KWAY TEOW 地道炒貴刁      | \$188 |
| Fried fresh shrimp, fish cake, Chinese sausage, fried egg, bean sprouts with flat rice noodles and egg noodles | |
| CHICKEN, BEEF OR PORK SATAY (HALF DOZEN) 沙嗲雞肉、牛肉或豬肉串 (半打)    | \$198 |
| Tender skewers marinated in our special peanut sauce | |
| NASI LEMAK 地道椰漿飯     | \$198 |
| Fragrant Thai rice flavoured with coconut milk and pandan leaves, marinated with crispy spice chicken, spicy sambal, fried egg, fried peanut, and anchovies | |
|  SIGNATURE HAINANESE CHICKEN RICE 招牌海南雞飯    | \$268 |
| Our home recipe chicken, fragrant chicken rice, chicken broth, condiments | |
|  SIGNATURE HAINANESE CHICKEN (HALF CHICKEN) 招牌海南雞 (半隻)   | \$318 |

ASIAN SPECIALITIES 亞洲美食

| | |
|--|--------------|
| CURRY BEEF BRISKET WITH ROTI CANAI | \$238 |
|  椰香咖喱牛腩伴印度千層油酥餅    | |
| A homely Singaporean-style curry with coconut, potato and onion | |

VEGETABLES 蔬菜

| | |
|--|--------------|
| FRIED BEAN SPROUTS WITH SALTED FISH 鹹魚炒銀芽    | \$158 |
|--|--------------|

| | | | | | |
|--|---|---|--|--|--|
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DESSERTS 甜品

| | | |
|---------------------------------------|-----|------|
| CLASSIC PANDAN CAKE 經典班蘭蛋糕 | ☞☞☞ | \$88 |
| Pandan juice, coconut milk 班蘭葉汁、椰奶 | | |

BEVERAGES 飲品

| | |
|---|------|
| CALAMANSI SODA 柑桔梳打 | \$78 |
| 7UP WITH PRESERVED LIME 鹹檸檬七喜 | \$78 |
| MILO – DINOSAUR 美祿 – 恐龍 | \$78 |
| TEH TARIK (COLD OR HOT) 拉茶 (凍熱皆可) | \$78 |
| KOPI C (COLD OR HOT) 白咖啡 (凍熱皆可) | \$78 |
| HOUSEMADE BARLEY WATER (COLD OR HOT) 自家製薏米水 (凍熱皆可) | \$78 |
| CHENDOL 珍多椰汁冰 | \$88 |
| YOUNG COCONUT 椰青 | \$88 |

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FULLERTON SIGNATURES 富麗敦特飲

A sustainable hotel in nature, we apply local ingredients in our signature beverages which bring you an exquisite experience of classic drinks, refreshing tea and coffee inspired by Hong Kong culture and Singapore heritage.

我們以本地食材精心調製特色飲品，為您帶來融合香港文化與新加坡風味的經典飲品體驗。

NON-ALCOHOLIC 無酒精飲品

FULLERTON FRUIT PUNCH 富麗敦雜果賓治 \$88

Assorted fruits, orange juice, pineapple juice, lemon soda
雜果、橙汁、菠蘿汁、檸檬梳打

FULLERTON COFFEE JELLY 富麗敦咖啡啫喱特飲 \$98

Coffee, coffee jelly, coffee ice cream, fresh whipped cream
咖啡、咖啡啫喱、咖啡雪糕、鮮忌廉

FULLERTON HOUSEMADE SPARKLING TEA 富麗敦自家製氣泡茶 \$108

White Tea, jasmine, rose buds, osmanthus,
local organic lychee honey
白茶、茉莉花、玫瑰花、桂花、本地有機荔枝蜜

ALCOHOLIC 酒精飲品

FULLERTON SLING 富麗敦司令 \$160

Widges Gin, Bénédictine, Cointreau, cherry liqueur,
lime juice, pineapple juice
氈酒、班尼狄克汀、君度橙酒、櫻桃利口酒、青檸汁、菠蘿汁

KIDS' DRINKS & SUPERSHAKES

兒童飲品及特調奶昔

FULLERTON FRUIT PUNCH 富麗敦雜果賓治 **\$78**

Assorted fruits, orange juice, pineapple juice, lemon soda

COCOA 富麗敦雜果賓治 **\$78**

Hot chocolate, marshmallow

雜果、橙汁、菠蘿汁、檸檬梳打

ICE CREAM FLOAT 可樂忌廉雪糕特飲 **\$88**

Coke, vanilla ice cream

可口可樂、雲呢拿雪糕

RAINBOW CANDY 彩虹士多啤梨奶昔 **\$88**

Strawberry milkshake, rainbow rice, apple strawberry jam, marshmallow

士多啤梨奶昔、彩虹糖、蘋果士多啤梨醬、棉花糖

THE TRIPLE C 三重朱古力奶昔 **\$88**

Chocolate milkshake, chocolate cookies, whipped cream, chocolate stick

朱古力奶昔、朱古力曲奇、忌廉、朱古力條

WHITE RABBIT 白兔雲呢拿奶昔 **\$88**

Vanilla milkshake, white rabbit candy cream, peanut, crushed maltose candy

雲呢拿奶昔、白兔糖忌廉、花生、麥芽糖碎

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LOCAL CRAFTS 本地精釀

We appreciate ingredients with traceable origins and value responsible local brands as our partners to offer freshly made beverages for our guests. Young Master, an award-winning brewery in the Southside of Hong Kong, brings you a unique and lively taste of local craft beer. Local premium craft gins present unforgettable flavours that truly reflect the city's charm.

酒店秉持溯源理念，精選香港南區得獎酒廠「少爺啤酒」釀製的手工啤酒，以鮮活風味展現地道精釀工藝；更匯聚本地頂尖氈酒品牌，以層次豐富的香韻詮釋城市魅力。

BEERS 啤酒

Bottle 枝裝

FULLERTON PILSNER, HONG KONG 富麗敦少爺啤酒 \$88

Craft beer exclusively brewed for The Fullerton Ocean Park Hotel by Young Master Brewery
精釀啤酒由香港少爺啤酒廠為富麗敦海洋公園酒店獨家釀製

YOUNG MASTER, ZERO, \$88 ALCOHOL-FREE PALE ALE, HONG KONG

少爺無酒精啤酒

GINS 氈酒

45ml 毫升

TWO MOONS CALAMANSI \$160

PERFUME TREE \$228

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CLASSIC LONG DRINKS 經典長飲雞尾酒

MOJITO 莫希托 **\$130**
Plantation 3 Stars White Rum, mint, lime, Fever-Tree Soda Water
白祿酒、薄荷、青檸、梳打水

GREEN ISLAND ICED TEA 綠島冰茶 **\$160**
Widges Gin, Tried & True Vodka, Plantation 3 Stars White Rum,
Arquitecto Blanco Tequila, Cointreau, coke
氈酒、伏特加、祿酒、龍舌蘭、君度、可樂

CLASSIC NEGRONI 經典尼格羅尼 **\$130**
Widges Gin, Vermouth, Campari
氈酒、苦艾酒、金巴利酒

COCKTAILS 雞尾酒

APEROL SPRITZ 阿佩羅氣泡酒 **\$130**
Prosecco, aperol, orange slice, lemon twist
普羅賽克、阿佩羅、橙片、檸檬皮

MARGARITA 瑪格麗特 **\$130**
Tequila, cointreau, fresh lime juice
龍舌蘭、君度、青檸汁

DAIQUIRI 黛綺莉 **\$130**
Rum, fresh lime juice, sugar syrup
祿酒、青檸汁、糖漿

MOCKTAIL 無酒精特調

CALAMANSI FIZZ 金桔菲士 **\$88**
Calamansi juice, lemon, mint, soda water
金桔汁、檸檬、薄荷、梳打水

MINT-CHEE 薄荷荔枝 **\$88**
Lychee purée, lychee syrup, syrup, lime juice, soda water
荔枝蓉、荔枝糖漿、青檸汁、梳打水

TROPICAL RESTORE 熱帶果漾 **\$88**
Pineapple juice, banana oleo saccharum, lime juice,
cold brew coffee, 7Up
菠蘿汁、香蕉糖漿、青檸汁、冷泡咖啡、七喜

FAMILY DRINKS 家庭分享杯

Mega-size drinks for sharing 超大容量特飲，適合多人分享

FULLERTON FRUIT PUNCH 富麗敦雜果賓治 **\$198**
Assorted fruits, orange juice, pineapple juice, lemon soda
雜果、橙汁、菠蘿汁、檸檬梳打

VIRGIN PEACH DAIQUIRI 無酒精蜜桃黛綺莉 **\$198**
Peach, lemon juice, sugar syrup
蜜桃、檸檬汁、糖漿

CHAMPAGNES 香檳

150ml 毫升 750ml 毫升

| | | | |
|------|----------------------------|-------|---------|
| N.V. | BARONS DE ROTHSCHILD, BRUT | \$190 | \$928 |
| N.V. | TELMONT, RÉSERVE ROSÉ | \$280 | \$1,300 |

WHITE WINES 白葡萄酒

150ml 毫升 750ml 毫升

| | | | |
|------|---|-------|-------|
| 2023 | SAUVIGNON BLANC, WAIRAU RIVER, MARLBOROUGH, NEW ZEALAND | \$120 | \$580 |
| 2022 | PINOT GRIGIO, ATTEMS, FRESCOBALDI, FRIULI, ITALY | \$125 | \$600 |
| 2022 | RIESLING KABINETT, ROTSCHIEFER VAN VOLXEM MOSEL, GERMANY | \$158 | \$700 |
| 2023 | GEWURZTRAMINER, TAUREAU DOMAINE NEUMEYER ALSACE, FRANCE | \$178 | \$780 |
| 2019 | BEAUNE 1ER CRU, BEAUNE DE CHÂTEAU, DOMAINE BOUCHARD PERE & FILS, BURGUNDY, FRANCE | \$198 | \$950 |

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RED WINES 紅葡萄酒

150ml 毫升 750ml 毫升

| | | | |
|------|---|-------|-------|
| 2020 | VALPOLICELLA SUPERIORE, ZENATO VENETO, ITALY | \$138 | \$628 |
| 2019 | MERLOT, BREAD & BUTTER CALIFORNIA, USA | \$140 | \$650 |
| 2022 | SHIRAZ, WOODCUTTER'S, TORBRECK, BAROSSA VALLEY, AUSTRALIA | \$150 | \$680 |
| 2021 | PINOT NOIR, MOUNT BAKER, SINGLEFILE DENMARK, WESTERN AUSTRALIA | \$158 | \$728 |
| 2014 | BRIO DE CANTENAC BROWN, CHÂTEAU CANTENAC BROWN, MARGAUX, FRANCE | \$198 | \$950 |

BEERS 啤酒

Bottle 枝裝

| | |
|---------------------------------------|------|
| TSING TAO, LAGER, CHINA 青島啤酒 (中國) | \$78 |
| TIGER, LAGER, SINGAPORE 虎牌啤酒 (新加坡) | \$78 |
| SAPPORO, LAGER, JAPAN 札幌啤酒 (日本) | \$78 |

DRAUGHT BEERS 生啤酒

500ml 毫升

| | |
|---|-------|
| YOUNG MASTER FULLERTON PILSNER, HONG KONG 富麗敦少爺生啤酒 | \$108 |
| YOUNG MASTER CLASSIC PALE ALE, HONG KONG 少爺經典淡愛爾啤酒 | \$108 |

APÉRITIFS 開胃酒

45ml 毫升

| | |
|---------------------------|-------|
| APEROL 阿佩羅 | \$118 |
| CAMPARI 金巴利 | \$118 |
| FERNET-BRANCA | \$118 |
| PIMM’S NO.1 CUP | \$118 |
| ST. GEORGE ABSINTHE VERTE | \$188 |

PORTS & SHERRIES 波特酒與雪莉酒

45ml 毫升

| | |
|--|-------|
| GRAHAM’S FINE RUBY | \$108 |
| DOW’S 1997 | \$238 |
| VALDESPINO “FINO” INOCENTE SINGLE VINEYARD 8 YEARS OLD | \$108 |
| VALDESPINO AMONTILLADO “TIO DIEGO” SINGLE VINEYARD 15 YEARS OLD | \$118 |
| VALDESPINO OLOROSO 1842 SOLERA VOS 20 YEARS OLD | \$138 |

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Sourcing with sustainability in mind, the hotel partners with ecoSPIRITS, the world's first low carbon and low waste spirits that nearly eliminates packaging waste and minimise carbon footprint.

我們與全球首創低碳包裝的「ecoSPIRITS」技術合作，以近乎零廢棄的循環容器盛載佳釀，大幅降低碳足跡，實踐綠色品飲承諾。

GINS 氈酒

45ml 毫升

| | |
|-----------------------|-------|
| WIDGES ecoSPIRITS | \$118 |
| BOMBAY SAPPHIRE | \$118 |
| CITADELLE ORIGINAL | \$128 |
| PEDDLERS RARE EASTERN | \$138 |
| BULLDOG | \$140 |
| TANQUERAY NO.10 | \$140 |
| TWO MOONS CALAMANSI | \$160 |
| HENDRICK'S | \$160 |
| MONKEY 47 DRY | \$198 |
| PERFUME TREE | \$228 |

TEQUILAS 龍舌蘭

45ml 毫升

| | |
|------------------------------|-------|
| ARQUITECTO BLANCO ecoSPIRITS | \$118 |
| PATRÓN SILVER | \$190 |
| PATRÓN REPOSADO | \$190 |
| PATRÓN ANEJO | \$238 |

VODKAS 伏特加

45ml 毫升

| | |
|-------------------------|-------|
| TRIED & TRUE ecoSPIRITS | \$118 |
| STOLICHNAYA | \$118 |
| BELVEDERE | \$140 |
| GREY GOOSE | \$160 |
| BELUGA ALLURE | \$238 |

RUMS 祿酒

45ml 毫升

| | |
|---|-------|
| PLANTATION 3 STARS WHITE ecoSPIRITS | \$118 |
| PLANTATION ORIGINAL DARK ecoSPIRITS | \$118 |
| PLANTATION PINEAPPLE STIGGIN'S FANCY RUM ecoSPIRITS | \$128 |
| DIPLOMÁTICO RESERVA EXCLUSIVA DARK RUM | \$140 |
| BUNDABERG RUM UP | \$168 |
| RON ZACAPA NO.23 | \$180 |

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WHISKIES 威士忌

45ml 毫升

BLENDED

SCOTCH

MACKINTOSH BLENDED MALT ECOSPIRITS \$118

JOHNNIE WALKER BLACK LABEL \$118

JOHNNIE WALKER BLUE LABEL \$250

IRISH

KILBEGGAN \$118

AMERICAN

JACK DANIEL'S OLD NO.7, TENNESSEE \$118

MAKER'S MARK, BOURBON \$148

CANADIAN

CANADIAN CLUB \$118

SINGLE MALT

LOWLAND

GLENKINCHIE 12 YEARS OLD \$140

WHISKIES 威士忌

45ml 毫升

SINGLE MALT

HIGHLAND

GLENMORANGIE, 10 YEARS OLD \$140

OBAN 14 YEARS OLD \$198

SPEYSIDE

THE MACALLAN SHERRY OAK 12 YEARS OLD \$150

THE BALVENIE DOUBLEWOOD 12 YEARS OLD \$180

GLENFIDDICH 18 YEARS OLD \$238

GLENFARCLAS 25 YEARS OLD \$400

THE MACALLAN SHERRY OAK 18 YEARS OLD \$428

ISLAY

LAPHROAIG 10 YEARS OLD \$148

LAGAVULIN 16 YEARS OLD \$208

ISLAND

JURA 12 YEARS OLD \$150

HIGHLAND PARK 18 YEARS OLD \$250

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WHISKIES 威士忌

45ml 毫升

SINGLE MALT

JAPANESE

| | |
|--------------------------------------|-------|
| THE MATSUI SINGLE MALT MIZUNARA CASK | \$238 |
|--------------------------------------|-------|

| | |
|---------------------------------------|-------|
| THE YAMAZAKI SINGLE MALT 12 YEARS OLD | \$368 |
|---------------------------------------|-------|

TAIWANESE

| | |
|----------------|-------|
| KAVALAN PODIUM | \$180 |
|----------------|-------|

| | |
|---|-------|
| KAVALAN SOLOIST MANZANILLA SHERRY SINGLE CASK STRENGTH | \$380 |
|---|-------|

DIGESTIFS 餐後酒

45ml 毫升

CALVADOS

CHRISTIAN DROUIN SÉLECTION \$108

CHRISTIAN DROUIN POMME PRISONNIÈRE, PAYS D'AUGE \$180

GRAPPA

PO'DI POLI AROMATIC \$138

POLI AMOROSA DI DICEMBRE \$198

EAU DE VIE

MASSENEZ POIRE WILLIAMS \$118

MASSENEZ MIRABELLE \$118

COGNAC

HENNESSY V.S.O.P. \$120

RÉMY MARTIN V.S.O.P. \$120

RÉMY MARTIN X.O. \$300

ARMAGNAC

CHÂTEAU DE LAUBADE V.S.O.P. \$128

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LIQUEURS 利口酒

45ml 毫升

| | |
|---------------------|-------|
| LUXARDO LIMONCELLO | \$108 |
| SAMBUCA MOLINARI | \$108 |
| AMARETTO DISARONNO | \$108 |
| BAILEYS IRISH CREAM | \$108 |

CORKAGE 開瓶費

Standard Bottle 標準枝裝

| | |
|------------------------------------|---------|
| WINES, SAKES 葡萄酒、清酒 | \$500 |
| SPIRITS, CHINESE SPIRITS 烈酒、中式酒 | \$1,000 |

NON-ALCOHOLIC DRINKS 無酒精飲品

MINERAL WATER 礦泉水

Small 細Large 大

| | | |
|----------------------------|------|------|
| ACQUA PANNA 普娜天然無氣礦泉水 | \$68 | \$88 |
| SAN PELLEGRINO 聖沛黎洛天然氣泡礦泉水 | \$68 | \$88 |

SOFT DRINKS 汽水

| | | |
|--------------------------------------|--|------|
| COCA-COLA 可口可樂 | | \$68 |
| COCA-COLA ZERO SUGAR 零糖可口可樂 | | \$68 |
| 7UP 七喜 | | \$68 |
| FEVER-TREE GINGER ALE 芬味樹薑汁汽水 | | \$78 |
| FEVER-TREE GINGER BEER 芬味樹生薑啤酒 | | \$78 |
| FEVER-TREE SODA WATER 芬味樹梳打水 | | \$78 |
| FEVER-TREE INDIAN TONIC WATER 芬味樹湯力水 | | \$78 |

FRESH FRUIT JUICES 鮮榨果汁

| | | |
|---|--|------|
| APPLE, ORANGE, MANGO, GRAPEFRUIT, PINEAPPLE, WATERMELON 蘋果、橙、芒果、葡萄柚、菠蘿、西瓜 | | \$78 |
|---|--|------|

ALAIN MILLIAT GRAPE JUICES 法國葡萄汁

| | | |
|--------------------------|--|------|
| SAUVIGNON WHITE 白蘇維翁白葡萄汁 | | \$88 |
| MERLOT RED 梅洛紅葡萄汁 | | \$88 |

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NON-ALCOHOLIC DRINKS 無酒精飲品


HONG KONG STYLE SPECIAL DRINKS 港式精選特飲

HONG KONG MILK TEA 港式奶茶 \$68

MILK TEA WITH TOFU PUDDING 香滑豆花奶茶 \$88

PINEAPPLE FREEZE 菠蘿冰 \$88

BLACK COW 黑牛  \$88
Coca-Cola, MOVENPICK® Swiss Chocolate
可口可樂、MOVENPICK® 瑞士朱古力

WHITE COW 白牛  \$88
7UP, MOVENPICK® Vanilla Dream
七喜、MOVENPICK® 雲呢拿夢幻

COCONUT RED BEAN ICE 椰汁紅豆冰 \$88
Coconut Milk, Red Bean, Evaporated Milk
椰汁、紅豆、淡奶

EXTRAS 額外加配:  \$18
Vanilla ice cream (one scoop)
MOVENPICK® 雲呢拿夢幻 (一球)

PREMIUM COFFEES 優質咖啡

Served with your choice of milk:
Skimmed milk, almond milk, oat milk or soy milk
可選牛奶：脫脂牛奶、杏仁奶、燕麥奶或豆奶
Decaffeinated coffee options are available upon request
可根據要求提供無咖啡因咖啡

| | |
|--------------------------|------|
| ESPRESSO 濃縮咖啡 | \$58 |
| MACCHIATO 瑪奇朵咖啡 | \$58 |
| CAFFÈ AMERICANO 美式咖啡 | \$68 |
| DOUBLE ESPRESSO 雙份濃縮咖啡 | \$78 |
| DOUBLE MACCHIATO 雙份瑪奇朵咖啡 | \$78 |
| CAFFÈ LATTE 鮮奶咖啡 | \$78 |
| CAPPUCCINO 泡沫咖啡 | \$78 |
| CAFFÈ MOCHA 朱古力咖啡 | \$78 |

TEAS 精選茗茶

LOOSE LEAF TEA BY JING JING 精選原葉茶

GREEN TEA 綠茶

JASMINE PEARLS 茉莉花茶 \$78

Jasmine, Grass, Sap
From Dixu Garden, Yunnan, China
Pearls of green tea, scented with whole, natural jasmine flowers
香氣：茉莉、青草、樹汁
產地：中國雲南 滴墅園
精選綠茶嫩芽，手工揉製成珠，融合整朵天然茉莉花香，香氣馥郁清雅

SENCHA 煎茶 \$78

Verdant, Smooth, Satisfying
From Sasamodo Garden, Shizuoka, Japan
A refreshing green tea with thick, rounded loose leaf with a scent of sweetness during steam-processing
香氣：青翠、順滑、清新甘甜
產地：日本靜岡 笹窪園
採用厚實茶葉，蒸青製法保留自然甘甜，口感順滑、清爽宜人

OOLONG TEA 烏龍茶

IRON BUDDHA (TIEGUANYIN) 鐵觀音 \$78

Floral, Creamy, Refreshing
From Dazhai Garden, Fujian, China
Lightly roasted, with creamy and floral notes
香氣：花香、奶香、清新
產地：中國福建 大寨園
輕焙火工藝，展現細膩花香與絲滑奶香，餘韻悠長、口感清新

PUERH TEA 普洱茶

VINTAGE IMPERIAL PUERH 陳年宮廷普洱 \$78

Spicy, Supple, Indulgent *From Nandaohe Garden, Yunnan, China*
A spicy, mellow and indulgent tea with a chocolatey aftertaste
香氣：辛香、圓潤、醇厚
產地：中國雲南 南島河園
經年陳釀，茶湯醇滑，香氣馥郁帶有巧克力般的甘潤回甘，風味濃郁豐富

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TEAS 精選茗茶

LOOSE LEAF TEA BY JING JING 精選原葉茶

BLACK TEA 紅茶

ASSAM BREAKFAST TEA 阿薩姆早餐茶 \$78

Malty, Rich, Satisfying

From Assam, India

A robust black breakfast tea in rich, malty and rousing

香氣：麥芽香、濃郁、滿足

產地：印度 阿薩姆

濃厚醇厚的早餐紅茶，帶有豐富麥芽風味，喚醒感官的經典選擇

EARL GREY 伯爵紅茶 \$78

Bold, Fragrant, Uplifting

From Ruhuna, Sri Lanka

A rich Ceylon black tea, lifted with fragrant, zesty bergamot

香氣：濃烈、芳香、提神

產地：斯里蘭卡 魯胡那

錫蘭紅茶為基底，融合清新佛手柑香氣，芳香四溢，充滿活力

ORGANIC DARJEELING SECOND FLUSH 有機大吉嶺二採紅茶 \$78

Fragrant, Rounded, Warming

From Barnesbeg, Okayti & Pussimbing Gardens, Darjeeling, India

A black tea with uplifting, light, refreshing and full of unmistakable Darjeeling character

香氣：花香、圓潤、溫暖

產地：印度大吉嶺

來自高山茶園的特色紅茶，香氣優雅芬芳，口感輕盈清新，展現經典大吉嶺風味

HERBAL TEA 花茶

ORGANIC CHAMOMILE FLOWER 有機洋甘菊花茶 \$78

Hay, Honey, Apple

From Podravina, Slavonia, Croatia

Small, whole flower heads, complete with delicate petals

香氣：乾草、蜂蜜、蘋果

產地：克羅埃西亞 斯拉沃尼亞 波德拉維納

採用完整洋甘菊花頭，花瓣細緻，清新溫和，助於放鬆身心

PEPPERMINT TEA LEAF 薄荷茶 \$78

Intense, Cool, Refreshing

From Bavaria, Germany

An intensely refreshing whole picked & dried peppermint leave

香氣：濃烈、清涼、清新

產地：德國 巴伐利亞

精選整葉薄荷，經採摘與自然乾燥，茶湯清涼提神，口感極致清新

LEMONGRASS & GINGER 香茅薑茶 \$78

Bright, Spicy, Invigorating

A spicy & warming herbal infusion,

with lemongrass lengths & dried ginger

香氣：明亮、辛香、溫暖

融合香茅段與乾薑片，辛香提振、溫潤暖身，是舒緩疲憊的理想選擇