

紅糖



中菜行政總廚余偉經

Chinese Executive Chef Ken Yu

紅糖為香港嘉里酒店旗下粵菜食府，為食客帶來重新演繹的傳統粵菜美饌。紅糖由著名中菜行政總廚余偉經師傅主理，余師傅於2016年加盟酒店開業團隊，擁有超過三十八年的豐富粵菜經驗。余師傅除帶領紅糖廚師團隊外，他亦率領酒店中式宴會部的廚師團隊，為賓客上演一場又一場的精彩盛宴。

余師傅曾於香港及亞洲多間國際知名酒店及餐廳工作，同時亦曾獲頒米芝蓮兩星殊榮，奠定了其國際烹飪舞台的地位。師傅以推陳出新為烹調理念，拋開中菜傳統規範、搜羅世界各地優質食材，為傳統粵菜注入創意烹飪概念。

Hung Tong is the Chinese restaurant of Kerry Hotel, Hong Kong, bringing a creative twist to traditional Cantonese cuisine. Renowned Chef Ken Yu joined the hotel opening team in 2016 as Chinese Executive Chef of Hung Tong. With over 38 years of solid experience in the industry, Chef Ken oversees both the kitchen operation of Hung Tong, as well as the banquet Chinese kitchen operations.

Prior to his current position at the hotel, Chef Ken developed his culinary adventure around Hong Kong and Asia and has held key positions in various prestigious hotels and restaurants, with accolades including a 2-Michelin star recognition. By applying his cooking philosophy of transforming traditional Chinese dishes with best-picked ingredients from all over the world, Chef Ken has redefined traditional Cantonese dishes into creative signature food with passion and flair at Hung Tong.

紅糖特級茗茶

Hung Tong's Premium Tea Selections



每位 HKD
Per Person

龍井
Long Jing

80 | 160

鐵觀音王
Premium Tie Guan Yin

90 | 180

武夷大紅袍
Wuyi Da Hong Pao

100 | 200

2002年珍藏熟普洱磚
Private Reserve 2002 Fermented Ripe Pu-erh

100 | 200

桐木關金駿眉
Tongmuguan Jinjunmei

110 | 220

茗茶每位三十二元，特級茗茶按個別價錢收費
Regular Chinese tea is served at HK\$32 per person,
while premium tea is charged based on individual prices.

如您對任何食物有過敏反應，請向我們的服務員提供有關資料 Please advise our associates if you have any food allergy



HT Signature
紅糖精選



Wellness
健康



Gluten-Free
不含麩質



Dairy-Free
不含乳製品



Vegetarian
素食



Vegan
純素



Contains Pork
含有豬肉



Contains Nuts
含有堅果



Contains Egg
含有雞蛋



Contains Alcohol
含有酒精




所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

紅糖精選晚市套餐

Hung Tong Deluxe Dinner Set Menu

紅糖三小碟

Hung Tong Appetizer Trio

楓糖黑豚肉叉燒   

Barbecued Premium Pork with Maple Syrup

金果青檸明蝦球 


Stir-fried Prawns with Mango and Lime

陳醋黃瓜拌海蜇頭

Marinated Jellyfish and Greenhouse Cucumber in Aged Vinegar

碧綠海皇羹  


Seafood Soup with Conpoy and Vegetables

X.O. 醬蘆筍炒帶子 

Stir-fried Scallops with Asparagus and X.O. Sauce

酥炸和牛面頰

Deep-fried Wagyu Beef Cheek

瑤柱蛋白炒飯 

Fried Rice with Conpoy and Egg White

石榴甘露

Chilled Guava Cream Soup

每位港幣888元（兩位起）

HKD888 per person (minimum for 2 persons)

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紅糖尊尚晚市套餐

Hung Tong Premium Dinner Set Menu

紅糖三小碟

Hung Tong Appetizer Trio

楓糖黑豚肉叉燒   


Barbecued Premium Pork with Maple Syrup

金果青檸明蝦球 

Stir-fried Prawns with Mango and Lime

桂花糖脆鱈球

Grilled Eel Tossed with Osmanthus Honey Sauce

菜膽北菇燉花膠 

Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables

蠔皇六頭湯鮑扣鵝掌


Braised Abalone (6 Heads) with Goose Web in Oyster Sauce

酥炸和牛面頰


Deep-fried Wagyu Beef Cheek

瑤柱竹筴扒時蔬

Braised Seasonal Vegetables with Conpoy and Bamboo Piths

瑤柱糙米海鮮炒飯 

Fried Brown Rice with Conpoy and Assorted Diced Seafood

蛋白杏仁茶 

Sweet Almond Soup with Egg White

每位港幣1,388元 (兩位起)
HKD1,388 per person (minimum for 2 persons)

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廚師精選

Chef's Recommendations

港幣 HKD

滿載而歸

Stir-fried Prawns with Coral Mussels, Scallops and Deep-fried Cod Fish Cake with Shrimp Paste

888 | 1,720

淮揚玉液泡星斑球

Braised Spotted Garoupa Fillet with Chicken Broth

688 | 1,340

鱈龍魚子蛋白龍蝦球

Steamed Lobster Balls and Egg White topped with Sturgeon Caviar

668 | 1,300
每位 per person

松露白玉鮮蟹鉗

Steamed Fresh Crab Claw and Winter Melon topped with Truffle

688 | 1,340
每位 per person

蝦籽柚皮麒麟鮑片

Braised Sliced South African Abalone and Pomelo Skin with Yunnan Ham, Chinese Mushrooms and Shrimp Roe

668 | 1,300

龍蝦湯西施泡飯

Poached Rice with Seafood in Lobster Soup

488 | 950
4位用 for 4 persons

金果青檸明蝦球

Stir-fried Prawns with Mango and Lime

388 | 760

酥炸和牛面頰

Deep-fried Wagyu Beef Cheek

328 | 640

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前菜

Appetisers



港幣 HKD

- 桂花糖脆鱈球 
Grilled Eel Tossed with Osmanthus Honey Sauce 238 |  470
- 玫瑰花富貴蝦凍
Chilled Rose Jelly with Mantis Shrimp 208 |  410
- 鵝肝蝦多士 
Crispy Shrimp Toasts with Foie Gras 168 |  330
- 川味手撕農圃雞 
Marinated Shredded Farm Chicken with Sichuan Sauce 188 |  370
- 冰鎮鮑魚 
Chilled Marinated Fresh Abalone with Homemade Sauce 168 |  330
每隻 per piece
- 陳醋黃瓜拌珊瑚海蜆
Marinated Jellyfish with Greenhouse Cucumber in Aged Vinegar 168 |  330
- 辣汁涼拌和牛脷
Chilled Waygu Beef Tongue with Spicy Sauce 168 |  330
- 藤椒汁北寄貝
Chilled Hokkigai Clam and Celtuce with Pepper Sauce 168 |  330
- 滷水豬腳仔 
Marinated Baby Pork Trotters 138 |  270
- 蓬萊素鵝 
Deep-fried Bean Curd Sheet Rolls stuffed with Wild Mushrooms 118 |  270

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明爐燒味

Barbecued Meat


港幣 HKD

京烤片皮鴨 
Roasted Peking Duck


988 |  1,920
全隻 whole

化皮乳豬件 
Sliced Suckling Pig

458 |  890

鵝肝醬片皮乳豬件 
Sliced Suckling Pig with Foie Gras Pâté

488 |  950

燒味雙拼 
Barbecued Meat Duo Combination

428 |  830

可選以下兩款燒味:


化皮乳豬件 / 掛爐潮連燒鵝 / 楓糖黑豚肉叉燒 / 蜂蜜青胡椒燒排骨 / 冰燒三層肉

Choice of two barbecued items from below:

Sliced Suckling Pig / Roasted Chinese Goose /


Barbecued Premium Pork with Maple Syrup /



Roasted Pork Ribs with Green Pepper and Honey / Roasted Pork Belly


掛爐黑鬚燒鵝 
Roasted Chinese Goose

368 |  720

楓糖黑豚肉叉燒  
Barbecued Premium Pork with Maple Syrup

358 |  700

冰燒三層肉  
Roasted Pork Belly

248 |  480

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湯羹

Soups

港幣 HKD

原個椰皇燉花膠鮑魚  


Double Boiled Young Coconut Soup with Abalone and Fish Maw

508 |  990



每位 per person

松茸珍珠蚌燉角螺  


Double Boiled Sea Whelk Soup with Matsutake Mushrooms and Pearl Mussels

478 |  930



每位 per person

菜膽北菇燉花膠  

Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables

458 |  890


每位 per person

是日老火湯  

Chef's Special Soup of the Day

368 |  720


4位用 for 4 persons

洋參石斛燉螺頭 


Double Boiled Sea Whelk Soup with American Ginseng and Dendrobium Herb

318 |  620


每位 per person

羊肚菌鮑魚燉竹絲雞 


Double Boiled Abalone and Black-skinned Chicken with Morels

318 |  620


每位 per person

香茜皮蛋東星斑片湯 

Boiled Sliced Spotted Garoupa Soup with Coriander and Preserved Eggs

288 |  560

每位 per person

生拆蟹肉粟米羹 

Sweet Corn Soup with Fresh Crab Meat

208 |  410

每位 per person

花膠酸辣海鮮羹

Hot-and-Sour Soup with Fish Maw and Assorted Seafood

258 |  500

每位 per person

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鮑魚、花膠、遼參

Abalone, Fish Maw, Sea Cucumber

港幣 HKD

蠔皇日本皇冠吉品鮑 (二十頭) 
Braised Whole Yoshihama Abalone in
Supreme Oyster Sauce (20 Heads)

4,888 |  9,470
每位 per person


蠔皇日本皇冠吉品鮑 (二十五頭) 
Braised Whole Yoshihama Abalone in
Supreme Oyster Sauce (25 Heads)

3,288 |  6,370
每位 per person

鮑魚三疊 
Braised South African Abalone with
Vegetables and Mushroom in Oyster Sauce


418 |  810
每位 per person

鮑汁花膠鵝掌 
Braised Fish Maw and Goose Web
in Abalone Sauce

498 |  970
每位 per person

蝦籽柚皮關東遼參 
Braised Sea Cucumber with
Pomelo Skin and Shrimp Roe

408 |  790
每位 per person

五色藜麥煎釀關東遼參 
Pan-fried Sea Cucumber stuffed with Quinoa and
Minced Pork in Pumpkin and Chicken Soup

438 |  850
每位 per person

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燕窩

Bird's Nest

港幣 HKD

- | | |
|---|-------------|
| 紅燒官燕
Braised Bird's Nest in Brown Sauce | 788 1,530 |
| 金湯蟹肉燴燕窩
Braised Bird's Nest with Crab Meat in
Pumpkin Soup | 558 1,080 |
| 生拆蟹肉桃膠燕窩羹
Braised Bird's Nest Thick Soup
with Fresh Crab Meat, Peach Resin and
Chinese Parsley | 558 1,080 |
| 雞茸燴燕窩
Braised Bird's Nest with Chicken Purée | 518 1,010 |

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新鮮海鮮

Fresh Seafood

(新鮮海鮮均為時價)
(All Fresh Seafood at Market Price)

港幣 HKD

龍蝦

Lobster

本地龍蝦 Local Lobster 澳洲龍蝦 Australian Lobster

上湯焗 / 芝士牛油焗 / 蒜蓉開邊蒸 / 粉絲煲

Baked in Supreme Broth / Baked with Cheese and Butter / Steamed with Garlic / Cooked with Vermicelli in Claypot

蝦

Shrimp

游水海中蝦 Live Shrimp 花竹蝦 Kuruma Prawn

白灼 / 豉油皇煎 / 蒜蓉開邊蒸

Poached / Pan-fried in Soy Sauce / Steamed with Garlic

(請兩日前預訂 Please place the order 2 days in advance)

鮮魚

Live Fish

東星斑 Spotted Garoupa / 老虎斑 Tiger Garoupa / 蘇鼠斑 Coral Garoupa / 方腩 Macao Sole / 紅瓜子斑 Red Garoupa / 老鼠斑 Pacific Garoupa

貝殼類

Shellfish

南非孔雀鮑 Green Abalone / 愛爾蘭蠔子皇 Irish Razor Clam / 象拔蚌 Pacific Geoduck

(請兩日前預訂 Please place the order 2 days in advance)

蟹

Crab

花蟹 Spotted Sea Crab / 肉蟹 Mud Crab

雞油花雕蒸 / 薑蔥焗

Steamed with Hua Diao Wine and Chicken Oil / Braised with Ginger and Spring Onion

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紅糖精道



Wellness
健康



Gluten-Free
不含麩質



Dairy-Free
不含乳製品



Vegetarian
素食



Vegan
純素



Contains Pork
含有豬肉



Contains Nuts
含有堅果



Contains Egg
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海鮮

Seafood

港幣 HKD

- 野菌蘆筍炒老虎班球
Sautéed Tiger Garoupa with
Wild Mushrooms and Asparagus 688 | 1,340
- 松露白酒胡椒汁龍蝦球 🍷
Stir-fried Lobster Fillets with Truffle,
White Wine and Pepper Sauce 708 | 1,380
- 雙蔥野菌炒鮑片
Sautéed Sliced Abalone with Onions,
Spring Onions and Wild Mushrooms 488 | 950
- 羊肚菌百合炒帶子 🍄
Wok-fried Scallops with Morels and Lily Bulb 448 | 870
- X.O. 醬蘆筍炒桂花蚌 🍤
Stir-fried Coral Mussels with Asparagus and
X.O. Sauce 428 | 830
- 欖菜荷葉鹽焗鱈魚球 🐟
Baked Cod Fish and Chinese Olive Pickle with
Salt in Lotus Leaves 488 | 950
- 怡香茄子鱈魚煲
Braised Cod Fish with Eggplant Clay Pot 388 | 760
- 豉蒜爆炒日本尖椒蝦球
Sautéed Prawns with Japanese Pepper in
Garlic and Black Bean Sauce 338 | 660
- 蟹黃白汁炸蟹蓋 🍷
Deep-fried Stuffed Crab Shell with
Crab Roe and Cream Sauce 288 | 560
每位 per person

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肉類

Meat

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- 脆蒜岩鹽燒宮崎和牛粒
Stir-fried Diced Miyazaki Wagyu Beef with
Crispy Garlic and Rock Salt 968 | 1,880
- 避風塘宮崎和牛粒
Stir-fried Diced Miyazaki Wagyu Beef with
Crispy Garlic and Spicy Sauce 968 | 1,880
- 愛爾蘭黑啤燴牛肋肉 
Braised Beef Ribs with Stout Beer Reduction 408 | 790
- 沖繩涼瓜炒和牛脷 
Sautéed Wagyu Beef Tongue with Okinawa Bitter Melon 388 | 760
- 香茜馬友煎蓮藕餅 
Pan-fried Pork and Lotus Root Patty with
Salted Fish and Coriander 268 | 520
- 土魷馬蹄吊片蒸肉餅 
Steamed Minced Pork with Fresh Squid, Dried Squid
and Water Chestnut 268 | 520
- 菠蘿咕嚕肉  
Sweet and Sour Pork with Pineapple 268 | 520

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家禽

Poultry

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脆皮醬油燒雞 


Crispy Chicken with Soy Sauce

(每隻 Whole) 638 |  1,240

(半隻 Half) 328 |  640


沙薑鮮鮑魚雞煲 

Braised Fresh Abalone and Chicken
with Sand Ginger in Clay Pot

528 |  1,030

柚子汁煎雞脯

Pan-fried Chicken Fillet with Pomelo Sauce

288 |  560

百里香紅燒乳鴿

Roasted Baby Pigeon with Thyme

168 |  330

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素菜及蔬菜

Vegetarian and Vegetables

港幣 HKD

- | | |
|---|-------------|
| 松露野菌素千層 🍄
Braised Wild Mushrooms with Truffle and
Fried Bean Curd Sheet | 288 🍷 560 |
| 網網千斤 🍄
Braised Gluten Puff Stuffed with
Assorted Vegetables and Porcini | 228 🍷 450 |
| 如意吉祥 🍄 🍄
Stir-fried Vegetarian Chicken with
Assorted Vegetables | 228 🍷 450 |
| 欖菜素雞乾煸四季豆 🍄
Stir-fried Green Beans with
Vegetarian Chicken and Olive Pickle | 228 🍷 450 |
| 蝦乾海味雜菜煲
Assorted Vegetables and
Dried Seafood Stewed in Clay Pot | 368 🍷 720 |
| 桃膠山藥魚湯泡時蔬
Poached Vegetables with Peach Resin and
Chinese Yam in Fish Broth | 268 🍷 520 |
| 羊肚菌竹筍紅燒豆腐
Braised Tofu with Morels and Bamboo Pith | 268 🍷 520 |
| 大澳蝦乾松板肉蒸茄子
Steamed Eggplant with Matsusaka Meat and
Tai-O Dried Shrimp | 248 🍷 480 |
| 上湯浸時蔬 🍄 🍷
Poached Seasonal Vegetables in Supreme Broth | 218 🍷 430 |

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飯及麵

Rice & Noodles

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- | | |
|--|-------------|
| 蝦醬和牛鬆炒飯 🍲
Fried Rice with Minced Wagyu Beef and
Shrimp Paste | 328 🍴 640 |
| 鮑魚鴨汁荷葉飯 🍲
Steamed Rice with Abalone and
Duck Sauce Wrapped in Lotus Leaf | 348 🍴 680 |
| 櫻花蝦瑤柱蛋白炒飯 🍲
Fried Rice with Sakura Shrimps,
Diced Scallop and Egg White | 288 🍴 560 |
| 鮑汁帶子雞粒炆飯 🍲
Braised Rice with Diced Chicken and
Scallop in Abalone Sauce | 328 🍴 640 |
| 鹹魚鮑魚絲桂花炒米粉 🍲
Stir-fried Rice Vermicelli with Sliced Abalone,
Salted Fish and Egg | 338 🍴 660 |
| 黑椒牛柳絲炒烏冬
Stir-fried Udon with Sliced Tenderloin and
Black Pepper Sauce | 288 🍴 560 |
| 頭抽乾炒牛肉河粉
Stir-fried Rice Flat Noodles with Beef and
Premium Soy Sauce | 288 🍴 560 |
| 魚湯鮮鮑片稻庭麵
Inaniwa Noodles in Fish Broth with Sliced Abalone | 368 🍴 720 |

如您對任何食物有過敏反應，請向我們的服務員提供有關資料 Please advise our associates if you have any food allergy



所有價目以港幣計算並另加一服務費 All prices are in Hong Kong Dollar and subject to a 10% service charge

甜品

Dessert

港幣 HKD

- 冰花燉燕窩 
Double Boiled Bird's Nest with Rock Sugar 428 |  830
每位 per person
- 杏汁燉燕窩 
Double Boiled Bird's Nest in Almond Cream 428 |  830
每位 per person
- 紅糖甜品拼盤    
Hung Tong Dessert Trio 108 |  210
琥珀核桃酥、奶黃小柑桔、石榴甘露
Baked Walnut Puff stuffed with Lotus Seed Paste and Chocolate
Steamed Citrus Dumplings stuffed with Egg Custard
Chilled Guava Cream Soup
- 蛋白杏仁茶    
Sweet Almond Soup with Egg White 78 |  160
每位 per person
- 乾清棗皇糕 
Steamed Royal Red Date Cake with Coconut Milk 78 |  160
- 石榴甘露
Chilled Guava Cream Soup 75 |  150
每位 per person
- 紅糖桂花椰汁糕
Chilled Hung Tong Pudding with Coconut Milk 88 |  180
- 琥珀核桃酥  
Baked Walnut Puff stuffed with Lotus Seed Paste and Chocolate 78 |  160
- 奶黃小柑桔 
Steamed Citrus Dumplings stuffed with Egg Custard 78 |  160

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中國烈酒

Chinese Spirit



	港幣 HKD
貴州茅台酒 Kwei Chow Moutai Chiew	
貴州茅台酒 五十三度 (200毫升) Kweichow Moutai Chiew 53% abv (200 ml)	1,888
2023年貴州茅台酒 五十三度 (500毫升) 2022 Kweichow Moutai Chiew 53% abv (500 ml)	3,788
2022年貴州茅台酒 五十三度 (500毫升) 2022 Kweichow Moutai Chiew 53% abv (500 ml)	3,888
2021年貴州茅台酒 五十三度 (500毫升) 2021 Kweichow Moutai Chiew 53% abv (500 ml)	3,988
2020年貴州茅台酒 五十三度 (500毫升) 2020 Kweichow Moutai Chiew 53% abv (500 ml)	4,088
2019年貴州茅台酒 五十三度 (500毫升) 2019 Kweichow Moutai Chiew 53% abv (500 ml)	4,788
2018年貴州茅台酒 五十三度 (500毫升) 2018 Kweichow Moutai Chiew 53% abv (500 ml)	5,588
2017年貴州茅台酒 五十三度 (500毫升) 2017 Kweichow Moutai Chiew 53% abv (500 ml)	5,988
貴州茅台酒 五十三度 - 木盒版 (500毫升) Kweichow Moutai Chiew 53% abv, Wood Box, (500 ml)	8,888
貴州茅台酒 五十三度 - 陳釀 (375毫升) Kweichow Moutai Chiew Extra, 53% abv (375 ml)	12,888
貴州茅台酒 五十三度 - 彩繪版 (500毫升) Kweichow Moutai Chiew 53% abv, Painted Bottle (500 ml)	16,888
貴州茅台酒十五年 五十三度 (500毫升) Kweichow Moutai Chiew 15 Years 53% abv (500 ml)	21,788
貴州茅台三十年 五十三度 (500毫升) Kweichow Moutai Chiew 30 Years 53% abv (500 ml)	39,888

中國烈酒

Chinese Spirit

港幣 HKD

貴州茅台酒

Kwei Chow Moutai Chiew

貴州茅台五十年 五十三度 (500毫升) Kweichow Moutai Chiew 50 Years 53% abv (500 ml)	60,888
貴州茅台酒 五十三度 - 癸卯兔年 53% Kweichow Moutai Chiew 53% abv - Year of Rabbit (500 ml)	7,388
貴州茅台酒 五十三度 - 己亥豬年 Kweichow Moutai Chiew 53% abv - Year of Pig (500 ml)	8,188
貴州茅台酒 五十三度 - 戊戌狗年 Kweichow Moutai Chiew 53% abv - Year of Dog (500 ml)	8,488
貴州茅台酒 五十三度 - 丙申猴年 Kweichow Moutai Chiew 53% abv - Year of Monkey (375 ml)	15,288
貴州茅台酒 五十三度 - 乙未羊年 Kweichow Moutai Chiew 53% abv - Year of Goat (375 ml)	29,688

杯裝酒

Wine by The Glass

港幣 HKD

汽泡酒

Sparkling Wine

每杯 Glass
150 ml 毫升

每瓶 Bottle
750 ml 毫升

Veuve Clicquot Yellow Label Brut, France NV
tart, with notes of green apple and bread 180 | 350 900 | 1,750

Prosecco Zonin, Italy NV
fresh, with notes of apple and white flowers 98 | 190 400 | 780

白酒

White Wine

Petit Bourgeois Sauvignon Blanc, Henri Bourgeois, France 2022
sour and refreshing, with citrus and grassy aromas 98 | 190 450 | 880

Borgo Tesis Pinot Grigio, Fantinel, Italy 2022
fresh, with flavours of stone fruit and pear 100 | 200 480 | 930

Nelson Bay Riesling, Te Mania, New Zealand 2021
fresh, with flavours of stone fruit and pear 135 | 270 650 | 1,260

Alta Chardonnay, Bodega Catena Zapata, Argentina 2015
rich, oak-aged flavours with fruit and spice flavours 185 | 360 800 | 550

粉紅玫瑰酒

Rosé Wine

Whispering Angel, Chateau D'Esclans, France 2021
fresh, with red fruit and floral notes 150 | 319 750 | 1,460

紅酒

Red Wine

Grand Selection Merlot, Lapostolle, Chile 2020
Medium acidity with blackberry and vanilla flavours 98 | 190 450 | 880

Tuscany Chianti Superiore DOCG, Santa Cristina, Italy 2019
fresh, with flavours of red fruits and spices 100 | 200 480 | 930

Barossa Valley Shiraz Grenache Mourvedre, Torbeck Old Vines, Australia 2019
intense, with flavours of black fruit and spice 120 | 240 500 | 970

Hawkes Bay Cabernet Sauvignon Merlot, Villa Maria 2019
rich, with blackberry and oak flavours 128 | 273 550 | 1,070

Prices are subject to a 10% service charge. Vintage may change due to market availability.
價目需另收加一服務費。年份或因供應情況而改變。

瓶裝酒

Wine by Bottle

港幣 HKD

每瓶 Bottle
750 ml 毫升

汽泡酒 Champagne

Laurent Perrier La Cuvee Brut NV, France
fresh, with notes of citrus and honey

1,000 | 港幣 1,940

Dom Perignon, France 2013
complex with citrus, bread and mineral flavours

2,800 | 港幣 5,420

白酒 White Wine

Chardonnay, Lawson's Dry Hills, New Zealand 2021
medium acidity with citrus and woody aromas

450 | 港幣 800

Marlborough Sauvignon Blanc, Mount Olympus,
New Zealand 2022
tart, with grassy and citrus flavours

500 | 港幣 970

Reserve Chenin Blanc, Ken Forrester Vineyards,
South Africa 2018
medium acidity with apple and citrus flavours

650 | 港幣 1,260

Roussanne, Yangarra Estate, Australia 2013
rich, with honey, toasted nuts and fruit flavours

650 | 港幣 1,260

Chablis 1er Cru Fourchaume, Domaine Des Malandes,
France 2022
high acidity with green apple and mineral aromas

750 | 港幣 1,460

Julius Riesling, Henschke, Australia 2018
high acidity with citrus and stone fruit flavours

800 | 港幣 1,550

Soave Classico Doc La Rocca, Pieropan, Italy 2019
fresh, citrus and stone fruit notes

850 | 港幣 1,650

粉紅玫瑰酒 Rosé Wine

M De Chateau Minuty, France 2021
fresh, with red fruit and citrus notes

450 | 港幣 880

Maison St Marguerite Rose, France 2021
fresh, with red fruit and citrus flavours

500 | 港幣 970

瓶裝酒

Wine by Bottle

紅酒 Red Wine

港幣 HKD

每瓶 Bottle
750 ml 毫升

Colchagua Valley Merlot, La Joya Single, Chile 2020 <i>medium acidity with blackberry and oak flavours</i>	600 1,170
Blason D'issan, Margaux, France 2016 <i>rich, with flavours of blackberry, spice and smoke</i>	800 1,550
Cabernet Sauvignon, Legacy Peak, U.S.A. 2015 <i>rich, with flavours of blackberry, chocolate and spice</i>	980 1,900
Cabernet Sauvignon, Freemark Abbey, U.S.A. 2013 <i>rich, with flavours of blackberry, chocolate and smoke</i>	1,100 2,130
Te Wahi Pinot Noir, Cloudy Bay, New Zealand 2019 <i>medium acidity with notes of red berries and spice</i>	1,250 2,420
Nuits St Georges La Charmotte Cuvee Marcel Gerbeaut, Francois Feuillet, France 2016 <i>intense, with flavours of blackberry and earth</i>	1,400 2,710
Chateau Cantenac Brown, 3Eme Cru Classe, Margaux En Primeur, France 2010 <i>complex, with blackberry, smoke and leather flavours</i>	1,500 2,910
Cheval Des Andes, Argentine 2017 <i>complex, with blackberry, smoke and leather flavours</i>	1,850 3,590
Tignanello Igt, Antinori, Italy 2019 <i>complex with blackberry, vanilla and smoke flavours</i>	2,450 4,750
Bolgheri Doc Sassicaia, Tenuta San Guido, Italy 2009 <i>complex with blackberry, smoke and oak flavours</i>	6,000 11,620

飲料

Beverages



港幣 HKD

啤酒 BEERS

札幌啤酒
Sapporo

78

青島啤酒
Tsing Tao

78

果汁 JUICE

蘋果汁
Apple Juice

68

橙汁
Orange Juice

68

水 Water

法國依雲氣泡礦泉水 (750毫升)
Evian Sparkling (750 ml)

78

法國依雲礦泉水 (750毫升)
Evian Still (750 ml)

78

汽水 Soft Drinks

可口可樂
Coca Cola

68

雪碧
Sprite

68

零系可口可樂
Coca Cola Zero

68