

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，由中菜行政總廚余偉經師傅主理。余師傅以推陳出新為烹飪理念，致力於傳統粵菜注入新派元素，打造出迎合各種味蕾的美食佳餚，為食客帶來重新演繹的傳統粵菜美饌。

余師傅認為烹飪精髓在於取材，故此他堅持搜羅世界各地最優質新鮮的食材，力臻完美，確保每道菜都有其獨特的故事。

余師傅的招牌菜式包括松露白玉鮮蟹鉗，以肉質肥美的菲律賓肉蟹蟹鉗入饌，油泡在足料龍蝦湯內烹煮，配上芳香的松露片，每一口都散發出非凡的風味；另一道招牌菜滿載而歸則以南澳帶子、桂花蚌和法國鱈魚入饌，結合各款矜貴食材，象徵著漁民清晨出海撒網，外出捕魚後滿載而歸的情境，讓食客品味奢華海洋風味。

余師傅以其精湛粵菜廚藝製作出揉合地道風味的菜式，完美體現了他的專業和熱誠，為賓客帶來前所未有的視覺及味覺驚喜。

Chef Ken Yu, the Executive Chinese Chef at Hung Tong of Kerry Hotel, Hong Kong, is a master of contemporary Chinese cuisine. With a profound passion for redefining traditional Cantonese dishes, chef Ken seamlessly blends innovation with tradition, crafting gastronomic delights that satisfy all palates.

Chef Ken believes that choosing the right ingredients is essential to cooking; he sources only the best and finest produce from around the globe, ensuring that each dish has a unique story to tell.

Experience Chef Ken's signature dishes like the Steamed Fresh Crab Claw and Winter Melon with Truffle, where succulent crab claws from the Philippines are cooked in a rich lobster broth, infusing each bite with exceptional flavours. Another highlight is the Stir-fried Prawns with Coral Mussels, Scallops, and Deep-fried Cod Fish Cake with Shrimp Paste, a delightful combination of premium ingredients that symbolising the scenario of fishermen setting out to sea in the early morning, returning with a full catch, allowing diners to savour luxurious oceanic flavours.

Chef Ken's exquisite Cantonese culinary skills create dishes that blend authentic flavours, perfectly showcasing his professionalism and passion, which brings an unprecedented visual and palate surprise to guests.

# 紅糖特級茗茶

## Hung Tong's Premium Tea Selections

	每位 HKD Per Person	Shangri-La Circle Points
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.

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在菜單中以豌豆標識 🌱 作為辨識，為客人提供更優質的美食。

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-   
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  
含有蛋類
-   
Contains Alcohol  
含有酒類
-   
Rooted in Nature  
自然天成

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

# 商務午市套餐

## Business Set Lunch

### 點心三拼

Assorted Chinese Dim Sum Trio

鱈龍魚子富貴蝦餃 🐟

Mantis Shrimp and Minced Pork Dumplings topped with Sturgeon Caviar

黑松露野菌餃 🍄

Steamed Wild Mushroom Dumplings with Black Truffle

芋絲蝦春卷 🍤

Deep-Fried Spring Rolls with Shrimp and Shredded Taro

### 明火例湯 🍲

Soup of the day

### 自選一款小菜

Choice of One Dish

楓糖黑豚肉叉燒 🍖

Barbecued Premium Pork with Maple Syrup

或 or

翡翠炒帶子蝦球 🍤

Stir-fried Scallops and Prawns with Vegetables

或 or

白玉蒸銀鱈魚 🐟

Steamed Cod Fish with Bean Curd

### 上湯浸時蔬 🍲

Seasonal Vegetables Poached in Supreme Broth

### 瑤柱蛋白炒飯 🍚

Fried Rice with Conpoy and Egg White

### 廚師推介甜品

Chef's Recommendation Dessert

\*每位奉送茗茶

\* Including Chinese Tea

\*每位港幣428元（兩位起）

\* HKD428 per person (minimum for 2 persons)

星期一至五供應，公眾假期除外

Available on Monday to Friday, except public holiday

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# 尊尚商務午市套餐

## Deluxe Business Set Lunch

紅糖三小碟  
Hung Tong Appetizer Trio

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

陳醋黃瓜拌海蜇頭  
Marinated Jellyfish and Greenhouse Cucumber in Aged Vinegar

金沙蝦丸    
Deep-Fried Minced Shrimp Balls with Salted Egg Yolk


菜膽北菇燉花膠   
Double Boiled Fish Maw Soup with Black Mushrooms and Vegetables

自選一款小菜  
Choice of One Dish

蒜豉爆炒日本尖椒蝦球   
Sautéed Prawns with Japanese Pepper in Garlic and Black Bean Sauce  
或 or

酥炸和牛面頰    
Deep-fried Wagyu Beef Cheek

濃湯桃膠浸菜苗  
Poached Seasonal Vegetables with Peach Resin in Supreme Broth

瑤柱糙米海鮮炒飯   
Fried Brown Rice with Conpoy and Assorted Diced Seafood

金果玉露    
Chilled Mango Sago Cream with Kiwi

\*每位奉送茗茶  
\* Including Chinese Tea  
\*每位港幣728元（兩位起）  
\* HKD728 per person (minimum for 2 persons)  
星期一至五供應，公眾假期除外  
Available on Monday to Friday, except public holiday

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# 紅糖精選套餐

## Hung Tong Deluxe 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

金果玉露    
Chilled Mango Sago Cream with Kiwi

每位港幣888元（兩位起）  
HKD888 per person (minimum for 2 persons)

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# 紅糖尊尚套餐

## Hung Tong Premium 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

### 瑤柱竹笙扒時蔬

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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# 點心







## Dim Sum


### 蒸點 STEAMED


港幣 HKD | Shangri-La Circle Points

鱈龍魚子富貴蝦餃 (三件) 	118    230
Mantis Shrimp and Minced Pork Dumplings topped with Sturgeon Caviar (3 Pieces)	
上湯五十年陳皮牛肉球 (三件) 	88    180
Steamed Minced Beef Balls with 50-year Aged Tangerine Peel in Superior Broth (3 Pieces)	
原隻鮑魚燒賣 (三件) 	108    210
Steamed Traditional Pork Dumplings with Whole Abalone (3 Pieces)	
紅糖蝦餃皇 (四件) 	108    210
Hung Tong Shrimp and Minced Pork Dumplings	
紅糖金魚餃 	88    180
Hung Tong Steamed Cod Fish with Pickled Olives and Celery Dumpling	每位 per person
柚皮鳳爪	88    180
Braised Chicken Feet with Pomelo Skin	
酸菜魚湯灌湯餃 	108    210
Steamed Fish and Pickled Vegetables Soup Dumpling with Crab Meat and Conpo	每位 per person
花膠遼參餃 	128    250
Steamed Sea Cucumber and Fish Maw Dumplings	每位 per person
黑松露野菌餃 (三件) 	88    180
Steamed Wild Mushroom Dumplings with Black Truffle (3 Pieces)	

### 煎炸 DEEP-FRIED

紫薯鹹水角 (三件) 	88    160
Deep-fried Glutinous Dumplings with Minced Pork and Sweet Potato (3 Pieces)	
芋絲蝦春卷 (四件) 	88    180
Deep-Fried Spring Rolls with Shrimp and Shredded Taro (4 Pieces)	
X.O. 醬炒日本大根蘿蔔糕 	88    180
Stir-Fried Japanese Turnip Cake with Homemade X.O. Sauce	

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點心  
Dim Sum

烘焗 BAKED

港幣 HKD | Shangri-La Circle Points

巴馬火腿黃橋燒餅（三件）  	88    180
Baked Puffs with Parma Ham and Mushroom (3 Pieces)	
香煎和牛包（兩件） 	88    180
Pan-fried Wagyu Bun (2 Pieces)	
燕窩蛋撻仔（三件）  	88    180
Egg Tarts topped with Bird's Nest (3 Pieces)	
鮑魚雞粒酥（兩件） 	98    190
Baked Chicken Puffs topped with Whole Abalone (2 Pieces)	
蟹肉蜂巢芋角（三件）	98    190
Deep-Fried Taro Puff with Crab Meat (3 Pieces)	
雪山叉燒包（三件）   	88    180
Baked Barbecued Pork Buns (3 Pieces)	
一品燒鵝酥（三件）  	88    180
Deep-fried Roasted Goose and Mushroom Puffs (3 Pieces)	

腸粉 RICE ROLLS

脆蝦紅米腸粉   	98    190
Steamed Brown Rice Rolls with Deep-fried Crispy Prawns	
甜梅菜叉燒腸粉   	98    190
Steamed Rice Rolls with Barbecued Pork and Preserved Vegetables	
牛肉腸粉 	88    180
Steamed Rice Rolls with Beef	

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# 廚師精選

## Chef's Recommendations

	港幣 HKD	Shangri-La Circle Points
<div>滿載而歸 </div> <div>Stir-fried Prawns with Coral Mussels, Scallops and Deep-fried Cod Fish Cake with Shrimp Paste</div>	888	⊕ 1,720
<div>淮揚玉液泡星斑球  </div> <div>Braised Spotted Garoupa Fillet with Chicken Broth</div>	688	⊕ 1,340
<div>鱈龍魚子蛋白龍蝦球 </div> <div>Steamed Lobster Balls and Egg White topped with Sturgeon Caviar</div>	668	⊕ 1,300
	每位 per person	
<div>松露白玉鮮蟹鉗 </div> <div>Steamed Fresh Crab Claw and Winter Melon topped with Truffle</div>	688	⊕ 1,340
	每位 per person	
<div>蝦籽柚皮麒麟鮑片  </div> <div>Braised Sliced South African Abalone and Pomelo Skin with Yunnan Ham, Chinese Mushrooms and Shrimp Roe</div>	668	⊕ 1,300
<div>龍蝦湯西施泡飯</div> <div>Poached Rice with Seafood in Lobster Soup</div>	488	⊕ 950
	4位用 for 4 persons	
<div>金果青檸明蝦球  </div> <div>Stir-fried Prawns with Mango and Lime</div>	388	⊕ 760
<div>酥炸和牛面頰  </div> <div>Deep-fried Wagyu Beef Cheek</div>	328	⊕ 640

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# 前菜

## Appetisers



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

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# 明爐燒味

## Barbecued Meat



港幣 HKD | Shangri-La Circle Points

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 / 掛爐潮蓮燒鵝 / 楓糖黑豚肉叉燒 / 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 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 | Shangri-La Circle Points

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	Shangri-La Circle Points
蠔皇日本皇冠吉品鮑 (二十頭)   Braised Whole Yoshihama Abalone in Supreme Oyster Sauce (20 Heads)	4,888 每位 per person	9,470
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 每位 per person	6,370
鮑魚三疊   Braised South African Abalone with Vegetables and Mushroom in Oyster Sauce	418 每位 per person	810
鮑汁花膠鵝掌  Braised Fish Maw and Goose Web in Abalone Sauce	498 每位 per person	970
蝦籽柚皮關東遼參   Braised Sea Cucumber with Pomelo Skin and Shrimp Roe	408 每位 per person	790
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 每位 per person	850

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# 燕窩

## Bird's Nest



港幣 HKD | Shangri-La Circle Points

紅燒官燕   
Braised Bird's Nest in Brown Sauce

788 |  1,530  
每位 per person

金湯蟹肉燴燕窩   
Braised Bird's Nest with Crab Meat in Pumpkin Soup

558 |  1,080  
每位 per person

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  
每位 per person

雞茸燴燕窩    
Braised Bird's Nest with Chicken Purée

518 |  1,010  
每位 per person

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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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# 海鮮

## Seafood

港幣 HKD | Shangri-La Circle Points

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

	港幣 HKD	Shangri-La Circle Points
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
沖繩涼瓜炒和牛腩 🌿 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

港幣 HKD | Shangri-La Circle Points

脆皮醬油燒雞 (每隻 Whole) 638 | 1,240
Crispy Chicken with Soy Sauce (半隻 Half) 328 | 640

沙薑鮮鮑魚雞煲 528 | 1,030
Braised Fresh Abalone and Chicken with Sand Ginger in Clay Pot

柚子汁煎雞脯 288 | 560
Pan-fried Chicken Fillet with Pomelo Sauce

百里香紅燒乳鴿 168 | 330
Roasted Baby Pigeon with Thyme 每隻 per piece

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- HT Signature 紅標精選
- 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
- Rooted in Nature 自然天成

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# 素菜及蔬菜

## Vegetarian and Vegetables



港幣 HKD | Shangri-La Circle Points

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

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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


















Rooted in Nature  
自然天成

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# 飯及麵

## Rice & Noodles

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

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# 甜品

## Dessert



港幣 HKD | Shangri-La Circle Points

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  
琥珀核桃酥、奶黃小柑桔、金果玉露  
Baked Walnut Puff stuffed with Lotus Seed and Chocolate  
Steamed Citrus Dumplings stuffed with Egg Custard  
Chilled Mango Sago Cream with Kiwi



108 |  210

青檸雪芭香茅凍  
Lemongrass Jelly with Lime Sorbet


88 |  180  
每位 per person


紅糖桂花椰汁糕 (三件)   
Chilled Hung Tong Osmanthus Pudding with  
Coconut Milk (3 Pieces)

88 |  180

琥珀核桃酥 (三件)    
Baked Walnut Puffs with Lotus Seed Paste and  
Chocolate (3 Pieces)

78 |  160  
每位 per person


奶皇小柑桔 (三件)   
Steamed Citrus Dumplings stuffed with Egg Custard (3 Pieces)

78 |  160

金果玉露    
Chilled Mango Sago Cream with Kiwi

75 |  150

黑糖薑汁糕 (四件)  
Steamed Ginger Pudding with Brown Sugar (4 Pieces)

78 |  160

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# 杯裝酒

## WINE BY THE GLASS

### 香檳及氣泡酒

#### Champagne & Sparkling Wine

Terre di Sant' Alberto, Prosecco,  
D.O.C. Tenet Brut, Italy NV  
*Green apple, pear, and citrus aromas,  
complemented by delicate floral notes.*  
帶有青蘋果、梨和柑橘的香氣，伴隨著細膩的花香。

港幣 HKD		Shangri-La Circle Points	
每杯 Glass 150 ml 毫升		每瓶 Bottle 750 ml 毫升	
85	181	425	894

Veuve Clicquot Yellow Label Brut, France NV  
*A classic Champagne with rich fruit flavours of  
pear and apple, complemented by notes of brioche and  
a fine and creamy texture.*  
帶有豐富的梨和蘋果風味的經典香檳，  
伴隨著法國麵包的柔順絲滑、奶油般的質感。

188	400	928	1,976
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### 白酒

#### White Wine

Russian River Valley Chardonnay,  
Frei Brothers U.S.A. 2022  
*Elegant and refined, showcasing fresh citrus and  
floral aromas with a hint of minerality.*  
優雅精緻，展現新鮮的柑橘和花香，並帶有輕微的  
礦物質風味。

每杯 Glass 150 ml 毫升		每瓶 Bottle 750 ml 毫升	
128	273	600	1,277

Columbia Valley Riesling, Ste. Michele,  
U.S.A. 2022  
*Fruity and floral, with a refreshing sweetness and crisp acidity.*  
果香四溢，帶有清新的甜味和清脆的酸度。

128	272	640	1,362
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Bouchard Pere & Fils, Macon Lugny  
St. Pierre, France  
*Fresh with aromas of green apple, citrus,  
and white flower, alongside hints of almonds.*  
清新，帶有青蘋果、柑橘和白花的香氣，並伴隨著  
一絲杏仁的味道。

138	294	690	1,448
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Pascal & Nicolas Reverdy, Sancerre Cuvee  
Terre de Maimbray, France  
*Citrus, green apple, and gooseberry aroma,  
with hints of flint and subtle herbal notes.*  
帶有柑橘、青蘋果和醋栗的香氣，伴隨著火石和  
淡淡的草本香氣。

138	294	690	1,448
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# 杯裝酒

## WINE BY THE GLASS

### 粉紅玫瑰酒

Rosé Wine

F. Thienpont, Pins des Dunes Rose, Bordeaux, France  
*Strawberry, red currant, and watermelon aromas, with subtle hints of citrus and white flowers.*  
帶有草莓、紅加侖子和西瓜的香氣，伴隨著淡淡的柑橘和白花的味道。

Domaine de Tamary, Le T de Tamary Rose, France  
*Raspberry, wild strawberry, and peach notes, with a touch of minerality and a hint of Mediterranean herbs.*  
帶有紅桑子、野生草莓和白桃的風味，伴隨著一絲礦物質和地中海草本氣息。

### 紅酒

Red Wine

Barone Ricasoli, Brolio Chianti Cliantico D.O.C.G, Italy  
*Rich and vibrant with aromas of ripe cherries, plums, and violets, complemented by notes of leather, tobacco, and spices.*  
酒體豐滿生動，帶有成熟櫻桃、李子和紫羅蘭的香氣，伴隨著皮革、煙草和香料的的味道。

Barossa Valley Shiraz Grenache Mourvedre, Torbreck, Australia 2022  
*Intense, with flavours of black fruit and spice.*  
豐富的黑加侖子、黑莓及香料的的味道。

Bouchard Pere & Fils, Bourgogne Pinot Noir, France  
*Delicate aromas of red cherry, raspberry, and cranberry, with hints of earth, spice, and a touch of oak.*  
帶有細膩的紅櫻桃、紅桑子和蔓越莓香氣，伴隨著一絲土壤、香料及橡木的風味。

Sarget de Gruaud Larose, St Julien, France  
*Blackcurrant, blackberry, and plum aromas, with cedar, tobacco, and earthy spices undertones.*  
帶有黑加侖子、黑莓和李子的香氣，以及散發著雪松、煙草和土壤的氣息。

港幣 HKD | Shangri-La Circle Points

每杯 Glass 150 ml 毫升      每瓶 Bottle 750 ml 毫升

88 | 187 440 | 894

88 | 187 440 | 894

每杯 Glass 150 ml 毫升      每瓶 Bottle 750 ml 毫升  
128 | 273 640 | 1,320

130 | 277 650 | 1,384

138 | 294 690 | 1,448

218 | 464 1,090 | 2,299

# 瓶裝酒

## WINE BY BOTTLE

(法國酒推薦 French Wine Recommendation)

### 紅酒

#### Red Wine

(半瓶裝 Half Bottle)

港幣 HKD | Shangri-La Circle Points

每瓶 Bottle  
750 ml 毫升

Château Du Tertre, Bordeaux, France 2010  
*Rich and complex, with dark fruit and earthy undertones.*  
酒體豐滿且複雜，帶有深色水果和土壤的香氣

300 | 639

Château Cantenac Brown, Bordeaux, France 2010  
*Bold with dark fruit flavours and structured tannins.*  
酒體豐滿，帶有深色水果的風味和結構感強的單寧。

500 | 1,065

Château Giscours, Bordeaux, France 2010  
*Full-bodied with flavours of blackcurrant and spice.*  
酒體豐滿，帶有黑加侖子和香料的風味。

500 | 1,065

Château d'Issan, Bordeaux, France 2010  
*Elegant and refined, with floral notes and rich berry flavours.*  
優雅精緻，帶有花香和豐富莓果的風味。

520 | 1,107

Château Brane Cantenac, Bordeaux, France 2010  
*Smooth and well-rounded, with flavours of berry and vanilla.*  
平滑圓潤，帶有莓果和雲呢拿的風味。

560 | 1,192

Château Lascombes, Margaux, France 2010  
*Rich and refined, showcasing dark fruit and a smooth finish.*  
濃郁精緻，展現深色水果和圓滑的餘韻。

780 | 1,661

Château Pichon Baron 2010  
*Powerful and structured, with ripe fruit and mineral notes.*  
酒體強勁且結構良好，帶有成熟的水果和礦物質的香氣。

1,280 | 2,725

### 紅酒

#### Red Wine

每瓶 Bottle  
750 ml 毫升

Les Hauts De Pontet-Canet, Pauillac  
*Lush and velvety, with flavours of plum and cherry, layered with earthy notes.*  
果味醇厚柔滑，帶有梅子和櫻桃的風味，層次分明且散發淡雅的土壤味道。

550 | 1,171

La croix de Beaucaillou, Bordeaux, France 2010  
*Concentrated and complex, with dark berry and a long finish.*  
濃郁複雜，帶有深色莓果風味，餘韻悠長。

800 | 1,703

Moulin Riche, Bordeaux, France 2010  
*Rich and full-bodied, with notes of black cherry and spice.*  
酒體豐滿而濃郁，帶有黑櫻桃和香料的香氣。

880 | 1,277

# 瓶裝酒

## WINE BY BOTTLE

(法國酒推薦 French Wine Recommendation)



### 紅酒

#### Red Wine

港幣 HKD | Shangri-La Circle Points

每瓶 Bottle  
750 ml 毫升

Connetable de Talbot, Bordeaux, France 2010  
*Elegant and structured, with dark fruit and a hint of leather.*  
優雅且結構良好，帶有深色水果和一絲皮革的香氣。

880 | 1,277

Château La Sirène De Giscours, Margaux, France 2010  
*Elegant and aromatic, with flavours of citrus and floral notes.*  
優雅芳香，伴有柑橘和花香氣息。

880 | 1,847

Echo de Lynch Bages, Bordeaux, France 2010  
*Rich in fruit with a full-bodied structure and notes of blackcurrant and spice.*  
果香濃郁，酒體結構豐滿，帶有黑加侖子和香料的風味。

1,080 | 1,597

Morey-Saint-Denis, 1er Cru "Les Charrieres", France  
*Silky and well-balanced, with red fruit and earthy undertones.*  
入口絲滑且平衡，帶有紅果和土壤的香氣。

1,680 | 3,577

Chateau Cantenac Brown, 3Eme Cru Classe, Margaux En Primeur, France 2010  
*Elegant and refined, showcasing floral notes and rich berry flavours.*  
優雅精緻，展現花香和豐富的莓果風味。

2,000 | 4,471

# 瓶裝酒

## WINE BY BOTTLE

港幣 HKD | Shangri-La Circle Points

每瓶 Bottle  
750 ml 毫升

### 香檳 Champagne

Laurent Perrier La Cuvee Brut NV, France  
*Fresh and pure, with a delicate bouquet of white flowers and citrus notes, balanced by a long, silky finish.*  
清新純粹，蘊含白花和柑橘的細膩香氣，順滑而平衡，餘韻悠長

1,050 | 2,235

Dom Perignon, France 2013  
*A luxurious Champagne with a rich, complex palate, featuring notes of toasted brioche, almond, and citrus.*  
口感豐富複雜的奢華香檳，帶有烤法國麵包、杏仁和柑橘的香氣。

3,500 | 7,452

### 白酒 White Wine

每瓶 Bottle  
750 ml 毫升

Livermore Valley Chardonnay, Wente U.S.A. 2023  
*Rich and creamy, showcasing tropical fruit and vanilla.*  
體積豐滿且奶油般滑順，帶有熱帶水果和雲呢拿的風味。

600 | 1,277

Masi Masianco Pinot Grigio, DOC, Italy 2022  
*Crisp and fruity, showcasing citrus and floral aromas.*  
清脆而果香四溢，展現柑橘和花香氣息。

620 | 1,320

Adelaide Hills Sauvignon Blanc, Shaw + Smith, Australia 2022  
*Bright and aromatic, with notes of gooseberry and citrus.*  
明亮芳香，帶有醋栗和柑橘的香氣。

680 | 1,277

Jia Bei Lan Chardonnay, Helan Qingxue, China 2022  
*Ripe yellow apples, pears, and citrus, complemented by subtle notes of vanilla, toasted almonds, and a hint of butter.*  
帶有成熟的黃蘋果、梨和柑橘的香氣，伴隨著淡淡的雲呢拿、烤杏仁和一絲奶油香。

750 | 1,597

Soave Classico Doc La Rocca, Pieropan, Italy 2022  
*Fresh and fruity, with notes of peach and almond.*  
清新而果香四溢，帶有桃子和杏仁的香氣。

880 | 1,874

Jia Bei Lan Reserve Chardonnay, Helan Qingxue, China 2018  
*Ripe peaches, baked apples, and lemon curd, layered with notes of toasted hazelnuts, vanilla, and a touch of butterscotch.*  
帶有成熟的白桃、烤蘋果和檸檬醬的香氣，層次分明，伴隨著烤榛子的、雲呢拿和淡淡的奶油糖味道。

1,280 | 2,725

# 瓶裝酒

## WINE BY BOTTLE

港幣 HKD | Shangri-La Circle Points

### 粉紅玫瑰酒

#### Rosé Wine

每瓶 Bottle  
750 ml 毫升

Whispering Angel, Chateau D'Esclans, France 2023  
*A delicate Rosé with flavours of strawberry and peach, balanced by crisp acidity.*  
精緻的玫瑰紅酒，帶有草莓和桃子的風味，以清脆的酸度完美平衡。

690 | 1,597

### 甜酒

#### Dessert Wine

每瓶 Bottle  
750 ml 毫升

Chateau Rieussec, 1er Cru, Sauternes, France 2009  
*Intense aromas of ripe tropical fruit, including pineapple and mango, alongside hints of acacia honey, caramel, and toasted nuts.*  
鮮明的成熟熱帶水果香氣，包含菠蘿和芒果，並伴隨著金合歡蜜、焦糖和烤堅果的細微香氣。

2,080 | 4,428

Chateau Rieussec, 1er Cru, Sauternes, France 2007  
*Aromatic layers of apricot, honey, and candied orange peel, complemented by notes of almond, vanilla, and a touch of saffron.*  
芳香四溢且層次豐富，帶有杏子、蜂蜜和糖漬橙皮的香氣，伴隨著杏仁、雲呢拿和一絲藏紅花的風味。

2,480 | 5,280

Quintarelli, Amabile del Cere Passito Bianco IGT, Italy 2003  
*Complex aromas of dried apricot, fig, and honey, interwoven with floral notes and a hint of spice.*  
帶有複雜的乾杏、無花果和蜂蜜香氣，交織著花香和一絲香料的味道。

4,880 | 10,390

### 紅酒

#### Red Wine

每瓶 Bottle  
750 ml 毫升

Rioja Reserva, Luis Canas, Spain 2018  
*Full bodied with red fruit and chocolate notes.*  
豐富的口感伴隨紅果及朱古力的香氣。

550 | 1,171

Tuscany Chianti Superiore Docg, Santa Cristina, Italy 2021  
*Bright and fruity, with cherry and herbal notes.*  
明亮果香，帶有櫻桃和草本的香氣。

650 | 1,384

Organic Shiraz, Yalumba, South Australia 2021  
*Bold and expressive, with rich dark fruit and spice notes.*  
濃郁且酒體豐滿，帶有豐富的深色水果和香料的風味

680 | 1,448

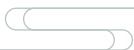
Rioja Gran Reserva, Luis Canas, Spain 2016  
*Notes of toasted wood with spicy and black fruit touches.*  
豐滿的香料及黑果味道並伴隨一絲絲的烤烘木頭香氣。

900 | 1,916



# 瓶裝酒

## WINE BY BOTTLE



港幣 HKD | Shangri-La Circle Points

每瓶 Bottle  
750 ml 毫升

### 紅酒

#### Red Wine

<p>Cabernet Sauvignon, Louis M Martini, U.S.A. 2019</p> <p><i>Full bodied with red fruit and chocolate notes.</i></p> <p>豐富的口感伴隨紅果及朱古力的香氣。</p>	1,100   2,342
<p>Slander Pinot Noir, Orin Swift, U.S.A. 2021</p> <p><i>Medium bodied, ripe red fruit and floral aromas.</i></p> <p>成熟的紅色水果及花香襯托著細膩的口感。</p>	1,300   2,768
<p>Jia Bei Lan Estate, Helan Qingxue, China 2018</p> <p><i>Bouquet of ripe blackberries, cassis, and dark cherries, with layers of cedar, tobacco, and baking spices.</i></p> <p>帶有成熟黑莓、黑醋栗和深色櫻桃的香氣，層次分明，伴隨著雪松、煙草和烘焙香料的味道。</p>	1,480   3,151
<p>Jia Bei Lan Reserve, Helan Qingxue, China 2017</p> <p><i>Blackcurrant, dried fig, and dark chocolate aromas, with accents of leather, graphite, and clove.</i></p> <p>帶有黑加侖子、乾無花果和黑朱古力的香氣，伴隨著皮革、石墨和丁香的味道。</p>	1,980   4,215
<p>Jia Bei Lan Baby Feet Pinot Noir, Helan Qingxue, China 2018</p> <p><i>Fresh strawberry, raspberry, and red currant aromas complemented by floral notes of rose petal and a hint of vanilla from oak aging.</i></p> <p>帶有新鮮草莓、紅桑子和紅加侖子的香氣，輔以玫瑰花瓣的花香和橡木陳釀的雲呢拿氣息。</p>	2,280   4,854
<p>Cheval Des Andes, Argentine 2017</p> <p><i>Luxurious and complex, with dark fruit and chocolate notes.</i></p> <p>奢華且複雜，帶有深色水果和朱古力的香氣。</p>	2,380   4,428
<p>Tignanello IGT, Antinori, Italy 2020</p> <p><i>A blend offering flavours of dark fruit, chocolate, and a touch of oak.</i></p> <p>採用多於一個葡萄品種的混釀酒，散發深色水果、朱古力和淡淡的橡木風味。</p>	3,300   7,026
<p>Bolgheri Doc Sassicaia, Tenuta San Guido, Italy 2014</p> <p><i>Complex with flavors of blackberry, smoke and oak.</i></p> <p>複雜的口感，伴隨黑莓、煙絲及橡木的香氣。</p>	6,500   13,839

# 貴州茅台酒

## Kweichow Moutai Chiew

	港幣 HKD
<div>Kweichow Moutai Chiew 53% abv (200ml)</div> <div>貴州茅台酒 五十三度 (200毫升)</div> <div><i>A smooth and aromatic spirit with a rich flavour profile, featuring notes of almond, caramel, and a hint of herbal complexity.</i></div> <div>順滑且芳香的烈酒，帶有杏仁、焦糖等豐富的味道和草本複雜風味。</div>	2,298
<div>2023 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2023 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Bright and fresh, exhibiting floral aromas and a balanced finish with a touch of sweetness.</i></div> <div>明亮清新，餘韻展現出花香和微甜的和諧融合。</div>	4,900
<div>2022 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2022 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Rich and mellow, offering layers of flavours that include dried fruit, nut, and a lingering finish.</i></div> <div>濃郁而柔和，層次豐富，帶有乾果和堅果的風味，餘韻悠長。</div>	5,200
<div>2021 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2021 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Complex and aromatic, with notes of spice, caramel, and a smooth, silky texture.</i></div> <div>複雜而香氣撲鼻，帶有香料、焦糖的味道，入口絲滑醇厚。</div>	5,300
<div>2020 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2020 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Full-bodied with a rich mouthfeel, featuring flavours of dark fruit and a subtle nuttiness.</i></div> <div>酒體豐滿且口感豐富，帶有有深色水果和一絲堅果的風味。</div>	5,600
<div>2019 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2019 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Deep and intricate, showcasing a balance of sweetness and herbal notes with a long finish.</i></div> <div>深邃而複雜，展現甜味與草本風味的平衡，餘韻悠長。</div>	6,888
<div>2018 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2018 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Elegant and refined, with flavours of vanilla, dried fruit, and a hint of oak.</i></div> <div>優雅精緻，帶有香草、乾果和淡淡的橡木香氣。</div>	7,800
<div>2017 Kweichow Moutai Chiew 53% abv (500 ml)</div> <div>2017 年貴州茅台酒 五十三度 (500毫升)</div> <div><i>Smooth and well-rounded, offering a complex bouquet of floral and fruity notes.</i></div> <div>平滑圓潤，帶有複雜的花香和水果香氣。</div>	8,588



# 貴州茅台酒

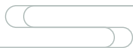
## Kweichow Moutai Chiew

港幣 HKD

<p>Kweichow Moutai Chiew 53% abv, Wood Box (500 ml) 貴州茅台酒 五十三度 - 木盒版 (500毫升)</p> <p><i>A premium presentation with a rich flavour profile, highlighting layers of fruit and herbal complexities.</i></p> <p>擁有精美包裝，具有豐富的風味，突顯水果和草本的層次複雜性。</p>	11,888
<p>Kweichow Moutai Chiew Extra, 53% abv (375ml) 貴州茅台酒 五十三度 - 陳釀 (375毫升)</p> <p><i>Aged to perfection, exhibiting deep flavours of caramel, nut, and a hint of spice.</i></p> <p>陳釀至完美，展現濃厚的焦糖、堅果和微妙的香料風味。</p>	16,880
<p>Kweichow Moutai Chiew 53% abv, (500ml) 貴州茅台酒 五十三度 - 彩繪版 (500毫升)</p> <p><i>Artfully crafted, this version offers a unique taste experience with vibrant and rich flavours.</i></p> <p>此版本屬精心設計打造，提供獨特的口感，風味鮮明且豐富。</p>	21,680
<p>Kweichow Moutai Chiew 15 Years 53% abv (500ml) 貴州茅台酒十五年 五十三度 (500毫升)</p> <p><i>Exceptional complexity with a well-balanced profile of dried fruit, spice and a long finish.</i></p> <p>酒體複雜性高，展現乾果、香料風味的完美融合，餘韻悠長。</p>	33,480
<p>Kweichow Moutai Chiew 30 Years 53% abv (500ml) 貴州茅台三十年 五十三度 (500毫升)</p> <p><i>Deep and luxurious, showcasing intense flavours of caramel, nut, and an enduring finish.</i></p> <p>醇厚奢華，展現濃郁的焦糖、堅果風味，餘韻悠長。</p>	48,880
<p>Kweichow Moutai Chiew 50 Years 53% abv (500ml) 貴州茅台五十年 五十三度 (500毫升)</p> <p><i>An exquisite spirit with unparalleled depth and complexity, featuring rich, layered flavours.</i></p> <p>這款精緻的烈酒具有無與倫比的深度和複雜性，風味層次豐富。</p>	66,880
<p>53% Kweichow Moutai Chiew 53% abv - Year of Rabbit (500ml) 貴州茅台酒 五十三度 - 癸卯兔年 (500毫升)</p> <p><i>A limited edition with unique flavours that celebrate the Year of the Rabbit, offering a smooth finish.</i></p> <p>這款為兔年限量版，擁有獨特的風味，餘韻順滑。</p>	10,080
<p>Kweichow Moutai Chiew 53% abv - Year of Pig (500ml) 貴州茅台酒 五十三度 - 己亥豬年 (500毫升)</p> <p><i>Rich and flavourful, reflecting the characteristics of the Year of the Pig with a hint of sweetness.</i></p> <p>這款為豬年限量版，濃郁且充滿風味，帶有一絲甜味。</p>	11,180

# 貴州茅台酒

## Kweichow Moutai Chiew



港幣 HKD

Kweichow Moutai Chiew 53% abv - Year of Dog (500ml)  
貴州茅台酒 五十三度 - 戊戌狗年 (500毫升) 11,880

*A special release highlighting the Year of the Dog, with balanced flavors and a smooth finish.*

這款為狗年特別版，風味均衡，餘韻順滑。

Kweichow Moutai Chiew 53% abv - Year of Monkey (500ml)  
貴州茅台酒 五十三度 - 丙申猴年 (500毫升) 21,680

*Playful and vibrant, celebrating the Year of the Monkey with fruity and floral notes.*

這款為猴年限量版，活潑鮮明，帶有水果和花香的氣息。

Kweichow Moutai Chiew 53% abv - Year of Goat (500ml)  
貴州茅台酒 五十三度 - 乙未羊年 (500毫升) 41,380

*Rich and complex, this edition embodies the spirit of the Year of the Goat with deep flavours.*

這款為羊年限量版，豐富且複雜性高，風味深厚。

# 中國花雕酒

## CHINESE WINE

每瓶 Bottle | Shangri-La Circle Points

Nu Er Hong 10yrs (500ml)  
女兒紅 (500毫升) 480 | 1,022

*This wine has an amber hue, clear and bright, with a rich body and a sweet, mellow taste.*

酒色呈琥珀色，透明澄澈，口感豐滿，甘甜醇香。

Hua Diao Chen Nian 10-year (500ml)  
陳年花雕十年 (500毫升) 500 | 1,065

*Aged for ten years, this Hua Diao wine is full-bodied and rich, featuring notes of caramel and dried fruit, with a long, smooth finish.*

陳釀十年，酒體飽滿豐富，帶有焦糖與乾果的風味，餘韻悠長順滑。

Hua Diao Chen Nian 15-year (500ml)  
陳年花雕十五年 (500毫升) 850 | 1,810

*The wine has a gentle body and a bright orange-yellow colour, offering a sweet and mellow flavour.*

酒性柔和，酒色橙黃清香，甘香醇厚。

Hua Diao Chen Nian (Pagoda)15-year (500ml)  
陳年花雕 (塔牌) 十五年 (500毫升) 1,188 | 2,529

*Crafted using ancient methods, this wine has a smooth body with layered notes of dried fruit and floral aromas.*

依據古法工藝釀造，口感順滑，蘊含乾果與花香。

Shaoxing Wine Winter Poems 2010 (720ml)  
冬趣2010 (720毫升) 1,280 | 2,725

*A rich and aromatic Shaoxing wine with flavours of dried fruit, nut, and a hint of sweetness, perfect for pairing with savoury dishes.*

這款為濃郁芳香的紹興酒，帶有乾果、堅果的風味和一絲甜味，適合搭配鹹味菜餚

Shaoxing Wine Winter Poems 2007 (720ml)  
冬趣2007 (720毫升) 1,750 | 3,726

*Smooth and mellow, this vintage wine presents a complex profile of toasted nut and delicate sweetness, ideal for sipping or cooking.*

順滑柔和，這年份酒提供複雜的烤堅果和細膩的甜味，適合品飲或烹飪。

Diao Yu Tai Hua Diao 20-year (500ml)  
釣魚台國宴花雕二十年 (500毫升) 2,680 | 5,706

*An exquisite 20-year-old Hua Diao wine with deep flavours of nut, spice, and a hint of oak, perfect for special occasions.*

這款20年的花雕酒精緻獨特，具有深厚的堅果、香料風味和淡淡的橡木氣息，適合任何特別場合。

Wu Liang Ye 52% (500ml)  
五糧液52% (500毫升) 3,500 | 7,452

*A rich aroma with a sweet and mellow taste, featuring a clean, silky texture and a lingering fragrant finish.*

陳香濃郁，綿甜醇和，淨爽絲滑，回味甘香悠長。

Hua Diao Chen Nian 30-year (500ml)  
陳年花雕三十年 (500毫升) 4,880 | 10,390

*Full-bodied, rich yet refined, with a long and elegant aftertaste.*

酒體豐滿，醇厚細膩，餘韻悠長。

# 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