

A top-down view of a white plate with a wooden rim, filled with slices of roasted duck. The duck is cut into long, thin strips, showing a glistening, reddish-brown skin. To the right of the duck is a small white bowl containing a dark, thick dipping sauce, which sits on a black, circular, textured base. The background is a dark, textured surface.

ART OF CANTON

# 粵藝館

粵藝館以博大精深的中菜為經，以優雅精緻的日菜為緯，翩然交織成一系列嶄新美饌，為食客帶來至高無上的味蕾享受。館藏海量高級花膠，馳名城中，堪稱花膠品味殿堂；而其他菜品佳餚亦嚴選高質上乘參茸海味及時令食材入饌，為食客們呈獻卓越優勢的飲食體驗。



# 前菜



## STARTER



鯉魚花醉鮑魚 (2隻)  
Abalone · Bonito Flakes · Hua Diao Chinese Wine ( 2 pcs )



蜂巢酥炸美國桶蠔 (1隻)  
Deep-fried U.S. Shucked Oyster ( 1 pc )



三文魚籽醬玻璃蝦球  
Steamed Prawn Balls · Salmon Roe Sauce



紅杞花雕醉雞  
Poached Chicken · Goji · Hua Diao Chinese Wine

👍 陳醋雲耳青瓜 <i>Cloud Ears · Cucumber · Mature Vinegar</i>	\$78
山葵雲南白木耳 <i>Yunnan White Fungus · Wasabi Salad Sauce</i>	\$88
東京海苔脆花膠 <i>Deep-fried Fish Maw · Tokyo Seaweed</i>	\$138
話梅醉乳鴿 <i>Drunken Pigeon · Dried Plum</i>	\$168
👍 鯉魚花醉鮑魚 (2隻) <i>Abalone · Bonito Flakes · Hua Diao Chinese Wine ( 2 pcs )</i>	\$148
👍 紅杞花雕醉雞 <i>Poached Chicken · Goji · Hua Diao Chinese Wine</i>	\$98
涼伴香辣海參 🌶️ <i>Sea Cucumber · Spicy Sauce</i>	\$148
欖角雞中寶 <i>Crispy Chicken Cartilage · Preserved Olives Sauce</i>	\$98
竹炭脆豆腐 <i>Crispy Bean Curd · Bamboo Charcoal Powder</i>	\$88
👍 黃金芝士焗釀蟹蓋 <i>Baked Stuffed Crab Shell · Cheese · Onion</i>	\$138
👍 蜂巢酥炸美國桶蠔 (1隻) <span style="border: 1px solid black; padding: 2px;">2件起 Minimum of 2</span> <i>Deep-fried U.S. Shucked Oyster ( 1 pc )</i>	\$98
酥炸墨魚鬚 <i>Crispy Cuttlefish Tentacles</i>	\$108
金沙魚皮 <i>Deep-fried Fish Skin · Salted Egg</i>	\$98
魚子醬生焗銀鱈魚配美國蘆筍 (1件) <i>Baked Cod · Caviar · U.S. Asparagus ( 1 pc )</i>	\$138
👍 三文魚籽醬玻璃蝦球 <i>Steamed Prawn Balls · Salmon Roe Sauce</i>	\$138

每位 Per person



# 掛爐燒味



## SIU MEI



即燒無花果天下第一豬  
Roasted Suckling Pig · Fig Paste



西班牙栗子豬焦香叉燒  
Barbecued Spanish Chestnut-fed Pork



當紅炸子雞  
Deep-fried Chicken

黑松露薏米燒釀乳豬

須一天前預訂 Order 1 Day in Advance

Roasted Suckling Pig · Black Truffle · Barley

\$1,688



即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

例牌 Regular \$348

半隻 Half \$698

全隻 Whole \$1,388



西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

\$198



當紅炸子雞

Deep-fried Chicken

半隻 Half \$268

全隻 Whole \$468



魚子醬當紅脆皮雞配法國鵝肝

須一天前預訂 Order 1 Day in Advance

Deep-fried Chicken · Caviar · Foie Gras


全隻 Whole \$1288

無花果片皮雞二食

Crispy Chicken · Fig Paste ( Served in Two Courses )

半隻 Half \$298

全隻 Whole \$588

避風塘雞件 

Fried Chicken ·  
Typhoon Shelter Style

或  
OR

茄子炆雞件

Stewed Chicken · Eggplant

黑松露野菌手淋雞

Deep-fried Chicken · Black Truffle · Wild Mushrooms

半隻 Half \$288

全隻 Whole \$498

香蔥貴妃雞

Chaise Chicken · Scallion Oil

半隻 Half \$208

全隻 Whole \$368

四川樟茶鴨

Tea-smoked Duck

半隻 Half \$288

全隻 Whole \$488





# 湯羹



## SOUP



鮮蟹肉燕窩羹  
Bird's Nest Thick Soup · Crab Meat



天籽蘭花燉厚花膠  
Double-Boiled Fish Maw Soup · Dendrobium Flower



濃湯排翅雲吞雞煲 (六兩)  
Superior Chicken Soup · Shark Fin · Wonton

不時不燉湯

*Double-boiled Soup of the Day*

\$168

每位 Per person

時令老火靚湯 (無味精)

*Seasonal Double-stewed Soup (MSG-free)*

\$88

每位 Per person



鮮蟹肉燕窩羹

*Bird's Nest Thick Soup · Crab Meat*

\$438

每位 Per person



天籽蘭花燉厚花膠

*Double-Boiled Fish Maw Soup · Dendrobium Flower*

\$228

每位 Per person



粵藝海味羹 (鮑·參·翅)

*Signature Marine Food Thick Soup (Abalone · Sea Cucumber · Shark Fin)*

\$328

每位 Per person

京都文思海蝦花膠羹

*Shredded Kyoto Tofu Thick Soup · Fish Maw · Prawn*

\$188

每位 Per person

蟹肉粟米羹

*Sweet Corn Thick Soup · Crab Meat*

\$88

每位 Per person



濃湯排翅雲吞雞煲 (六兩)

*Superior Chicken Soup · Shark Fin · Wonton*

\$888

4位用 for 4 persons

濃湯花膠雲吞雞煲 (六兩)

*Superior Chicken Soup · Fish Maw · Wonton*

\$688

4位用 for 4 persons

濃湯菜膽雲吞雞煲

*Superior Chicken Soup · Chinese Cabbage · Wonton*

\$398

4位用 for 4 persons





# 珍饈百味



## MARINE FOOD



十八頭花膠天白菇菜膽  
Braised Fish Maw · White Mushroom · Chinese Cabbage



酒溜花膠蟹肉蛋白  
Fish Maw · Crab Meat · Egg White



青咖喱香煎厚花膠  
Pan-fried Fish Maw · Green Curry



## 花膠 *Fish Maw*

遠年五頭鰲魚花膠公伴鵝掌

須五天前預訂 Order 5 Days in Advance

*Braised Supreme Fish Maw · Goose Web*

\$13,880

4-6位用 for 4-6 persons

五頭花膠筒伴天白菇鵝掌

須一天前預訂 Order 1 Day in Advance

*Braised Fish Maw · White Mushroom · Goose Web*

\$2,980

六頭北非鴨肚膠伴天白菇鵝掌

須一天前預訂 Order 1 Day in Advance

*Braised North Africa Fish Maw · White Mushroom · Goose Web*

\$2,288

👍 十八頭花膠天白菇菜膽

*Braised Fish Maw · White Mushroom · Chinese Cabbage*

\$288

每位 Per person

👍 酒溜花膠蟹肉蛋白

*Fish Maw · Crab Meat · Egg White*

\$298

👍 青咖喱香煎厚花膠

*Pan-fried Fish Maw · Green Curry*

\$198

每位 Per person

粵藝館匠心呈獻一系列鎮店招牌花膠料理，以巧匠之手烹調出精緻佳餚。源自大海野生鰲魚魚鰾所晾曬成的原件花膠，口感獨特；經鮑汁炆製超過四小時，每口品嚐皆細味花膠純粹的鮮味及其黏爽之膠質。

花膠乃女士養顏珍品，滋補而不燥，營養價值豐富，尤其解關節疼痛功效，實為難得之健康佳品。



珍饈百味



MARINE FOOD



原隻十五頭吉品鮑伴刺參  
Braised Sea Cucumber · Yoshihama Abalone



鴿吞金勾翅 (三兩)  
Braised Shark Fin · Pigeon



鮮蟹肉乾撈翅  
Braised Shark Fin · Crab Meat

圖片只供參考  
Images are reference only

所有價目均以港幣計算並需按原價收取加一服務費  
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

## 鮑魚 *Abalone*

- 👍 原隻二十頭南非吉品乾鮑伴鵝掌 **\$988**  
*Braised South Africa Yoshihama Abalone · Goose Web* 每位 Per person
- 👍 原隻十五頭吉品鮑伴刺參 **\$888**  
*Braised Yoshihama Abalone · Sea Cucumber* 每位 Per person
- 原隻十五頭吉品鮑伴天白菇鵝掌 **\$598**  
*Braised Yoshihama Abalone · White Mushroom · Goose Web* 每位 Per person
- 原隻蠔皇鮑魚伴菜膽 **\$308**  
*Braised Whole Abalone · Chinese Cabbage* 每位 Per person

## 海參 *Sea Cucumber*

- 原條日本青森遼參伴天白菇鵝掌 **\$528**  
*Whole Aomori Sea Cucumber · White Mushroom · Goose Web* 每位 Per person
- 黑松露鮑汁刺參伴鵝掌 **\$558**  
*Braised Sea Cucumber · Goose Web · Black Truffle · Abalone Sauce* 每位 Per person
- 👍 京花野米鮑汁伴原條刺參 **\$498**  
*Braised Sea Cucumber · Wild Rice · Abalone Sauce* 每位 Per person

## 翅 *Shark Fin*

- 👍 鴿吞金勾翅 (三兩) **\$888**  
*Braised Shark Fin · Pigeon* 每位 Per person
- 紅燒花膠排翅 (三兩) **\$428**  
*Braised Shark Fin Thick Soup · Fish Maw · Supreme Brown Sauce* 每位 Per person
- 紅燒蟹肉排翅 (三兩) **\$428**  
*Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce* 每位 Per person
- 原盅雞炖翅 (二兩) **\$388**  
*Braised Shark Fin Soup · Superior Chicken Stock* 每位 Per person
- 👍 鮮蟹肉乾撈翅 **\$588**  
*Braised Shark Fin · Crab Meat* 每位 Per person
- 潮式荷葉翅 **\$588**  
*Braised Shark Fin · Lotus Leaf · Chaozhou Style* 每位 Per person

【鮑汁】即參茸海味之首要靈魂也。製作之道，貫穿煲煮、提煉，融匯上等老雞、五載金華火腿、瑤柱等之精要，耗時逾四十八小時悉心烹調而成。鮑汁精華滋味幽深，回味悠長；質感馥鬱溫潤，豐滿醇厚。

粵菜之精髓在於追求真鮮之極致，粵藝館主廚匯聚逾四十載經驗，藉鮑汁之奧義，以精湛之烹飪技藝，粹煉於各上品參茸海味，締造一道道極緻頂級的珍饈佳餚，堪稱頂級美饌之典範。



海鮮



SEAFOOD



龍騰四海  
Australian Lobster Two Ways ( Whole )



野生大肉蟹  
Crab

圖片只供參考  
Images are reference only

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👍 龍騰四海 \$798  
Australian Lobster Two Ways ( Whole )

◇ 花雕蛋黃蒸龍蝦肉伴魚子醬 Steamed Egg · Australian Lobster · Caviar · Hua Diao Chinese Wine

◇ 黑松露野菌芹菜龍蝦蓋 Australian Lobster · Celery · Wild Mushrooms · Black Truffle Sauce

👍 野生大肉蟹 \$668  
Crab

◇ 避風塘 Typhoon Shelter Style 🌶️

◇ 花膠豚肉蒸 Steamed Fish Maw · Pork

◇ 薑蔥焗三菇伴煎米粉底

Braised · Mushrooms · Crispy Pan-fried Rice Vermicelli

◇ 陳年花雕蒸 Steamed Hua Diao Chinese Wine

時令海斑 \$828  
Wild Coral Grouper

◇ 清蒸 Steamed

◇ 原條紅炆 Braised

◇ 川味豆腐 Tofu in Spicy Sichuan Style

◇ 原條炒球 ( X.O.醬美國蘆筍百合炒 ) Sautéed ( U.S. Asparagus · Lily Bulb · X.O. Sauce )

\$898

澳洲龍蝦 \$688  
Australian Lobster

◇ 豉油皇 Soy Sauce

◇ 避風塘 Typhoon Shelter Style

◇ 金銀蒜茸蒸 Steamed Garlic

◇ 金榜醬 Kim Bang Sauce

◇ 羊肚菌上湯鍋巴 Morel Mushrooms · Chicken Broth · Crispy Rice Crust

野生大虎蝦(4隻) \$398  
Giant Tiger Prawn(4pcs)

◇ 豉油皇 Soy Sauce

◇ 青咖喱 Green Curry

◇ 青花椒牛油脆皮 Green Peppercorn · Butter

◇ 金榜醬 Kim Bang Sauce

南非六頭鮮鮑魚  
South Africa Abalone

◇ X.O.醬甜蜜豆炒 ( 3隻 ) Sautéed Honey Peas · X.O. Sauce ( 3pcs )

\$368

◇ 果皮蒸 ( 1隻 ) Steamed Mandarin Peel ( 1pc ) 2件起 Minimum of 2

\$98

◇ 椒鹽 ( 1隻 ) Salt and Pepper ( 1pc ) 2件起 Minimum of 2

\$98

👍 粵藝花膠海鮮大盤魚 ( 野生星斑 · 花膠 · 時令海鮮兩款 ) \$1,088  
Signature Seafood Pot ( Wild Coral Grouper · Fish Maw · Seasonal Seafood 2 Types )

時令海鮮 ( 詳情店員會為貴客推介 )

Seasonal Seafood ( Please inquire for details )

時價

Market Price



# 特色菜餚



# DELICACIES



潮式凍黃花魚  
Cold Yellow Croaker · Chaozhou Style



松露野菌百花松葉蟹鉗 (四隻)  
Matsuba Crab Claw · Truffle · Wild Mushrooms (4 pcs)



金沙鳳尾蝦銅巴  
Deep-fried Prawn · Salted Egg · Crispy Rice Crust



金不換三蔥燒汁安格斯牛小排  
Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce

👍	<b>潮式凍黃花魚</b> <span style="border: 1px solid black; padding: 2px;">須一天前預訂 Order 1 Day in Advance</span>	\$468
	<i>Cold Yellow Croaker · Chaozhou Style</i>	
👍	<b>松露野菌百花松葉蟹鉗 (四隻)</b>	\$328
	<i>Matsuba Crab Claw · Truffle · Wild Mushrooms ( 4pcs )</i>	
	<b>秘製燒汁牛肋骨</b>	\$328
	<i>Braised Beef Rib · Teriyaki Sauce</i>	
	<b>蔥爆九層塔鵝肝牛柳粒</b>	\$368
	<i>Sautéed Diced Beef · Goose Liver · Basil</i>	
👍	<b>金不換三蔥燒汁安格斯牛小排</b>	\$488
	<i>Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce</i>	
👍	<b>藤椒乾蔥雪花牛肉煲</b>	\$488
	<i>Braised Beef Clay Pot · Vine Pepper · Shallot</i>	
	<b>蝦籽海參泡星斑球</b>	\$388
	<i>Sautéed Grouper Fillet · Sea Cucumber · Shrimp Roe</i>	
	<b>蜜豆本菇泡星斑球</b>	\$298
	<i>Sautéed Grouper Fillet · Honey Peas · Shimeji Mushrooms</i>	
👍	<b>金沙鳳尾蝦鍋巴</b>	\$258
	<i>Deep-fried Prawn · Salted Egg · Crispy Rice Crust</i>	
	<b>醬皇野菌爆鳳尾蝦球</b>	\$288
	<i>Sautéed Prawn · Wild Mushrooms</i>	
	<b>生煎薑蔥貴妃雞 (半隻)</b>	\$268
	<i>Pan-fried Chaise Chicken · Ginger · Scallion ( Half )</i>	
	<b>爆炒野菌海參煲</b>	\$358
	<i>Sautéed Sea Cucumber in Clay Pot · Wild Mushrooms</i>	
	<b>京蔥爆炒遼參</b>	\$398
	<i>Sautéed Sea Cucumber · Leek</i>	
	<b>X.O. 醬美國蘆筍百合炒北海道帶子</b>	\$368
	<i>Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce</i>	
	<b>雪山杭州骨</b>	\$218
	<i>Hangzhou Style Ribs</i>	



# 特色菜餚



# DELICACIES



無花果蜜絲咕嚕豚肉  
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce



濃湯花膠鮮竹浸翡翠  
Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup



羊肚菌燴豆腐  
Braised Tofu · Morel Mushrooms



👍	<b>無花果蜜絲咕嚕豚肉</b> <i>Crispy Pork Fillet · Dried Figs · Sweet &amp; Sour Sauce</i>	\$208
	<b>薑蔥銀鱈魚煲</b> <i>Braised Cod Clay Pot · Ginger · Scallion</i>	\$328
	<b>薑蔥斑頭腩煲</b> <i>Braised Grouper Clay Pot · Ginger · Scallion</i>	\$318
	<b>薑蔥美國桶蠔煲</b> <i>Braised U.S. Shucked Oyster Clay Pot · Ginger · Scallion</i>	\$388
👍	<b>粵藝辣子雞</b> 🌶️ <i>Stir-fried Chicken · Spicy Style</i>	\$238
	<b>乾蔥原隻鮑魚炆雞煲</b> <i>Clay Pot Stewed Chicken · Abalone · Shallot</i>	\$308
👍	<b>花膠土魷蒸豚肉餅</b> <i>Steamed Pork Patty · Shredded Fish Maw · Dried Squid</i>	\$188
👍	<b>海參魚香茄子煲</b> <i>Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish</i>	\$208
	<b>欖菜肉末四季豆</b> <i>Sautéed String Beans · Minced Pork · Preserved Olives</i>	\$198
👍	<b>羊肚菌燴豆腐</b> <i>Braised Tofu · Morel Mushrooms</i>	\$208
👍	<b>濃湯花膠鮮竹浸翡翠</b> <i>Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup</i>	\$228
👍	<b>濃湯金銀蛋花膠浸菜苗</b> <i>Poached Seasonal Vegetables · Fish Maw · Salted Eggs and Preserved Eggs · Superior Soup</i>	\$228
	<b>豆乳紅杞竹筴浸翡翠</b> <i>Poached Seasonal Vegetables · Bamboo Fungus · Goji · Soy Milk Soup</i>	\$208
	<b>瓦罉啫啫唐生菜</b> <i>Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot</i>	\$198
	<b>清炒時蔬 (詳情店員會為貴客推介)</b> <i>Sautéed Seasonal Vegetables (Please inquire for details)</i>	\$168



# 飯麵



## RICE & NOODLES



花膠鮑汁撈飯  
Shredded Fish Maw · Abalone Sauce · Tossed Rice



X.O. 蝦仁野菌煎米  
Shrimp · Wild Mushrooms · X.O. Sauce · Pan-fried Rice Vermicelli



魚湯金銀海鮮泡飯  
Seafood · Fish Stock · Poached Rice

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- 👍 **花膠鮑汁撈飯** \$238  
*Shredded Fish Maw · Abalone Sauce · Tossed Rice*
  - 👍 **魚湯金銀海鮮泡飯** \$238  
*Seafood · Fish Stock · Poached Rice*
  - 花膠豚肉絲雙面黃** \$198  
*Shredded Fish Maw · Shredded Pork · Crispy Noodles*
  - 👍 **粵藝乾炒牛河** \$188  
*Signature Stir-fried Beef · Flat Noodles*
  - 豉油皇豚肉絲炒麵** \$178  
*Wok-fried Shredded Pork · Soy Sauce · Noodles*
  - 👍 **蟹籽海皇炒飯** \$188  
*Crab Roe · Assorted Seafood · Fried Rice*
  - 菜脯爆米叉燒炒飯** \$188  
*Barbecued Pork · Crispy Rice · Dried Radish · Fried Rice*
  - 👍 **X.O. 蝦仁野菌煎米** \$208  
*Shrimp · Wild Mushrooms · X.O. Sauce · Pan-fried Rice Vermicelli*
  - 潮式家鄉炒新竹米粉** \$198  
*Fried Rice Vermicelli · Chaozhou Style*
  - 蔥香北海道帶子燴稻庭烏冬** \$138  
*Hokkaido Scallops · Scallion · Braised Inaniwa Udon* 每位 Per person
  - 黑松露北海道帶子燴稻庭烏冬** \$148  
*Hokkaido Scallops · Black Truffle · Braised Inaniwa Udon* 每位 Per person
  - 👍 **臘味煲仔飯 (需時40分鐘)** \$428  
*Clay Pot Rice · Chinese Preserved Meats* 4位用 for 4 persons



甜品



DESSERT



椰汁燕窩  
Double-boiled Bird's Nest · Coconut Milk



士多啤梨山芋包 (6件)  
Strawberry · Yam and Taro Puree (6pcs)



燕麥紫心蕃薯  
Deep-fried Sweet Potatoes · Oats

- 👍 燕窩 (二兩) \$308  
*Double-boiled Bird's Nest* 每位 Per person
- ◇ 杏汁 *Almond Cream*
- ◇ 椰汁 *Coconut Milk*
- ◇ 冰花 *Crystal Sugar*
- ◇ 燕窩南瓜露 須一天前預訂 Order 1 Day in Advance \$338  
*Bird's Nest Soup · Pumpkin* 每位 Per person
- 👍 士多啤梨山芋包 (6件) 須一天前預訂 Order 1 Day in Advance \$148  
*Strawberry · Yam and Taro Puree ( 6pcs )*
- 👍 燕麥紫心蕃薯 (6粒) \$88  
*Deep-fried Sweet Potatoes · Oats ( 6pcs )*
- 蛋白杏仁露湯丸 \$68  
*Egg White Almond Soup · Glutinous Dumplings* 每位 Per person
- 粵藝特色糖水 \$68  
*Art of Canton Signature Sweet Soup* 每位 Per person
- 黑芝麻搗沙湯圓 (3粒) \$58  
*Glutinous Dumplings · Black Sesame Paste ( 3pcs )*
- 賀壽蟠桃 (每隻) \$28  
*Chinese Longevity Bun ( 1pc )*



其他



OTHER

## 茗茶 House Tea

\$25/位 per person

(不適用於任何優惠 Any Offer is not applicable)

### 雀舌香片 *Jasmine*

有美容養顏,提神醒腦,清洗腸道之功效。

The tea helps dispel cold, especially suitable for people with weak stomach.

### 宮廷普洱 *Pu Erh*

茶性溫和,生津解渴,消暑。

The tea is mild in nature, which can relieve thirst and has cooling-off effect.

### 桂花烏龍 *Osmanthus Oolong*

有暖胃祛寒的功效,適合胃功能較弱人士飲用。

The tea helps dispel cold, especially suitable for people with weak stomach.

### 杭州胎菊 *Chrysanthemum*

胎菊為杭白菊花花蕾初開的嫩芽,味道純正,色澤金黃,略帶花蜜的清香,具有清熱解毒、養肝明目及潤喉生津等作用,清心怡神。

The mildly sweet flavour is accompanied by an aromatic breathe of an herbal honey. The tea best suits for curing coughing and dry throats. It also helps brighten the eyes and calm mentality.

### 飄香鐵觀音 *Tie Guanyin*

鐵觀音香氣濃郁,茶色沉重如鐵,帶有回甘的果香,具有解毒消食、提神益思、美容養顏和抗衰老等功效。

This delightfully fragrant tea creates a sweet and soft aftertaste. It helps enrich our digestions and even more bring about youthful complexion.

## 飲品 Drink

可樂 <i>Coke</i>	\$38	湯力水 <i>Tonic Water</i>	\$38
無糖可樂 <i>Coke Zero</i>	\$38	有氣礦泉水 (750ml) <i>Sparkling Mineral Water</i>	\$58
雪碧 <i>Sprite</i>	\$38	天然礦泉水 (750ml) <i>Mineral Water</i>	\$58
梳打水 <i>Soda</i>	\$38		

## 其他 Other

(不適用於任何優惠 Any Offer is not applicable)

前菜 Pre-meal Snacks	\$25 每碟 per plate	開瓶費 Corkage	
切餅費 Cut cake charges		◇ 紅酒 / 白酒 / 香檳 <i>Red Wine / White Wine / Champagne</i>	\$200 每枝 Per Bottle
◇ 普通蛋糕 <i>Normal Style Cake</i>	\$100	◇ 烈酒 <i>Spirit</i>	\$400 每枝 Per Bottle
◇ 雪糕蛋糕 <i>Ice-cream Cake</i>	\$150		