

招牌菜

SIGNATURE DISHES

藤椒蒸方利 \$998
STEAMED MACAO SOLE WITH SICHUAN PEPPER

川麻豆腦龍蝦 \$60
SICHUAN STYLE LOBSTER & BEAN CURD 每兩 PER TAEI

新鮮脆皮吊燒雞 全隻 WHOLE \$678
DEEP-FRIED CRISPY CHICKEN 半隻 HALF \$388

桂花魚 大 LARGE \$568
MANDARIN FISH 小 SMALL \$468

水煮 / 酸菜煮 / 青椒清香
SICHUAN STYLE STEWED /
STEAMED WITH PICKLED CHILLI /
GREEN CHILLI & SICHUAN PEPPERCORN STEWED

樟茶鴨 全隻 WHOLE \$468
SMOKED DUCK IN SICHUAN STYLE 半隻 HALF \$348

招牌辣子雞 大 LARGE \$448
SAUTÉED DICED CHICKEN 小 SMALL \$338
WITH SPICY RED CHILLI

水煮厚切牛脷 \$418
SICHUAN STYLE STEWED OX TONGUE

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER
& BEAN CURD



砂窩胡椒海中蝦 \$478
FRIED PRAWN WITH PEPPER IN CASSEROLE

花雕豬手煲 \$228
PORK KNUCKLE WITH CHINESE
YELLOW WINE IN CASSEROL

蒜泥白肉 \$158
SLICED PORK BELLY
WITH MASHED GARLIC

招牌脆皮血旺 \$138
DEEP-FRIED DUCK BLOOD

小食 煎菜

APPETIZERS



蒜泥白肉

SLICED PORK BELLY WITH MASHED GARLIC

藤椒象拔蚌

GRILLED GREEN CHILLI WITH GEODUCK

\$198

蒜泥白肉

SLICED PORK BELLY
WITH MASHED GARLIC

\$158

夫妻肺片

SLICED BEEF AND OX TONGUE IN CHILLI SAUCE

\$148



夫妻肺片

SLICED BEEF AND OX TONGUE
IN CHILI SAUCE

招牌脆皮血旺

DEEP-FRIED DUCK BLOOD



柚子醋海蜇頭

CHILLED JELLY FISH IN YUZU VINEGAR

\$148

招牌脆皮血旺

DEEP-FRIED DUCK BLOOD

\$138

麻辣菲菜鴨血

CHINESE CHIVE & DUCK BLOOD
IN SICHUAN SAUCE

\$138

小食前菜

APPETIZERS

家鄉煎鯪魚餅

PAN-FRIED DACE FISH CAKE

\$138

椒鹽九肚魚

DEEP-FRIED BOMBAY DUCK FISH
WITH SPICY SALT

\$128

鮑汁雞腳

BRAISED CHICKEN FEET IN ABALONE SAUCE

\$118

川辣土豆絲

SHREDDED POTATO IN SICHUAN STYLE



麻辣鮮腐竹及竹筍

FRESH BEAN CURD SKIN & BAMBOO SPROUTS
IN SICHUAN SAUCE

\$118

虎皮尖椒

PAN-FRIED GREEN PEPPER

\$118

煙燻三色素鵝

CRISPY BEAN CURD SKIN
STUFFED WITH MIXED VEGETABLES

\$118

香油萵筍絲

SHREDDED CELTUCE WITH SESAME OIL

\$108



香油萵筍絲

SHREDDED LETTUCE WITH SEANE OIL

椒鹽脆皮豆腐 \$108
DEEP-FRIED DICED BEAN CURD
WITH SPICY SALT

燒椒醬皮蛋 \$108
PRESERVED EGG WITH GREEN CHILLI

川辣土豆絲 \$98
SHREDDED POTATO IN SICHUAN STYLE

香辣豬耳絲 \$98
SHREDDED PORK EARS
IN SICHUAN PEPPERCORN SAUCE

四川豆乾 \$98
SICHUAN DRIED BEAN CURD

白玉黃金 (4件 Pcs) \$98
PORK BELLY WITH SALTED EGG YORK STUFFING

話梅淮山 \$98
CHINESE YAM WITH PICKLED PLUMS

酸辣雲耳 \$98
HOT & SOUR BLACK FUNGUS

麻香紅油抄手 \$78
WONTONS IN CHILLI OIL

香辣豬耳絲
SHREDDED PORK EARS
IN SICHUAN PEPPERCORN SAUCE



滋潤 湯水

SOUP



松茸螺頭燉花膠湯
DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

川芎天麻燉魚頭湯

DOUBLE BOILED WILD FISH HEAD
SOUP WITH CHINESE HERB

· 需於一天前預訂 ORDER MADE ONE DAY IN ADVANCE

十二位用 \$1198
FOR 12 PERSON

黑蒜海玉竹燉雞湯

DOUBLE-BOILED CHICKEN SOUP
WITH BLACK GARLIC & PLYGONATUM ROOT

窩 POT \$498

胡椒豬肚走地雞湯

CHICKEN & PORK TRIPE WITH
WHITE PEPPER & PICKLES SOUP

半隻雞 HALF 窩 POT \$398
全隻雞 WHOLE 窩 POT \$628

松茸螺頭燉花膠湯

DOUBLE-BOILED FISH MAW SOUP
WITH SEA CONCH & MATSUTAKE

每位 \$248
PER PERSON

杏汁燉白肺湯

DOUBLE BOILED PIG LUNG
SOUP WITH ALMOND

每位 PER PERSON \$128
窩 POT \$428

川辣海鮮酸辣湯

HOT & SOUR SEAFOOD SOUP

每位 PER PERSON \$128
窩 POT \$428

川菜系列

SICHUAN STYLE



原條水煮東星斑

SICHUAN STYLE STEWED SPOTTED GROUPEE

川菜系列

SICHUAN STYLE

東星斑

SPOTTED GROUPE

\$1188

起 UP

原條水煮/青椒清香/剝椒蒸/酸菜煮

SICHUAN STYLE STEWED

SICHUAN PEPPERCORN STEWED

STEAMED WITH CHILI PEPPER

STEAMED WITH PICKLED CHILI

老虎斑

TIGER GROUPE

\$1188

起 UP

原條水煮/青椒清香/剝椒蒸/酸菜煮

SICHUAN STYLE STEWED

SICHUAN PEPPERCORN STEWED

STEAMED WITH CHILI PEPPER

STEAMED WITH PICKLED CHILI

川香辣肉蟹

SICHUAN STYLE STIR-FRIED CRAB

時價 MARKET PRICE

每兩計 PER TAEI

砂窩胡椒肉蟹

FRIED MUD CRAB WITH PEPPER

IN CASSEROLE

時價 MARKET PRICE

每兩計 PER TAEI

川麻豆腦龍蝦

SICHUAN STYLE LOBSTER & BEAN CURD

\$60

每兩 PER TAEI



川香辣肉蟹

SICHUAN STYLE STIR-FRIED CRAB

藤椒蒸方利

STEAMED MACAO SOLE WITH SICHUAN PEPPER

\$998

桂花魚

MANDARIN FISH

大 LARGE \$568

小 SMALL \$468

水煮 / 酸菜煮 / 青椒清香

SICHUAN STYLE STEWED /

STEAMED WITH PICKLED CHILI /

GREEN CHILI & SICHUAN PEPPERCORN STEWED

藤椒筍殼魚

STEAMED MARBLE GOBY FISH
WITH SICHUAN PEPPER

\$498



水煮桂花魚

SICHUAN STYLE STEWED MANDARIN FISH



辣子田雞

SAUTÉED FROG WITH SPICY RED CHILLI

水煮田雞

SICHUAN STYLE STEWED FROG

\$408

田雞

FROG

\$378

麻辣 / 辣子 / 乾鍋

STIR-FRIED WITH SICHUAN SPICY SAUCE /

SAUTÉED WITH SPICY RED CHILLI /

WOK-FRIED

大魚頭
FISH HEAD

全個 WHOLE \$568
半個 HALF \$448

水煮 / 鴛鴦椒蒸 / 鮮野菌酸菜窩
SICHUAN STYLE STEWED /
STEAMED WITH CHILLI /
MUSHROOM & PRESERVED VEGETABLES IN POT

砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE

\$478

剝椒蒸白鱈魚

STEAMED JAPANESE EEL WITH CHILLI PEPPER

\$298

麻辣白鱈煲

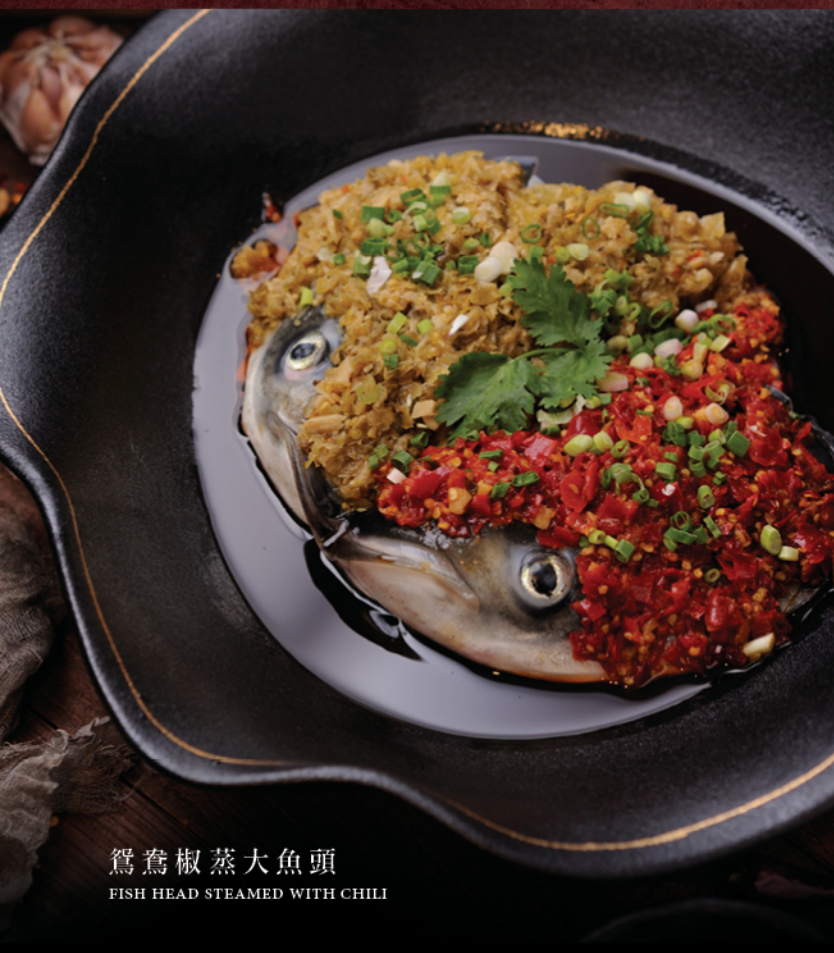
STIR-FRIED JAPANESE EEL
WITH SICHUAN SPICY SAUCE IN POT

\$298



砂窩胡椒海中蝦

FRIED PRAWN WITH PEPPER IN CASSEROLE



鴛鴦椒蒸大魚頭

FISH HEAD STEAMED WITH CHILI

水煮 / 鴛鴦椒蒸魚雲

\$298

STEWED FISH HEAD IN SICHUAN STYLE /
STEAMED FISH HEAD WITH CHILLI PEPPER

麻辣魚春 / 魚卜

單點 SINGLE \$268

雙拼 COMBO \$298

STIR-FRIED MANDARIN FISH ROE /
BLADDER WITH SICHUAN SPICY SAUCE

· 因應季節性限量供應 SEASONAL SUPPLY ·

乾鍋魚春

\$268

WOK-FRIED MANDARIN FISH ROE
IN SICHUAN STYLE

· 因應季節性限量供應 SEASONAL SUPPLY ·

藤椒河蝦仁

\$218

SAUTEÉD SHELLED SHRIMPS
IN GRILLED CHILLI

特別推介 CHEF RECOMMANDATION

水煮雜錦窩

\$488

SICHUAN STYLE ASSORTED STEWED POT

豬大腸、鴨血、牛蒠、牛肉

PIG INTESTINES, DUCK BLOOD, OX TONGUE, BEEF

牛類

BEEF 川菜系列

水煮牛肉

SICHUAN STYLE STEWED BEEF

大 LARGE \$488

小 SMALL \$378



水煮牛肉

SICHUAN STYLE STEWED BEEF

水煮厚切牛蒠

SICHUAN STYLE STEWED OX TONGUE



水煮厚切牛蒠

\$418

SICHUAN STYLE STEWED OX TONGUE

川麻豆腦牛肉

\$358

SICHUAN STYLE BEEF & BEAN CURD

秘制麻辣牛筋煲

\$228

BRAISED BEEF BRISKET
WITH SICHUAN SPICY SAUCE IN POT

豬類

PORK 川菜系列

水煮泡豬鮑肉

SICHUAN STYLE STEWED PORK JAW

大 LARGE \$458

小 SMALL \$348

青椒泡豬鮑肉

PORK CHEEK WITH GREEN PEPPER

\$458

水煮粉腸、豬大腸

SICHUAN STYLE STEWED PIG INTESTINES

\$348

麻辣豬潤

PIG LIVER IN SICHUAN SPICY SAUCE

\$228

川辣豬手煲

SICHUAN STYLE BRAISED
PORK KNUCKLE IN CASSEROLE

\$228



辣子大腸

SAUTÉED PIG INTESTINES
WITH SPICY CHILI



麻婆豆腐

BRAISED BEAN CURD
& MINCED PORK IN CHILI OIL

大腸

PIG INTESTINES

\$228

乾鍋/辣子

SAUTÉED WITH SPICY CHILLI/
SAUTÉED WITH SPICY RED CHILLI/

四川正宗回鍋肉

SICHUAN STYLE STIR-FRIED
PORK BELLY WITH CHILLI

\$208

麻婆豆腐

BRAISED BEAN CURD
& MINCED PORK IN CHILLI OIL

\$168

螞蟻上樹

BRAISED VERMICELLI & MINCED PORK
WITH CHILLI BEAN PASTE

\$168

家禽類及其他

POULTRY & OTHERS 川菜系列

樟茶鴨

SMOKED DUCK IN SICHUAN STYLE

全隻 WHOLE \$468
半隻 HALF \$348

口水雞

CHILLED POACHED CHICKEN
IN SICHUAN STYLE

全隻 WHOLE \$448
半隻 HALF \$338

招牌辣子雞

SAUTÉED DICED CHICKEN
WITH SPICY RED CHILLI

大 LARGE \$448
小 SMALL \$338

四川毛血旺

SICHUAN STYLE STEW
OX TONGUE, OX TRIPE,
CHICKEN BLOOD, PORK APRTA

\$298

乾鍋雞

WOK-FRIED CHICKEN IN SICHUAN STYLE

\$298

鵝腸

GOOSE INTESTINE

\$218

紅湯 / 泡椒

IN SICHUAN SPICY SAUCE /
STIR-FRIED GOOSE INTESTINES WITH PICKLED CHILLI

雞軟骨

CHICKEN CARTILAGE

\$208

辣子 / 乾鍋

SAUTÉED WITH SPICY CHILLI/
WOK-FRIED



招牌辣子雞

SAUTÉED DICED CHICKEN WITH SPICY RED CHILI

貴 珍 魚翅

SHARK FIN

肘子翅

DOUBLE BOILED SHARK FIN
IN JINHUA HAM

十二兩	六位用 FOR 6 PERSON	\$3888
二十四兩	十二位用 FOR 12 PERSON	\$6988
額外每兩翅	ADDITIONAL SHARK FIN PER TAEI	\$288

足十二兩砂鍋雞煲翅

DOUBLE-BOILED SHARK FIN
& CHICKEN SOUP IN CASSEROLE

	4位用 FOR 4 PERSON	\$2888
額外每兩翅	ADDITIONAL SHARK FIN PER TAEI	\$288

足三兩酸辣翅

BRAISED HOT & SOUR SHARK FIN SOUP

	每位	\$888
	PER PERSON	
額外每兩翅	ADDITIONAL SHARK FIN PER TAEI	\$288

足三兩紅燒鮑翅

BRAISED SHARK FIN IN BROWN SOUP

	每位	\$888
	PER PERSON	
額外每兩翅	ADDITIONAL SHARK FIN PER TAEI	\$288

足三兩藤椒翅

SHARK FIN IN SICHUAN PEPPER

	每位	\$888
	PER PERSON	
額外每兩翅	ADDITIONAL SHARK FIN PER TAEI	\$288

足三兩砂鍋翅

BRAISED SHARK FIN IN CLAYPOT

	每位	\$888
	PER PERSON	
額外每兩翅	ADDITIONAL SHARK FIN PER TAEI	\$288

粵菜

風味

CANTON
STYLE



雞油花雕蝦兵蟹將

STEAMED CRAB, SHRIMP & CLAM
WITH CHINESE YELLOW WINE & CHICKEN OIL

粵菜風味

CANTON STYLE

東星斑兩食

翡翠炒球及紅燒頭腩

SPOTTED GROUPEL IN TWO COURSES

STIR-FRIED WITH VEGETABLES & BRAISED IN CASSEROLE

\$1188

起 UP

清蒸東星斑

STEAMED SPOTTED GROUPEL

WITH SOYA SAUCE

\$1188

起 UP

清蒸老虎斑

STEAMED TIGER GROUPEL

WITH SOYA SAUCE

\$1188

起 UP

薑蔥焗蟹

BAKED CRAB

WITH GINGER & SPRING ONION

時價 MARKET PRICE

每兩計 PER TAEI

避風塘炒蟹

STIR-FRIED CRAB

WITH SPICY FRIED GARLIC

時價 MARKET PRICE

每兩計 PER TAEI

蝦兵蟹將

CRAB, SHRIMP & CLAM

\$698

雞油花雕蒸 / 蒜蓉粉絲蒸

STEAMED WITH CHINESE YELLOW WINE & CHICKEN OIL /

STEAMED WITH GARLIC AND CHINESE VERMICELLI

大魚頭

FISH HEAD

全個 WHOLE \$568

半個 HALF \$448

紅燒 / 薑蔥煲 / 豉汁蒸

BRAISED IN CASSEROLE /

BAKED WITH GINGER & SPRING ONION /

STEAMED WITH BLACK BEAN SAUCE

川川一品煲

花膠、婆參、帶子、蝦仁及生菜

CHUAN'S SIGNATURE CASSEROLE

FISH MAW, WHITE TEAT SEA CUCUMBER, SCALLOP & LETTUCE

\$528

麻辣 / 鮑汁

SPICY SAUCE / ABALONE SAUCE

油浸筍殼魚

DEEP-FRIED MARBLE GOBY FISH

\$498

蒜茸開邊蒸 / 白灼海中蝦

STEAMED PRAWN WITH GARLIC /

BLANCHED PRAWN

\$478

雞油花雕蒸馬友

STEAMED THREAD FIN

WITH CHINESE YELLOW WINE & CHICKEN OIL

\$398

薑蔥田雞煲

BAKED FROG WITH GINGER

& SPRING ONION IN POT

\$378

酥炸生蠔

DEEP-FRIED OYSTER

\$368

薑蔥生蠔煲

SAUTEED OYSTER

WITH GINGER AND ONION IN POT

\$368



回味焗魚腸

BAKED FISH INTESTINE WITH EGG

豉汁蒸白鱈魚
STEAMED JAPANESE EEL
WITH BLACK BEAN SAUCE

\$298

薑蔥魚雲煲
BAKED FISH HEAD
WITH GINGER & SPRING ONION IN POT

\$298

薑蔥魚春 / 魚卜
STIR-FRIED FISH BLADDER / FISH ROE
WITH GINGER & SPRING ONION

單點 SINGLE \$268

雙拼 COMBO \$298

· 因應季節性限量供應 SEASONAL SUPPLY ·

大蜆
CLAM

\$238

油鹽水 / 豉椒炒
POACHED IN SALTY SOUP /
STIR-FRIED WITH BLACK BEANS AND PEPPERS

清炒河蝦仁
SAUTEÉD SHELLED SHRIMPS

\$218

回味焗魚腸
BAKED FISH INTESTINE WITH EGG

\$218

滑蛋蝦仁
FRIED EGG WITH PRAWNS

\$218

牛及豬類

BEEF & PORK 粵菜風味

秘制柱候牛筋煲

BRAISED BEEF BRISKET
WITH CHU HOU PASTE IN POT

\$228

花雕豬手煲

PORK KNUCKLE WITH CHINESE
YELLOW WINE IN CASSEROL

\$228

白灼黃沙豬腩牛肉

PORK BELLY WITH SALTED EGG YORK STUFFING

\$228

無花果咕嚕肉

SWEET & SOUR PORK WITH FIG

\$218

花雕豬手煲

PORK KNUCKLE
WITH CHINESE YELLOW WINE IN CASSEROL



欖角冰梅骨

SAUTEED PORK CHOP IN PLUM SAUCE

\$218

沙嗲粉絲肥牛煲

BRAISED BEEF WITH VERMICELLI
& SATAY IN CASSEROLE

\$218

鹹魚蒸手剁肉餅

STEAMED MINCED PORK WITH DRIED SALTD FISH

\$208

鹹魚煎肉餅

PAN-FRIED MINCED PORK WITH SALTY FISH

\$208

菜遠牛肉

FRIED BEEF WITH VEGETABLES

\$208

菜遠牛肉

FRIED BEEF WITH VEGETABLES



新鮮脆皮吊燒雞
DEEP-FRIED CRISPY CHICKEN

家禽類及其他

POULTRY & OTHERS 粵菜風味

新鮮脆皮吊燒雞
DEEP-FRIED CRISPY CHICKEN

全隻 WHOLE \$678
半隻 HALF \$388

沙薑咸味雞
SIMMERED CHICKEN FLAVORED
WITH ZEDOAR POWDER

全隻 WHOLE \$678
半隻 HALF \$388

花生芽小炒皇
SAUTÉED PEANUT BUD
WITH SQUIDS & DRIED SHRIMP

\$198

荔蓉香酥鴿
DEEP-FRIED PIGEON WRAPPED TARO

每隻 \$188
EACH

脆嫩乳鴿
ROASTED PIGEON

\$108

蔬菜

VEGETABLES



高湯竹筴釀露筍 \$218

ASPARAGUS & BAMBOO PITHS IN SUPREME SOUP

海味雜菜煲 \$208

DRIED SEAFOOD & VEGETABLES IN CASSEROLE

乾煸蓮藕片 \$198

SAUTEED SLICED LOTUS ROOT

豉蒜花生芽西瓜皮 \$198

WATERMELON PEEL AND PEANUT SPROUTS
WITH GARLIC AND BLACK BEAN SAUCE

京湯燴千絲茭白 \$188

BRAISED WATER BAMBOO IN BROTH
WITH GREEN PEPPER

魚湯鮮枝竹浸時蔬 \$178

SEASONAL VEGETABLES
WITH FRESH BEAN CURD SKIN IN FISH SHOP

漁香茄子 \$178

BRAISED EGGPLANT WITH MINCED PORK
& CHILLI BEAN PASTED

啫啫唐生菜 \$178

SIZZILING CHINESE LETTUCE IN CASSEROLE

紅燒竹筴豆腐 \$168

BRAISED BEAN CURD WITH BAMBOO PITHS

酸辣手撕包菜 \$168

STIR-FRIED HOT & SOUR CABBAGE

乾煸四季豆 \$168

SAUTEED STRING BEANS WITH GROUND PORK

魚湯青菜鉢 \$158

DICED VEGETABLES IN FISH STOCK

羅漢齋 \$158

BUDDHA'S DELIGHT

蛋黃南瓜 \$158

SAUTEED PUMPKIN WITH SALTED EGG YOLK

燴炒 / 香菇蒿筍絲 \$148

SAUTEED SHERRED ASPARAGUS LETTUCE
IN SICHUAN STYLE / WITH MUSHROOM

燴炒蘿蔔絲 \$148

SAUTEED SHERRED RADISH IN SICHUAN STYLE

青椒炒土豆絲 \$148

SAUTEED SHREDDED POTATO

虎皮尖椒 \$118

SAUTEED GREEN CHILI WITH VINEGAR

植物肉系列

IMPOSSIBLE MEAT DISHES

以下菜式可選擇使用植物製成之肉類，同樣美味可口。對身體及地球環境更有益處！

咕嚕素肉 \$198

SWEET & SOUR IMPOSSIBLE PORK

素漁香茄子 \$178

BRAISED EGG PLANT
WITH GARLIC & IMPOSSIBLE PORK

素香辣生菜包 \$168

SPICY IMPOSSIBLE PORK WITH LETTUCE

素乾煸四季豆 \$168

STIR-FRIED STRING BEANS
WITH IMPOSSIBLE PORK

素擔擔麵 \$68

IMPOSSIBLE DAN DAN NOODLES

炒粉 麵飯

STAPLES
FOOD



四川擔擔麵

BRAISED NOODLES WITH
MINCED PORK IN SICHUAN SPICY SOUP

上湯海鮮脆米泡飯 SEAFOOD CRISPY RICE IN SUPERIOR SOUP	\$268
章魚雞粒燴飯 BRAISED RICE WITH OCTOPUS AND DICED CHICKEN	\$228
福建炒飯 HOKKIEN FRIED RICE	\$218
鮮茄牛肉湯米 BEEF RICE VERMICELLI IN TOMATO SOUP	\$218
銀芽肉絲雙面黃 PAN-FRIED CRISPY NOODLES WITH SHREDDED PORK & BEAN SPROUTS	\$208
滑蛋蝦仁炒河 STIR FRIED RICE NOODLES WITH SHRIMP & SCRAMBLED EGG	\$208
金瑤薑汁蛋白炒飯 CONPOY FRIED RICE WITH GINGER JUICE	\$198
乾炒牛河 SLICED BEEF FRIED NOODLES	\$198
川川炒米 FRIED RICE VERMICELLI WITH LUNCHEON MEAT & SQUID	\$198
雪菜火鴨絲湯米 VERMICELLI WITH SHREDDED ROASTED DUCK & PRESERVED VEGETABLES IN SOUP	\$198
揚州炒飯 YEUNG CHOW FRIED RICE	\$188
豉油王炒麵 FRIED NOODLES WITH SOYA SAUCE	\$178
麻辣川川小籠包 STEAMED SICHUAN STYLE DUMPLINGS · 製作需時20分鐘 PREPARATION TAKES 20 MINS	六粒 \$138 6 PCS
正宗四川擔擔麵 DAN DAN NOODLES	每位 \$68 PER PERSON
家常酸辣麵 HOT & SOUR NOODLES	每位 \$68 PER PERSON
渝洲涼麵 YUZHOU STYLE COLD NOODLES	每位 \$68 PER PERSON

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DESSERT

蛋黃蓮蓉萬壽包
BUN WITH LOTUS PASTE & EGG YOLK

六件 6 PCS \$110

生磨蛋白杏仁茶
ALMOND SOUP WITH EGG WHITE

\$68

生磨日本芝麻卷
BLACK SESAME ROLLS

\$58

芝麻糊凍豆腐花
TRADITIONAL BEANCURD PUDDING
WITH BLACK SESAME SOUP

每位 \$58
PER PERSON

桂花蘆薈椰汁糕
COCONUT MILK PUDDING
WITH OSMANTHUS & ALOES

\$58



生磨日本芝麻卷
BLACK SESAME ROLLS

川
C H U A N
州

其他收費 OTHERS:

中國茗茶 / 熱水 每位 PER PERSON \$23
CHINESE TEA / HOT WATER

前菜 \$28
PRE-MEAL SNACKS

白飯 \$23
STEAMED RICE

切餅費 每個 PER CAKE \$150
CAKE CHARGE

開瓶費 每枝 PER BOTTLE \$250
CORKAGE CHARGE