

BEVERAGE

飲料

HOUSE MADE BEVERAGES

1101 LEMON LIME AND BITTERS 苦橙檸檬水	\$6.80
1102 WATERMELON SMOOTHIE 西瓜冰沙	\$7.80
1103 MANGO SMOOTHIE 芒果冰沙	\$7.80
1104 MILK TEA (COLD/HOT) 奶茶 (冷/熱)	\$5.80
1106 ICE CREAM MILK TEA 冰淇淋奶茶	\$8.80
1107 LYCHEE & MANGO SMOOTHIE 荔枝芒果冰沙	\$7.80
1108 SIGNATURE LEMON TEA 招牌檸檬飲	\$7.80
1109 CITRON TEA (COLD/HOT) 柚子茶 (冷/熱)	\$5.80
1112 MINT LYCHEE JUICE 薄荷荔枝飲	\$7.80

COLD BEVERAGES

1105 SOY BEAN MILK (COLD/HOT) 健康豆奶 (冷/熱)	\$3.80
1115 COCA COLA 可樂	\$3.80
1116 COKE ZERO 零度可樂	\$3.80
1117 DIET COKE 無糖可樂	\$3.80
1118 PRUNE JUICE 酸梅湯	\$3.80
1119 SPRITE 雪碧	\$3.80
1120 FANTA 芬達	\$3.80
1121 LIFT 檸檬蘇打	\$3.80
1122 SPRING WATER 礦泉水	\$3.80
1123 SPARKLING WATER 氣泡水	\$3.80

HOT BEVERAGES

1124 JASMINE TEA POT 香片	\$5.50
1125 OOLONG TEA POT 烏龍茶	\$5.50
1126 CHRYSANTHEMUM TEA POT 菊花	\$5.50
1127 TIE GUAN YIN POT 鐵觀音	\$5.50

酒水

WINE & BEER

CORKAGE \$5/pp
\$20/table
開瓶費是\$5 / 人
\$20 / 桌

GLASS BOTTLE

HOUSE WHITE	\$13
HOUSE RED	\$13

GLASS BOTTLE

RIESLING 雷司令

YALUMBA "Y" SERIES REISLING SOUTH AUSTRALIA	\$13	\$38
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The floral notes of musk and orange blossom, with the flavour of lemon peel. Crispy, dry and refreshing. Recommend to drink with Salt and Pepper Squid
麝香和橙花的花香，帶有檸檬皮的味，非常清爽。推薦與椒鹽魷魚一起喝

SAUVIGNON BLANC 長相思

SPY VALLEY SAUVIGNON BLANC Marlborough, NZ	\$13	\$38
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From the best wine regions, full of passion fruit and guava flavour. Best pair with fresh seafood dishes
產於最好的葡萄產區，充滿百香果，番石榴風的味道。搭配所有新鮮的海鮮

TWIN ISLANDS SAUVIGNON BLANC Marlborough, NZ		\$35
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Mixture of citrus peel, passion fruit, papaya and white flowers and herbs, hint of sweet pepper and thyme. Served with Stir Fried Green Beans with Shrimp & Pork Mince and other vegetables
結合了柑橘皮，百香果，木瓜和鮮的花草香氣，並帶有甜椒和百里香的味道。配上乾扁四季豆和其他蔬菜

CHARNDONNAY 霞多麗

YALUMBA ORGANIC CHARDONNAY South Australia	\$13	\$38
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This is from organic vineyards. Fresh citrus juice with touch of minerality. A very balanced Chardonnay
有機葡萄，口感清新。帶有礦物質的柑橘香氣，非常平衡的霞多麗白葡萄酒

GLASS BOTTLE

MARGAN CHARDONNAY \$13 \$38

Hunter Valley, NSW
Produced from the 5-star winery. With mineral and ripe citrus aromas. Best match for Live Barramundi in Sweet & Sour Sauce or abalone dish
五星級酒莊。帶著礦物質和柑橘香氣。是松子魚、鮑魚和海螺最好的搭配

PINOT GRIGIO 灰皮諾

PETER LAHMAN PINOT GRIGIO \$13 \$38

South Australia
Beautiful bright wine with aromas of ripe apples, tropical fruits and hints of garden spices
美麗明亮的葡萄酒，帶有成熟蘋果、熱帶水果和一絲絲香料的香氣

MOSCATO 莫斯卡托

TRENTHAM THE FAMILY MOSCATO \$13 \$38

Murray Darling, NSW
Slightly sweet with a juicy tropical fruit flavour. Perfect match with Steamed Live Fish and Prawn and Rice Crackers
口感清淡微甜，帶有多汁的熱帶水果風味。完美搭配蒸魚和鍋巴蝦球

RED WINE GLASS BOTTLE

紅酒

PINOT NOIR 黑皮諾

SPY VALLEY PINOT NOIR \$38

Marlborough, NZ
Plenty of fresh cherry and strawberry flavour. Velvety texture. Recommended with all chicken and duck dishes
帶有強烈的櫻桃和草莓等甜美多汁果味，天鵝絨般的質感。推薦搭配所有雞和鴨菜餚

CABERNET SAUVIGNON & BLEND 赤霞珠

ROLF BINDER CABERNET MERLOT \$13 \$38

Barossa Valley, SA
This is a bottle of good-quality but easy-to-drink red wine. Full of red berries flavour. Drink well with Smoke Lamb in Unique Source
一瓶優質但易於飲用的紅酒，紅色漿果味強烈而濃郁。與羊肉羊排很好搭配

GLASS BOTTLE

YALUMBA "THE SIGNATURE" CABERNET SHIRAZ \$91

Barossa Valley, SA
A Super premium red wine with numerous awards. Rich textures of blackcurrant, blackberry and black currant. Let's drink with Wagyu Beef with Black Pepper Source or our other delicious beef dishes
一瓶超高級紅酒，獲得無數獎項，具有黑加侖子、黑莓和黑醋栗的豐富質感。點一盤牛肉一起喝吧

SHIRAZ & BLEND 西拉/設拉子

ROLF BINDER SHIRAZ \$13 \$38

Barossa Valley, SA
Deep crimson in colour. Fills the glass with aromas reminiscent of rich red berries and dark bitter chocolate, enhanced with anise and pepper. Fine tannin.
深紅色的酒充滿了濃郁的漿果和黑苦巧克力的香氣。略帶茴香和胡椒的味道，單寧柔滑

HANDPICKED SHIRAZ \$38

Barossa Valley, SA
This is a rich Shiraz with ripe forest fruits and roast spices. It is recommended to match with spicy hot pot and Lamb with Cumin
這是一款濃郁的西拉子，帶有成熟的森林水果和烘烤香料的味，特別推薦匹配辛辣火鍋、烤羊肉等等

PENFOLDS BIN 389 CABERNET SHIRAZ \$151

South Australia
Rich ripe blackberry fruits, complex, muscular wine with fine grained tannin. you can drink alone or pair with spicy beef and lamb dishes
奔富的經典紅酒系列，豐富的成熟黑莓水果，單寧濃郁，複雜，可以單獨喝或搭配辛辣的牛肉和羊肉菜餚

BEER 啤酒

1401 TSING TAO (330mL) \$10

青島啤酒

1402 ASAHI (330mL) \$13

朝日啤酒

酒水

WINE & BEER



酒水

WINE & BEER



CORKAGE \$5/pp

\$20/table

開瓶費是\$5 / 人

\$20 / 桌