



華特餐廳

華特•迪士尼先生是全球迪士尼樂

園及度假區的創始者,他筆

下所創作的米奇老鼠深受

歡迎。華特於1901年

12月5日出生在美國

伊利諾伊州的芝加

哥;1923年他與哥

哥羅伊於加州創立

華特迪士尼公司。華

特在好萊塢43年的璀

璨娛樂事業裡,致力打造

夢想中的王國。他無止境的創

意超越了媒體界限,透過電影、電視 乃至迪士尼樂園,為全世界帶來充滿夢想

與美好回憶的嶄新體驗。1966年,他獲全

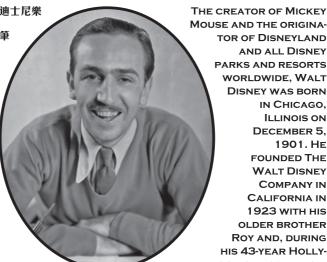
國影院主協會頒發"全球演藝家"殊榮;

於同年12月15日去世,享年65歲。但在華

特非凡的成就背後所貫徹不變的理念,將

勇敢追求夢想的精神,不斷傳承至下一

代,甚至遍及世上每一個角落。



Jean Josep (

MOUSE AND THE ORIGINA-TOR OF DISNEYLAND AND ALL DISNEY PARKS AND RESORTS WORLDWIDE, WALT **DISNEY WAS BORN** IN CHICAGO. **ILLINOIS ON** DECEMBER 5. 1901. HE FOUNDED THE WALT DISNEY COMPANY IN CALIFORNIA IN **1923 WITH HIS** OLDER BROTHER ROY AND, DURING HIS 43-YEAR HOLLY-WOOD CAREER, WAS A PIONEER AND INNOVA-TOR IN MOTION PICTURES.

TELEVISION AND THEME PARKS AND RESORTS. DUBBED "SHOWMAN OF THE WORLD" BY THE NATIONAL ASSOCIATION OF THEATRE OWNERS IN 1966, WALT DID MORE TO TOUCH THE HEARTS, MINDS AND EMOTIONS OF PEOPLE THE WORLD OVER THAN ANY OTHER PERSON IN THE 20TH CENTURY. WALT PASSED AWAY DECEMBER 15, 1966, AT THE AGE OF 65, BUT HIS LEGACY LIVES ON IN THE COMPANY HE FOUNDED MORE THAN 100 YEARS AGO AND HIS INFLUENCE CONTINUES TO BE FELT IN EVERY DISNEY PRODUCT IN EVERY CORNER OF THE WORLD.











華特餐廳



點擊右邊方格查閱相關餐牌 点击右边方格查阅相关餐牌 Click boxes on the right to view specific menu





華特半自助午餐 WALT'S SEMI BUFFET LUNCH

華特半自助晚餐 WALT'S SEMI BUFFET DINNER

> 兒童套餐 KIDS' MENU

華特下午茶 WALT'S AFTERNOON TEA

> 華特單點餐單 WALT'S À LA CARTE

素食菜式 VEGETARIAN MENU

華特早餐 WALT'S BREAKFAST

飲品 BEVERAGE MENU

優惠指定套餐 DESIGNATED MENU FOR OFFERS







自助前菜 WALK FOR YOUR APPETIZERS

自選主菜 WAIT FOR YOUR ENTREE

甜品餐桌 WALT'S DESSERT TABLE

配汽水 | 果汁 | 咖啡 | 茶一杯 WITH ONE GLASS OF SOFT DRINK | JUICE | COFFEE | TEA



成人 \$368 PER ADULT 小童 \$318 PER KID

(11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW)

另加\$100享受無限添飲

ADDITIONAL \$100 TO ENJOY FREE FLOW BEVERAGE
任何折扣優惠不適用於此加配項目 ALL DISCOUNTS ARE NOT APPLICABLE FOR THIS ADD-ON ITEM

紅酒 | 白酒 | 啤酒 | 汔水 | 果汁 | 咖啡 | 茶 RED WINE | WHITE WINE | BEER | SOFT DRINK | JUICE | COFFEE | TEA

賓客如有食物過敏或其他與健康有關的飲食限制,請聯緊我們的演藝人員,我們樂於與您商討及嘗試為您的特別飲食所需作出安排。 FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,

PLEASE APPROACH OUR CAST MEMBERS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DISTARY REQUESTS.

(質目均為建解及列加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE







華特半自助午餐 WALT'S SEMI BUFFET LUNCH 11:30 – 15:00

自選主菜 (任選一款)
WAIT FOR YOUR ENTREE (SELECT ONE)

拿坡里意大利麵伴番茄・橄欖 | 銀魚柳醬
NAPOLITAN PASTA WITH TOMATO・oLive | ANCHOVY SAUCE

E F W

野菌意大利飯・黒松露I 牛肝菌 MUSHROOM RISOTTO・BLACK TRUFFLE I PORCINI

D GF

香煎盲鰽 · 燴雞心豆 | 法式牛油汁 PAN-SEARED BARRAMUNDI · CHICKPEA RAGOUT | BEURRE BLANC

D E F GF

牧羊人批・燴鴨腿 | 薯蓉 | 煙燻紅椒汁
SHEPHERD'S PIE・DUCK LEG RAGOUT | MASHED POTATO | SMOKED PAPRIKA SAUCE

D W

燴牛面頰・印式香料薯蓉 | 菠菜 | 咖喱牛肉汁 BEEF CHEEK・MASALA MASHED POTATO | SPINACH | CURRY BEEF JUS

D PN GF

另加 \$98升級至下列主菜 ADDITIONAL \$98 UPGRADE TO FOLLOWING ENTREE

香煎羊柳・椰菜花三重奏 | 米奇馬鈴薯丸子 | 逃选香汁 PAN-SEARED LAMB LOIN ・CAULIFLOWER | MICKEY POTATO GNOCCHI | ROSEMARY SAUCE

D PN W

烤牛柳・甘荀蓉 | 菠菜 | 牛肉汁 GRILLED BEEF TENDERLOIN・CARROT PUREE | SPINACH | BEEF JUS

D E W



只供堂食,不設外賣 | FOR DINE-IN ONLY, NO TAKEAWAY SERVICE AVAILABLE

此食物是根據賓客的喜好而烹調,或有可能含有生或未經煮熟的材料, 進食生或未經煮熟的肉類,海鮮,貝殼類產品或雞蛋有可能增加患上由食物引致不適的風險。

THIS ITEM IS COOKED TO GUEST PREFERENCE OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

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WALT'S SEMI BUFFET DINNER

18:00 - 22:00

自助前菜 BON APPETIT 西班牙凍湯 GAZPACHO

D W

華特甜品 SWEET BEFORE LEAVE

自選主菜 WAIT FOR YOUR ENTREE

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自選主菜 (任選一款) | WAIT FOR YOUR ENTREE (SELECT ONE)

| E W | 威靈頓牛柳 (兩位用)・油封薯仔 時令蔬菜 牛肉汁 BEEF WELLINGTON FOR 2 CONFIT POTATO SEASONAL VEGETABLES BEEF JUS | \$1528 |
|-----|---|--------|
| | 三文魚千層酥·茴香番紅花飯 油封薯仔 時令蔬菜 荷蘭汁 SALMON COULIBIAC FENNEL AND SAFFRON RICE CONFIT POTATO SEASONAL VEGETABLES HOLLANDAISE | \$ 648 |
| D F | 西班牙鱈魚・火炙香橙 烤蔬菜 煙燻紅椒汁 SPANISH COD BURNT ORANGE ESCALIVADA SMOKED PAPRIKA SAUCE | \$ 648 |

BUCKLING PIG SUCKLING PIG BURNT BRUSSEL SPROUTS | ROMESCO | POMMERY MUSTARD SAUCE

D PN 法式羊架寶雲蘇・青豆蓉 | 時令蔬菜 | 迷迭香汁 \$ 648

W LAMB RACK PROVENCAL
GREEN PEA PUREE | SEASONAL VEGETABLES | ROSEMARY JUS

D E 西冷牛扒·馬鈴薯蛋餅 | 辣味紅醬 | 西蘭花苗 | 牛肉汁 \$ 698

GF BEEF SIRLOIN
TORTILLA ESPANOLA | MOJO PICON | BROCCOLINI | BEEF JUS

我們的資深品酒師精心挑選葡萄酒襯托傳統菜式 。

HANDPICKED WHITE AND RED WINES FROM OUR SOMMELIER IS RECOMMEND.

SOMMELIER HANDPICKED BOTTLE \$688

NV. Moet & Chandon Imperial Brut France PICCOLO \$240

BODEGAS MANO A MANO, VENTA LA OSSA
VINO DE LA TIERRA DE CASTILLA, SPAIN 2018

STRONG, HINTS OF SPICES, COFFEE AND COCOA

BARON PHILIPPE DE ROTHSCHILD LANGUE DOC ROUSSION, FRANCE 2018

ONE WHITE AND ONE RED (2 HALF BOTTLES)

BOTTLE **\$540**

A PERFECT HARMONY OF VERY RIPE RED FRUITS, WITH NOTES OF CHERRY AND RASPBERRY

Ѯ 廚師精選 SIGNATURE DISH

只供堂食,不設外賣 | FOR DINE-IN ONLY, NO TAKEAWAY SERVICE AVAILABLE

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11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW

和牛壽喜燒熱香餅 WAGYU BEEF SUKIYAKI PANCAKE

D E W SS

暖煙燻鶴鶉泡芙 麥芽車打芝士

WARM SMOKED QUAIL ÉCLAIR MALTED CHEDDAR CHEESE

D E W

蜜餞嫩甘筍 | 燴紅洋蒽 GLAZE BABY CARROTS | RED ONION MARMALADE

米奇公爵馬鈴薯 MICKEY DUCHESS POTATOES

D E

\$188

配鮮奶 WITH FRESH MILK

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20周年主題下午茶 | 20TH ANNIVERSARY-THEMED TEA SET

米奇與好友甜品 MICKEY AND FRIENDS DESSERTS 海鮮主題鹹點 SEAFOOD-THEMED SAVORY DISHES

咖啡或茶 COFFEE OR TEA

兩位用 \$618 FOR 2

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米奇與好友午後派對茶聚 MICKEY AND FRIENDS AFTERNOON TEA PARTY SET 15:00 – 17:30

米奇與好友甜品 | MICKEY AND FRIENDS DESSERTS

牛奶朱古力慕絲芒果蘋果蛋糕 MILK CHOCOLATE MOUSSE WITH MANGO AND APPLE CAKE

D E PN W

熱情果白朱古力忌廉撻

PASSION FRUIT AND WHITE CHOCOLATE CREAM TART

D E PN W

芒果焦糖慕絲蛋糕

MANGO AND CARAMEL MOUSSE CAKE

D E PN W

紅桑子慕絲蛋糕

RASPBERRY MOUSSE CAKE

D E PN W

藍莓芝士忌廉蛋糕

BLUEBERRY CHEESE CREAM CAKE

D E PN W

海鮮主題鹹點 | SEAFOOD-THEMED SAVORY DISHES

香橙三文魚他他酸忌廉撻

SALMON TARTAR WITH ORANGE AND SOUR CREAM TART

D E F W

煙燻鵪鶉瑞可塔芝士拿破崙

SMOKED QUAIL AND RICOTTA CHEESE NAPOLEON

D E W

龍蝦玉米迷你杯

LOBSTER AND SWEET CORN WITH PIE TEE CUP

D E SF W

芒果蟹肉沙律青瓜卷

CRAB MEAT AND MANGO SALAD CUCUMBER ROLL

D E SF

香煎帶子配法蔥忌廉迷你鬆餅

PAN-SEARED SCALLOP WITH CHIVE CREAM AND BLINIS

D E F SF W

魚子醬配酸忌廉,雞蛋,紅蔥

CAVIAR WITH SOUR CREAM, EGG AND SHALLOT

D E F

☆☆☆

咖啡或茶 COFFEE OR TEA

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單點餐單 À LA CARTE 11:00 – 22:00

前菜 | STARTERS

| | 凱撒沙律・選配煙三文魚 帕爾馬火腿 烤雞胸 CAESAR SALAD CHOICE OF SMOKED SALMON I PARMA HAM I GRILLED CHICKEN BREAST 席前桌邊服務 GUERIDON SERVICE | \$148 |
|---|--|-------|
| | 法式焗洋蔥湯 BAKED FRENCH ONION SOUP | \$108 |
| | 法式海鮮濃湯・海螯蝦 盲螬魚柳 BOUILLABAISSE ・LANGOUSTINE I BARRAMUNDI | \$198 |
| | 烤三文魚 香煎帶子・蘆筍無花果黑醋沙律 熱情果香橙汁 GRILLED SALMON SEARED SCALLOP ASPARAGUS AND FIG SALAD BALSAMIC GLAZE PASSION FRUIT AND ORANGE DRESSING | \$128 |
| | 華特路易斯沙律·大蝦 蟹肉 蒜蓉蛋黄醬 WALT'S LOUIS SALAD · PRAWNS I LUMP CRAB I AIOLI | \$158 |
| | 傳統煎蟹餅・栗米莎莎 蒜蓉蛋黄醬 CLASSIC CRAB CAKE ・ corn salsa panna cotta I aioli | \$198 |
| | 意式美饌 Pasta & Risotto | |
| | 香煎海螯蝦天使麵:蜆肉 香草蒜蓉牛油 FRIED LANGOUSTINE CAPELLINI CLAMS GARLIC AND HERBS BUTTER | \$288 |
| | 羅馬傳統卡邦尼意大利長通粉・猪腩肉 雞蛋 羊奶芝士 RIGATONI ALLA CARBONARA・PANCETTA I EGG I PECORINO | \$288 |
| | 增牛面頰意大利飯・牛骨髓 SLOW-BRAISED BEEF CHEEK RISOTTO・BONE MARROW | \$288 |
| D | 忌廉椰菜花薏米燴飯・西蘭花 車打芝士 GRATIN CAULIFLOWER BARLEY RISOTTO BROCCOLI CHEDDAR CHEESE | \$208 |
| | 野菌意大利飯・ _{黒松露} 牛肝菌 FOREST MUSHROOM RISOTTO・BLACK TRUFFLE PORCINI | \$228 |
| | | |



爹廚師精選 SIGNATURE DISH

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11:00 - 22:00

主菜 | MAIN COURSE

D 松露醬烤春雞 \$398

PN F TRUFFLE PASTE SPRING CHICKEN CASSEROLE 席前桌邊服務 GUERIDON SERVICE

貸 ■ 慢烤原條牛肋骨・芹香醬 (兩位用 | FOR 2) \$698 SLOW-ROASTED BEEF SHORT RIBS:CHIMICHURRI

席前桌邊服務 GUERIDON SERVICE

□ <u>□ </u> 法式火腿芝士三文治 (可另加太陽蛋) \$268

N W CROQUE MONSIEUR OR CROQUE MADAME

▼ D E 烤海鱸魚蝦慕絲卷 \$358

紫淮山 | 焦糖洋葱 | 忌廉大蒜 | 藜麥爆谷 | 香橙荷蘭汁 BAKED SEA BASS | SHRIMP MOUSSE ROULADE SAUTEED PURPLE YAM | CARAMELIZE BABY ONION BRAISED CREAMY LEEK | POPPED QUINOA | ORANGE HOLLANDAISE SAUCE

D E 金目鯛·薯仔|檸檬魚子醬 \$358

PN F AMADAI · POTATO DUMPLING I LEMON CAVIAR SAUCE

SAUTEED SPINACH | POLENTA | PUMPKIN MASHED

□ PN 法式羊架寶雲蘇·迷迭香汁 \$398 W LAMB RACK PROVENCAL · ROSEMARY JUS

□ **區 澳洲和牛西冷 | 有機啡菇**·燒拇指薯 | 時令蔬菜 | 趙橘汁 \$438

W AUSTRALIAN WAGYU BEEF STRIP LOIN
ORGANIC BROWN MUSHROOM
ROASTED FINGERLING POTATOES | SEASONAL VEGETABLES
LINGONBERRY GLAZE

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單點餐單 À LA CARTE 11:00 – 22:00

天多利菜式 | TANDOORI MENU

D PN 天多利烤三文魚・印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬

\$298

F W TANDOORI SALMON

INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY

D PN 天多利烤雞・印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬

\$298

W TANDOORI CHICKEN

INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY

配菜 | SIDE

^{每款} \$ 70

■ PN 焗烤千層茄子

PARMIGIANA

■ 意大利玉米糊 POLENTA

PN ❤ 普羅旺斯燉菜 RATATOUILLE

D E 意大利雲吞 W → RAVIOLI

□■米奇芝士通粉

PN W MACARONI MICKEY MOUSE

甜點 DESSERTS

■ E PN 一口甜點
■ w ss WALT'S PETIT FOURS

\$168

D E PN 華特.朱.古.力

\$148

w ss Cho-Co-Late

□ ■ 蘋果批・雲呢拿雪糕 | 焦糖醬

\$ 98

W APPLE PIE · VANILLA ICE CREAM | CARAMEL SAUCE

□ ■ 細約芝士蛋糕・鮮果募絲 | 雜莓

\$ 98

W NEW YORK CHEESECAKE · FRUIT MOUSSE | BERRIES



素菜類 VEGETARIAN DISH

賓客如有食物過敏或其他與健康有關的飲食限制,請聯繫我們的演藝人員,我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS,
PLEASE APPROACH OUR CAST MEMBERS, WE ARE HAPPY TO DISCUSS









D PN 印式炒鷹嘴豆
W CHANA MASALA
CHICK PEAS

\$188

PN 印式炒椰菜豌豆
W GOBI WITH MUTTAR MASALA
CAULIFLOWER | GREEN PEAS

\$188

D PN 印度咖喱雜菜

\$208

W VEGETABLE CURRY

D PN 印度牛油雜菜

\$208

W VEGETABLE MAKHANI
SAUTEED VEGETABLE I BUTTER SAUCE

以上菜式配 印度香米 | 印式烤餅 | 青瓜乳酪 | 印式芒果醬 ABOVE DISHES SERVED WITH INDIAN RICE | NAAN BREAD | CUCUMBER RAITA | MANGO CHUTNEY

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香港味道|TASTE OF HONG KONG

番茄牛肉湯通粉・菠蘿油 | 烤番茄 | 焗豆

BRAISED BEEF FILLET MACARONI WITH TOMATO BROTH
BO LO BAO WITH BUTTER | GRILLED TOMATO | BAKED BEAN

菠蘿包是一款港式甜麵包,名字來自烘焙過後金黃色、狀似菠蘿的脆皮,材料並沒有菠蘿。 'BO LO BAO'' IS A CLASSIC SWEET BUN KNOWN AS "PINEAPPLE BUN," THOUGH IT CONTAINS NO PINEAPPLE. ITS CHARM LIES IN THE GOLDEN CRUST THAT RESEMBLES A PINEAPPLE'S EXTERIOR.

D E PN W

西式精選 | WESTERN SPECIALTIES

香酥炸雞窩夫·番薯蓉 | 牛油果蓉 | 菠蘿椰菜絲沙律 SOUTHERN FRIED CHICKEN WAFFLE

SWEET POTATO PUREE | SMASHED AVOCADO | PINEAPPLE COLESLAW

D E PN W

香蕉熱香餅・蜜餞野莓|意式軟芝士|焦糖香蕉

FLUFFY BANANA PANCAKE
BERRIES COMPOTE | MASCARPONE | CARAMELIZED BANANA



中式精選 CHINESE SPECIALTIES

菜脯燴肉碎豬肉脆狗仔粉 | 香煎蔥肉餡餅
DOGGIE NOODLE | SCALLION PANCAKE

BRAISED PORK | PRESERVED VEGETABLES | FRIED PORK BITE

狗仔粉是源於50年代的街頭小吃,以粘米製成的麵條形狀與狗的尾巴相似,加入各種惹味配料,濃郁鲜味。 NAMED FOR ITS STUBBY TAIL-LIKE SHAPE, DOGGIE NOODLE IS A NOODLE MADE FROM STICKY RICE. IT'S A POPULAR STREET FOOD SINCE THE 50S. NOW ELEVATED WITH ENHANCED INCREDIENTS AND EXTRA FLAVORS.



每份 \$198 PER SET

以上早餐配港式鴛鴦,咖啡或茶 ABOVE BREAKFAST SERVED WITH YUENYUENG, COFFEE OR TEA



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華特早餐 WALT'S BREAKFAST

兒童早餐 KIDS' BREAKFAST

11歲或以下兒童適用 | FOR KID AGED 11 AND BELOW

特色包點 | 水煮蛋 | 煎豬肉餃子 | 時令蔬菜 STEAMED BUN | BOILED EGG PAN-FRIED PORK DUMPLING | SEASONAL VEGETABLES

D E W SS

米奇窩夫 | 煎雞蛋 | 香甜栗米 MICKEY WAFFLE | FRIED EGG | SWEET CORN



每份 \$148 PER SET

以上早餐配兒童鴛鴦或牛奶 ABOVE BREAKFAST SERVED WITH KIDS' YUENYUENG OR FRESH MILK



素菜類 VEGETARIAN DISH

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香槟 CHAMPAGNE

細瓶裝 PICCOLO 200 ml 家240 NV, Moět & Chandon Imperial Brut, FRANCE

白酒 WHITE WINE

| 雷司令 Riesling, Carl Graff QbA Mosel, GERMANY | 每杯 GLASS \$ 90 | 每瓶 BOTTLE \$400 |
|--|----------------------|-----------------------|
| 沙黨妮 Chardonnay, Château de Mirande Macon, FRANCE | \$ 90 | \$400 |
| 白蘇維翁 Sauvignon Blanc, Jean-Claude Roux Quincy A.O.C, Loire, FRANCE | \$ 90 | \$400 |
| 沙黨妮 Chardonnay, Terrazas Reserva Mendoza, ARGENTINA | \$ 90 | \$400 |

紅酒 RED WINE

Mendoza, ARGENTINA

| 梅洛 Merlot Blended, Château Belair Coubet Cote de Bourg, FRANCE | 每杯 GLASS \$ 90 | 每瓶 BOTTLE \$400 |
|---|----------------------|-----------------------|
| 黑皮諾 Pinot Noir, Undone Rheinhessen, GERMANY | \$ 90 | \$400 |
| 梅洛 Merlot, Château Los Boldos Tradition Reserve Cachapoal Valley, CHILE | \$ 90 | \$400 |
| 赤霞珠 Cabernet Sauvignon, Terrazas Reserva | \$ 90 | \$400 |

抱歉或未能提供指定年份餐酒;我們樂意提供主酒單作更多餐酒選擇

We regret that certain vintages may be unavailable at times; we are pleased to offer Master Wine List for more wine selection



Prices are in HK\$ and subject to 10% service charge







| 華特熱朱古力 Walt's Hot Chocolate | \$ 80 |
|---|-------------------------|
| 華特凍朱古力 Walt's Icy Chocolate | \$ 70 |
| 瘋狂桃子 Sunrise peach, lychee, and lemon juice | \$ 75 |
| 樂趣無窮 Kids' Fantasy mango juice, strawberry puree, and peach syrup | \$ 75 |
| 鳳凰 Phoenix pineapple juice, strawberry puree and pina colada syrup | \$ 75 |
| 紅粉菲菲 (含酒精飲品 alcoholic) Red Martini vodka, raspberry, strawberry, cranberry, and mango | \$ 85 |
| 甜蜜蜜 (含·酒精飲品 alcoholic) California Dream melon, banana liqueur, apple, and lemon juice | \$ 85 |
| 香港釀造手工啤酒 HONG KONG CRAFT BEERS | |
| 捌伍貳 - 太平洋艾爾麥啤 852 - Pacific Ale | \$ 80 |
| 口味清爽,滿載熱情果和番石榴風味 refreshing and bursting with flavors of passion fruit and guava | |
| | \$ 80 |
| refreshing and bursting with flavors of passion fruit and guava 香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale 散發出豐富的酒花香和淡淡的焦糖味 | \$ 80 \$ 80 |
| refreshing and bursting with flavors of passion fruit and guava 香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale 散發出豐富的酒花香和淡淡的焦糖味 abundant floral scents complimented by a caramel lingering finish 龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale 帶有熱帶果實香氣及一絲麥芽甜香 | |
| refreshing and bursting with flavors of passion fruit and guava 香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale 欺發出豐富的酒花香和淡淡的焦糖味 abundant floral scents complimented by a caramel lingering finish 龍肾 - 淡艾爾麥啤 Dragon's Back - Pale Ale 帶有熱帶果實香氣及一絲麥芽甜香 bright tropical fruit notes balanced by malty sweetness | |
| refreshing and bursting with flavors of passion fruit and guava 香港啤酒 - 琥珀艾爾麥啤 Hong Kong Beer - Amber Ale 欺發出豐富的酒花香和淡淡的焦糖味 abundant floral scents complimented by a caramel lingering finish 龍脊 - 淡艾爾麥啤 Dragon's Back - Pale Ale 帶有熱帶果實香氣及一絲麥芽甜香 bright tropical fruit notes balanced by malty sweetness "早酒 BEERS | \$ 80 |
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價目均為港幣及另加一服務費 Prices are in HK\$ and subject to 10% service charge







| 特濃咖啡 Espresso | | |
|------------------------------|---------------------|--------------------|
| 美式咖啡 Caffè Americano | | \$ 55 |
| 泡沫咖啡 Cappuccino | | \$ 55 |
| 鮮奶咖啡 Caffè Latte | | \$ 55 |
| 朱古力咖啡 Caffè Mocha | | \$ 62 |
| 雲呢拿鮮奶咖啡 Vanilla Latte | | \$ 62 |
| 榛子鮮奶咖啡 Hazelnut Latte | | \$ 62 |
| 焦糖鮮奶咖啡 Caramel Latte | | \$ 62 |
| 特濃咖啡 Espresso | ^{單份} \$ 50 | 雙份 Doppio \$ 55 |
| 泡沫特濃咖啡 Espresso Macchiato | 單份 Solo \$ 50 | 雙份 Doppio \$ 55 |
| | | |
| 凍特濃咖啡 Iced Espresso | | |
| 美式咖啡 Caffè Americano | | \$ 55 |
| 泡沫咖啡 Cappuccino | | \$ 55 |
| 鮮奶咖啡 Caffè Latte | | \$ 55 |
| 朱古力咖啡 Caffè Mocha | | \$ 62 |
| 雲呢拿鮮奶咖啡 Vanilla Latte | | \$ 62 |
| 榛子鮮奶咖啡 Hazelnut Latte | | \$ 62 |
| 焦糖鮮奶咖啡 Caramel Latte | | \$ 62 |





