

前菜 Appetizer

霞飛飛招牌拼盤 (醬黃瓜, 水晶肴肉, 煙魚, 翡翠螺片, 脆鱈)	\$338	醉豬手 Marinated Pig's Trotter in Chinese Yellow Wine	\$96
風味三拼盤 (梁溪脆鱈, 花雕醉雞, 四喜烤麩) 3 Kinds of Appetizer Combo (Shredded Crispy Eel in Sweet Ginger Sauce and Marinated Chicken in Chinese Yellow Wine, Soft Braised Wheat Gluten with Mushroom and Peanuts)	\$198	金桂糖醋排骨 Sweet & Sour Spare Ribs with Osmanthus Sauce	\$96
樸溪脆鱈 Shredded Crispy Eel in Sweet Ginger Sauce and Chinese Yellow Wine	\$138	風味醬黃瓜 Marinated Cucumber in Homemade Sauce	\$78
老上海燻魚 Smoked Fish in Shanghai Style	\$98	四喜烤麩 Soft-braised Wheat Gluten with Mushroom and Peanut	\$88
香辣熗脆蜇 🔶 Marinated Jelly Fish with Chilli Oil	\$138	涼拌野山秋耳 Marinated Black Fungus in Aged Vinegar	\$78
花雕醉雞 Marinated Chicken in Chinese Yellow Wine	\$108	煙燻蛋核桃 Smoked Duck Egg with Walnuts	每隻 / pc \$35
四川口水雞 🔶 Sichuan Marinated Chicken in Spicy Sauce	\$108	燒椒皮蛋 🔶 Preserved Egg Slice with Grilled Peppers	\$88
藤椒麻辣雞 🔶 Sautéed Chicken and Green Pepper with Chilli Oil	\$108	炸千里香豆腐 Deep-fried Fermented Tofu	\$88
野山蒜油爆蝦 Deep-fried Freshwater Shrimps in Garlic Oil	\$138	脆皮素鵝 Shredded Vegetable wrapped in Crispy Tofu Sheet	\$96
酒香乳鴿 Marinated Pigeon in Chinese Yellow Wine	\$148	涼拌麻辣蒿筍及土豆絲 🔶 Sliced Lettuce Root and Shredded Potato Tossed with Chilli Oil	\$98
雞絲粉皮 Mung Bean Noodle with Shredded Chicken in Sesame Sauce	\$88	豆乾馬蘭頭 Wild Vegetable with Diced Dried Tofu	\$78
鎮江水晶肴肉 Zhenjiang Pork Terrine	\$96	蒜泥白肉 🔶 Pork Belly Roll with Mashed Garlic and Chilli Oil	\$98
		麻辣翡翠螺片 🔶 Sautéed Sliced Sea Whelk and Green Kale	\$108

厨師推介 Chef's recommendation

辣味 Spicy

另收加一服務費 10% service charge applies

湯・羹類 Soup

● 富貴全家福 (預訂)

Rich & Happy Family Portraits
 (Abalone, Sea Cucumbers, Fish Maw,
 Cuttlefish Ball, Meat Ball, Ham, Lettuce Root,
 Eggroll & in Supreme Soup) (Pre-order)

一份 / Full portion \$1788

半份 / Half portion \$898

● 清燉菜膽獅子頭 (預訂)

Double-boiled Minced Pork Ball and
 Vegetable in Supreme Soup (Pre-order)

位 / Person \$108

● 砂鍋臘篤鮮

Salted & Fresh Pork Soup with Bamboo Shoot and
 Tofu Skin in Casserole

例 / Regular \$248

● 珊瑚龍躉頭湯

Giant Garoupa Head Soup with Fish Slices

半份 / Half portion \$568

蘿蔔絲鯽魚湯

Tilapia Fish Soup with Shredded Turnip

例 / Regular \$238

大湯黃魚

Yellow Croaker Soup with Salted Vegetables

例 / Regular \$238

● 砂窩津白

Supreme Soup with Bamboo Shoot, Egg Pocket,
 Ham, Fish Ball, Meat Ball & Chinese Cabbage in Casserole

例 / Regular \$248

霞飛飛招牌砂鍋餛飩雞

Xia Fei Fei Signature Chicken and
 Pork Wonton Soup in Casserole

一份 / Full portion \$468

半份 / Half portion \$268

位 / Person \$98

時令燉湯

Seasonal Double-boiled Soup

酸辣湯

Hot and Sour Soup

例 / Regular \$168

位 / Person \$58

宋嫂魚羹

Minced Yellow Croaker Soup with
 Mushroom and Bamboo Shoot

例 / Regular \$168

位 / Person \$58

薺菜鮮魚羹

Diced Mandarin Fish Soup with Shepherd's Purse

例 / Regular \$168

位 / Person \$58

海皇豆腐羹

Braised Seafood Soup with Tofu

例 / Regular \$188

位 / Person \$58

● 文思豆腐羹

Shredded Tofu and Conpoy Soup

例 / Regular \$168

位 / Person \$58

粟米魚肚羹

Sweet Corn with Fish Maw Soup

例 / Regular \$168

位 / Person \$58

海味類 Seafood

 原隻火臘雞燉排翅 (預訂)
Double-boiled Superior Shark's Fin Soup with Whole Yunnan Ham and Chicken (Pre-order)

一個 / Full portion \$6588
半個 / Half portion \$3388
例 / Regular \$2288

 蝦籽蔥燒原條遼參
Braised Whole Sea Cucumber with Shrimp Roe and Leek

位 / Person \$238

 火臘菜膽雞燉翅 (預訂)
Double-boiled Shark's Fin Soup with Yunnan Ham, Chinese Cabbage and Chicken (Pre-order)

位 / Person \$650

 雞湯燴原條遼參
Braised Whole Sea Cucumber in Supreme Chicken Broth

位 / Person \$238

 紅燒海虎翅
Braised Supreme Haifu Shark's Fin in Brown Sauce

位 / Person \$1280

 遼參扣紅燒肉
Braised Sea Cucumber and Pork Belly in Brown Sauce

\$428

 紅燒大排翅
Braised Superior Shark's Fin in Brown Sauce

位 / Person \$580

 蔥燒遼參
Braised Sea Cucumber with Scallion

\$358

 黃燜海虎翅
Braised Supreme Haifu Shark's Fin in Chicken Broth

位 / Person \$1280

 高湯文思燴原條遼參
Braised Whole Sea Cucumber with Shredded Tofu in Supreme Soup

位 / Person \$238

 黃燜大排翅
Braised Superior Shark's Fin in Chicken Broth

位 / Person \$560

 花膠扣紅燒肉
Braised Fish Maw with Pork Belly in Brown Sauce

\$458

 濃湯海虎翅
Double-boiled Supreme Hailful Shark's Fin in Supreme Broth

位 / Person \$1280

 紅燒花膠遼參
Braised Fish Maw and Sea Cucumber in Abalone Sauce

\$500

 濃湯雞煲翅
Double-boiled Shark's Fin and Chicken in Supreme Broth

位 / Person \$360

 蝦子蔥燒扣花膠扒
Braised Whole Fish Maw with Shrimp Roe and Leek

位 / Person \$238

 鮮蟹肉生翅
Braised Shark's Fin Soup with Fresh Crab Meat

位 / Person \$398

 雞汁煨原隻花膠扒
Braised Whole Fish Maw in Chicken Sauce

位 / Person \$238

 桂花炒魚翅
Scrambled Egg Fried with Shark Fin and Bean Sprout

\$428

 紅燒原隻花膠扒
Braised Whole Fish Maw in Brown Sauce

位 / Person \$238

 高湯燉官燕
Double-boiled Premium Bird's nest in Supreme Broth

位 / Person \$450

 濃雞湯燴花膠
Braised Fish Maw in Supreme Chicken Soup

位 / Person \$188

小菜類 Main Course

魚 Fish

清蒸鮆魚

Steamed Fresh Water Shad

半扇 / Half portion \$1300

原條 / Full portion \$2600

紅燒原條桂魚

Braised Whole Mandarin Fish in Brown Sauce

\$568

糟溜海班片

Steamed Sliced Garoupa in Wine Sauce

\$280

紅燒原條黃魚

Braised Yellow Croaker Fish

\$238

砂鍋粉皮魚頭

Fish Head with Mung Bean Noodle in Casserole

一個 / Full portion \$488

酸菜桂魚片

Poached Sliced Mandarin Fish with Pickled Cabbage

\$298

紅燒拆骨魚頭 (預訂)

Braised Boneless Whole Fish Head
in Brown Sauce (pre-order)

一個 / Full portion \$488

松茸薺菜原條桂魚

Braised Sliced Mandarin Fish with Matsutake and
Shepherd's Purse

\$568

剁椒大魚頭

Sichuan Big Fish Head with Diced Chilli

一個 / Full portion \$468

糖醋班塊

Sliced Garoupa in Sweet and Sour Sauce

\$280

水煮桂魚片

Sichuan Poached Sliced Mandarin Fish in Chilli Oil

\$298

椒鹽班塊

Deep-fried Sliced Garoupa with Spicy Salt

\$280

松子原條桂魚

Deep-fried Whole Mandarin Fish in Pine Nut in Sweet and Sour Sauce

\$568

蕙黃生魚絲

Stir-fried Shredded Freshwater Fish with Yellow Chives

\$248

陳皮大澳鹹魚蒸馬友

Steamed sea Threadfin Fish with
Dried Tangerine Peel and Tai-O Salted Fish

\$238

蕙黃炒鱠糊

Stir-fried Shredded Eel with Yellow Chives in Brown Sauce

\$228

陳年花雕蒸龍躉件

Steamed Giant Garoupa Belly with Aged Yellow Wine

\$208

小菜類 Main Course

蝦 Prawn

 干燒蝦球 	\$298	清炒野生河蝦仁  Stir-fried River Shrimps	\$238
黃金蝦球 Deep-fried Prawns with Salted Egg Yolk	\$298	 龍井野生河蝦仁 Stir-fried River Shrimps with Tea Leaf	\$238
糖醋蝦球 Sautéed Prawns in Sweet and Sour Sauce	\$298	 川味乾鍋蝦  Sichuan Griddle-cooked Shrimps	\$238
泡椒蝦球  Prawns in Preserved Chilli Sauce	\$298	 乾迫胡椒蝦  Stir-fried Shrimps with White Pepper	\$238
宮保蝦球  Kung Pao King Prawns	\$298	沸騰串串蝦  Shrimp Kebab with Hot Pepper Sauce	\$168
 千里香豆腐蝦多士 Fermented Tofu with Shrimp Toast	4件 / 4 pcs \$168	沸騰串串海鮮  (蝦、帶子、鱈片) Seafood Kebab with Hot Pepper Sauce (Prawns, Scallops and Sliced Eels)	\$188

蟹 Crab

蛋白雞油花雕蒸膏蟹 Steamed Crab in Chinese Yellow Wine & Egg White	\$498	黑胡椒膏蟹  Fried Crab in Black Pepper Sauce	\$498
花雕蒸蟹伴粉皮 Steamed Crab in HuaDiao Wine with Mung Bean Sheets	\$498	 糯米炒膏蟹 Stir-fried Fresh Crab with Glutinous Rice	\$498
 醬炒膏蟹年糕 Braised Crab with Green Soy Beans and Shanghai Rice Cake in Sweet Soya Sauce	\$498	荷香膏蟹飯 Steamed Fresh Crab with Rice in Lotus Leaf	\$498
薑葱焗蟹 Fresh Crab with Ginger and Spring Onion	\$498	 生拆膏蟹荷葉飯 (預訂) Steamed Fresh Crab Meat with Rice in Lotus Leaf (Pre-order)	\$528

 廚師推介 Chef's recommendation

 辣味 Spicy

另收加一服務費 10% service charge applies

小菜類 Main Course

家禽 Poultry

 椒鹽/紅燒八寶鴨 (預訂) Stuffed Boneless Duck Choice of Deep-fried with Spicy Salt or Braised in Brown Sauce (pre-order)	\$468	 干煸辣子雞 Sichuan Stir-fried Diced Chicken with Dried Red Chilli	一隻 / Full portion \$468 半隻 / Half portion \$238
 去骨樟茶鴨 Tea-smoked Boneless Duck	一隻 / Full portion \$380 半隻 / Half portion \$208	 醬爆雞丁 Sautéed Diced Chicken with Mushroom in Sweet Sauce	\$128
 脆皮蔥油雞 Deep-fried Crispy Chicken with Spring Onion Oil	一隻 / Full portion \$468 半隻 / Half portion \$238	 宮保雞丁 Kung Pao Chicken	\$128
 麻香雞 Deep-fried Diced Chicken with Garlic and Spring Onion in Sichuan Pepper Oil and Soy Sauce	一隻 / Full portion \$428 半隻 / Half portion \$218	 腰果雞丁 Stir-fried Diced Chicken with Cashew	\$128
 松茸花雕雞 Steamed Chicken with Matsutake in Chinese Yellow Wine	一隻 / Full portion \$428 半隻 / Half portion \$218	 川味干鍋雞 Sichuan Griddle-cooked Chicken	\$188

牛羊 Beef and Lamb

 川麻豆花和牛片 Sichuan Poached Wagyu Beef and Tofu in Casserole	\$438	 貢布胡椒牛腩煲 Beef Brisket in Kampot White Peppercorns Soup	\$438
 紅燒原條牛肋骨 Braised Whole Short Ribs in Brown Sauce	\$348	 水煮和牛 Sichuan Poached Sliced Wagyu Beef in Chilli Oil	\$388
 砂煲梅乾菜牛肋 Braised Beef Short Ribs with Preserved Vegetable in Casserole	\$188	 黑椒和牛粒 Stir-fried Diced Wagyu Beef with Black Pepper and Garlic	\$438
 蔥爆牛肉 Stir-fried Sliced Beef with Spring Onion	\$288	 京燒羊腩 Deep-fried Lamb Brisket in Peking Style	\$268
 宮保和牛 Kung Po Wagyu Beef	\$388	 手抓灘羊 (預訂) Stewed Mutton in Clear Broth (pre-order)	\$268
 蔥爆和牛粒 Stir-fried Diced Wagyu Beef with Spring Onion	\$438		

小菜類 Main Course

豬 Pork

 原盅東坡肉 Braised Dongpo Pork Belly in Chinese Yellow Wine Sauce	\$108	 夾餅乳香肉 Deep-fried Sliced Pork in Fermented Tofu Sauce Served with Bread	\$168
 紅燒獅子頭 Braised Minced Pork Ball in Brown Sauce	\$128	 百頁結紅燒肉 Braised Pork Belly with Tofu Sheet in Brown Sauce	\$168
 蜜汁火航 (預訂) Roasted Ham with Sliced Sweet Potato and Lotus Seed in Honey Sauce served with Bread and Tofu Sheet (pre-order)	位(2位起) / Person \$98	 回鍋肉 Double-cooked Pork Belly with Bamboo Shoot and Dry Bean Curd in Spicy Sauce	\$128
 富貴烤雙筋 Roasted Ham in Honey Sauce served with Bread	位(2位起) / Person \$50	 四川蒜苗回鍋肉 Spicy Double-cooked Pork Belly with Chilli Bean Paste and Leek in Sichuan Style	\$128
咸魚煎肉餅 Pan Fried Pork Patty with Salted Fish	\$168	 四川香辣豬手 Sichuan Spiced Pig Trotter	\$188
菠蘿黑毛豚咕嚕肉 Sweet and Sour Iberico Pork with Pineapple	\$188	 毛血旺 Sichuan Poached Duck Blood, Beef Stripes and Sliced Eel in Chilli Oil	\$298
 紅燒小圓蹄 Braised Pork Knuckle in Brown Sauce	\$188	 辣子腸頭 Spicy Deep Fried Pig Intestines	\$138
瑪蟻上樹 Sautéed Vermicelli with Spicy Minced Pork	\$108		

 廚師推介 Chef's recommendation

 辣味 Spicy

另收加一服務費 10% service charge applies

蔬菜、豆腐類 Vegetable & Tofu

濃湯瑤柱浸時蔬

Poached Seasonal Vegetable and Conpoy in Supreme Soup

\$148

蔥爆山菌秋耳

Stir-fried Wild Mushroom and Black Fungus with Spring Onion

\$108

蟹肉扒時蔬

Braised Seasonal Vegetable with Crab Meat

\$168

砂鍋松茸老豆腐

Braised Tofu with Matsutake in Casserole

\$148

瑤柱扒時蔬

Braised Seasonal Vegetable with Conpoy

\$148

紅燒豆腐

Braised Tofu with Mushroom in Brown Sauce

\$118

鹹肉百葉時蔬

Braised Seasonal Vegetable Sheet with Salted Pork

\$128

麻婆豆腐

Mapo Tofu

\$128

生煸時蔬

Stir-fried Seasonal Vegetable

\$128

火丁甜豆

Stir-fried Sweet Beans with Ham Cubes

\$228

開水白菜 (預訂)

Steamed Chinese Cabbage in Supreme Broth (pre-order)

\$188

干煸四季豆

Stir-fried French Beans and Minced Pork

\$118

上湯時蔬

Poached Seasonal Vegetable in Soup

\$128

秋茄四季豆

Stir-fried French Beans and Eggplant

\$118

火腿津白

Braised Chinese Cabbage with Yunnan Ham

\$148

雪菜百葉毛豆

Stir-fried Green Soy Beans with Preserved Vegetable & Tofu Sheet

\$108

奶油津白

Braised Chinese Cabbage in Cream Sauce

\$128

干鍋野生菌煲

Stir-fried Wild Mushrooms in Casserole

\$148

醬燒茄子

Braised Eggplant with Mushroom in Sweet Sauce

\$128

干鍋雜菜煲/菜花煲

Stir-fried Assorted Vegetables / Cauliflower in Casserole

\$138

魚香茄子

Braised Eggplant and Minced Pork in Spicy Garlic Sauce

\$128

熗炒土豆絲

Stir-fried Shredded Potato Strips

\$128

明爐燒味 Chinese Barbecue

蜜汁叉燒
BBQ Pork with Honey

例 / Regular \$218

脆皮燒腩仔
Crispy Pork Belly

例 / Regular \$218

半份 / Half portion \$110

鴻運乳豬
Roasted Suckling Pig

一隻 / Full portion \$1280

蜜汁燒鱈片
Roasted Eel with Honey

\$108

片皮烤鴨
Roasted Peking Duck

一隻 / Full portion \$588

紅燒BB鵝
Roasted Baby Pigeon

每隻 / pc \$128

片皮烤鵝
Roasted Whole Goose

一隻 / Full portion \$688

\$268

半隻 / Half portion \$348

燒味雙併

2 Kinds of Barbecue Combo (BBQ Pork with Honey, Roasted Goose, Crispy Pork Belly & Roasted Eel with Honey)

脆皮烤鵝
Roasted Whole Goose

例 / Regular \$170

燒味雙併

\$268

點心 Dim Sum

霞飛飛招牌鮮肉小籠包
Xia Fei Fei Steamed Shanghai Minced Pork Dumplings

4隻 / 4 pcs \$60

煎三鮮窩貼
Pan-fried Minced Pork, Shrimp and Chinese Chives Dumplings

3件 / 3 pcs \$56

霞飛飛招牌灌湯牛肉餡餅
Xia Fei Fei Signature Pan-fried Beef Pastry filled with Soup

3件 / 3 pcs \$60

十三香蔥煎餅
Pan-fried Scallion Pastry

\$60

灌湯生煎包
Pan-fried Minced Pork Bun filled with Soup

3件 / 3 pcs \$60

上湯菜肉餛飩
Pork Wonton in Soup

6隻 / 6 pcs \$88

* * * * * 供應時間上午11:30am 至下午5:00pm * * * * *

筍尖鮮蝦餃
Steamed Prawn Dumplings with Bamboo Shoot

4件 / 4 pcs \$60

XO醬炒腸粉 
Sautéed Rice Roll with XO Sauce

\$70

陳皮牛肉球
Steamed Minced Beef Balls with Tangerine Peel

3件 / 3 pcs \$50

雪山杏汁包
Baked Sweet Almond Buns

3件 / 3 pcs \$60

花素蒸餃
Steamed Vegetable Dumplings

4隻 / 4 pcs \$60

芝麻明蝦筒
Deep-fried Shrimp Roll with Sesame

3件 / 3 pcs \$60

鮮蝦燒賣皇
Steamed Pork Dumplings with Prawn

4件 / 4 pcs \$60

乾貝蘿蔔絲酥
Turnip Pastry with Conpoy

3件 / 3 pcs \$60

咸水角
Deep-fried Glutinous Rice Dumplings

3件 / 3 pcs \$60

雞絲春卷
Deep-fried Vegetable & Chicken Spring Roll

3件 / 3 pcs \$58

紅油抄手 
Wonton in Hot and Chilli Oil

6隻 / 6 pcs \$70

蘋果叉燒酥
Baked Barbecue Pork with Apple Puffs

2件 / 2 pcs \$60

XO醬鳳爪 
Steamed Chicken Paw with XO Sauce

\$60

 辣味 Spicy

另收加一服務費 10% service charge applies

廚師推介 Chef's recommendation

霞飛飛招牌海皇炒飯 Rice & Noodle

霞飛飛招牌海皇炒飯
Xia Fei Fei Signature Assorted Seafood Fried Rice

瑤柱蛋白蟹肉炒飯
Fried Rice with Conpoy, Crab Meat and Egg White

砂窩鹹肉菜飯
Fried Rice with Salted Pork & Vegetable in Casserole

京醬拌麵
Dry Noodle with Minced Pork in Sweet Sauce

蟹肉煨麵
Braised Noodle with Crab Meat in Soup

濃湯嫩雞煨麵
Braised Noodle with Shredded Chicken in Chicken Soup

青菜煨麵
Braised Noodle with Vegetable in Soup

霞飛飛招牌擔擔麵
Xia Fei Fei Dan Dan Noodle

大排擔擔麵
Deep-fried Pork Chop Noodle in Spicy Peanut Soup

大排麵
Deep-fried Pork Chop Noodle

\$88

蔥油開洋拌麵
Dry Noodle with Dried Shrimp in Spring Onion Oil

\$86

陽春麵
Plain Noodle in Soup

\$58

上海粗炒
Shanghai Fried Noodle with Shredded Pork and Cabbage in Soya Sauce

\$148

上海炒年糕
Shanghai Fried Rice Cake with Shredded Pork and Vegetable in Soya Sauce

\$148

雪菜肉絲炒年糕
Fried Rice Cake with Shredded Pork, Preserved Vegetable and Bamboo Shoot

\$148

星洲炒米
Singapore Fried Rice Noodle

\$148

乾炒牛河
Stir-fried Rice Noodles with Beef

\$148

銀芽肉絲炒麵
Fried Noodle with Shredded Pork and Bean Sprouts

\$148

甜品 Dessert

八寶甜飯 (煎或蒸) (預訂)

Glutinous Rice with Lotus Paste, Dried Grape, Longan and Lotus Seed (Steamed or Pan-fried) (Pre-order)

\$108

蛋白杏仁茶

Sweet Almond Soup with Egg White

位 / Person \$42

桂花酒釀小丸子

Mini Glutinous Rice Balls in Osmanthus Sweet Wine Soup

位 / Person \$42

高力豆沙香蕉

Deep-fried Souffle Ball Filled with Banana and Red Bean Paste

4隻 / 4 pcs \$60

酒釀湯圓

Glutinous Rice Dumpling filled with Black Sesame Paste in Sweet Wine Soup

位 / Person \$42

特色脆麻花

Crispy Dough Twist

6件 / 6 pcs \$60

薑汁湯圓

Glutinous Rice Dumpling with Black Sesame Paste in Ginger Soup

位 / Person \$42

豆沙鍋餅

Red Bean Paste Pancake

\$58

滋補潤喉羹 (熱或凍)

Sweet Chinese Herbal Soup (Hot or Cold)

位 / Person \$52

擂沙湯圓

Sweet Glutinous Rice Dumpling Filled with Black Sesame Paste

4個 / 4 pcs \$52

蜂蜜杏仁豆腐花

Chilled Almond Tofu with Honey

位 / Person \$42

芒果布甸

Mango Pudding

位 / Person \$48

楊枝甘露

Mango, Pomelosago Sweet Soup

位 / Person \$42

薑汁糕

Ginger Cake

3件 / 3 pcs \$38

 廚師推介 Chef's recommendation

 辣味 Spicy

另收加一服務費 10% service charge applies



另外收費 Additional Charges

餐前小食 Snack

(每碟 / Plate) \$20

絲苗白飯 Steamed Rice

(每碗 / Bowl) \$18

中國茗茶/熱水 House Chinese Tea/ Hot Water

(每位 / Person) \$22

陳年普洱 Puer / 特級香片 Spring Needle Jasmine / 杭州胎菊 Baby Chrysanthemum /
牡丹皇/壽眉 Shoumei / 鐵觀音 Tie Guan Yin / 龍井 Longjing

各式醬料、調味料 Sauce & Seasoning

(每碟 / Plate) \$20

自來食品費 Bring Your Own Food

(每位 / Person) \$100

開瓶費 Corkage Fee :

紅白酒 香檳 Wine/Champagne (每瓶 / Bottle) \$180

烈酒、中國酒 Spirit/Chinese Wine (每瓶 / Bottle) \$450

切餅費 Cakeage Charge :

普通蛋糕 Normal Cake (每位 / Person) \$15

雪糕蛋糕 Ice-Cream Cake (每位 / Person) \$30

另加一服務費。如對任何食物有過敏反應請向我們的服務員提供有關資料
10% serve charge. Please advise our staff if you have allergies on foods.