现代粤式料理 · 融合本地风味

Modern Cantonese · Local Fusion

粤式料理不仅是一种传统，更是一种围桌共享的人情味与饮食文化。
我们以经典粤菜为根基，融合新加坡本地风味与现代创意料理手法，
重新演绎熟悉的东方味道。

通过精选食材、精致摆盘与现代餐饮美学，为顾客带来兼具传统与创新的用餐体验。
每一道料理都讲究层次、温度与细节，让熟悉的味道焕发全新魅力。

天富阁希望打造一个融合现代粤式料理、社交聚餐与本地文化灵魂的餐饮空间，
让朋友、家人与食客们在这里共享美食与相聚时光。

我们不仅仅是在呈现一道菜，更是在创造一种值得回味的人情与体验。

Cantonese cuisine is more than tradition — it is a culture of gathering,
warmth, and shared moments around the table.

At Fortune Court, we honour the foundations of classic Cantonese cooking
while embracing the vibrant flavours of Singapore through modern culinary creativity.

By combining quality ingredients, refined presentation, and contemporary dining
aesthetics, we create an experience that balances tradition with innovation.

Every dish is thoughtfully crafted with layers of flavour, warmth, and detail,
bringing familiar tastes to life in a refreshing new expression.

Fortune Court aspires to be a modern dining destination where Cantonese cuisine,
local culture, and social dining come together — a place for families,
friends, and communities to connect through meaningful meals and memorable
experiences.

We are not simply serving food, we are creating moments worth remembering.

Every plate tells a story, Every gathering becomes a celebration.

VIP DINING ROOM POLICY 贵宾包间须知

MINIMUM SPENDING REQUIREMENT 包间最低消费

WEEKDAY 周日 — $600++
WEEKEND 周末 — $800++

VIP ROOM RESERVATIONS ARE SUBJECT TO AVAILABILITY AND MANAGEMENT APPROVAL.
贵宾包间需视供应情况及管理层安排而定。

HOUSE GUIDELINES 餐厅须知

PLEASE KINDLY NOTE THAT OUTSIDE FOOD AND BEVERAGES ARE NOT PERMITTED IN THE RESTAURANT.
餐厅内谢绝自带食物与饮品。

WE SEEK YOUR KIND UNDERSTANDING THAT CERTAIN ITEMS MAY OCCASIONALLY BE UNAVAILABLE.
个别菜品如遇暂缺，敬请原谅。

PHOTOS ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRESENTATION MAY VARY.
图片仅供参考，菜品内容及摆盘请以实际出品为准。

OUTSIDE BEVERAGES ARE SUBJECT TO CORKAGE CHARGES OF $30 PER BOTTLE.
自带酒水将收取每瓶 $30 开瓶服务费。

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GST.
所有价格需加收10%服务费及消费税。

御品预定珍馔
IMPERIAL RESERVE SELECTION

PO1 活虾 LIVE PRAWN — $13.80 PER100g 每100克

煮法 COOKING METHOD:

A | 白灼 POACHED

B | 药材焗 HERBAL BAKED

PO2 苏格兰竹蚌 SCOTTISH BAMBOO CLAM — SEASONAL PRICE 时价 PER100g 每100克

煮法 COOKING METHOD:

A | 蒜蓉粉丝蒸 STEAMED GARLIC VERMICELLI

B | X.O.酱炒 X.O. SAUCE +$6

PO3 西澳龙虾 AUSTRALIA LOBSTER — SEASONAL PRICE 时价 PER100g 每100克

煮法 COOKING METHOD:

A | 上汤焗 SUPERIOR BROTH

B | X.O.酱炒 X.O. SAUCE +$6

Reservation Policy 预订须知

Advance reservation of at least 3 days is required for all dishes in this section.
Availability is subject to seasonal supply.

本系列菜品需至少提前三天预订，并视时令供应情况而定。

御品预定珍馔
IMPERIAL RESERVE SELECTION

PO4 **阿拉斯加蟹**
ALASKAN CRAB

SEASONAL PRICE **时价**
PER100G 每100克

煮法 COOKING METHOD:

A | **金银蒜蛋白蒸**
STEAMED WITH GARLIC EGG WHITE

B | **上汤焗**
SUPERIOR BROTH

C | **辣椒**
CHILI SAUCE

D | **黑胡椒**
BLACK PEPPER

E | **白胡椒**
WHITE PEPPER

F | **避风塘**
TYPHOON SHELTER

PO5 **天富烤乳猪**
FORTUNE'S SUCKLING PIG

$388

Reservation Policy 预订须知

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平日午市单人套餐
WEEKDAY LUNCH SPECIAL

仅限周一至周五 上午十一点至下午两点半
11AM - 2:30PM MON-FRI ONLY

BS1
点心欢聚套餐
DIM SUM DELIGHT SET

$15.90++
壹位 ONE PAX

甄选点心菜单任选三样
SELECT ANY THREE FROM DIMSUM SELECTION

1杯热/冷饮
菊花茶 或 薏米水
1 HOT/COLD DRINK
CHRYSANTHEMUM TEA OR BARLEY WATER

BS2
点心招牌套餐
DIM SUM SIGNATURE SET

$18.90++
壹位 ONE PAX

甄选点心菜单任选四样
SELECT ANY THREE FROM DIMSUM SELECTION

1杯热/冷饮
菊花茶 或 薏米水
1 HOT/COLD DRINK
CHRYSANTHEMUM TEA OR BARLEY WATER

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甄选点心
DIMSUM SELECTION

B1	桂林酱凤爪 GUI LIN PHOENIX CLAW	$6.80
B2	蒸排骨 STEAMED PORK RIBS	$6.80
B3	上汤鱼翅汤饺 (3粒) SHARK'S FIN DUMPLING SOUP (3PCS)	$6.80
B4	蚝皇叉烧包 (2粒) BBQ PORK BUN (2PCS)	$5.80
B5	黄金流沙包 (2粒) LAVA CUSTARD BUN (2PCS)	$5.80
B6	腊味萝卜糕 (2片) PAN FRIED CARROT CAKE (2PCS)	$5.80
B7	千丝炸虾球 (2粒) CRIPSY GOLDEN PRAWN BALL (2PCS)	$4.80
B8	蜂巢芋角 (2粒) DEEP FRIED TARO BALL (2PCS)	$4.80
B9	荷叶糯米鸡 LOTUS-WRAPPED GLUTINOUS RICE	$4.80
B10	三味香酥饼 (2件) CRISPY BANANA RED BEAN PASTRY (2PCS)	$4.80
B11	桂花糕 (4个) OSMANTHUS CRYSTAL JELLY (4PCS)	$4.80

甄选前菜
STARTER SELECTION

CS1 天富四喜拼盘 **$39.90**
FORTUNE'S FOUR DELICACIES

挑选任意以下前菜四种而不重复
SELECT ANY FOUR DISTINCT APPETIZERS FROM THE LIST BELOW

C1 冰镇番茄荔梅 **$9.80**
CHILLED TOMATO LYCHEE PLUM

C2 凉拌苹果紫甘蓝 **$9.80**
APPLE RUBY CABBAGE SALAD

C3 椒香杏鲍菇 **$9.80**
PEPPERCORN KING OYSTER MUSHROOM

C4 凉拌蒜香云耳 **$9.80**
GARLIC WOOD EAR MUSHROOM

C5 脆皮素春卷 **$9.80**
CRISPY VEGETABLE SPRING ROLL

C6 风味海蜇丝 **$9.80**
HOUSE SPECIAL JELLYFISH

煮法 COOKING METHOD:

A | 麻油咸香
AROMA SESAME OIL

B | 秘制酱
HOUSE SPECIAL SAUCE

C7 黄金脆豆腐 **$9.80**
CRISPY GOLDEN TOFU

煮法 COOKING METHOD:

A | 番茄口味
TOMATO FLAVOUR

B | 海苔口味
SEAWEED FLAVOUR

C | 椒盐口味
PEPPER FLAVOUR

甄选前菜
STARTER SELECTION

C8 七味酥脆松茸菇 — $12.80
SHICHIMI CRISPY MATSUTAKE MUSHROOM

C9 香丝冰菜 — $12.80

C10 冰川茄子 — $14.80
GLACIER EGGPLANT

C11 口水鸡卷 — $14.80
HOUSE CHICKEN ROLL

煮法 COOKING METHOD:



A | 四川麻辣
SICHUAN MALA

B | 醉香风味
DRUNKEN CHINESE WINE

C12 烟熏鸭胸 — $14.80
SMOKED PEPPER DUCK BREAST

煮法 COOKING METHOD:

A | 泰式酱
THAI CHILI SAUCE

B | 梅子酱
PLUM SAUCE

C13 迷你墨鱼仔 — $14.80
MINI BABY CUTTLEFISH

C14 金沙软壳蟹 — $15.80
GOLDEN SOFT SHELL CRAB

匠心炖汤
SOUP SELECTION

D1	天福佛跳墙 FORTUNE'S BUDDHA JUMPS OVER THE WALL	$48.80
D2	金汤大鲍翅 SUPREME SHARK'S FIN GOLDEN BROTH	$45.80
D3	红烧龙芽大鲍翅 SUPREME SHARK'S FIN BRAISED BROTH	$42.80
D4	响螺鲍鱼安神鸡汤 NOURISHING CONCH ABALONE CHICKEN SOUP	$30.80
D5	羊肚菌虫草花素汤 MOREL MUSHROOM CORDYCEPS FLOWER SOUP	$28.80
D6	蟹肉鱼翅羹 SHARK'S FIN CRAB MEAT BROTH	$24.80
D7	干贝鱼鳔羹 DRIED SCALLOP FISH MAW BROTH	$16.80
D8	蟹肉粟米羹 CRAB MEAT SWEET CORN SOUP	$12.80
D9	四川酸辣汤 SICHUAN HOT AND SOUR SOUP	$10.80
D10	西洋菜炖排骨汤 PORK RIB WATERCRESS SOUP	$10.80

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烧腊精选
ROASTED SELECTION

E1 古法秘制叉烧 — $20.80
CHARRED BBQ PORK

E2 黄金脆皮烧鸡
GOLDEN ROASTED CHICKEN

WHOLE 整只	$56.80
HALF 半只	$29.90
LOWER HALF 下庄	$19.90
UPPER HALF 上庄	$15.90

煮法 COOKING METHOD:

A | 原味淮盐
ORIGINAL WITH HUAI SALT


B | 麻辣香醋
MALA VINEGAR

E3 黄金脆皮烧鸭
GOLDEN ROASTED DUCK

WHOLE 整只	$78.80
HALF 半只	$40.90
LOWER HALF 下庄	$28.90
UPPER HALF 上庄	$21.90

煮法 COOKING METHOD:

A | 原味梅子酱
ORIGINAL WITH PLUM SAUCE

B | 药膳焗烤
HERBAL ROASTED

甄选螃蟹
CRAB SELECTION

F1 斯里兰卡螃蟹
SRI LANKAN CRAB

$13.80
PER100g
每100克

煮法 COOKING METHOD:

A | 金银蒜蛋白蒸
STEAMED GARLIC EGG WHITE


B | 辣椒
CHILI SAUCE

C | 咸蛋
SALTED EGG

D | 避风塘
TYPHOON SHELTER

E | 甘香
KAM HEONG

F | 黑胡椒
BLACK PEPPER

G | 白胡椒
WHITE PEPPER

甄选龙虾
LOBSTER SELECTION

G1 **巴西龙虾** 500克 - 600克
BRAZIL LOBSTER 500g - 600g

$12.80
PER100g
每100克

煮法 COOKING METHOD:

A | X.O.酱炒 +$6
X.O. SAUCE

B | 上汤焗
SUPERIOR BROTH

C | 咸蛋
SALTED EGG


D | 辣椒
CHILI SAUCE

E | 豉椒
BLACK BEAN CHILLI

F | 避风塘
TYPHOON SHELTER

甄选虾类
PRAWN SELECTION

		小S	大L
H1	老虎虾球 TIGER PRAWN BALL	$28.80	$52.80

煮法 COOKING METHOD:

A |	X.O.酱炒 X.O. SAUCE	+$6
B |	黑松露酱炒 BLACK TRUFFLE SAUCE	+$6
C |	麦片 CEREAL BUTTER	
D |	糖醋 SWEET & SOUR	
E |	咸蛋 SALTED EGG	
F |	避风塘 TYPHOON SHELTER	
G |	辣椒玉子 CHILI TOFU	+$6
H |	奶皇酱 CUSTARD SAUCE	

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX **小份 适合 2–4 人 | 大份 适合 4–8 人**

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甄选鱼类
FISH SELECTION

I1	东星斑 500克–700克 LEOPARD CORAL GROUPER 500g-700g	$98.80
I2	红石斑 800克–900克 RED-SPOTTED GROUPER 800g-900g	$98.80
I3	笋壳 600克–700克 MARBLE GOBY 600g-700g	$88.80
I4	龙虎斑 800克–900克 PREMIUM GROUPER 800g-900g	$70.80
I5	金目鲈 550克–650克 GIANT SEA PERCH 550g-650g	$45.80

煮法 COOKING METHOD:

A | 油浸
DEEP FRIED WITH SUPERIOR SAUCE

B | 港蒸
HONG KONG STEAMED STYLE

C | 金银蒜蓉蒸
STEAMED WITH
GARLIC SUPERIOR SAUCE

		小S	大L
I6	惠州梅菜鱼片 HUIZHOU MUSTARD GREENS SLICED FISH	$26.80	$48.80
I7	亚参秋葵鱼片 ASSAM OKRA SLICED FISH	$25.80	$46.80

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX　　小份 适合 2–4 人 | 大份 适合 4–8 人

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甄选包
BUN SELECTION

J1 招牌馒头 (6个) **$8**
MANTOU (6PCS)

煮法 COOKING METHOD:

A | **软蒸**
STEAMED

B | **黄金油炸**
DEEP-FRIED

C | **鸳鸯双拼**
YUAN YANG

J2 荷叶包 (6个) **$8**
Lotus Leaf Bun (6PCS)

煮法 COOKING METHOD:

A | **软蒸**
STEAMED

B | **黄金油炸**
DEEP-FRIED

C | **鸳鸯双拼**
YUAN YANG

甄选鸡类
CHICKEN SELECTION

		小S	大L
K1	天富三杯鸡 FORTUNE'S THREE CUP CHICKEN	$22.80	$40.80
K2	虫草花干蒸鸡 CORDYCEPS BLOSSOM CHICKEN	$25.80	$46.80
K3	香葱油焖鸡 SCALLION OIL BRAISED CHICKEN	$21.80	$38.80
K4	香橙子炸鸡 ORANGE CITRUS FRIED CHICKEN	$21.80	$38.80

甄选猪类
PORK SELECTION

		小S	大L
L1	天富荔枝糖醋肉 FORTUNE'S LYCHEE SWEET & SOUR PORK	$22.80	$40.80
L2	招牌排骨 SIGNATURE PORK RIBS	$22.80	$40.80

煮法 COOKING METHOD:

A | 咸香 SALTED SAVORY

B | 甘香 KAM HEONG

C | 奶皇 CUSTARD SAUCE

D | 咖啡 ROASTED COFFEE

L3	古法梅菜扣肉 BRAISED PORK BELLY WITH PRESERVED VEGETABLES	$22.80	$40.80

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX　　小份 适合 2–4 人 | 大份 适合 4–8 人

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甄选牛类
BEEF SELECTION

		小S	大L
M1	天富三杯牛柳 FORTUNE'S THREE CUP BEEF	$25.80	$46.80
M2	黑松露菠萝牛柳 BLACK TRUFFLE PINEAPPLE BEEF	$25.80	$46.80
M3	黑醋蒜香牛柳 DARK VINEGAR GARLIC BEEF	$23.80	$42.80
M4	西芹爆炒牛柳 WOK-FRIED CELERY BEEF	$23.80	$42.80

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX **小份 适合 2–4 人 | 大份 适合 4–8 人**

All Items Are Subjected To 10% Service Charge And 9% GST For Dine-In. **所有堂食均需加收 10% 的服务费和 9% 的消费税。**

田园时蔬
SEASONAL GARDEN HARVEST

		小S	大L
N1	西兰花苗 BROCCOLINI	$24.80	$44.80

煮法 COOKING METHOD:

A |	清炒 CLASSIC WOK-FRIED	C | X.O.酱炒 X.O. SAUCE	+$6
B |	蒜蓉炒 GARLIC WOK-FRIED	D | 带子X.O.酱炒 SCALLOP X.O. SAUCE	+$15

N2	青芦笋 GREEN ASPARAGUS	$24.80	$44.80

煮法 COOKING METHOD:

A |	清炒 CLASSIC WOK-FRIED	C | X.O.酱炒 X.O. SAUCE	+$6
B |	蒜蓉炒 GARLIC WOK-FRIED	D | 带子X.O.酱炒 SCALLOP X.O. SAUCE	+$15

N3	时蔬 SEASONAL GREENS (芥兰, 奶白, 苋菜苗 Kailan, Bok Choy, Baby Spinach)	$20.80	$36.80

煮法 COOKING METHOD:

A |	野菌扒 BRAISED MUSHROOM GRAVY	D | X.O.酱炒 X.O. SAUCE	+$6
B |	蒜蓉炒 GARLIC WOK-FRIED	E | 带子X.O.酱炒 SCALLOP X.O. SAUCE	+$15
C |	金银蛋灼 TRIO EGG GRAVY +$6	F | 海参扒 BRAISED SEA CUCUMBER GRAVY	+$20

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX　　小份 适合 2–4 人 | 大份 适合 4–8 人

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田园时蔬
SEASONAL GARDEN HARVEST

		小S	大L
N4	四季豆 FRENCH BEAN	$20.80	$36.80

煮法 COOKING METHOD:

A | 干煸肉碎
DRY-FRIED WITH MINCED CHICKEN

B | 蒜蓉炒
GARLIC WOK-FRIED

C | X.O.酱炒
X.O. SAUCE +$6

D | 带子X.O.酱炒
SCALLOP X.O. SAUCE +$15

N5	香甜茄子 SWEET BRINJAL	$20.80	$36.80

煮法 COOKING METHOD:

A | 金沙肉松
GOLDEN FLOSS

B | 鱼香肉焖 +$6
YU XIANG MINCED MEAT

N6	香焖角瓜 BRAISED LUFFA GOURD	$20.80	$36.80

煮法 CHOICE OF COOKING METHOD:

A | 清炒
CLASSIC WOK-FRIED

B | 蒜蓉炒
GARLIC WOK-FRIED

C | 上汤金银蛋 +$6
TRIO EGG WITH SUPERIOR BROTH

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX **小份 适合 2–4 人 | 大份 适合 4–8 人**

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甄选蛋类
EGG SELECTION

		小S	大L
O1	天富鱼翅桂花蛋 FORTUNE'S GUI HUA EGG WITH SHARKFIN	$26.80	$48.80
O2	天富赛螃蟹 FORTUNE'S EGG WHITE CONPOY CRABMEAT	$24.80	$44.80
O3	蟹肉蛋饼 CRAB MEAT OMELETTE	$20.80	$36.80
O4	带子蒸水蛋 SCALLOP SILK EGG CUSTARD	$22.80	$40.80

甄选豆腐
TOFU SELECTION

		小S	大L
P1	回锅海参焖豆腐 SEA CUCUMBER BRAISED TOFU	$26.80	$48.80
P2	鱼鳔冬菇豆腐 FISH MAW MUSHROOM BRAISED TOFU	$25.80	$46.80
P3	海鲜自制豆腐 SEAFOOD HOMEMADE TOFU	$24.80	$44.80
P4	砂煲野菌焖豆腐 FOREST MUSHROOM CLAYPOT TOFU	$22.80	$40.80
P5	四川麻婆豆腐 SICHUAN MAPO TOFU	$20.80	36.80

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX 小份 适合 2–4 人 | 大份 适合 4–8 人

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甄选饭类
RICE SELECTION

		小S	大L
Q1	天富鲍鱼X.O.炒饭 (十头) FORTUNE'S ABALONE X.O. FRIED RICE (TEN-HEADS)	$58.80	$112.80
Q2	海鲜鱼子炒饭 SEAFOOD TOBIKO FRIED RICE	$28.80	$52.80
Q3	蟹肉蛋炒饭 CRAB MEAT EGG FRIED RICE	$22.80	$40.80
Q4	时蔬养生炒饭 SEASONAL GREENS FRIED RICE	$20.80	$36.80
Q5	白饭 WHITE RICE	$1.50	

甄选面类
NOODLE SELECTION

		小S	大L
R1	天富龙虾X.O.伊面 FORTUNE'S LOBSTER X.O. EE FU NOODLES	$78.80	$152.80
R2	海鲜伊面 SEAFOOD EE FU NOODLE	$26.80	$48.80
R3	鸭丝焖伊面 SHREDDED DUCK BRAISED EE FU NOODLE	$25.80	$46.80
R4	野菌闷伊面 WILD MUSHROOM BRAISED EE FU NOODLE	$24.80	$44.80
R5	海鲜滑蛋河粉 SEAFOOD HORFUN	$20.80	$36.80
R6	滑蛋鱼片生面 SLICED FISH CRISPY NOODLE	$20.80	$36.80

SMALL FOR 2-4 PAX | LARGE FOR 4-8 PAX **小份 适合 2–4 人 | 大份 适合 4–8 人**

All Items Are Subjected To 10% Service Charge And 9% GST For Dine-In. **所有堂食均需加收 10% 的服务费和 9% 的消费税。**

甜品雅集
DESSERT SELECTION

V1 雪蛤炖雪梨 (热) $19.80
DOUBLE-BOILED SNOW PEAR HASHIMA (HOT)

V2 椰子芋泥霜 (热) $19.80
SWEET CORN PURPLE YAM IN COCONUT (HOT)

V3 杨枝甘露 (冷) $12.80
MANGO POMELO SAGO (COLD)

V4 红枣炖雪梨 (冷) $12.80
DOUBLE-BOILED SNOW PEAR (COLD)

V5 玉米芋泥露 (热) $12.80
SWEET CORN PURPLE YAM (HOT)

V6 柠檬寒天嫩爱玉 (冷) $12.80
LEMON AIYU JELLY (COLD)

V7 三味香酥饼 (6件) $12.80
CRISPY BANANA RED BEAN PASTRY (6PCS)

V8 桂花糕 (9件) $12.80
OSMANTHUS CRYSTAL JELLY (9PCS)

V9 汤圆系列(热) $6.80
GLUTINOUS RICE BALL

口味选择 CHOICE OF FILLING:	煮法 COOKING METHOD:
A | 花生 (2粒) PEANUT (2PCS)	A | 擂沙(干) DRY PEANUT POWDER
B | 红豆 (2粒) RED BEAN (2PCS)	B | 甜姜汤 SWEET GINGER SOUP
C | 黑芝麻 (2粒) BLACK SESAME (2PCS)	C | 红豆汤 RED BEAN SOUP
	D | 黑芝麻糊 BLACK SESAME SOUP

V10 鸿运寿桃 (1粒) $2.00
LONGEVITY PEACH BUN (1PCS)

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自制饮品
HOUSE BREWS

		热HOT	冷COLD
W1	菊花茶 CHRYSANTHEMUM TEA	$3.00	$3.60
W2	薏米水 BARLEY WATER	$3.00	$3.60
W3	柳橙汁 ORANGE JUICE		$3.80
W4	清水 SKY JUICE	$0.60	$0.60

汽水饮料
SOFT DRINKS

W5	新鲜椰子水 FRESH SIAM COCONUT	$8.80
W6	普娜天然矿泉水 ACQUA PANNA STILL MINERAL	$7.80
W7	圣培露有气矿泉水 SAN PELLEGRINO SPARKLING MINERAL	$7.80
W8	玉泉梳打水 SCHWEPPES SODA WATER	$3.80
W9	可乐 COKE ORIGINAL	$3.80
W10	无糖可乐 COKE ZERO	$3.80
W11	雪碧 SPRITE	$3.80

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精品茶饮
PREMIUM TEA

Min. 2 pax · Served in Teapot · Unlimited Refill | 最低 2 位 · 无限续茶

X1	碧潭茉莉香片 BI TAN JASMINE TEA	$3.00
X2	金菊花茶 GOLDEN CHRYSANTHEMUM TEA	$3.00
X3	陈香熟普洱 AGED RIPE PU-ERH TEA	$3.00
X4	六堡黑茶 LIU BAO DARK TEA	$3.00
X5	武夷山老枞水仙 WUYI MOUNTAIN OLD FIR NARCISSUS	$3.00
X6	古树茶头熟普洱 ANCIENT TREE RIPE PU'ER TEA HEADS	$5.00
X7	正岩老树大红袍 ZHENGYAN OLD TREE DA HONG PAO	$8.00

瓶装啤酒 BOTTLED BEER

Y1	健力士黑啤 GUINNESS STOUT	$12.80
Y2	麒麟一番榨啤酒 KIRIN ICHIBAN	$10.80
Y3	虎牌啤酒 TIGER BEER	$9.80
Y4	喜力啤酒 HEINEKEN	$9.80
Y5	喜力啤酒 0.0 HEINEKEN 0.0	$9.80

白葡萄酒 WHITE WINE

Z1	地平线酒庄 · 霞多丽 HORIZON BICHOT, CHARDONNAY	$88
Z2	艾伯彼修酒庄 2024 MAISON ALBERT BICHOT 2024	$128

红葡萄酒 RED WINE

Z3	地平线酒庄 · 比肖黑比诺 Horizon Bichot, Pinot Noir	$98
Z4	卡布里耶尔燧石红葡萄酒 Les Silex De Cabrieres 2022	$138
Z5	巴塔耶酒庄红葡萄酒2022 Chateau Batailley 2022	$228

起泡酒 SPARKLING WINE

Z6	普罗塞克特干起泡酒 TENUTA SANTOME PROSECCO EXTRA DRY	$68