

BREAKFAST 早餐

Available Time 营业时间: 6:00-11:00

BREAKFAST 早餐

24 Hours Serving 24 小时供应

THE PARISIAN | 巴黎早餐




268

Coffee or Tea | 咖啡或茶

Freshly Squeezed Juice | 鲜榨果汁

Seasonal Fruit Platter | 时令鲜果盘  

Vanilla Yoghurt with Raspberry Espuma | 香草酸奶配树莓酱   

Assorted Bakery with Jam and Honey | 面包精选配果酱和蜂蜜   

Choice of Cereal: Corn Flakes, All Bran, Raisin Bran or Homemade Toasted Granola,  

Served with Full Fat Milk, Skimmed Milk, Soy Milk, or Oat Milk

精选麦片：玉米脆片、全麦维麦片、葡萄干麦片或自制烤格兰诺拉麦片
配全脂牛奶、脱脂牛奶、豆奶或燕麦奶

THE BEIJINGER | 北京风味早餐

288

Chinese Tea | 中式茶

Freshly Squeezed Juice | 鲜榨果汁


Seasonal Fruit Platter | 时令鲜果盘  

Traditional Beijing Yoghurt | 老北京酸奶  

Shrimp and Pork Wonton with Chicken Broth and Seaweed | 鲜虾猪肉云吞 

Pork and Vegetables "Bao Zi" with Pickled Cabbage | 猪肉蔬菜包配咸菜 

Bean Curd with Fried "You Tiao" | 传统豆腐脑配油条 

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

Please highlight any specific food allergies or intolerances to our colleagues before ordering. All prices are in CNY and subject to 15% service charge.
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BREAKFAST 早餐

THE MANDARIN | 文华早餐

288

Coffee or Tea | 咖啡或茶

Freshly Squeezed Juice | 鲜榨果汁

Seasonal Fruit Platter | 时令鲜果盘  

Vanilla Yoghurt with Raspberry Espuma | 香草酸奶配树莓酱  

Assorted Bakery Selection with Jam and Honey | 面包精选配果酱和蜂蜜  

Choice of Cereal: Corn Flakes, All Bran, Raisin Bran or Homemade Toasted Granola,  

Served with Full Fat Milk, Skimmed Milk, Soy Milk, or Oat Milk

精选麦片：玉米脆片、全麦维麦片、葡萄干麦片或自制烤格兰诺拉麦片
配全脂牛奶、脱脂牛奶、豆奶或燕麦奶

Cage-Free Eggs Any Style | 非笼养鸡蛋任意做法  

Served with Bacon, Vine Tomato, Pork Sausage, and Roasted Potato | 配培根、樱桃番茄、猪肉肠和烤土豆

THE CANTONESE | 广式早餐

268

Chinese Tea | 中式茶

Freshly Squeezed Juice | 鲜榨果汁

Seasonal Fruit Platter | 时令鲜果盘  

Cantonese Dim Sum | 广式点心 

Shrimp Dumpling, "Siew Mai", Kale Dumpling with Beetroot | 虾饺、烧麦和羽衣甘蓝素糰

Cantonese Congee | 广式粥类

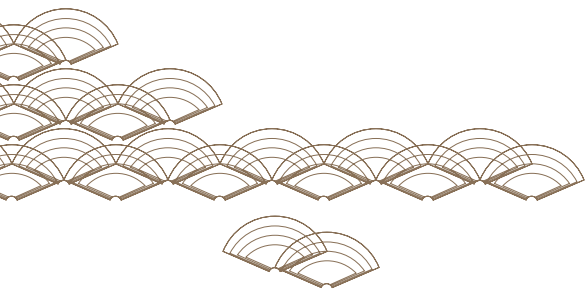
Choice of Plain, Beef, Fish, or Preserved Egg with Pork

Served with Fried "You Tiao," Pickled Cabbage, Spring Onion, and Fried Peanuts
可选精选白粥、牛肉粥、鱼片粥或皮蛋瘦肉粥  配油条、咸菜、小葱和油炸花生

Hot Soya Bean Milk with Fried "You Tiao" | 热豆浆配油条 

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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BREAKFAST 早餐


HEALTHY LIVING | 健康早餐 

288

Chinese Green Tea | 中式绿茶

Freshly Squeezed Juice or Smoothie | 鲜榨果汁或健康特饮

Seasonal Fruit Platter | 时令鲜果盘  

Steamed Quinoa in Low Fat Yoghurt with Fresh Berries | 蒸藜麦配低脂酸奶和新鲜浆果  

Egg White & Herb Omelet | 香草蛋白卷  

Served with Roquette, Asparagus, Vine Tomato, and Multi Grain Toast | 配芝麻菜、芦笋、樱桃番茄和全麦杂粮面包

Note: We suggest a 15 to 30-minute break after the fruits, juice, and smoothie before continuing the rest of the breakfast to achieve a better assimilation of all the vitamins!
我们建议食用水果，果汁和奶昔后休息 15 到 30 分钟，再继续其他早餐，保证更好的吸收所有的维他命！

THE KIDS | 儿童早餐

188

Freshly Squeezed Juice | 鲜榨果汁

Seasonal Fruit Platter | 时令鲜果盘  

Choice of Cereal: Corn Flakes, Choco Pops, or Frosted Flakes  



Served with Skimmed Milk or Cold Chocolate Milk

精选麦片：玉米脆片、巧克力可可麦片或糖霜玉米片配脱脂牛奶或冰巧克力奶

Classic American Pancake | 美式薄饼   

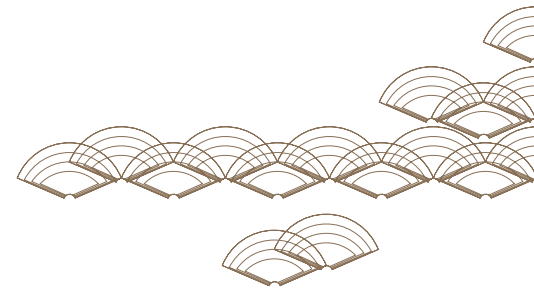
Served with Maple Syrup, Berries, Rose Strawberry Jam, Peanut Butter, or Nutella Sauce

配枫糖浆，树莓酱，玫瑰草莓果酱，花生酱或榛子巧克力汁

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A LA CARTE 单点



HEALTHY LIVING | 健康早餐

Poached Egg Avocado Toast | 水波蛋配牛油果吐司 | 188  

Served with Roquette, Asparagus, Vine Tomato, and Multi-Grain Toast
配芝麻菜、芦笋、樱桃番茄和全麦杂粮面包

Egg White & Herb Omelet | 香草蛋白卷 | 188   

Served with Roquette, Asparagus, Vine Tomato, and Multi-Grain Toast
配芝麻菜、芦笋、樱桃番茄和全麦杂粮面包

Swiss Bircher Muesli with Green Apple and Raisins   

瑞士冻麦片配青苹果丝和提子干

98

Steamed Quinoa in Low Fat Yoghurt with Fresh Berries   

蒸藜麦配低脂酸奶和新鲜浆果

98

Eggs Benedict | 班尼迪克蛋

Honey Roasted Ham, English Muffin, and Hollandaise Sauce | 蜂蜜火腿、英式玛芬配荷兰汁 | 188   

Smoked Salmon, English Muffin, and Hollandaise Sauce | 烟熏三文鱼、英式玛芬配荷兰汁 | 198   



From The Bakery | 新鲜面包

Assorted Bakery: Croissant, Pain au Chocolat, Danish, Muffin, Whole Wheat Toast, White Toast and Baguette   

面包精选：牛角包、巧克力包、丹麦包、玛芬、全麦吐司、白吐司和法棍

128

Toasted Bread - 3 Slices per order | 现烤面包 - 每份 3 块 | 68   

Croissant, Pain au Chocolat, Danish | 牛角包、巧克力包、丹麦包 | 38 Per piece 每个   

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A LA CARTE 单点

MORNING FAVORITES | 早餐风味

Cage-Free Eggs Any Style | 非笼养鸡蛋各式做法 | 188  

Served with Bacon, Vine Tomato, Pork Sausage, and Roasted Potato | 配培根、樱桃番茄、猪肉肠和烤土豆

Cage-Free Eggs Omelet Any Style | 非笼养鸡蛋卷各式做法 | 188   

Served with Ham, Bacon, Tomato, Swiss Cheese, and Mushroom | 配火腿、培根、番茄、瑞士芝士和蘑菇

Smoked Salmon on Toasted Bagel | 烟熏三文鱼配贝果 | 188   

Served with Cream Cheese, Onion, Salmon Roe, and Sliced Tomato | 配奶油芝士、洋葱、三文鱼籽和番茄片

Classic American Pancakes | 美式薄饼 | 138    

Served with Maple Syrup, Berries, Rose Strawberry Jam, Peanut Butter, or Nutella Sauce
配枫叶糖浆，树莓酱，玫瑰草莓果酱，花生酱或榛子巧克力汁

Cereal Selection | 麦片精选

Corn Flakes, All Bran, Raisin Bran or Homemade Toasted Granola | 98  

玉米脆片、全麦维麦片、葡萄干麦片或自制烤格兰诺拉麦片

Cereal served with Full Fat Milk, Skimmed Milk, Soy Milk, Oat Milk, or Yoghurt



麦片配全脂牛奶、低脂牛奶、豆奶、燕麦奶或酸奶

Oatmeal Porridge | 麦片粥 | 98  

Choice of Full Fat Milk, Skimmed Milk, Soy Milk or Oat Milk | 可选全脂牛奶、低脂牛奶、豆奶或燕麦奶

Vanilla Yoghurt with Raspberry Jam | 香草酸奶配树莓酱 | 98 

Traditional Beijing Yoghurt | 老北京酸奶 | 68  

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A LA CARTE 单点

FRUIT | 水果

Seasonal Fruit Platter | 时令鲜果盘 | 168  

A Carefully Selected Assortment of Seasonal Fruits, Sliced for Convenience | 精选的时令水果拼盘

Mixed Berries | 什锦浆果 | 158  

Freshly Picked Berries including Strawberries, Raspberries, Blueberries, and Blackberries
新鲜采摘的浆果，包括草莓、覆盆子、蓝莓和黑莓

FRESHLY SQUEEZED JUICE | 鲜榨果汁

Orange | 橙汁 | 98



Pink Lady Apple | 苹果汁 | 98

Watermelon | 西瓜 | 98

Grapefruit | 西柚汁 | 98

Carrot | 胡萝卜汁 | 98

SMOOTHIES | 鲜果特饮

Healthy Green | 多维唤醒 | 108  

Green Apple, Celery, Bitter Melon, Kale, Lemon, Ginger | 青苹果、芹菜、苦瓜、羽衣甘蓝、柠檬、姜

Breakfast Zinger | 早餐伴侣 | 108 

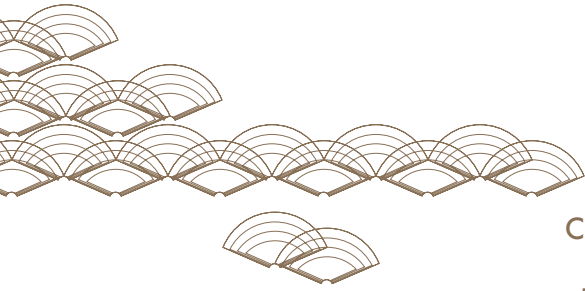
Lemon, Carrot, Apple, Beetroot | 柠檬、胡萝卜、苹果、甜菜根

Tropical Combo | 酸芒时刻 | 108 

Mango, Banana, Freshly Squeezed Orange Juice, Vanilla Yoghurt | 芒果、香蕉、鲜榨橙汁、香草酸奶

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A LA CARTE 单点

CHINESE BREAKFAST | 中式早餐

Dim Sum Selection | 点心精选

Shrimp Dumpling (Har Gow), Pork and Shrimp Dumpling (Siu Mai), Kale Dumpling with Beetroot 
虾饺、烧麦和羽衣甘蓝素糰

118

Steamed Rice Roll with Shrimp | 虾仁肠粉 | 108 

Congee | 粥类

Plain Congee | 白粥 | 98 

Served with Condiments: Pickled Vegetable, Spring Onion, Fried Peanut and Fried "You Tiao" | 配咸菜, 小葱, 油炸花生和油条

Congee with Century Egg and Pork | 皮蛋瘦肉粥 | 118 

Congee with Sliced Fish | 鱼片粥 | 118 

Congee with Beef | 牛肉粥 | 118 

Noodle and Soup | 面条与汤

Wonton Noodle Soup | 云吞面 | 128 


Beef Brisket Noodle Soup | 牛腩汤面 | 198  

Hot and Sour Soup | 酸辣汤 | 108 

Other Chinese Breakfast Favorite | 中式早餐精选

Steamed Pork and Vegetable Bun | 鲜猪肉菜包 | 78 

Fried Dough Sticks with Soya Bean Milk | 豆浆油条 | 78 

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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ALL DAY DINING 全天

Available Time 营业时间: 11:00-22:00

LOCAL FLAVORS | 地方风味

Appetizer | 前菜

Garlic Cucumber | 蒜泥拍黄瓜 | 98 🍷 🌱

Chilled Black Fungus | 凉拌黑木耳 | 98 🍷 🌱

Hot Sour Soup with Crab Meat and Fish Maw | 花胶蟹肉酸辣羹 | 188 🍲

Egg Drop Tomato Soup | 芙蓉蛋花汤 | 138 🍷 🥚

Rice and Noodles | 饭与面食

Beijing Noodles | 北京炸酱面 | 168 🍷 🐷

Fried Rice with Yunnan Black Truffle and Egg White | 黑松露蛋白炒饭 | 198 🍷 🌱 🥚 🌱

Fried Rice Noodles with Shrimp and Black Pepper | 干炒黑椒虾仁河粉 | 198 🍷 🌱

Fried Rice with Diced Chicken and Pickle Olives | 鸡粒橄榄菜炒饭 | 168 🍷 🌱 🥚

Beef Brisket Noodle Soup | 牛腩汤面 | 198 🍲

Dan Dan Noodles, Spicy Sichuan Noodles with Ground Pork and Peanuts, Chili Oil | 四川担担面 | 168 🐷

Plain Congee | 白粥 | 98 🍷

Cantonese Congee | 广式粥类 | 118

Choice of Plain (V), Beef, Fish, or Preserved Egg with Pork | 可选精选牛肉粥、鱼片粥或皮蛋瘦肉粥 🐷

Served with Pickled Vegetables, Spring Onions, Fried Peanuts and Fried "You Tiao" | 配咸菜，小葱，油炸花生和油条

Main Course | 主菜

Spicy Beef Cubes | 椒麻爆炒和牛粒 | 438 🍲

Hainan Chicken with Rice | 海南鸡饭 | 248 🍷

Stir-Fried Shrimp with Cucumber | 青瓜炒虾仁 | 198 🍷 🌱

Side Dish | 配菜

Wok-Fried Green Vegetable | 炒时蔬 | 108 🍷 🌱

Your Choice of Bok Choy, Broccoli, Choy Sum, or Baby Cabbage | 小白菜，西兰花，菜心，娃娃菜

Dessert | 甜品

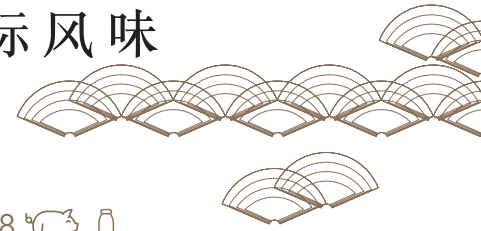
Mango Sago | 杨汁甘露 | 68 🍷 🍲 🥚 🌱

Seasonal Fruit Platter | 时令鲜果盘 | 168 🍷 🌱








🍲 Signature Dishes 厨师推荐 🐷 Contains Pork 含猪肉 🌱 Vegetarian 素食 🍷 Locally Sourced 本地食品 🍷 Healthy 健康 🌱 Gluten Free 无麸质
🥛 Dairy 乳制品 🍷 Contains Alcohol 含酒精 🌱 Sustainably Certified Seafood 可持续认证海鲜 🥚 Sustainably Certified Eggs 可持续认证鸡蛋

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INTERNATIONAL FLAVORS | 国际风味



Appetizer | 前菜

- Traditional Caesar Salad | 经典凯撒沙拉 | 178  
Hearts of Romaine / Garlic Crouton / Signature Parmesan Dressing | 罗马生菜 / 蒜香面包丁 / 特制帕尔玛芝士酱
- Add Chicken / 鸡肉 28 | Salmon Gravlox / 腌渍三文鱼 38  | Prosciutto/ 烟熏火腿 38 
- Classic Waldorf Salad | 华道夫沙拉 | 178   
- Garden Salad with Lemon-Olive Oil | 田园沙拉配柠檬橄榄油 | 128   
- Salmon Gravlox | 腌渍三文鱼 298   
- Deep-Fried Capers / Hard-Boiled Egg / Gherkin / Sour Cream | 炸水瓜柳 / 水煮蛋 / 酸黄瓜 / 酸奶油
- Cheese Platter | 芝士拼盘 | 308 
- Cheeses Selection: Danish Camembert Cheese, Cheddar Cheese, Emmental Cheese, Parmigiano Reggiano
芝士精选: 琪雷萨金文干酪、车达芝士、大孔芝士、帕玛森芝士
Served with: Grapes / Mango Chutney / Soda Cracker | 提子 / 芒果泥 / 小苏打饼干

Soup | 汤

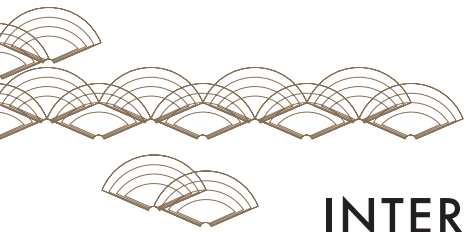
- Mushroom Soup | 奶油蘑菇汤 | 158  
- Butternut Squash Soup | 南瓜汤 | 158  
- Roasted Butternut Squash, Spices, Coconut Cream | 烤南瓜, 香料, 椰子奶油

Sandwich | 三明治

- Oriental Wagyu Beef Burger | 传统和牛芝士汉堡 | 268 
- Lettuce / Tomato / Gherkin / Cheddar/ French Fries | 生菜 / 罗马番茄 / 酸黄瓜 / 车达芝士 / 薯条
- Mandarin Club Sandwich | 俱乐部三明治 | 248  
- Homemade Toast / Roasted Chicken / Fried Egg / Cheddar / Grilled Bacon / French Fries
自制吐司 / 烤鸡肉 / 煎蛋 / 车达芝士 / 香扒培根 / 薯条
- MO Grill Cheese Panini | 芝士帕尼尼 | 228  
- Ham / Gruyere Cheese / Dijon Mustard / Roquette / Focaccia / French Fries
火腿 / 格鲁耶尔干酪 / 第戎芥末蛋黄酱 / 芝麻菜 / 意式香草面包 / 薯条

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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INTERNATIONAL FLAVORS | 国际风味

Pasta | 意面

Choice of Spaghetti / Penne | 自选传统直面 / 通心粉 | 188

Ragu Alla Bolognese / Fontina Alfredo with Mushroom & Bacon / Roasted Tomato and Basil / Pesto and Pine Nut
博洛尼亚番茄肉酱 🥛 / 蘑菇奶油培根 🥚🐷🥛 / 西西里番茄酱 🥛 / 罗勒酱和松子 🥛

Main Course | 主菜

Seared Salmon with Asparagus, Cherry Tomatoes, and Lemon Butter 🥚🥛
香煎三文鱼, 芦笋, 圣女果, 柠檬黄油汁
388

U.S.D.A Beef Ribeye Steak with Black Pepper Sauce, French Fries and Broccoli 🍳
美国极佳级眼肉, 黑椒汁, 薯条和西兰花
588

New York BBQ Pork Ribs | 纽约烧烤猪排 🥛🐷
Deep-Fried Sweet Potato / Coleslaw Purple Cabbage / BBQ Sauce | 炸红薯条 / 腌渍紫椰菜 / 烧烤汁
388

Half Spring Chicken | 法式烤春鸡 (半只) | 328 🍳
French Fries / Green Salad | 薯条 / 绿色沙拉

Side Dish | 配菜

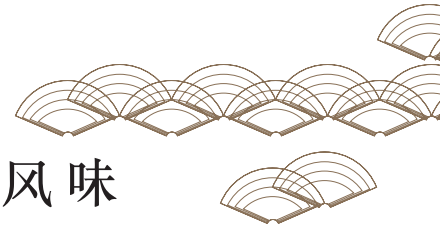
Jasmine Rice | 茉莉香米饭 | 25 🍴

French Fries, Broccoli, Mash Potato | 薯条, 西兰花, 土豆泥 | 68 🥛🍴

🍳 Signature Dishes 厨师推荐 🐷 Contains Pork 含猪肉 🌱 Vegetarian 素食 📍 Locally Sourced 本地食品 ❤️ Healthy 健康 🌾 Gluten Free 无麸质
🥛 Dairy 乳制品 🍷 Contains Alcohol 含酒精 🐟 Sustainably Certified Seafood 可持续认证海鲜 🥚 Sustainably Certified Eggs 可持续认证鸡蛋




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INTERNATIONAL FLAVORS | 国际风味



Desserts | 甜品


Exotic Peanut Chocolate | 热带水果花生巧克力 | 108   

Mango Coconut Pana Cotta | 芒果椰香意式奶冻 | 108   

Chocolate Brownie | 巧克力布朗尼 | 108  

Caramel Apple Tart | 焦糖苹果塔 | 108  


Strawberry Cheesecake | 草莓芝士蛋糕 | 108   

Black Forest | 黑森林蛋糕 | 108  

Selection of Artisanal Ice-Cream and Sorbet | 精选各式冰淇淋和雪芭 | 118

Select 3 Flavors | 任选三个口味

Ice-Cream | 冰淇淋 : Chocolate, Strawberry, Vanilla, Matcha | 巧克力, 草莓, 香草, 抹茶  

Sorbet | 雪芭 : Mandarin Orange, Raspberry, Lychee, Passion Fruit | 橘子, 覆盆子, 荔枝, 百香果 

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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KID'S MENU | 儿童菜单

Chicken Noodle Soup with Alphabet Pasta | 蔬菜鸡汤 ABC 意面 | 68 


Fried Rice with BBQ Pork, Vegetables and Egg | 功夫炒饭 | 68  

Bolognese Spaghetti | 儿童肉酱意面 | 98 

Mini Beef Burger with French Fries | 迷你牛肉汉堡配法式薯条 | 108 

BBQ Chicken Wings and Chips | 香烤鸡翅配薯条 | 108 

Strawberry Cheese Cake | 草莓芝士蛋糕 | 68   

Chocolate Brownie | 巧克力布朗尼 | 68   

Fruit Salad with Orange Juice | 橙汁水果沙拉 | 68 

Selection of Artisanal Ice-Cream and Sorbet | 精选各式冰淇淋和雪芭 | 48 Per scoop 每球

Ice-Cream | 冰淇淋 : Chocolate, Strawberry, Vanilla, Matcha | 巧克力, 草莓, 香草, 抹茶 

Sorbet | 雪芭 : Mandarin Orange, Raspberry, Lychee, Passion Fruit | 橘子, 覆盆子, 荔枝, 百香果

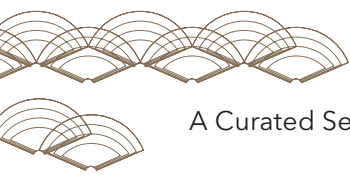
 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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WELLNESS MENU

健康菜单

Available Time 营业时间: 11:00 - 22:00



WELLNESS MENU | 健康菜单

A Curated Selection of Nutrient-Dense, Chef-Crafted Dishes Designed for Optimal Wellness and Indulgence.
主厨精心打造的营养菜肴，兼顾健康与味蕾享受！

Appetizer | 前菜

Quinoa & Shrimp Salad | 藜麦虾仁沙拉 | 180 kcal / 大卡 | Low Carb 低碳水 | 178  
Fresh Quinoa, Seared Prawns, Avocado, Cherry Tomatoes, Microgreens with Citrus Yuzu Vinaigrette
清爽藜麦、香煎虾仁、牛油果、樱桃番茄、嫩苗菜、柚子柑橘油醋汁

Bowls & Brunch | 超级碗与早午餐

MO Classic Açaí Bowl | 经典巴西莓碗 | 150 kcal / 大卡 | Low Carb 低碳水 | 178  
Smooth Açaí Purée with Blueberries, Gluten-Free Muesli, Fresh Strawberries and Maple Syrup
丝滑巴西莓泥与蓝莓，无麸质麦片、新鲜草莓，淋枫糖浆

Superfood Brunch Bowl | 超级能量碗 | 220 kcal / 大卡 | Keto-Friendly 低碳饮食者 | 178 
Rainbow Cauliflower Rice, Char-Grilled Zucchini, Kale, Roasted Chickpeas, Avocado and Tahini Dressing
彩虹椰菜花米饭、炭烤西葫芦、羽衣甘蓝、烤鹰嘴豆、牛油果，佐芝麻酱

Main Course | 主菜

Pan-Seared Salmon | 香煎三文鱼 | 450 kcal / 大卡 | Keto-Friendly 低碳饮食者 | 388  
Salmon with Asparagus and Charred Broccolini | 三文鱼配芦笋与炭烤西蓝花

Grilled Chicken & Avocado | 炭烤鸡肉牛油果 | 450 kcal / 大卡 | Low Carb 低碳水 | 248 
Herb-Marinated Grilled Chicken, Smashed Avocado, Rocket, Basil Aioli and Kale
香草腌制炭烤鸡胸肉、牛油果泥、芝麻菜、罗勒蒜味蛋黄酱，羽衣甘蓝
Vegan Option Available 可提供纯素选项

Enriching & Relax | 静 / 享

Zen Rooibos | 南非博士茶 | 68

Rooibos, rich in antioxidants, reduce stress and inflammation. Vanilla soothes, and cinnamon warms, promoting digestion and restful sleep.
南非博士茶富含抗氧化剂，舒缓愉悦，暖心助消化，精致平衡。

Juice & Smoothie | 鲜果特饮

Healthy Green | 多维唤醒 | 108  


Green Apple, Celery, Bitter Melon, Kale, Lemon, Ginger | 青苹果、芹菜、苦瓜、羽衣甘蓝、柠檬、姜

Breakfast Zinger | 早餐伴侣 | 108 

Lemon, Carrot, Apple, Beetroot | 柠檬、胡萝卜、苹果、甜菜根

Tropical Combo | 酸芒时刻 | 108  

Mango, Banana, Freshly Squeezed Orange Juice, Vanilla Yoghurt | 芒果、香蕉、鲜榨橙汁、香草酸奶

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A Taste of ... MANDARIN GRILL

Available Time 营业时间

Lunch 午餐 : 11:30-13:45 | Dinner 晚餐 : 18:00-21:45

From Tuesday to Sunday Only

每周二至周日供应

THE MANDARIN GRILL SIGNATURE DISHES

文华扒房特色菜式

Appetizer | 前菜

The Mandarin Grill Salad | 招牌沙拉 | 198    
Maple Syrup Grilled Pumpkin / Feta Salad / Iberico Ham / Soft Poached Egg / Arugula / Aged Balsamic
枫糖浆烤南瓜 / 羊乳酪沙拉 / 伊比利亚火腿 / 水波蛋 / 芝麻菜 / 陈年香醋

Chef's Lump Crab Cake / Tartar Sauce | 主厨经典蟹饼 / 塔塔酱 | 288  

Chef's King Prawn Cocktail | 主厨推荐鸡尾酒大虾沙拉 | 288 

Fresh Shucked Oysters N4 / Mignonette / Lemon / Tabasco 
新鲜剥壳生蚝 N4 / 米尼翁酱 / 柠檬 / 辣椒仔
388 / Half Dozen 半打

Steak & Chop | 牛排

Tasmanian Full Blood Grain Fed Wagyu Rib-Eye M9 | 纯血谷饲 M9 和牛眼肉 | 250g | 1218 

Tasmanian Full Blood Grain Fed Wagyu Sirloin M9 | 纯血谷饲 M9 和牛西冷 | 220g | 1088 

Tasmanian Full Blood Grain Fed Wagyu Filet Mignon M9 | 塔斯马尼亚纯血 M9 和牛牛柳 | 180g | 788 
with Black Pepper Sauce | 黑椒汁

Side | 配菜


Lobster Mac & Cheese | 龙虾弯通面和芝士 | 158  

Truffle Mashed Potato | 松露土豆泥 | 88  

Truffle & Parmesan Fries | 松露芝士薯条 | 88  

Spiced Carrot & Sour Cream | 香辣胡萝卜与酸奶油 | 88 

Baked Maple Glazed Sweet Potato | 烤枫糖甜薯 | 88 

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A Taste of ... CAFÉ ZI

Available Time 营业时间



Lunch 午餐 : 11:30-14:15 | Dinner 晚餐 : 17:30-21:45

CAFÉ ZI SIGNATURE DISHES | 紫膳主厨推荐菜式

Appetizer | 前菜

- Marinated Shredded Chicken with Truffle Jus | 黑松露鸡丝 | 188 
- Marinated Snail with Fresh Walnut | 鲜核桃拌猫眼螺 | 198
- Marinated Jelly Fish and Cucumber with Aged Vinegar | 脆瓜海蜇头 | 168 
- Marinated Ox Tongue and Caviar with Soy Sauce | 鱼子酱油醋牛舌 | 188
- Guangdong Poached Chicken with Shallot | 红葱头广东白切扇鸡 | 288  

Soup | 汤

- Double-Boiled Fish Maw Soup with Matsutake 松茸花胶汤 | 268 
- Double-Boiled Matsutake Soup with Assorted Mushrooms 黄耳榆耳炖松茸 | 168  

Hot Dish | 热菜

- Braised Abalone with Fish Maw in Superior Broth | 蚝皇一品煲 (每煲) | 588  
- East Sea Yellow Croaker | 大黄鱼 | 988  
- Baked with Lemongrass | 顺德香茅焗
- Boston Lobster | 波士顿龙虾 | 1032 / 份 (750 克)   
- Steamed with Marinated Pork Spare Rib Contains | 糟卤汁蒸
- Sanmen Green Crab | 三门膏蟹 | 828 只
- Hong Kong Typhoon Shelter Style | 避风塘炒
- Crispy Sweet and Sour Pork with Glazed Pineapple | 菠萝咕嚕肉 | 198  
- Braised Pork Belly and Abalone with Supreme Sauce | 极品鲍鱼红烧肉 | 328  
- Wok-Fried Prawn with Spicy Sweet and Sour Sauce | 胭脂红汁虾球 | 208 
- Taizhou Style Pork Tripe with White Pepper, Pickled Vegetable and Dried Bean Curd | 128  
- 白胡椒咸菜腐竹煮台州厚猪肚
- Seasonal Vegetable | 时令蔬菜 | 88 
- Sautéed, Superior Broth, Stir-Fried with Garlic, Boiled with Preserved Egg | 清炒, 上汤, 蒜蓉, 金银蛋上汤浸 

Rice | 主食

- Fried Rice with Minced Marbled Beef | 雪花牛肉炒饭 | 238 

Dessert | 甜品

- Bird's Nest with Finger Lime and Soymilk Mousse | 燕窝指柠豆乳慕斯 | 168  
- Mandarin Jujube Rice Cake | 文华枣皇糕 | 68   

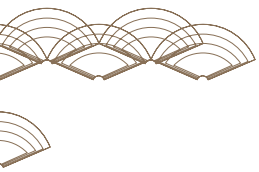
 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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A Taste of ... MO BAR

Available Time 营业时间: 16:00-00:00



MO BAR BITES | MO BAR 小食

Huo LaLa Chicken | 火辣辣子鸡 | 228

Return to Sichuan with this fiery dish, where tender chicken pieces are stir-fried with Sichuan peppercorns and dried chili peppers, offering a true taste of the region's famous heat.

回到四川，品尝这道火辣的菜肴，嫩滑的鸡肉块与四川花椒和干辣椒一起爆炒，带来地道的四川麻辣味。

Crispy Beijing Duck Croquette | 香炸北京烤鸭球 | 228

Savor the iconic flavors of Beijing with these crispy duck croquettes, filled with succulent duck meat and served with a traditional sweet plum sauce for dipping.

品尝这道带有标志性北京风味的脆皮烤鸭球，内含鲜嫩的鸭肉，搭配传统的甜梅子酱蘸食。

Sesame Prawn Toast | 芝麻虾多士 | 228

Explore the coastal flavors of Shanghai with crispy prawn toast, coated in sesame seeds and served with a sweet chili dipping sauce, perfect for a taste of the sea.

探索上海的海滨风味，享用这道香脆的芝麻虾多士，外裹芝麻，搭配甜辣蘸酱，尽享海洋的味道。

Xinjiang Charcoal Beef Patties | 新疆炭烤香料牛肉饼串 | 298

Hand-formed spiced beef patties blended with cumin, chili, smoked paprika, onion, and garlic powder.

Grilled over charcoal like the smoky kebab stalls of Xinjiang's night markets – bold, juicy, and full of fire.

手工调味牛肉饼融合孜然、辣椒、烟熏红椒、洋葱与大蒜粉，炭火直烤，灵感源自新疆夜市街头烤串摊。外焦内嫩，香辣奔放，回味无穷。

Nomad's Flame Lamb Skewers | 游牧炭火羊肉串 | 298

Tender lamb shoulder marinated in cumin and chili, flame-grilled, and dusted with toasted cumin and sesame.

嫩滑羊肩肉串以孜然与辣椒腌制，炭火直烤，撒上香炒孜然和芝麻，烟香四溢。

Golden Crab Wontons | 金黄蟹肉奶酪云吞 | 228

Yuzu-Chive | 柚子胡椒 × 细香葱

Crispy crab & cream cheese wontons with yuzu-kosho and chives.


酥脆蟹肉奶酪云吞，点缀柚子胡椒与细香葱香葱

Dip | 蘸酱: Black Vinegar-Ginger So | 镇江黑醋姜汁酱油

Canton Spiced Chicken & Pineapple Flatbread | 粤海香料之路烤鸡扁面包 | 228

Flatbread topped with spiced chicken, grilled pineapple, melted cheese, and fragrant herbs – bold yet balanced.

扁面包上铺香料鸡肉、炭烤菠萝、融化芝士和芳香香草，展现大胆的南粤风味。

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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OVERNIGHT 夜宵

Available Time 营业时间: 22:00 - 06:00

LOCAL FLAVORS | 地方风味

Garlic Cucumber | 蒜泥拍黄瓜 | 98 📍 🌱

Hot Sour Soup with Crab Meat and Fish Maw | 花胶蟹肉酸辣羹 | 188 🍲 🐷

Beijing Noodles | 北京炸酱面 | 168 📍 🐷 🥚

Fried Rice with Yunnan Black Truffle and Egg White | 黑松露蛋白炒饭 | 198 ❤️ 🌱 🌱 🥚

Fried Rice with Diced Chicken and Pickle Olives | 鸡粒橄榄菜炒饭 | 168 ❤️ 🌱 🥚

Beef Brisket Noodle Soup | 牛腩汤面 | 198 🍲

Dan Dan Noodles, Spicy Sichuan Noodles with Pork and Peanuts, Chili Oil 四川担担面 | 168 🐷

Plain Congee | 白粥 | 98 ❤️

Cantonese Congee | 广式粥类 | 118

Choice of Plain (V), Beef, Fish, or Preserved Egg with Pork | 可选精选牛肉粥、鱼片粥或皮蛋瘦肉粥 🐷

Served with Pickled Vegetables, Spring Onions, Fried Peanuts and Fried "You Tiao" | 配咸菜，小葱，油炸花生和油条

Hainan Chicken with Rice | 海南鸡饭 | 248 📍

Wok-Fried Green Vegetable | 炒时蔬 | 108 ❤️ 🌱

Your Choice of Bok Choy, Broccoli, Choy Sum, or Baby Cabbage | 小白菜，西兰花，菜心，娃娃菜

Mango Sago | 杨汁甘露 | 68 🍲 🌱 🌱 🥛

Seasonal Fruit Platter | 时令鲜果盘 | 168 🌱

🍲 Signature Dishes 厨师推荐 🐷 Contains Pork 含猪肉 🌱 Vegetarian 素食 📍 Locally Sourced 本地食品 ❤️ Healthy 健康 🌱 Gluten Free 无麸质
🥛 Dairy 乳制品 🍷 Contains Alcohol 含酒精 🌱 Sustainably Certified Seafood 可持续认证海鲜 🥚 Sustainably Certified Eggs 可持续认证鸡蛋

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INTERNATIONAL FLAVORS | 国际风味

Appetizer | 前菜

- Traditional Caesar Salad | 经典凯撒沙拉 | 178  
- Hearts of Romaine / Garlic Crouton / Signature Parmesan Dressing | 罗马生菜 / 蒜香面包丁 / 特制帕尔玛芝士酱
Add Chicken / 鸡肉 28 | Salmon Gravlax / 腌渍三文鱼 38  | Prosciutto / 烟熏火腿 38 
- Garden Salad with Lemon-Olive Oil | 田园沙拉配柠檬橄榄油 | 128   
- Cheese Platter | 芝士拼盘 | 308 
- Cheeses Selection: Danish Camembert Cheese, Cheddar Cheese, Emmental Cheese, Parmigiano Reggiano
芝士精选: 琪雷萨金文干酪、车达芝士、大孔芝士、帕玛森芝士
Served with: Grapes / Mango Chutney / Soda Cracker | 提子 / 芒果泥 / 小苏打饼干
308

Soup | 汤

Mushroom Soup | 奶油蘑菇汤 | 158  

Sandwich | 三明治

- Oriental Wagyu Beef Burger | 传统和牛芝士汉堡 | 268 
- Lettuce / Tomato / Gherkin / Cheddar / French Fries
生菜 / 罗马番茄 / 酸黄瓜 / 车达芝士 / 薯条
- Mandarin Club Sandwich | 俱乐部三明治 | 248  
- Homemade Toast / Roasted Chicken / Fried Egg / Cheddar / Grilled Bacon / French Fries
自制吐司 / 烤鸡肉 / 煎蛋 / 车达芝士 / 香扒培根 / 薯条
- MO Grill Cheese Panini | 芝士帕尼尼 | 228   
- Ham / Gruyere Cheese / Dijon Mustard / Roquette / Focaccia / French Fries
火腿 / 格鲁耶尔干酪 / 第戎芥末蛋黄酱 / 芝麻菜 / 意式香草面包 / 薯条

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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INTERNATIONAL FLAVORS | 国际风味

Pasta | 意面

Choice of Spaghetti / Penne | 自选传统直面 / 通心粉 | 188

Ragu Alla Bolognese / Fontina Alfredo with Mushroom & Bacon / Roasted Tomato and Basil / Pesto and Pine Nut
博洛尼亚番茄肉酱 🥛 / 蘑菇奶油培根 🥚🐷 🥛 / 西西里番茄酱 🥛 / 罗勒酱和松子 🥛

Main Course | 主菜

Seared Salmon with Asparagus, Cherry Tomatoes, and Lemon Butter 🥚 🥛

香煎三文鱼, 芦笋, 圣女果, 柠檬黄油汁

388

U.S.D.A Beef Ribeye Steak with Black Pepper Sauce, French Fries and Broccoli 🍳

美国极佳级眼肉, 黑椒汁, 薯条和西兰花

588

Side Dish | 配菜

Jasmine Rice | 茉莉香米饭 | 25🌀

French Fries, Broccoli, Mash Potato | 薯条, 西兰花, 土豆泥 | 68 🥛🌀

Desserts | 甜品

Chocolate Brownie | 巧克力布朗尼 | 108 🥛

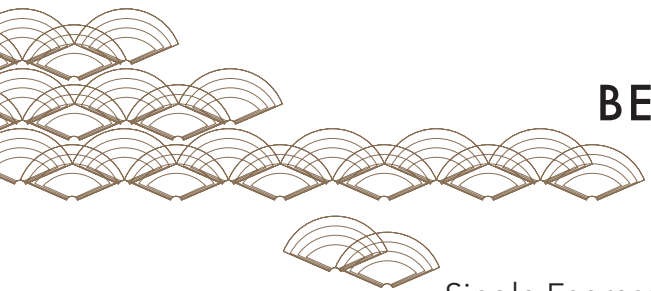
Caramel Apple Tart | 焦糖苹果塔 | 108 🥛

Strawberry Cheesecake | 草莓芝士蛋糕 | 108 🍳 🥛

🍳 Signature Dishes 厨师推荐 🐷 Contains Pork 含猪肉 🌱 Vegetarian 素食 📍 Locally Sourced 本地食品 ❤️ Healthy 健康 🌾 Gluten Free 无麸质
🥛 Dairy 乳制品 🍷 Contains Alcohol 含酒精 🌊 Sustainably Certified Seafood 可持续认证海鲜 🥚 Sustainably Certified Eggs 可持续认证鸡蛋

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BEVERAGES 饮料



BEVERAGES | 饮料

Coffee | 咖啡

Single Espresso, Americano, Cappuccino, Café Latte
特浓咖啡, 美式咖啡, 卡布奇诺, 拿铁

*All coffee can be served decaffeinated | *以上咖啡均可制成低因咖啡

68

Tea | 茶

Green | 绿茶

Dragon Well - Longjing | 龙井茶

Jasmine | 茉莉茶

Silver Needle | 茉莉银针

Oolong | 乌龙茶

Wuyi Da Hong Pao | 武夷山大红袍

Black | 红茶

Lapsang Souchong, Assam Breakfast, Darjeeling 2nd Flush, Earl Grey | 正山小种, 阿萨姆早餐茶, 大吉岭, 伯爵茶

Pu'er | 普洱茶

Palace Pu'er | 宫廷普洱


Infusion | 浸泡茶

Peppermint, Chrysanthemum, Zi, Rooibos | 薄荷茶, 菊花茶, 紫花茶, 路易波士茶

68

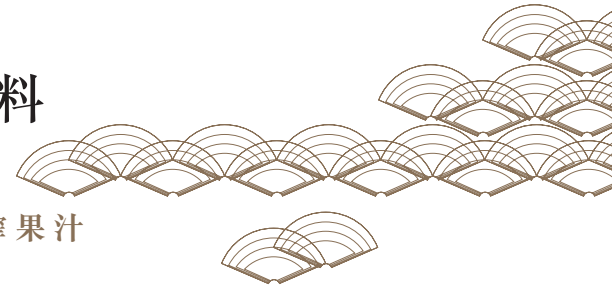
All teas and coffees are sustainably sourced and fair trade certified.

所有咖啡和茶都是通过可持续发展和公平贸易认证的。

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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BEVERAGES | 饮料



Freshly Squeezed Juice | 鲜榨果汁

Orange | 橙汁 | 98

Pink Lady Apple | 苹果汁 | 98

Watermelon | 西瓜 | 98

Grapefruit | 西柚汁 | 98

Carrot | 胡萝卜汁 | 98

Smoothies | 鲜果特饮

Healthy Green | 多维唤醒 | 108  

Green Apple, Celery, Bitter Melon, Kale, Lemon, Ginger | 青苹果、芹菜、苦瓜、羽衣甘蓝、柠檬、姜

Breakfast Zinger | 早餐伴侣 | 108 

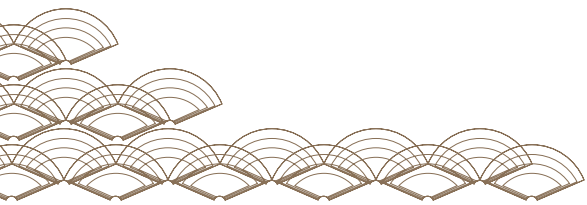
Lemon, Carrot, Apple, Beetroot | 柠檬、胡萝卜、苹果、甜菜根

Tropical Combo | 酸芒时刻 | 108 

Mango, Banana, Freshly Squeezed Orange Juice, Vanilla Yoghurt | 芒果、香蕉、鲜榨橙汁、香草酸奶

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
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WINE | 葡萄酒

ROSE WINE | 桃红葡萄酒

Château La Tour de L'Eveque 'La Source Gabriel' Grenache Blend, Provence, France
法国普罗旺斯主教之塔酒庄加布里埃之泉歌海娜混酿桃红葡萄酒
118 / Glass | 398 / Bottle

RED WINE | 红葡萄酒

Au Bon Climat Pinot Noir, Santa Barbara County, California, USA
美国圣巴巴拉奥邦酒庄黑皮诺
228 / Glass | 888 / Bottle

Bodegas Ondarre 'Señorio de Ondarre' Reserva Tempranillo Blend, Rioja DOCa, Spain
西班牙里奥哈翁达雷“情景”珍藏丹魄
168 / Glass | 498 / Bottle


Bodega Montevejo 'Petite Fleur' Malbec, Mendoza, Argentina
阿根廷门多萨梦豪城堡“花香”马尔贝克
188 / Glass | 698 / Bottle

Château L' Hermitage Lescours, AOC Saint-Émilion Grand Cru, Bordeaux, France
Grand Cru Classé Cuvée Spéciale for Mandarin Oriental Wangfujing, Beijing
北京王府井文华东方酒店限定款雷格隐士之丘梅洛混酿
228 / Glass | 1098 / Bottle

Kanaan Winery 'Sommelier Collection' Cabernet Sauvignon Blend, Ningxia, China
中国宁夏迦南美地 - 北京王府井文华东方酒店“侍酒师甄选”赤霞珠混酿
128 / Glass | 398 / Bottle

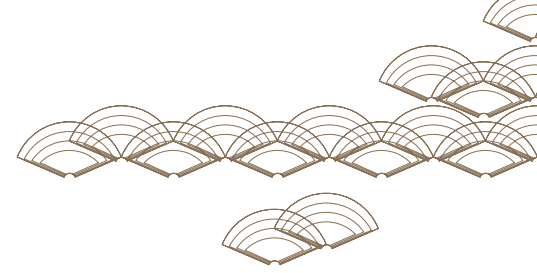
SWEET WINE | 甜酒

Cascina Gilli Malvasia, Castelnuovo, Piedmont, Italy
意大利玛维斯桃红低醇甜起泡酒
168 / Glass | 598 / Bottle

 Signature Dishes 厨师推荐  Contains Pork 含猪肉  Vegetarian 素食  Locally Sourced 本地食品  Healthy 健康  Gluten Free 无麸质
 Dairy 乳制品  Contains Alcohol 含酒精  Sustainably Certified Seafood 可持续认证海鲜  Sustainably Certified Eggs 可持续认证鸡蛋

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WINE | 葡萄酒



DE-ALCOHOLISED WINE | 脱醇酒

Natureo De-alcoholised Garnacha and Syrah, Spain
西班牙欢沁脱醇歌海娜希拉混酿
98 / Glass | 398 / Bottle

CHAMPAGNE | 香槟

Perrier-Jouët Grand Brut, France NV
法国巴黎之花干型香槟 NV
198 / Glass | 998 / Bottle

SPARKLING WINE | 气泡酒

Bortolomiol 'Prior' Valdobbiadene Prosecco, Veneto, Italy
意大利波缪派瑞普罗塞克起泡葡萄酒
168 / Glass | 498 / Bottle

WHITE WINE | 白葡萄酒

Jade White Blend, Ningxia, China
中国宁夏嘉地酒园“如意”混酿
118 / Glass | 398 / Bottle

Craggy Range Sauvignon Blanc, Marlborough, New Zealand
新西兰马尔堡克拉吉酒庄长相思
158 / Glass | 628 / Bottle

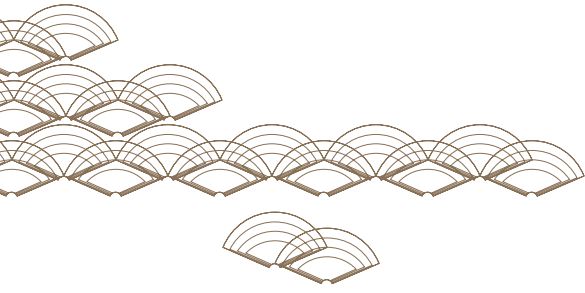
Bottega Vinai, Pinot Grigio Trentino D.O.C., Italy
意大利特伦蒂诺柯威酒庄“酿酒师”灰皮诺
138 / Glass | 598 / Bottle

Domaine Amélie & Charles Sparr 'Sentiment' Riesling, Alsace, Fr
法国阿尔萨斯云雀酒庄“情感”雷司令
168 / Glass | 698 / Bottle

Church Road Grand Reserve Chardonnay, Hawke's Bay, New Zealand
新西兰霍克斯湾虔途“红标”珍藏霞多丽
198 / Glass | 728 / Bottle

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BEER | 啤酒



Tsing Tao China | 青岛，中国
316ml / 4.3% | 68

Heineken Holland | 喜力，荷兰
330ml / 4.7% | 78

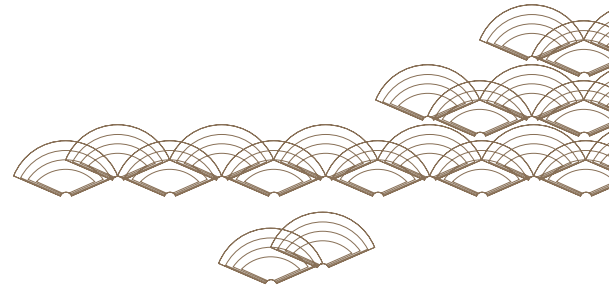
1664 Blanc France | 1664 白啤，法国
330ml / 5.0% | 78

Vedett Extra White Belgium | 白熊啤酒，比利时
330ml / 4.7% | 78

Delirium Tremens Belgium | 浅粉象，比利时
330ml / 8.5% | 88

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SOFT DRINK | 软饮

Coke, Sprite, Coke Zero, Diet Coke
可口可乐, 雪碧, 零度可乐, 健怡可乐

58

LE Tribute, Spain | 献礼

Olive Lemonade | 橄榄柠檬味汽水

Pink Grapefruit Soda | 粉红葡萄柚苏打水

Ginger Ale | 姜汁无酒精饮料

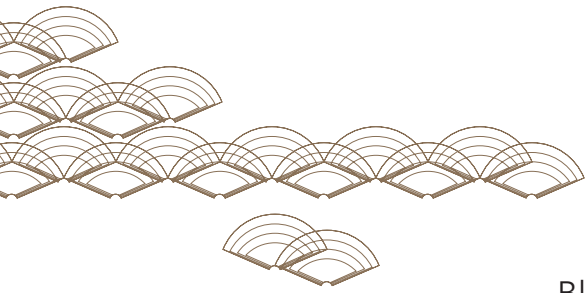
Tonic Water | 汤力水

Tonic Water Zero | 零糖汤力水

58

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WATER | 矿泉水

Still | 不含气

Blairquhan China | 百岁山, 中国

348ml / 58

Evian France | 依云, 法国

330ml / 58 | 750ml / 88

Antipodes, Still New Zealand | 寰彼极, 新西兰

1000ml / 88

Sparkling | 含气

Blairquhan China | 百岁山, 中国

348ml / 58

Evian France | 依云, 法国

330ml / 58




750ml / 88

Perrier France | 巴黎水, 法国

330ml / 78

San Pellegrino Italy | 圣培露, 意大利

750ml / 88

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