Causette

(French) Noun: chat, casual conversation.

Striking a balance between casual comfort and professional sophistication.

Appetisers 前菜

Lobster Taco 288
Romaine Lettuce, Mango, Guacamole, Coriander Cress, Yuzu Mayonnaise
龍蝦玉米餅伴羅馬生菜、香芒、牛油果醬、香菜苗及柚子蛋黃醬

Thai Rice Paper Roll 198
Prawn, Mango, Lettuce, Tomato, Sweet Chilli Sauce
泰式鮮蝦米紙卷伴香芒、生菜、番茄，配泰式甜辣椒醬
Vegan Option Available 可提供純素選擇

Crispy Squid 268
Paprika and Sea Salt, Burnt Lemon, Harissa Mayonnaise
香脆炸魷魚伴西班牙海鹽紅椒粉、炭烤檸檬、哈里薩辣椒蛋黃醬

Grilled Chicken or Beef Satay 198
Spicy Peanut Sauce, Cucumber & Shallot Dip
炭烤雞肉或牛肉沙嗲串燒配香辣花生醬、青瓜及紅蔥頭蘸醬

Ibérico Ham and Melon 278
Rocket Salad, Pesto, White Balsamic Vinaigrette
伊比利亞風乾火腿伴蜜瓜配芝麻菜沙律、羅勒青醬及白葡萄油醋汁

Marinated Beetroot Salmon 278
Sour Cream, Salmon Roe, Pickled Radish
紅菜頭醃製三文魚伴酸忌廉、三文魚籽及醋漬蘿蔔

Atlantic Prawns 268
Butter Lettuce, Marie Rose Sauce, Lemon, Rye Toast
大西洋鮮蝦伴牛油生菜、瑪麗玫瑰醬、檸檬及黑麥多士

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Salads 沙律

Tuna Niçoise **328**
French bean, Quail Egg, Tuna, Anchovy, Potato, Tomato
尼斯沙律伴吞拿魚、法邊豆、鵪鶉蛋、鯷魚、薯仔及番茄

Traditional Caesar Salad **258**
Pancetta, Egg, Garlic, Crouton, Anchovy, Parmesan
經典凱撒沙律伴意式煙肉、雞蛋、蒜蓉香脆麵包粒、鯷魚及巴馬臣芝士
Gluten-Free Option Available 可提供無麩質選擇

Crispy Fried Chicken Breast 配香脆炸雞胸 **+ 128**
House-Smoked Salmon 配自家製煙熏三文魚 **+ 128**

Thai Beef Salad **338**
Entrecôte, Tomato, Cucumber, Chilli, Coriander, Lemongrass
泰式肉眼牛扒沙律伴番茄、青瓜、辣椒、芫荽及香茅

Energy Salad **288**
Endive, Broccoli, Apple, Blueberries, Pomegranate, Pumpkin, Orange, Spelt, Citrus Dressing
活力能量沙律伴菊苣、西蘭花、鮮蘋果粒、藍莓、石榴籽、南瓜、香橙、斯佩耳特小麥及柑橘油醋汁

Thai Lettuce Wrap **288**
Organic Chicken, Mint, Chilli, Coriander, Lemongrass, Lettuce, Peanuts, Lime
泰式有機雞肉生菜包伴薄荷葉、辣椒、香菜、香茅、生菜、花生及青檸

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Soups 湯品

French Onion Soup **218**
Gruyère Cheese, Crouton, Parsley, Paprika
法式洋蔥湯伴焗格呂耶爾芝士、法式麵包、意大利芫荽及紅椒粉
Gluten-Free Option Available 可提供無麩質選擇

Heirloom Tomato Soup **198**
Sun-dried Cherry Tomato, Pesto, Garlic, Croutons
原種蕃茄濃湯伴風乾車厘茄、意式香草青醬及香脆麵包粒

Lobster Bisque **258**
Tarragon, Cream
法式龍蝦濃湯伴他拉根忌廉

Wild Mushroom Cream Soup **218**
Mushroom, Duxelles
野菌忌廉湯伴法式蘑菇蓉

Minestrone **198**
San Marzano Tomato, White Beans, Pesto, Parmesan
經典意式雜菜湯伴聖馬札諾番茄、白腰豆、意式香草青醬及巴馬臣芝士

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Sandwiches and Burgers
三文治及漢堡包

All Sandwiches and Burgers are Served with French Fries or Mixed Green Salad
所有三文治及漢堡均伴薯條或雜菜沙律

Steak Sandwich **358**
Ciabatta, Marinated Beef Tenderloin, Rocket, Tomato,
Portobello Mushroom, Pickled Red Onion Rings, Chimichurri Mayonnaise
香煎牛柳三文治伴火箭菜、鮮蕃茄、大啡菇、醃紅洋蔥圈、
阿根廷香草青醬及意式麵包
Optional Toppings (+ 18 Each)
Crispy Bacon, Provolone Cheese
額外配料（每款+18）
香脆煙肉、普羅沃洛內芝士

Mandarin Club Sandwich **318**
Milk Bread, Chicken Breast, Smoked Bacon, Gruyère Cheese,
Baby Gem, Tomato, Fried Egg
文華公司三文治配雞胸肉、煙燻煙肉、格呂耶爾芝士、小寶石生菜、
煎蛋、鮮蕃茄及牛奶麵包
Gluten-Free Option Available 可提供無麩質選擇

Mandarin Smashed Burger **348**
Sesame Bun, Homemade Beef Patty, Baby Gem, Tomato,
Red Onion, Gherkin, Sweet Paprika Dressing
文華自家製牛肉漢堡伴小寶石生菜、鮮蕃茄、紅洋蔥、
酸青瓜、甜紅椒醬及芝麻漢堡包
Optional Toppings (+ 18 Each)
Crispy Bacon, Gruyère Cheese, Blue Cheese,
Crispy Onion Rings, Fried Egg
額外配料（每款+18）
香脆煙肉、格呂耶爾芝士、藍芝士、香脆洋蔥圈、煎蛋

Lobster Roll **358**
Crab Roe, Sweet Corn, Hollandaise, Sesame Bun
波士頓龍蝦包伴蟹籽、甜粟米、荷蘭醬及芝麻包

Vegetable Burger **278**
Green Lentil, Cabbage, Red Onion, Coriander, Cucumber Yoghurt, Cumin, Sesame Bun
香草青扁豆素食漢堡伴椰菜、紅洋蔥、青瓜乳酪醬、孜然、及芝麻漢堡包

Fish Burger **348**
MSC Sustainable Toothfish, Butter Lettuce, Gherkin, Tartar Sauce
圓鱈魚漢堡伴牛油生菜、酸青瓜及他他醬

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International Main Courses 環球精選主菜

Fish and Chips 378
Battered Toothfish, Chips, Tartar Sauce, Mushy Peas, Lemon
英式炸魚薯條配他他醬、青豆蓉及檸檬

Lemon Sole Paupiette 468
Sautéed Endive, Chive, Salmon Roe Cream Sauce
檸檬龍脷魚卷伴香炒菊苣、香蔥及三文魚籽忌廉汁

Classic Beef Rossini 598
Foie Gras, Toasted Brioche, Portobello Mushroom, Green Bean, Truffle Mashed Potato, Truffle Sauce
經典羅西尼牛排伴香煎鵝肝、烤布里歐修麵包、大啡菇、 四季豆、
松露薯蓉及松露醬汁

Chicken Cordon Bleu 398
Prama Ham, Gruyère Cheese, Mustard Seed Sauce, Grilled Gem Lettuce
法式藍帶雞扒伴巴馬火腿、格呂耶爾芝士、芥末籽醬及烤小寶石生菜

Scottish Salmon Fillet 398
Grilled or Steamed, Green Asparagus, Ratte Potatoes, Bell Pepper Sauce
香烤或清蒸蘇格蘭三文魚柳伴青蘆筍、 法國小薯仔及甜椒汁

Slow Cooked Pork Belly 398
Asian Spices, Black Vinegar, Chinese String Beans, Crispy Kale
慢煮豬五花肉伴亞洲香料、黑醋汁、豆角及香脆羽衣甘藍

All Day Breakfast 278
Two Organic Eggs, Smoked Bacon, Black Pudding, Pork and Leek Sausage, Grilled Tomato, Toasted Sourdough
全日早餐伴兩隻有機雞蛋、香脆煙肉、英式血腸、
豬肉韭蔥香腸、烤番茄及酸種麵包

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Chargrill 炭火燒烤

Toothfish Fillet 150g 458
Cucumber, Kimchi Pickle
香烤圓鱈魚柳（150克）配青瓜及韓式泡菜

Whole Baby Chicken 428
Chimichurri
香烤原隻春雞配阿根廷香草青醬

Seafood Combo 628
Alaskan King Crab, Japanese Jumbo Scallop, King Prawn,
Salmon Fillet, Squid, Grilled Lemon, Tartar Sauce & Baby Gem Salad
香烤海鮮拼盤伴阿拉斯加帝王蟹、日本特大帶子、虎蝦、三文魚柳及魷魚
配烤檸檬、他他醬及小寶石生菜沙律

U.S. Prime Tenderloin 220g 488
Grilled Pimento & Tomato
美國 Prime 頂級牛柳（220克）配烤甜椒及番茄

WBI Prime Beef Striploin 260g 548
Grilled Red Onion
Prime 頂級穀飼西冷牛扒（260克）伴香烤紅洋蔥

Sides & Sauces 配菜與醬汁
Select One Side:
Creamed Potato, Roasted Baby Potato, French Fries, Green Beans,
Portobello Mushroom, Mixed Green Salad

自選配菜一款:
忌廉薯蓉、燒迷你馬鈴薯、脆炸薯條、炒青豆、炒大啡菇、雜菜沙律

Select One Sauce:
Red Wine, Black Pepper, Béarnaise, Maître d' Hôtel Butter, Barbecue Sauce
自選醬汁一款:
紅酒汁、黑椒汁、賓尼士汁、法式牛油汁、燒烤汁

Additional Sides 額外配菜

Steamed Jasmine Rice 絲苗白飯 58
Mixed Green Salad 雜菜沙律 98 Each
Roasted Baby Potato 燒迷你馬鈴薯
French Fries 脆炸薯條
Creamed Baby Spinach 忌廉嫩菠菜
Mixed Vegetables, Steamed or Sautéed 炒或蒸雜菜
Creamed Potato 忌廉薯蓉

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Pasta 意大利粉

Gluten-Free Penne Option is Available 可提供無麩質長通粉選擇

Boston Lobster Linguine **438**

Black Tobiko, Semi-dried Cherry Tomato, Oregano, Parmesan, Vodka Creamy Sauce

波士頓龍蝦扁意粉伴黑飛魚籽、半風乾車厘茄、牛至葉、巴馬臣芝士及伏特加忌廉汁

Linguine Carbonara **308**

Pancetta, Garlic, Onion, Egg Yolk, Parmesan, Parsley, Cracked Black Pepper

卡邦尼扁意粉配意大利煙腩肉、蛋黃、巴馬臣芝士、蒜蓉、洋蔥、意大利芫荽及黑胡椒碎

Spaghetti Bolognaise **298**

Minced Beef, Tomato, Onion, Garlic, Parmesan

意式鮮茄牛肉碎肉醬意粉半巴馬臣芝士、洋蔥及蒜蓉

Penne Arrabbiata **258**

Onion, Tomato, Chilli, Parsley, Parmesan

辣番茄長通粉伴洋蔥、番茄、辣椒、意大利芫荽及巴馬臣芝士

Pizza 薄餅

Ham and Pepperoni Pizza **278**

Salami, Pepperoni, Bacon, Fresh Tomato, Chilli, Green Pepper

意式沙樂美腸、辣肉腸、火腿及煙肉薄餅伴新鮮番茄、辣椒及青椒

Wild Mushroom Pizza **288**

Seasonal Mushroom, Portobello, Thyme, Parmesan, Truffle

野菌薄餅伴時令蘑菇、大啡菇、百里香、巴馬臣芝士及松露

San Daniele Ham and Rocket Pizza **278**

Tomato, Parmesan, Basil, Buffalo Mozzarella, Olive Oil

聖丹尼爾火腿芝麻菜薄餅伴番茄、水牛莫札瑞拉芝士、巴馬臣芝士、羅勒及橄欖油

Margherita Pizza **268**

San Marzano Tomato, Oregano, Buffalo Mozzarella, Parmesan Cheese, Basil, Olive Oil

瑪格麗特薄餅伴聖馬札諾番茄、水牛芝士、巴馬臣芝士、羅勒及橄欖油

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Asian Specialties 亞洲美饌

Sweet Corn Soup 218
Blue Crab Meat, Egg, Spring Onion, Sesame Oil
藍蟹肉粟米湯伴蛋花、蔥花及麻油

Wonton Noodle Soup 298
Dumpling, Prawn, Barbecue Pork, Baby Pak Choy, Supreme Broth
叉燒鮮蝦雲吞麵伴白菜苗及高湯

Wok-Fried Beef Noodle 308
Onion, Bean Sprout, Egg, Sesame Seed, Coriander, Flat Noodle, Soy Sauce
乾炒牛肉河粉伴洋蔥、銀芽、雞蛋、芝麻、芫荽及特製醬油

Sweet and Sour Pork 308
Ibérico Pork, Pineapple, Pepper, Onion, Coriander, Steamed Rice
西班牙黑毛豬咕嚕肉伴鮮菠蘿、三色甜椒、洋蔥、芫荽及絲苗白飯

Miso Cod 378
Chinese Kale, Rice, Pickled Ginger, Miso Soup
西京味噌銀鱈魚伴芥蘭苗、日本珍珠米飯、醃薑及味噌湯

Gyudon 338
Thin Sliced Beef, Onion, Sauce, Rice, Miso Soup
日式牛肉丼伴洋蔥、牛丼汁、日本珍珠米及味噌湯

Yeung Chow Fried Rice 318
Barbecued Pork, Shrimp, Sweet Pea, Egg, Spring Onion
揚州炒飯伴叉燒肉、鮮蝦、青豆、雞蛋及蔥花

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Asian Specialties 亞洲美饌

Singapore Curry Laksa **308**
Vermicelli Noodle, Prawn, Scallop, Mussel, Fish Ball,
Pak Choy, Hard-boiled Egg, Fried Bean Curd
新加坡叻沙伴米粉、鮮蝦、帶子、青口、魚蛋、白菜苗、水煮蛋及豆腐卜
Gluten-Free Option Available 可提供無麩質選擇

Vietnamese Beef Noodle **318**
Turnip, Onion, Lettuce, Beef Broth
越南牛肉河粉伴蘿蔔、洋蔥、生菜及牛骨湯

Singapore Noodle **298**
Shrimp, Barbecued Pork, Bean Sprout, Bell Pepper, Onion, Egg,
Spring Onion, Coriander
星洲炒米伴鮮蝦、蜜汁叉燒、芽菜、甜椒、洋蔥、雞蛋、葱花及芫荽

Nasi Goreng **298**
Fried Rice, Prawn, Onion, Coriander, Chicken or Beef Satay, Egg, Pickle, Cracker
印尼炒飯伴鮮蝦、洋蔥、芫荽、雞肉或牛肉沙嗲、煎蛋及香脆蝦片
Gluten-Free Option Available 可提供無麩質選擇

Hainan Chicken Rice **380**
Seasonal Vegetable, Garlic, Chilli Sauce, Fragrant Oil Rice,
Wolfberry Chicken Soup, Coriander
海南雞飯伴精選時蔬、蒜蓉辣椒醬、油香雞飯、杞子雞湯及芫荽
Gluten-Free Option Available 可提供無麩質選擇

Japanese Chicken Curry **328**
Hard Boiled Organic Egg, Carrot, Onion, Sweet Potato, Steamed Rice, Miso Soup
日式咖喱雞飯伴有機水煮蛋、甘筍、洋蔥、番薯、日本珍珠米及味噌湯

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Vegetarian & Vegan
素食及純素

Potato Salad **268**
Coconut Flakes, Vegan Mayonnaise, Smoked Paprika, Herbs
香草薯仔沙律伴椰子脆片、純素蛋黃醬及煙燻紅椒粉

Broccoli Salad **278**
Apple, Dried Cranberries, Red Onion, Sunflower Seeds, Cashew Dressing
西蘭花沙律伴鮮蘋果、乾蔓越莓、紅洋蔥、葵花籽及腰果醬汁

Superfood Salad **288**
Avocado, Flaxseed, Quinoa, Zucchini, Wolfberry, Lemon Dressing
超級食物沙律伴牛油果、亞麻籽、藜麥、西葫蘆、杞子及鮮檸檬油醋汁

Lentil Bolognaise **298**
Pappardelle Pasta, Onion, Carrot, Tomato, Oregano
扁豆肉醬意式寬條麵配洋蔥、甘筍、番茄及牛至

Pan-seared Tofu **288**
Pine Nuts, Pineapple, Bell Pepper, Onion, Sweet & Sour Sauce, Steamed Rice
香煎豆腐伴松子仁、菠蘿、三色甜椒、洋蔥、 糖醋汁及絲苗白飯

Roasted Cauliflower Steak **298**
Quinoa, Semi-dried Cherry Tomato, Harissa Sauce
香烤椰菜花扒伴藜麥、半風乾車厘茄及哈里薩辣椒醬

Braised Bean Curd **288**
Local Sweet Pea, Wood Ear Mushroom, Soy Sauce, Organic Brown Rice
紅燒豆腐伴本地甜豆、雲耳、特製醬油及有機糙米飯
Gluten-Free and Vegan Options Available 可提供無麩質及純素選擇

Dairy Free *Gluten Free* *Nut Free* *Halal* *Cage Free Egg*
Vegetarian *Vegan* *Organic* *Healthy* *Lactose Free*

Please inform your server of any food-related allergies.
Prices are in Hong Kong dollars and subject to a 10% service charge.
Where available, our ingredients are from local and sustainable sources.

如對任何食物有過敏反應，請與餐廳款待員聯絡。
價格以港幣計算，另加一服務費。
我們的食材均盡量取自本地及可持續發展之來源。

Dessert 甜品

1963 Mandarin Cheesecake 178
Blueberry Compote, Vanilla Ice Cream
1963 文華經典芝士蛋糕伴藍莓果醬及雲呢拿雪糕

Plant-Based Chocolate Cake 158
Raspberry Sorbet
純素朱古力蛋糕伴紅桑子雪葩

Mont Blanc 158
Chestnut, Vanilla Ice Cream
法式栗子忌廉蛋糕伴雲呢拿雪糕

Paris Brest 158
Pistachio Praline, Apricot Ice Cream
法式巴黎布雷斯特泡芙伴開心果果仁糖及杏桃雪糕

Cherry Clafoutis 158
Almond, Honey Ice Cream
法式櫻桃布甸伴杏仁及蜜糖雪糕

Seasonal Fresh Fruits and Berries 168
時令鮮果及雜莓

Homemade Ice Cream and Sorbet 88 per scoop
Strawberry, Vanilla or Chocolate Ice Cream;
Lemon, Mango or Raspberry Sorbet
自家製雪糕及雪葩
(士多啤利，雲呢拿，朱古力雪糕； 檸檬， 芒果或紅桑子雪葩)

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Tea 茗茶或香草茶

Taste of Legend
文華東方傳奇茶 — **88**

Our exclusive custom tea blend features rich aroma and sweet spicy notes of vanilla, jasmine and lavender.
獨家特調私藏茶韻，蘊含層次深邃的馥郁芬芳，
完美交織雲呢拿、茉莉與薰衣草的優雅甜香與微辛尾韻。

Green Tea
綠茶

Dragon Well 龍井綠茶
Jade Sword Tea 玉劍綠茶
Japanese Sencha 日式煎茶
Strawberry Green Tea 士多啤梨綠茶

Black Tea
紅茶

Earl Grey 伯爵紅茶
Assam Breakfast 阿薩姆早餐茶
Organic Darjeeling second flush 有機大吉嶺夏摘紅茶
Pu Er 普洱茶

Herbal Tea
香草茶

Whole Chamomile Flowers 洋甘菊茶
Lemongrass & Ginger 香茅薑茶
Whole Peppermint Leaf 原片薄荷葉茶

Oolong Tea
烏龍茶

Jasmine Silver Needle 茉莉銀毫茶
Yellow Gold Oolong 黃金烏龍茶

Coffee 鮮磨咖啡

Espresso 特濃咖啡 — **84**
Coffee 鮮磨咖啡
Espresso Macchiato馬奇朵咖啡

Café Latte 鮮奶咖啡 — **88**
Cappuccino泡沫咖啡
Mocha 朱古力咖啡
Double Espresso 雙份特濃咖啡

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All coffee and tea are sustainably certified. 所有咖啡、茶均持有可持續發展認證。

Beverages & Cellar 佳釀與飲品

Signature Cocktail 雞尾酒 — 180

Harbour Spritz
Cocchi Americano Rosa, Aperol, Champagne, Soda water

Yuzu & Jasmine Paloma
Agave, Los Siete Misterios, Lemon, Yuzushu, Altos, Grapefruit Soda, Jasmine Salt, Grapefruit Half Wheel

Victoria Negroni
Barolo Chinato, Ratafia Rossi, Antica Formula, Campari, Oolong Bombay Sapphire, Orange Wedge

Cacao Old Fashioned
Angostura, Frangelico, White Cacao, Michter's Bourbon, Woodford INF.Cacao Nibs, Orange Peel

Chater Road Sour
Saline, Honey, St.Germain, Lime, Gin, Foamer, Edible Flower

Hong Kong Mule
Pimento Dram, Osmanthus Syrup, Lime, Dewar's, Ginger Beer, Lime Wheel, Mint

Low-Alcoholic Drink (Between 0.5% - 1.5%) 低酒精度飲品 — 100

Tea Punch
House iced-tea, lemon & lime, Vodka

Melon Spritz
Watermelon, soda, lime, Gin

Champagne 香檳

	By Glass 150ml	By Bottle 750ml
Moët & Chandon *Grand Vintage 2016*	208	1040
Moët & Chandon *Grand Vintage Rosé 2016*	260	1298
Ruinart, Blanc de Blancs *NV*	284	1420

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Beverages & Cellar 佳釀與飲品

White Wines 白葡萄酒

	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
La Segreta, Planeta, Bianco di Sicilia *Sicily, Italy 2023/24*	128	426	640
Sauvignon Blanc, Forrest Estate *Marlborough, New Zealand 2024*	138	460	690
Petit Chablis, La Chablisienne *Burgundy, France 2023*	148	493	740
Chardonnay, Stella Bella *Margaret River, Western Australia 2023*	168	560	840
Riesling, Le Kottabe, Josmeyer *Alsace, France 2023*	188	626	940

Rosé Wine 玫瑰葡萄酒

	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Château d'Esclans, Whispering Angel *Côtes de Provence, France 2025*	128	426	640

Red Wines 紅葡萄酒

	By Glass 150ml	By Carafe 500ml	By Bottle 750ml
Syrah, Belleruche, M. Chapoutier *Côtes du Rhône, France 2024*	128	426	640
Pinot Noir, Domaine Thomson Explorer *Central Otago, New Zealand 2024*	138	460	690
Barbera d'Asti, Fiulot, Prunotto *Piedmont, Italy 2023*	148	493	740
Rioja Reserva, Luis Canas *La Rioja, Spain 2019*	168	560	840
Château Villa Bel-Air *Graves, Bordeaux, France 2022*	188	626	940

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Beverages 飲品

Non-Alcoholic Drinks 無酒精特飲

Jasmine Spritz 180
Lyres Aperitif, Jasmine sparkling tea lsac

Pineapple Sour 180
Yuzu, Herball, Pineapple, Soda Water, Lime

Queen's Road Swizzie 128
Demera, Lime, Tropicall, Soda Water, Mint Leaf

Oriental Supreme 88
Mango Juice, Pineapple Juice, Lemon Juice, Passion Fruit

Honey-Mangolicious 98
Orange Juice, Pineapple Juice, Orange Blossom Honey, Orange Skin

Bottled Beers 瓶裝啤酒 98

Kirin 麒麟一番榨
Tsingtao 青島
Hoegaarden 福佳
Young Master 少爺啤
Corona 科羅娜
Warsteiner 0.0% 華士坦0.0%無酒精啤酒

Fresh Juices 新鮮果汁 88

Apple, Beetroot, Carrot, Grapefruit, Mango, Orange, Pineapple, Watermelon
蘋果、甜菜根、甘筍、西柚、芒果、橙、菠蘿、西瓜
Selection of up to three juices.
自選最多三款果汁

Fresh Coconut 新鮮原個椰青 128

Soft Drinks 汽水 68

Coca-Cola 可口可樂
Coca-Cola Zero 零度可口可樂
Sprite 雪碧

Chocolate 朱古力 84

Milk Chocolate 牛奶朱古力

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Beverages 飲品

Saicho Sparkling Tea 氣泡茶

Jasmine 茉莉花茶 **Darjeeling** 大吉嶺茶 **Hojicha** 日本焙茶		200ml / 750ml	**98 / 388**

Mineral Waters

Still Mineral Water 天然礦泉水	Acqua Panna 普娜 Evian 依雲	500ml / 750ml 330ml / 750ml	**78 / 108**
Sparkling Mineral Water 天然有氣礦泉水	San Pellegrino 聖培露 Perrier 巴黎水	500ml /750ml 330ml	
Local Mineral Water 本地礦泉水	Bonaqua 飛雪	750ml	**88**

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