

# 前菜 Appetizer

霞飛飛招牌拼盤 (醬黃瓜,水晶肴肉,燻魚,螺片,脆鱈) Xia Fei Fei Appetizer Platter (Marinated Cucumber, Zhenjiang Pork Terrine, Shanghai Smoked Fish, Sliced Sea Whelk, Shredded Crispy Eel)	\$338	風味醬黃瓜 Marinated Cucumber in Homemade Sauce	\$78
風味三拼盤 (醉乳鴿除外) 3 Kinds of Appetizer Combo (Except Yellow Wine Pigeon)	\$198	四喜烤麩 Soft-braised Wheat Gluten with Mushroom and Peanut	\$88
樑溪脆鱈 Shredded Crispy Eel in Sweet Ginger Sauce and Chinese Yellow Wine	\$138	涼拌野山秋耳 Marinated Black Fungus in Aged Vinegar	\$78
老上海燻魚 Shanghai Smoked Fish	\$98	煙燻蛋核桃 Smoked Duck Egg with Walnuts	每隻 / pc \$35
香辣滷脆蜆 Marinated Jelly Fish with Chili Oil	\$138	泡椒皮蛋 Preserved Egg Slice with Pickled Peppers	\$88
花雕醉雞 Marinated Chicken in Chinese Yellow Wine	\$108	自家製四川麻辣涼粉 Sichuan Home-made Spicy Jelly Noodle	\$98
四川口水雞 Sichuan Marinated Chicken in Spicy Sauce	\$108	炸千里香豆腐 Deep-fried Fermented Tofu	\$88
藤椒麻辣雞 Sichuan Pepper Chicken with Chilli Oil	\$108	脆皮素鵝 Shredded Vegetable wrapped in Crispy Tofu Sheet	\$96
野山蒜油爆蝦 Deep-fried Freshwater Shrimps in Garlic Oil	\$138	涼拌麻辣蒿筍及土豆絲 Sliced Lettuce Root and Shredded Potato Tossed with Chilli Oil	\$98
酒香乳鴿 Marinated Pigeon in Chinese Yellow Wine	\$148	豆乾馬蘭頭 Wild Vegetable with Diced Dried Tofu	\$78
雞絲粉皮 Mung Bean Noodle with Shredded Chicken in Sesame Sauce	\$88	蒜泥白肉 Pork Belly Roll with Mashed Garlic and Chilli Oil	\$98
鎮江水晶肴肉 Zhenjiang Pork Terrine	\$96	夫妻肺片 Marinated Ox Tripe Shred, Beef Shin and Ox Tongue with Chilli Oil	\$108
醉豬手 Marinated Pig's Trotter in Chinese Yellow Wine	\$96	麻辣牛展 Spicy Beef Shin with Sichuan Pepper	\$98
金桂糖醋排骨 Sweet & Sour Spare Ribs with Osmanthus Sauce	\$96	麻辣脆耳 Spicy Pig Ears with Sichuan Pepper	\$98
		麻辣翡翠螺片 Sautéed Sliced Sea Whelk and Green Kale	\$108



## 湯・羹類 Soup



### 富貴全家福(預訂)

Rich & Happy Family Portraits  
(Abalone Sea Cucumbers,  
Fish Ball, Ham, Bamboo Shoot, Eggroll &  
Fish Maw in Supreme Soup)(Pre-order)

一份 / Full portion \$1200  
半份 / Half portion \$600

### 砂窩魚丸

Fish Ball Soup and Ham in Casserole

例 / Regular \$248  
位 / Person \$78

### 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

### 時令燉湯

Seasonal Double-boiled Soup

位 / Person \$88



### 清燉菜膽獅子頭(預訂)

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

位 / Person \$108

### 酸辣湯

Hot and Sour Soup

例 / Regular \$168  
位 / Person \$58



### 砂鍋腌篤鮮

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

例 / Regular \$248

### 宋嫂魚羹

Minced Yellow Croaker Soup with  
Mushroom and Bamboo Shoot

例 / Regular \$168  
位 / Person \$58



### 珊瑚龍躉頭湯

Giant Garoupa Head Soup with Fish Slices

半份 / Half portion \$568

### 薺菜鮮魚羹

Diced Mandarin Fish Soup with Shepherd's Purse

例 / Regular \$168  
位 / Person \$58

### 蘿蔔絲鯽魚湯

Tilapia Fish Soup with Shredded Turnip

例 / Regular \$238

### 海皇豆腐羹

Braised Seafood Soup with Tofu

例 / Regular \$188  
位 / Person \$58

### 大湯黃魚

Yellow Croaker Soup with Salted Vegetables

例 / Regular \$238



### 文思豆腐羹

Shredded Tofu and Conpoy Soup

例 / Regular \$168  
位 / Person \$58



### 砂窩津白

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

例 / Regular \$248

### 粟米魚肚羹

Sweet Corn with Fish Maw Soup

例 / Regular \$168  
位 / Person \$58



廚師推介 Chef's recommendation



辣味 Spicy

另收加一服務費 10% service charge applies



# 海味類 Seafood

 <b>原隻火腩雞燉排翅</b> (預訂) Double-boiled Superior Shark's Fin Soup with Whole Yunnan Ham and Chicken (Pre-order)	一個 / Full portion \$6,588 半個 / Half portion \$3,388 例 / Regular \$2,288	 <b>蝦籽蔥燒/雞湯燴原條遼參</b> Braised Whole Sea Cucumber with Shrimp Roe and Spring Onion/ Braised Whole Sea Cucumber In Supreme Chicken Broth	位 / Person \$238
 <b>火腩菜膽雞燉翅</b> (預訂) Double-boiled Shark's Fin Soup with Yunnan Ham, Chinese Cabbage and Chicken (Pre-order)	位 / Person \$650	<b>遼參扣紅燒肉</b> Braised Sea Cucumber and Pork Belly in Brown Sauce	\$428
<b>紅燒海虎翅</b> Braised Supreme Haifu Shark's Fin in Brown Sauce	位 / Person \$1280	<b>蔥燒遼參</b> Braised Sea Cucumber with Scallion	\$358
<b>紅燒大排翅</b> Braised Superior Shark's Fin in Brown Sauce	位 / Person \$580	<b>高湯文思燴原條遼參</b> Braised Whole Sea Cucumber with Shredded Tofu in Supreme Soup	位 / Person \$238
<b>黃燜海虎翅</b> Braised Supreme Haifu Shark's Fin in Chicken Broth	位 / Person \$1280	 <b>花膠扣紅燒肉</b> Braised Fish Maw with Pork Belly in Brown Sauce	\$458
<b>黃燜大排翅</b> Braised Superior Shark's Fin in Chicken Broth	位 / Person \$560	<b>紅燒花膠遼參</b> Braised Fish Maw and Sea Cucumber in Abalone Sauce	\$500
<b>濃湯海虎翅</b> Double-boiled Supreme Haifu Shark's Fin in Supreme Broth	位 / Person \$1280	<b>雞汁煨原隻花膠扒</b> Braised Whole Fish Maw in Chicken Sauce	位 / Person \$238
<b>濃湯雞煲翅</b> Double-boiled Shark's Fin and Chicken in Supreme Broth	位 / Person \$360	<b>紅燒原隻花膠扒</b> Braised Whole Fish Maw in Brown Sauce	位 / Person \$238
<b>鮮蟹肉生翅</b> Braised Shark's Fin Soup with Fresh Crab Meat	位 / Person \$398	<b>濃雞湯燴花膠</b> Braised Fish Maw in Supreme Chicken Soup	位 / Person \$188
<b>桂花炒魚翅</b> Scrambled Egg Fried with Shark Fin and Bean Sprout	\$428	<b>高湯燉官燕</b> Double-boiled Premium Bird's nest in Supreme Broth	位 / Person \$450



## 小菜類 Main Course



### 魚 Fish

 清蒸鱖魚(預訂) Steamed Fresh Water Shad (pre-order)	一條 / Full portion \$時價 Market Price	紅燒原條桂魚 Braised Whole Mandarin Fish in Brown Sauce	\$568
糟溜蒸海班片 Steamed Sliced Garoupa in Wine Sauce	\$280	 酸菜桂魚片 Poached Sliced Mandarin Fish with Pickled Cabbage	\$298
 砂鍋粉皮魚頭 Fish Head with Mung Bean Noodle in Casserole	一個 / Full portion \$488	松茸薺菜原條桂魚 Braised Sliced Mandarin Fish with Matsutake and Shepherd's Purse	\$568
 紅燒拆骨魚頭(預訂) Braised Boneless Whole Fish Head in Brown Sauce (pre-order)	一個 / Full portion \$488	陳年花雕蒸龍躉件 Steamed Giant Garoupa Belly with Aged Yellow Wine	\$208
剁椒大魚頭 	一個 / Full portion \$468	糖醋班塊 Sliced Garoupa in Sweet and Sour Sauce	\$280
 水煮桂魚片 	\$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	韭黃生魚絲 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	韭黃炒鱔糊 Stir-fried Shredded Eel with Yellow Chives in Brown Sauce	\$228



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

### 蝦 Prawn

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

### 蟹 Crab

蛋白雞油花雕蒸膏蟹	\$498	黑胡椒膏蟹 	\$498
Steamed Crab in Chinese Yellow Wine & Egg White		Fried Crab in Black Pepper sauce	
花雕蒸蟹伴粉皮	\$498	 糯米炒膏蟹	\$498
Steamed Crab in HuaDiao Wine with Mung Bean sheets		Stir-fried Fresh Crab with Glutinous Rice	
 醬炒膏蟹年糕	\$498	荷香膏蟹飯	\$498
Braised crab with green soy beans and Shanghai Rice Cake in sweet soya sauce		Steamed Fresh Crab with Rice in Lotus Leaf	
星洲香辣蟹 	\$498	 生拆膏蟹荷葉飯(預訂)	\$528
Singaporean Chilli Crab		Steamed Fresh Crab Meat with Rice in Lotus Leaf (Pre-order)	

# 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 Chili	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	辣辣海南雞  Spicy Hainan Chicken	一隻 / Full portion \$468 半隻 / Half portion \$238
川味干鍋雞  Sichuan Griddle-cooked Chicken	\$188	麻辣雞煲  Chicken with Garlic and Spring Onion in Sichuan Chilli and Pepper Oil	一隻 / Full portion \$468 半隻 / Half portion \$238

## 牛 Beef

川麻豆花和牛片  Sichuan Poached Wagyu Beef and Tofu in Casserole	\$438	 水煮和牛  Sichuan Poached Sliced Wagyu Beef in Chili Oil	\$388
 紅燒原條牛肋骨 Braised Whole Short Ribs in Brown Sauce	\$348	蔥爆和牛粒 Stir-fried Diced Wagyu Beef with Spring Onion	\$438
 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	紅酒燴牛尾 Braised Ox Tail with Red Wine Sauce	\$188
宮保和牛  Kung Po Wagyu Beef	\$388	四川香辣小羊腩  Sichuan Spicy Lamb Brisket	\$268
 貢布胡椒牛腩煲  Beef Brisket in Kampot White Peppercorns Soup	\$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
 蜜汁火腩 (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	瑪蟻上樹 Sauteed Vermicelli with Spicy Minced Pork	\$108
 富貴烤雙腩 Roasted Ham in Honey Sauce served with Bread	位(2位起) / Person \$50	 回鍋肉 Double-cooked Pork Belly with Bamboo in Spicy Sauce	\$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
乾煸黑醋黑毛豚酥肉 Spicy & Crispy Iberico Pork	\$188	辣子腸頭 Spicy Deep Fried Pig Intestines	\$138
 紅燒小圓蹄 Braised Pork Knuckle in Brown Sauce	\$188		

## ❀ 蔬菜、豆腐類 Vegetable & Tofu ❀

濃湯瑤柱浸時蔬  
Poached Seasonal Vegetable and Conpoy in Supreme Soup

\$148

❀ 魚香茄子  
Braised Eggplant and Minced Pork in Spicy Garlic Sauce

\$128

蟹肉扒時蔬  
Braised Seasonal Vegetable with Crab Meat

\$168

蔥爆山菌秋耳  
Stir-fried Wild Mushroom and Black Fungus with Spring Onion

\$108

瑤柱扒時蔬  
Braised Seasonal Vegetable with Conpoy

\$148

❀ 砂鍋松茸老豆腐  
Braised Tofu with Matsutake in Casserole

\$148

❀ 鹹肉百葉時蔬  
Braised Seasonal Vegetable and Tofu Sheet with Salted Pork


\$128

紅燒豆腐  
Braised Tofu with Mushroom in Brown Sauce

\$118

生煸時蔬  
Stir-fried Seasonal Vegetable

\$128

❀ 麻婆豆腐   
Mapo Tofu

\$128

開水白菜  
Steamed Chinese Cabbage in Supreme Broth

\$188

❀ 火丁甜豆  
Stir-fried Sweet Beans with Ham Cubes

\$228

上湯時蔬  
Poached Seasonal Vegetable in Soup

\$128

❀ 干煸四季豆  
Stir-fried French Beans and Minced Pork

\$118

❀ 火腿津白  
Braised Chinese Cabbage with Yunnan Ham

\$148

秋茄四季豆  
Stir-fried French Beans and Eggplant

\$118

奶油津白  
Braised Chinese Cabbage in Cream Sauce

\$128

雪菜百葉毛豆  
Stir-fried Green Soy Beans with Preserved Vegetable & Tofu Sheet

\$108

醬燒茄子  
Braised Eggplant with Mushroom in Sweet Sauce

\$128





# 明爐燒味 Chinese Barbecue



蜜汁叉燒 BBQ Pork with Honey	\$218	脆皮燒腩仔 Crispy Pork Belly	\$218
鴻運乳豬 Roasted Sucking Pig	一隻 / Full portion \$1280	蜜汁燒鰻片 Roasted Eel with Honey	\$108
片皮烤鴨 Roasted Peking Duck	一隻 / Full portion \$588	紅燒BB 鴿 Roasted Baby Pigeon	每隻 / pc \$128
片皮烤鵝 Roasted Whole Goose	一隻 / Full portion \$688	燒味雙拼 2 Kinds of Barbecue Combo (Except Sucking Pig and Pigeon)	\$268



## 點心 Dim Sum



筍尖鮮蝦餃 Steamed Prawn Dumplings with Bamboo Shoot	4件 / 4 pcs \$60	雪山叉燒包 Baked Barbecue Pork Bun	3件 / 3 pcs \$60
陳皮牛肉球 Steamed Minced Beef Balls with Tangerine Peel	3件 / 3 pcs \$50	芝麻明蝦筒 Deep-fried Shrimp Roll with Sesame	3件 / 3 pcs \$60
花素蒸餃 Steamed Vegetable Dumpling	4隻 / 4 pcs \$60	煎三鮮窩貼 Pan-fried Minced Pork, Shrimp and Chinese Chives Dumpling	3件 / 3 pcs \$56
鮮蝦燒賣皇 Steamed Pork Dumplings with Prawn	4件 / 4 pcs \$60	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
上湯粉果 Pork Dumplings in Supreme Soup	2件 / 2 pcs \$60	灌湯生煎包 Pan-fried Minced Pork Bun filled with Soup	3件 / 3 pcs \$60
霞飛飛招牌鮮肉小籠包 Xia Fei Fei Steamed Shanghai Minced Pork Dumpling	4隻 / 4 pcs \$60	十三香蔥煎餅 Pan-fried Scallion Pastry	\$60
辣辣鮮肉小籠包	4隻 / 4 pcs \$60	乾貝蘿蔔絲酥 Turnip Pastry with Conpoy	3件 / 3 pcs \$60
上湯菜肉餛飩 Pork Wonton in Soup	6隻 / 6 pcs \$88	雞絲春卷 Deep-fried Vegetable & Chicken Spring Roll	3件 / 3 pcs \$56
紅油抄手	6隻 / 6 pcs \$70	原隻鮑魚酥 Baked Whole Abalone Puff	每件 / pc \$63
原條花膠灌湯餃 Assorted Seafood Dumpling with Fish Maw in Supreme Broth	\$98	XO醬炒腸粉	\$70

## 飯麵類 Rice & Noodle

霞飛飛招牌海皇炒飯

Xia Fei Fei Signature Assorted Seafood Fried Rice

\$168

大排麵

Deep-fried Pork Chop Noodle

\$88

瑤柱蛋白蟹肉炒飯

Fried Rice with Conpoy, Crab Meat and Egg White

\$168

蔥油開洋拌麵

Dry Noodle with Dried Shrimp in Spring Onion Oil

\$86

砂窩鹹肉菜飯

Fried Rice with Salted Pork & Vegetable in Casserole

\$128

陽春麵

Plain Noodle in Soup

\$58

京醬拌麵

Dry Noodle with Minced Pork in Sweet Sauce

\$84

上海粗炒

Shanghai Fried Noodle with Shredded Pork and Cabbage in Soya Sauce

\$148

蟹肉煨麵

Braised Noodle with Crab Meat in Soup

\$98

上海炒年糕

Shanghai Fried Rice Cake with Shredded Pork and Vegetable in Soya Sauce

\$148

濃湯嫩雞煨麵

Braised Noodle with Shredded Chicken in Chicken Soup

\$98

雪菜肉絲炒年糕

Fried Rice Cake with Shredded Pork, Preserved Vegetable and Bamboo Shoot

\$148

青菜煨麵

Braised Noodle with Vegetable in Soup

\$77

星洲炒米

Singapore Fried Rice Noodle

\$148

霞飛飛招牌擔擔麵

Xia Fei Fei Dan Dan Noodle

\$84

豉油王炒麵

Supreme Soy Sauce Fried Noodle

\$128

大排擔擔麵

Deep-fried Pork Chop Noodle in Spicy Peanut Soup

\$97

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

陳皮紅豆沙  
Sweet Red Bean Soup with Tangerine Peel

位 / Person \$42

酒釀湯圓  
Glutinous Rice Dumpling filled with  
Black Sesame Paste in 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 pc \$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

特色脆麻花  
Crispy Dough Twist

6件 / 6 pcs \$60

四川彩虹涼粉  
Sichuan Rainbow Bean Jelly

位 / Person \$60

擂沙湯丸  
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

紅棗糕  
Red Dates Cake

3件 / 3 pcs \$38

楊枝甘露  
Mango, Pomelosago Sweet Soup

位 / Person \$42

薑汁糕  
Ginger Cake

3件 / 3 pcs \$38

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 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	(每位 / Person) \$22
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) \$180

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.