



The
Cheesecake Factory[®]
芝樂坊餐廳



Welcome!

OUR STORY

Oscar and Evelyn Overton always dreamed of owning a successful family business. An excellent cook, Evelyn's passion for baking led to the creation of her original cheesecake, a hit with everyone who tried it. By the early 1950's, while raising her two young children, David and Renee, Evelyn converted their basement into a professional bakery and supplied her original cheesecakes to the best local restaurants in her hometown of Detroit.

In 1972, once their children were grown, Oscar and Evelyn decided to move their business westward. Using the last of their savings, they opened a small bakery in Los Angeles to sell their signature cheesecakes. They called it The Cheesecake Factory®. The *original* cheesecake inspired their son David to create an *original* restaurant, unique to this day, and in 1978, he opened The Cheesecake Factory restaurant in Beverly Hills, California. With little knowledge of how to run a restaurant but lots of intuition, David set out to create a dining experience guests wouldn't soon forget – generous portions with hundreds of creative menu selections handmade from scratch with high quality ingredients served in a warm and inviting setting.

There weren't any shortcuts – just delicious, fresh food. The restaurant was an immediate success! Today, The Cheesecake Factory continues to be led and inspired by the Overtons' *original* spirit of innovation, quality, passion and commitment to excellence. Now more people than ever enjoy The Cheesecake Factory's *original* food and desserts, around the world.

OUR MENU

We are dedicated to bringing you our best possible food and service. We hand-make every eggroll, bread every chicken breast, grate our cheese, freshly dice our vegetables, and make our famous mashed potatoes from scratch throughout the day. All of our cheesecakes are imported from The Cheesecake Factory in the United States, ensuring we bring the very delicious originals to you. We hope you will taste the difference.

OUR RESTAURANT

Open 7 Days
Lunch · Dinner · Dessert & Coffee · Sunday Brunch
Take Out and Delivery – Visit thecheesecakefactory.hk for details

OUR FINE PRINT

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

All prices in this menu are in HK\$.

Corkage Fee from External Premises at \$150/bottle.

Cakeage Fee from External Premises at \$50/person; \$150 maximum.

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Cocktails

SPECIALTIES

TROPICAL TIKI PUNCH 熱帶風情賓治 \$88
Bacardi Oakheart Infused with Pineapple, Fresh Ginger and Lime

MAI TAI 邁泰 \$88
*One of Our Best Loved Cocktails.
Captain Morgan and Bacardi Rums Shaken with Tropical Juices*

LONG ISLAND ICED TEA 長島冰茶 \$88
A Potent Combination – Vodka, Rum, Gin, Tequila, Lemon, Lime and a Splash of Coke

J.W.'s PINK LEMONADE J.W.'s 粉紅檸檬凍飲 \$88
Skyy Citrus Vodka, Chambord and Our Signature Lemonade

TYPHOON PUNCH 颱風賓治 \$88
Absolut Raspberry Vodka with Passion Fruit, Pineapple and Orange Juice

RED SANGRIA 西班牙式鮮果紅酒 \$88
Housemade with Red Wine and Fresh Fruit. Served on the Rocks

PINEAPPLE MOSCOW MULE 菠蘿莫斯科騾子 \$88
Stolichnaya with Fresh Lime, Pineapple and Ginger Beer

STRAWBERRY DAIQUIRI 士多啤梨德其利 \$78
Cool and Smooth - with Strawberries and Rum

GEORGIA PEACH 佐治亞蜜桃 \$88
Skyy Vodka, Peach Liqueur and Peaches Blended with a Swirl of Raspberry

PIÑA COLADA 椰林飄香 \$88
Four Rums with Fresh Pineapple and Coconut

FACTORY PEACH BELLINI 芝樂坊蜜桃貝利尼 \$88
Cava and Peach Liqueur Blended with Peaches

WHISKEY SMASH 冰撞威士忌 \$108
Bulleit American Rye, Aperol and Fresh Lemon Sour with Passion Fruit

CALIFORNIA WHISKEY SOUR 加州檸香威士忌 \$108
Kentucky Straight Bourbon, Fresh Lemon and a Splash of White Wine

MOJITOS

MOJITO 莫希托 \$78
Bacardi Rum Muddled with Fresh Mint and Lime on the Rocks

PINEAPPLE MOJITO 菠蘿莫希托 \$88
Bacardi Superior, Fresh Mint and Pineapple

PASSION FRUIT MOJITO 熱情果莫希托 \$88
Bacardi Superior and 8 Year Rums Muddled with Mint, Lime and Passion Fruit

Cocktails

M A R T I N I S

COSMOPOLITAN 大都會 \$90
Skyy Citrus, Cointreau and a Splash of Cranberry Juice

LEMON DROP 檸檬糖 \$90
Skyy Citrus, Cointreau and Fresh Lemon Chilled and Served Up with a Sugared Rim

THE WELL-MANNERED DIRTY MARTINI 彬彬有禮 - 骯髒馬天尼 \$108
Our Version of a "Dirty Martini" with Ketel One Vodka and Blue Cheese Stuffed Olives

STRAWBERRY MARTINI 士多啤梨馬天尼 \$90
We Infuse Fresh Strawberries and Tito's Vodka. Handcrafted Per Order

M A R G A R I T A S

MARGARITA 瑪嘉烈特 \$78
*Our Classic Margarita with Silver Tequila, Triple Sec and Lime.
Also with Strawberry Option*

THE ULTIMATE MARGARITA 至尊瑪嘉烈特 \$108
*Our Premium Margarita with Don Julio Blanco Tequila, Cointreau,
Grand Marnier and Lots of Lime On the Rocks*

PASSION FRUIT MARGARITA 熱情果瑪嘉烈特 \$88
Olmecca Blanco Tequila, St-Germain and Passion Fruit Chilled and Served Up

N O N - A L C O H O L I C S P E C I A L T I E S

PASSION MINT FIZZ 熱情果薄荷梳打 \$59
Passion Fruit, Agave Nectar and Fresh Mint Topped with Soda

ORANGE COCONUT CREAM SODA 香橙椰子梳打 \$59
Coconut, Blood Orange and Lime, Shaken and Topped with Soda

PINEAPPLE CHERRY LIMEADE 菠蘿車厘子青檸汽水 \$59
Pineapple, Cherry and Fresh Lime Served Cold and Sparkling

TROPICAL GINGER COOLER 夏日生薑梳打 \$59
Island Juices and Fresh Ginger, Topped with a Splash of Lime and Soda

CITRUS SPARKLER 柑橘青檸火花 \$59
Citrus Juices, Fresh Lime and Soda

D R A F T B E E R S

STELLA ARTOIS \$68 BLUE GIRL \$58 HOEGAARDEN \$68

B O T T L E D B E E R S

BROOKLYN LAGER \$78	TSINGTAO \$48
BROOKLYN EAST I.P.A. \$78	BUDWEISER \$48
GOOSE ISLAND 312 URBAN WHEAT ALE \$78	HEINEKEN \$48
AYINGER BRAU-WEISSE \$78	CORONA \$48
KRONENBOURG 1664 BLANC \$68	ASAHI \$48
GUINNESS DRAUGHT \$68	

Wines

	Glass	Bottle
W H I T E S		
SPARKLING		
PROSECCO, Villa Sandi, DOC, Treviso, Veneto, Italy	\$69	\$288
CAVA, Castellroig, Brut Cava N.V., Catalonia, Spain	\$69	\$288
CHAMPAGNE, Veuve Clicquot, Yellow Label, Brut, France		\$588
SLIGHTLY SWEET		
RIESLING, Dr. Loosen Urziger Wurzgarten, Kabinett, Mosel, Germany	\$69	\$288
GEWÜRZTRAMINER, Hospices de Colmar, Alsace, France		\$298
MOSCATO D'ASTI, Perlino Casa Martelletti, Piedmont, Italy	\$69	\$288
LIGHT AND CRISP		
RIESLING, Hospices de Colmar, Vins d'Alsace, Alsace, France	\$69	\$288
PINOT GRIGIO, Cantina Beato Bartolomeo, San Giorgio, Veneto, Italy	\$69	\$288
SAUVIGNON BLANC, Cloudy Bay, New Zealand		\$488
SAUVIGNON BLANC-SEMILLON, Cape Mentelle, Margaret River, Western Australia		\$388
FULL AND RICH		
CHARDONNAY, The Cheesecake Factory, Private Reserve, California, USA	\$69	\$288
CHARDONNAY, Blass Noir, Adelaide Hills, South Australia		\$528
CHARDONNAY, Kendall-Jackson, Vintner's Reserve, California, USA		\$288
CHARDONNAY, Domaine Berthelebot, Meursault Les Tillets, Burgundy, France		\$588
R E D S		
MEDIUM BODIED REDS		
MERLOT, The Cheesecake Factory, Private Reserve, California, USA	\$69	\$288
PINOT NOIR, Nuiton-Beaunoy, Beaune 1er Cru 2014, Burgundy, France		\$528
SANGIOVESE, Castello di Monsanto Monrosso, Chianti DOCG, Tuscany, Italy		\$288
CABERNET-MERLOT, Cape Mentelle, Margaret River, Western Australia		\$388
FULLER BODIED REDS		
CABERNET SAUVIGNON, The Cheesecake Factory, Private Reserve, California, USA	\$69	\$288
CABERNET SAUVIGNON, Wynns Black Label, Coonawarra, Australia		\$588
SHIRAZ, Kies Dedication, Barossa Valley, Australia		\$388
CABERNET SAUVIGNON, Simi, Sonoma County, Alexander Valley, USA		\$588



Introducing
Cinnabon[®]
Cinnamon Swirl
Cheesecake

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Small Plates & Snacks

LITTLE HOUSE SALAD 小份蔬菜沙律 \$48

Tossed in Our Vinaigrette

GREEK SALAD 希臘沙律 \$78

Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion and Vinaigrette

STUFFED MUSHROOMS 釀蘑菇 \$82

Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce

LOADED BAKED POTATO TOTS 脆焗釀薯寶 \$82

Crispy Potato Tots Filled with Cheese, Bacon and Green Onion. Served with Sour Cream

BEETS WITH GOAT CHEESE 紅菜頭配羊奶芝士 \$78

Fresh Beets, Apples, Baby Arugula, Pecans and Vinaigrette

CRISPY FRIED CHEESE 脆炸芝士角 \$88

Mozzarella and Fontina Cheeses with Marinara Sauce

CRISPY BRUSSELS SPROUTS 香脆椰菜仔 \$88

Roasted Brussels Sprouts and Crispy Leaves

Tossed with Bacon and Vermont Maple Butter Glaze

FRIED ZUCCHINI 炸意大利青瓜 \$78

Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing

CHEESEBURGER SPRING ROLLS 芝士漢堡春卷 \$88

*Ground Premium Beef, Lots of Melted Cheese and Grilled Onions
Rolled in a Crispy Wrapper*

CRISPY CRAB BITES 香脆蟹肉球 \$92

Bite-Sized Little Crab Cakes. Served with Mustard Sauce

DYNAMITE SHRIMP 爆辣炸蝦 \$92

Crispy Tempura Shrimp with Our Spicy Dynamite Sauce

FRESH BASIL, TOMATO AND CHEESE FLATBREAD \$78

鮮羅勒、番茄及芝士烤餅

Mozzarella, Fontina and Parmesan

ROASTED PEAR AND BLUE CHEESE FLATBREAD \$78

燒啤梨及藍芝士烤餅

Pecans, Arugula and Caramelized Onion

Appetizers

All of Our Appetizers are Perfect for Sharing

PARMESAN-GARLIC CHEESE BREAD 巴馬臣芝士蒜蓉包 \$108
*Warm Artisan Bread with Garlic Butter, Mozzarella, Parmesan and Romano Cheeses.
Served with Parmesan Salsa and Marinara Sauce for Dipping*

ROADSIDE SLIDERS 街頭小漢堡 \$148
Bite-Sized Burgers on Mini-Buns Served with Grilled Onions, Pickles and Ketchup

AVOCADO EGGROLLS 牛油果脆卷 \$148
*Avocado, Sun-Dried Tomato, Red Onion and Cilantro Fried in a Crisp Wrapper.
Served with a Tamarind-Cashew Dipping Sauce*

QUESADILLA 墨西哥烤餅 \$98
*Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles.
Garnished with Guacamole, Salsa and Sour Cream
with Chicken 配雞肉 \$136*

FRIED MACARONI AND CHEESE 炸芝士通心粉球 \$138
Crispy Crumb Coated Macaroni and Cheese Balls. Served over a Creamy Marinara Sauce

SOUTHERN FRIED CHICKEN SLIDERS 美式南部炸雞小漢堡 \$148
Crispy Fried Chicken Breast on Mini-Buns Served with Lettuce, Tomato and Pickles

HOT SPINACH AND CHEESE DIP 熱菠菜芝士沾醬 \$128
*Spinach, Artichoke Hearts, Shallots, Garlic and a Mixture of Cheeses
Served Bubbly Hot with Tortilla Chips and Salsa. Enough for Two*

TEX MEX EGGROLLS 德州墨西哥脆卷 \$148
*Spicy Chicken, Corn, Black Beans, Peppers, Onions
and Melted Cheese. Served with Avocado Cream and Salsa*

FRIED CALAMARI 炸魷魚 \$158
Fried Light and Crisp. Served with Garlic Dip and Cocktail Sauce

BUFFALO BLASTS 香辣爆炸雞角 \$158
*Chicken, Cheese and Our Spicy Buffalo Sauce all Stuffed in a Spiced Wrapper
and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing*

WARM CRAB & ARTICHOKE DIP 暖蟹肉雅枝竹芝士沾醬 \$128
A Delicious Blend of Crab, Artichokes and Cheese Served Warm with Grilled Bread

EGGROLL SAMPLER 脆卷拼盤 \$148
A Variety of All of Our Rolls with Avocado, Tex Mex, Cheeseburger Spring Rolls and Firecracker Salmon

THAI LETTUCE WRAPS 泰式生菜包 \$158
*Create Your Own Thai Lettuce Rolls!
Satay Chicken Strips, Carrots, Bean Sprouts, Coconut Curry Noodles and Lettuce Leaves with
Three Delicious Spicy Thai Sauces – Peanut, Sweet Red Chili and Tamarind-Cashew*

SOUP OF THE DAY 是日精選餐湯 \$68 /cup / \$78 /bowl

Appetizers

All of Our Appetizers are Perfect for Sharing

PORK BELLY SLIDERS 五花腩小漢堡 \$148

*Slices of Slow Roasted Smoked Pork Belly
with Barbeque Sauce, Cole Slaw and Fried Pickles*

FACTORY NACHOS 芝樂坊粟米片 \$158

*Crisp Tortilla Chips Covered with Melted Cheeses, Guacamole, Red Chile Sauce,
Sour Cream, Jalapeños, Green Onions and Salsa
with Spicy Chicken 配辣雞肉 \$196*

GUACAMOLE AND CHIPS 牛油果醬配墨西哥粟米片 \$148

*Avocado, Onion, Tomato, Chiles, Cilantro and Fresh Lime.
Served with Tortilla Chips, Salsa and Sour Cream*

BUFFALO WINGS 水牛城香辣雞翼 \$178

*Fried Wings Covered in Hot Sauce and Served with Blue Cheese Dressing and Celery Sticks
Buffalo Chicken Strips 水牛城香辣雞柳 \$148*

FIRECRACKER SALMON 辣三文魚炮仗卷 \$148

*Spiced Salmon Rolled in Spinach and Fried in a Crisp Wrapper.
Served with a Sweet Hot Chili Sauce*

CRABCAKES 蟹餅 \$188

Served with Mustard and Tartar Sauce

A P P E T I Z E R S A L A D S

TOSSED GREEN SALAD 田園沙律 \$88

*Mixed Greens, Assorted Vegetables, Tomato and Croutons
with Your Choice of Dressing*

CAESAR SALAD 凱撒沙律 \$118

*The Almost Traditional Recipe with Croutons, Parmesan Cheese and
Our Special Caesar Dressing
with Chicken 配雞肉 \$156*

FRENCH COUNTRY SALAD 法式鄉村沙律 \$138

*Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese,
Candied Pecans and Vinaigrette*

FACTORY CHOPPED SALAD 芝樂坊沙律 \$178

*A Delicious Blend of Julienne Romaine, Grilled Chicken, Tomato, Avocado,
Corn, Bacon, Blue Cheese and Apple with Our Vinaigrette*

The
Cheesecake
Factory[®]
芝樂坊餐廳



Smooth & **RICH**

GODIVA[®] CHOCOLATE CHEESECAKE

Flourless Godiva[®] Chocolate Cake, Topped with Godiva[®]
Chocolate Cheesecake and Chocolate Mousse



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 [thecheesecakefactoryhk](https://www.facebook.com/thecheesecakefactoryhk)

Specialties

“SUPER” FOODS

These nutrient rich special recipes were developed with ingredients found in nature

AVOCADO TOAST 牛油果多士 \$128

Grilled Artisan Bread Topped with Fresh Avocado, Marinated Tomato, Arugula, Radish and Red Onion. Drizzled with Extra Virgin Olive Oil and Lemon

CALIFORNIA GUACAMOLE SALAD 加州風味牛油果醬沙律 \$158
Mixed Greens, Avocado, Tomato, Corn, Black Beans, Onion, Radish, Crispy Tortillas, Feta Cheese and Cilantro Tossed with Mildly Spicy Avocado Dressing

WELLNESS SALAD 清新喚顏沙律 \$158

A Delicious Blend of Salad Greens, Spinach, Kale, Avocado, Broccoli, Grapes, Roasted Pear, Blueberries, Onion, Sunflower Seeds and Almonds with Lemon-Blueberry Vinaigrette

KALE AND QUINOA SALAD 羽衣甘藍藜麥沙律 \$148

Lots of Tender Kale, Quinoa, Grapes, Sweet Red Pepper, Sunflower Seeds and Parmesan Cheese. Tossed with Our Lemon Vinaigrette

ALMOND-CRUSTED SALMON SALAD 杏仁三文魚沙律 \$198
Pan Seared and Served Over Kale, Shaved Brussels Sprouts, Arugula, Avocado, Quinoa, Cranberries and Radishes. Tossed with Our Vinaigrette

ADDITIONS

Avocado 牛油果 \$42

Grilled Chicken 烤雞肉 \$38

Grilled Shrimp 烤蝦 \$58

Grilled Salmon 烤三文魚 \$58

PIZZA

CHEESE PIZZA 芝士薄餅 \$162

PEPPERONI PIZZA 辣肉腸薄餅 \$172

MARGHERITA PIZZA 瑪格麗特薄餅 \$162
Mozzarella, Basil and Tomato Sauce

B.B.Q. CHICKEN PIZZA B.B.Q. 燒雞薄餅 \$172
Mozzarella, Fontina, Red Onion and Cilantro

THE EVERYTHING PIZZA 也都有薄餅 \$182
Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato Sauce. Kalamata Olives on Request

Glamburgers®

All Served with French Fries or Green Salad

Sweet Potato Fries 改配番薯條 +\$20

We use Premium Beef for all of Our Burgers

OLD FASHIONED BURGER 懷舊漢堡 \$148

Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise

STUFFED CHEDDAR BURGER 車打芝士夾心漢堡 \$178

Our Charbroiled Burger Stuffed with Cheddar and American Cheese with Grilled Onions and Special Sauce. Served on a Toasted Brioche Bun with Lettuce, Tomato and Pickles

FACTORY BURGER 芝樂坊漢堡 \$168

Charbroiled with Cheddar Cheese, Tomato, Grilled Onions and Mayonnaise on a Sourdough French Loaf

CLASSIC BURGER 經典漢堡 \$178

A Gigantic Chop House Hamburger. Served with a Slice of Grilled Onion, Lettuce and Tomato

SMOKEHOUSE B.B.Q. BURGER 煙熏B.B.Q.漢堡 \$168

Smoked Bacon and Melted Cheddar with Crispy Onion Strings and B.B.Q. Ranch Sauce

MUSHROOM BURGER 蘑菇漢堡 \$168

Our Charbroiled Burger Covered with Sauteed Mushrooms, Onions, Melted Swiss, Fontina Cheese and Mayo

AMERICANA CHEESEBURGER 美式芝士漢堡 \$178

American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato, Grilled Onions, Pickles and Secret Sauce

MACARONI AND CHEESE BURGER 炸芝士通心粉球漢堡 \$178

Charbroiled and Topped with Our Creamy Fried Macaroni and Cheese Balls and Cheddar Cheese Sauce. Served with Lettuce, Tomato, Pickles and Onion

BACON-BACON CHEESEBURGER 層層煙肉芝士漢堡 \$188

Charbroiled and Covered with Melted Cheddar and American Cheese, Crispy Bacon, Thick-Cut Slow Roasted Smoked Bacon and Secret Sauce

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VEGGIE BURGER 素菜漢堡 \$148

A Delicious "Burger" Made with Brown Rice, Farro, Mushrooms, Black Beans and Onion. Served on a Toasted Brioche Bun with Melted Fontina Cheese, Avocado, Cucumber, Tomato, Arugula, Pickles and Garlic Aioli

SPICY CRISPY CHICKEN SANDWICH 脆辣雞肉三文治 \$148

Crispy Chicken Breast Covered with Melted Cheese and Your Choice of Spicy Buffalo Sauce or Chipotle Mayo. Served on a Brioche Bun



NOW DELIVERS 現提供送餐服務

Delivers to areas of Tsim Sha Tsui, Tsim Sha Tsui East,
Jordan and West Kowloon

僅送至尖沙咀、尖沙咀東、佐敦及西九龍等區份



Specialties

THAI COCONUT-LIME CHICKEN 泰式椰香青檸雞肉 \$158

Tender Pieces of Chicken, Snow Peas, Shiitake Mushrooms, Onions and Garlic in a Thai Coconut-Curry Sauce with Cashews and Mango. Served with White Rice

CRISPY PINEAPPLE CHICKEN AND SHRIMP 香脆雞肉蝦配菠蘿 \$158

Crispy Chicken and Shrimp with Snow Peas, Mushrooms, Onions, Garlic, Peppers and Cilantro in a Sweet and Spicy Sauce. Served with White Rice

CHICKEN RIESLING 麗絲玲白酒雞扒 \$258

Chicken Breast, Mushrooms, Bacon, Onions and Garlic in a White Wine Riesling Cream Sauce Served with Buttered Parmesan Pasta

CHICKEN PARMESAN “PIZZA STYLE” 巴馬臣芝士雞肉「薄餅」 \$198

Chopped Chicken Breast Coated with Breadcrumbs, Covered with Marinara Sauce and Lots of Melted Cheese. Topped with Angel Hair Pasta in an Alfredo Cream Sauce

TRUFFLE-HONEY CHICKEN 松露蜜糖炸雞 \$208

Fried Chicken Breast with Truffle-Honey, Asparagus and Mashed Potatoes

CHICKEN BELLAGIO 雞肉貝拉焦 \$188

Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce Topped with Prosciutto and Arugula Salad

WHITE CHICKEN CHILI 墨西哥雞肉辣豆濃湯 \$158

A Generous Bowl of Chicken, White Beans, Roasted Green Chiles, Onions and Garlic with a Touch of Cream. Garnished with Steamed White Rice and Fresh Salsa

CHICKEN ENCHILADAS 焗墨西哥芝士雞肉卷 \$158

Covered with Our Red Chile Sauce and Melted Cheese. Served with Black Beans, Cilantro Rice and Corn Salsa

CAJUN CHICKEN “LITTLES” \$198

「細細粒」卡真辣雞肉

Boneless Breast of Chicken Pieces, Spiced, Breaded and Fried Crisp. Served with Mashed Potatoes and Fresh Corn Succotash

ORANGE CHICKEN 香橙雞球 \$188

Deep Fried Pieces of Chicken Breast Covered in a Sweet and Spicy Orange Sauce. Served with White Rice and Vegetables

BAJA CHICKEN TACOS 墨西哥北部辣雞肉夾餅 \$158

Soft Corn Tortillas Filled with Spicy Chicken, Cheese, Tomato, Avocado, Onion, Chipotle and Cilantro. Served with Rice and Beans

FISH TACOS 墨西哥魚肉夾餅 \$178

Soft Corn Tortillas Filled with Grilled or Crispy Tempura Fish, Avocado, Tomato, Chipotle Sauce, Marinated Onions and Cilantro. Served with Rice and Beans

PARMESAN-HERB CRUSTED CHICKEN \$188

巴馬臣芝士香草雞

Sauteed Chicken Breasts Coated with Parmesan-Garlic Breadcrumbs and Herbs. Served with Mashed Potatoes and Green Beans

Specialties

CHICKEN MADEIRA 馬德拉酒雞肉 \$258

Our most popular chicken dish! Sauteed Chicken Breast Topped with Fresh Asparagus and Melted Mozzarella Cheese. Covered with Fresh Mushroom Madeira Sauce and Served with Mashed Potatoes

CHICKEN & BISCUITS 雞肉及美式鬆餅 \$218

A Cheesecake Factory "Comfort Classic." Sauteed Chicken Breasts Covered with a Rich Pan Gravy, Served with Our Mashed Potatoes, Mushrooms, Vegetables and Our "Best" Buttermilk Biscuits

CRUSTED CHICKEN ROMANO 羅馬諾芝士脆皮雞扒 \$198

Breast of Chicken Coated with a Romano-Parmesan Cheese Crust. Served with Pasta in a Light Tomato Sauce

SHEPHERD'S PIE 牧羊人批 \$228

Ground Beef, Carrots, Peas, Zucchini and Onions in a Delicious Mushroom Gravy Covered with a Mashed Potato-Parmesan Cheese Crust

FAMOUS FACTORY MEATLOAF 芝樂坊馳名美式肉餅 \$248

Served with Mashed Potatoes, Mushroom Gravy, Grilled Onions and Corn Succotash

CRISPY CHICKEN COSTOLETTA 意式酥脆雞扒 \$198

Chicken Breast Lightly Breaded and Sauteed to a Crisp Golden Brown. Served with Lemon Sauce, Mashed Potatoes and Fresh Asparagus

CHICKEN PICCATA 檸檬雞扒 \$198

Sauteed Chicken Breast with Lemon Sauce, Mushrooms and Capers. Served with Angel Hair Pasta

FACTORY BURRITO GRANDE 芝樂坊豪華墨西哥卷 \$218

A Monster Burrito with Chicken, Cheese, Cilantro Rice, Onions and Peppers. Served with Guacamole, Sour Cream, Salsa and Black Beans

TERIYAKI CHICKEN 照燒雞 \$198

Chicken Breast Charbroiled with Teriyaki Sauce. Served with Steamed Rice

LEMON-HERB ROASTED CHICKEN 香草檸檬燒雞 \$218

A Fresh Half Chicken Served with Mashed Potatoes, Carrots and Arugula. Topped with a Light Lemon Garlic-Herb Sauce

BANG-BANG CHICKEN AND SHRIMP \$198

幫幫泰式雞肉及蝦

A Spicy Thai Dish with the Flavors of Curry, Peanut, Chile and Coconut. Sauteed with Vegetables and Served over Steamed White Rice

GRILLED STEAK TACOS 墨西哥燒牛扒夾餅 \$218

Soft Corn Tortillas, Chargrilled Steak, Avocado, Tomato, Chipotle Sauce, Crispy Onions and Cilantro. Served with Rice and Beans

CAJUN JAMBALAYA 卡真香辣雜錦飯 \$218

Shrimp and Chicken Sauteed with Tomato, Onions and Peppers in a Very Spicy Cajun Sauce with Rice

Specialties

P A S T A

TOMATO BASIL PASTA 番茄羅勒長通粉 \$168

Grilled Chicken, Mozzarella, a Touch of Garlic and Penne Pasta. Light and Fresh

PASTA NAPOLETANA 拿玻里意大利麵 \$198

Italian Sausage, Pepperoni, Housemade Meatball, Mushrooms, Peppers, Bacon, Onions and Garlic in a Rich Tomato Sauce. Served Over Parmesan Cream Pasta

FETTUCCHINI ALFREDO \$168

意式忌廉闊條麵

A Rich Parmesan Cream Sauce with Chicken 配雞肉 \$206

FOUR CHEESE PASTA \$168

芝士四重奏長通粉

Penne Pasta, Mozzarella, Ricotta, Romano and Parmesan Cheeses, Marinara Sauce and Fresh Basil with Chicken 配雞肉 \$206

PASTA CARBONARA \$168

卡邦尼意大利麵

Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce with Chicken 配雞肉 \$206

PASTA DA VINCI \$188

達文西長通粉

Sauteed Chicken, Mushrooms and Onions in a Delicious Madeira Wine Sauce Tossed with Penne Pasta

SPAGHETTI AND MEATBALLS 番茄肉丸意式意大利麵 \$208

Housemade Meatballs with Beef, Italian Sausage and Parmesan with Our Tomato Sauce and Basil

PASTA WITH SHRIMP AND SAUSAGE 意式肉腸及蝦長通粉 \$208

Penne with Shrimp, Italian Sausage, Onions and Mildly Spicy Peppers Tossed with Marinara Sauce and Fresh Basil

LOUISIANA CHICKEN PASTA 香辣路易斯安娜雞肉蝴蝶粉 \$188

Parmesan Crusted Chicken Served Over Pasta with Mushrooms, Peppers and Onions in a Spicy New Orleans Sauce

SPICY CHICKEN CHIPOTLE PASTA 墨西哥乾辣椒雞肉長通粉 \$188

Penne Pasta, Honey Glazed Chicken, Asparagus, Red and Yellow Peppers, Peas, Garlic and Onion in a Spicy Chipotle Parmesan Cream Sauce

PASTA WITH CHICKEN AND LEMON GARLIC SAUCE \$188

雞肉蒜香檸檬忌廉意大利麵

Chicken Breast Sauteed with Garlic, Herbs, Tomato and White Wine in Lemon Garlic Cream Sauce Tossed with Spaghetti

EVELYN'S FAVORITE PASTA \$188

EVELYN'S 伊芙琳至愛長通粉

Penne Pasta Tossed with Broccoli, Oven-Dried Tomato, Zucchini, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Onion, Garlic and Pine Nuts

FARFALLE WITH CHICKEN AND ROASTED GARLIC \$188

烤蒜雞肉蝴蝶粉

Bow-Tie Pasta, Chicken, Mushrooms, Tomato, Pancetta, Peas and Caramelized Onions in a Roasted Garlic-Parmesan Cream Sauce

BISTRO SHRIMP PASTA 小餐館炸蝦意大利麵 \$218

Crispy Battered Shrimp, Fresh Mushrooms, Tomato and Arugula Tossed with Spaghetti and a Basil-Garlic-Lemon Cream Sauce

SHRIMP WITH ANGEL HAIR 蝦肉天使麵 \$218

Large Shrimp Sauteed with Tomatoes, Lemon, Garlic, Herbs and Fresh Basil on Top of Angel Hair Pasta with a Touch of Marinara Sauce

Specialties

F I S H & S E A F O O D

FISH & CHIPS 炸魚薯條 \$178

Hand Battered and Fried Crisp. Served with Cole Slaw, French Fries and Tartar Sauce

FRIED SHRIMP PLATTER 炸蝦拼盤 \$218

Lightly Breaded and Fried Crisp with French Fries and Cole Slaw

PRAWNS IN LEMON GARLIC SAUCE 檸檬蒜香大蝦 \$218

Paris Bistro-Style! Sauteed with Whole Cloves of Garlic, White Wine, Fresh Basil and Tomato. Served with Angel Hair Pasta

SHRIMP AND CHICKEN GUMBO 蝦及雞肉雜燴濃湯飯 \$198

Shrimp, Chicken, Andouille Sausage, Tomatoes, Peppers, Onions and Garlic Simmered in a Spicy Cajun Style Broth with Cream. Topped with Steamed White Rice

JAMAICAN BLACK PEPPER SHRIMP 牙買加式黑胡椒蝦 \$236

Sauteed Shrimp with a Very Spicy Jamaican Black Pepper Sauce. Served with Rice, Black Beans, Bananas and Marinated Pineapple with Chicken 配雞肉 \$198 with Chicken and Shrimp 配雞肉及蝦 \$218

GRILLED SALMON 烤三文魚 \$278

Served with Mashed Potatoes and Broccoli

HERB CRUSTED FILET OF SALMON 香草三文魚 \$278

Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON 味噌三文魚 \$278

Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce

F A C T O R Y C O M B I N A T I O N S

Served with Mashed Potatoes

PRAWNS IN LEMON GARLIC SAUCE AND STEAK DIANE \$310

檸檬蒜香大蝦 拼 DIANE 黛安牛扒

CHICKEN MADEIRA AND STEAK DIANE \$310

馬德拉酒雞肉 拼 DIANE 黛安牛扒

STEAK DIANE AND HERB CRUSTED SALMON \$310

DIANE 黛安牛扒 拼 香草三文魚

Or Any Combination of the Above \$310

你亦可任意配搭以上兩款菜式

Specialties

S T E A K S & C H O P S

CARNE ASADA STEAK 墨西哥燒烤牛扒 \$298
*Steak Medallions Covered with Sauteed Peppers, Onions and Cilantro.
Served with Creamy Ranchero Sauce, Fresh Corn and White Rice*

CHARGRILLED NEW YORK STEAK 烤紐約牛扒 \$298
New York Steak Served with Mashed Potatoes and Vegetable

GRILLED PORK CHOP 烤豬扒 \$288
*A Thick Center-Cut Chop Served with Housemade Apple Sauce,
Mashed Potatoes and Vegetable*

STEAK DIANE \$368
DIANE 黛安牛扒
*Medallions of Premium Beef Steak Covered with Black Peppercorns and
a Rich Mushroom Wine Sauce. Served with Mashed Potatoes and Grilled Onions*

HIBACHI STEAK 板燒牛扒 \$358
*Steak with Shiitake Mushrooms, Onions, Bean Sprouts,
Wasabi Mashed Potatoes and Tempura Asparagus*

GRILLED RIB-EYE STEAK 烤肉眼牛扒 \$398
Rib-eye Steak Served with Mashed Potatoes and Vegetable

FILET MIGNON 菲力牛柳 \$428
Our Most Tender Steak Served with Mashed Potatoes and Vegetable

S I D E D I S H E S

French Fries 薯條 \$78

Sweet Potato Fries 番薯條 \$88

Mashed Potatoes 薯蓉 \$68

Oven Roasted Broccoli 焗西蘭花 \$58

Green Beans 法邊豆 \$58

Corn Succotash 輕炒粟米蔬菜粒 \$58

Macaroni & Cheese 芝士通心粉 \$88

Salads

CAESAR SALAD 凱撒沙律 \$158

The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing with Chicken 配雞肉 \$196

SHEILA'S CHICKEN AND AVOCADO SALAD \$226

SHEILA'S 茜拉雞肉牛油果沙律

Grilled Chicken, Fresh Avocado, Mixed Greens, Crisp Tortilla Strips, Carrots, Cilantro and Cashews. Tossed in a Citrus-Honey-Peanut Vinaigrette

MANDARIN CHICKEN SALAD 甜柑雞肉沙律 \$216

Chicken Breast, Rice Noodles, Lettuce, Green Onions, Almonds, Crisp Wontons, Bean Sprouts, Mandarin Orange and Sesame Seeds. Tossed in Our Special Chinese Plum Dressing

LUAU SALAD \$216

LUAU 夏威夷盛宴沙律

Grilled Chicken Breast Layered with Mixed Greens, Pineapple, Cucumbers, Red and Yellow Peppers, Green Beans, Carrots, Onions, and Crisp Wontons with Macadamia Nuts, Peanuts and Sesame Seeds. Tossed in Our Vinaigrette

BARBEQUE RANCH CHICKEN SALAD \$226

燒烤風味雞肉田園沙律

Avocado, Tomato, Grilled Corn, Black Beans, Cucumber and Romaine All Tossed with Our Barbeque Ranch Dressing. Topped with Lots of Crispy Fried Onion Strings for Crunch

SANTA FE SALAD \$216

SANTA FE 聖達菲沙律

Marinated Chicken, Fresh Corn, Black Beans, Cheese, Tortilla Strips, Tomato and Romaine with a Spicy Peanut-Cilantro Vinaigrette

COBB SALAD \$216

COBB 卡布沙律

Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato, Egg and Romaine Tossed in Our Vinaigrette

Sandwiches

All Served with French Fries or Green Salad

Sweet Potato Fries 改配番薯條 +\$20

RENEE'S SPECIAL \$138

RENEE'S 雲妮特選

One-Half of a Freshly Roasted Turkey Sandwich or Chicken-Almond Salad Sandwich

半份燒火雞三文治 或 半份杏仁雞肉沙律三文治

*a Cup of Our Soup and a Small Green Salad
with a Small Caesar Salad 改配小份凱撒沙律 +\$20*

CHICKEN SALAD SANDWICH 雞肉沙律三文治 \$138

Housemade with Roasted Almonds, Lettuce, Tomato and Mayonnaise.

Served on Grilled Brioche Bread

THE CLUB 公司三文治 \$168

Freshly Roasted Turkey Breast, Bacon, Lettuce,

Tomato and Mayonnaise on White Toast

GRILLED CHICKEN AND AVOCADO CLUB \$178

烤雞肉牛油果公司三文治

Grilled Chicken Breast with Avocado, Bacon, Tomato,

Melted Swiss and Herb Mayonnaise

CUBAN SANDWICH 古巴三文治 \$168

Slow Roasted Pork, Ham, Swiss Cheese, Pickles,

Mustard and Mayonnaise on a Grilled and Pressed Roll

CHICKEN PARMESAN SANDWICH 巴馬臣芝士雞肉三文治 \$188

Tender Chicken Lightly Coated in Parmesan Breadcrumbs,

Roasted Peppers, Tomato Sauce and Melted Cheese

on a Freshly Grilled French Roll

SOUTHWEST CHICKEN SANDWICH 美式西南部雞肉三文治 \$188

Grilled Chicken Breast, Crushed Avocado, Tomato,

Onion, Cilantro, Jalapeño Peppers and Chipotle Mayo

on a Toasted French Baguette

CALIFORNIA CHEESESTEAK 加州芝士牛扒三文治 \$188

Thinly Sliced Grilled Steak Covered with Sauteed Mushrooms, Onions,

Peppers and Cheese on a Toasted Roll

Introducing

VERY CHERRY GHIRARDELLI® CHOCOLATE CHEESECAKE

Cherry Cheesecake on a Layer of Fudge Cake,
Loaded with Cherries and Ghirardelli® Chocolate

(Ridiculously Delicious)



Made with Ghirardelli logo and trademark used under agreement.

All Day Breakfast

FARM FRESH EGGS 農場鮮雞蛋 \$128

*Two Farm Fresh Eggs Served with Potatoes or Tomatoes, and Toast
with Bacon or Grilled Ham 配煙肉 或 烤火腿 \$148*

FACTORY HUEVOS RANCHEROS 芝樂坊特色墨西哥煎蛋 \$158

*Black Beans Topped with Crispy Tortillas, Sunny Side Up Eggs,
Spicy Ranchero Sauce, Cheese, Salsa, Sour Cream and Avocado*

BRIOCHE BREAKFAST SANDWICH 布里歐早餐三文治 \$148

*Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato,
Melted Cheddar Cheese and Mayonnaise on Grilled Brioche Bread.
Served with Potatoes*

BREAKFAST TACOS 墨西哥活力早餐夾餅 \$148

*Soft Corn Tortillas, Cheesy Eggs, Chicken Chorizo, Pico de Gallo, Chipotle and Cilantro.
Served with Black Beans, Guacamole and Sour Cream*

FACTORY CREATE AN OMELETTE 芝樂坊自選庵列 \$158

*Select Any Four of the Following: Bacon, Ham, Cheddar, Jack,
Swiss, Fontina, Goat Cheese, Avocado, Roasted Peppers, Fresh Mushrooms,
Asparagus, Spinach, Bell Peppers, Fresh Tomato, Red Onions or Green Onions.
Served with Potatoes or Tomatoes and Toast*

CALIFORNIA OMELETTE 加州庵列 \$158

*Avocado, Mushrooms, Green Onion, Tomato, Garlic and Shallots,
Jack, Cheddar and Swiss Cheese with Sour Cream.
Served with Potatoes or Tomatoes and Toast*

SPINACH, MUSHROOM, BACON AND CHEESE OMELETTE \$158

菠菜蘑菇煙肉芝士庵列

*Fresh Spinach, Sauteed Mushrooms, Smoked Bacon,
Green Onions and Melted Cheese.
Served with Potatoes or Tomatoes and Toast*

BREAKFAST BURRITO 墨西哥早餐卷 \$188

*A Warm Tortilla Filled with Scrambled Eggs, Bacon, Italian Sausage, Cheese,
Crispy Potatoes, Avocado, Peppers and Onions, Over Spicy Ranchero Sauce.
Served with Sour Cream, Salsa and Black Beans.*

Sunday Brunch

Served Until 2:00 p.m. Our Entire Menu Is Also Available

GIANT BELGIAN WAFFLE 比利時窩夫 \$128
with Strawberries, Pecans and Chantilly Cream 配士多啤梨、山合桃及忌廉 \$148

FRIED CHICKEN & WAFFLES 炸雞窩夫 \$168
Our Freshly Made Giant Belgian Waffle Topped with Crunchy Fried Chicken

BUTTERMILK PANCAKES \$128
BUTTERMILK 白脫奶班戟
with Blueberries 配藍莓 \$148

CINNAMON ROLL PANCAKES 肉桂旋風班戟 \$138
*Two Breakfast Favorites Are Even Better Together with
Our Buttermilk Pancakes Swirled with Cinnamon-Brown Sugar*

LEMON-RICOTTA PANCAKES 檸檬里考塔軟芝士班戟 \$138
*Our Buttermilk Pancakes with Ricotta Cheese and Lemon Zest.
Topped with Fresh Strawberries*

BRUNCH COMBO 早午全餐 \$138
Two Eggs with Two Slices of Bacon and Two Buttermilk Pancakes

EGGS BENEDICT 班尼迪蛋 \$158
With Canadian-style Bacon and Hollandaise

FRIED CHICKEN & WAFFLES BENEDICT 炸雞窩夫班尼迪蛋 \$178
*Our Belgian Waffle Topped with Crispy Fried Chicken Strips,
Poached Eggs and Hollandaise. Served with Maple-Butter Syrup*

MONTE CRISTO SANDWICH 法式火腿芝士三文治 \$178
*Crunchy French Toast Stuffed with Bacon, Grilled Ham,
Scrambled Eggs and Melted Swiss Cheese
Dusted with Powdered Sugar and Served with Strawberry Preserves*

JAMBALAYA HASH & EGGS 香辣卡真薯仔及雞蛋 \$178
*Spicy Cajun Andouille Sausage Sauteed with Tomatoes, Peppers, Onion and
Potatoes in a Spicy Sauce. Served Over White Rice and Topped with Fried Eggs*

KIDS' BRUNCH 兒童早午餐 \$98
*A Small Order of French Toast or Buttermilk Pancakes,
Bacon and Fresh Fruit*

Cheesecakes

ORIGINAL 原創芝士蛋糕 \$77

The One that Started it All!

Our Famous Creamy Cheesecake with a Graham Cracker Crust and Sour Cream Topping

FRESH STRAWBERRY 鮮士多啤梨芝士蛋糕 \$82

The Original Topped with Glazed Fresh Strawberries. Our Most Popular Flavor for over 40 Years!



GODIVA® CHOCOLATE CHEESECAKE \$82

GODIVA® 朱古力芝士蛋糕

Flourless Godiva® Chocolate Cake, Topped with Godiva® Chocolate Cheesecake and Chocolate Mousse

PINEAPPLE UPSIDE-DOWN CHEESECAKE \$82

菠蘿反轉芝士蛋糕

Pineapple Cheesecake Between Two Layers of Moist Buttery Pineapple Upside-Down Cake

VERY CHERRY **GHIRARDELLI**® CHOCOLATE CHEESECAKE \$82

非常車厘子 **GHIRARDELLI**® 朱古力芝士蛋糕

Cherry Cheesecake on a Layer of Fudge Cake, Loaded with Cherries and Ghirardelli® Chocolate

CINNABON® CINNAMON SWIRL CHEESECAKE \$82

CINNABON® 肉桂卷芝士蛋糕

Layers of Cinnabon® Cinnamon Cheesecake and Vanilla Crunch Cake Topped with Cream Cheese Frosting and Caramel

CHOCOLATE HAZELNUT CRUNCH CHEESECAKE \$82

朱古力榛子脆脆芝士蛋糕

Chocolate Hazelnut Cheesecake Topped with Hazelnut Crunch and Nutella®

OREO® DREAM EXTREME CHEESECAKE \$82

OREO® 奧利奧非凡夢想芝士蛋糕

Creamy Cheesecake Layered with Oreo® Cookies, Topped with Oreo® Cookie Mousse and Chocolate Icing

SALTED CARAMEL CHEESECAKE 鹹焦糖芝士蛋糕 \$82

Caramel Cheesecake and Creamy Caramel Mousse

on a Blonde Brownie all Topped with Salted Caramel

LEMON MERINGUE CHEESECAKE 檸檬馬令芝士蛋糕 \$82

Lemon Cream Cheesecake Topped with Layers of Lemon Mousse and Meringue

ULTIMATE RED VELVET CAKE CHEESECAKE \$82

無敵紅絲絨芝士蛋糕

Layers of Red Velvet Cake and Cheesecake Covered in Cream Cheese Frosting. Finished with White Chocolate

30TH ANNIVERSARY CHOCOLATE CAKE CHEESECAKE \$82

30週年紀念朱古力芝士蛋糕

Layers of Our Original Cheesecake, Fudge Cake and Chocolate Truffle Cream

DULCE DE LECHE CARAMEL CHEESECAKE 牛奶焦糖芝士蛋糕 \$80

Caramel Cheesecake Topped with Caramel Mousse and Almond Brickle on a Vanilla Crust

WHITE CHOCOLATE RASPBERRY TRUFFLE \$80

白朱古力紅桑子雲石芝士蛋糕

Creamy Cheesecake Swirled with White Chocolate and Raspberry

Cheesecakes

MANGO KEY LIME CHEESECAKE 芒果青檸芝士蛋糕 \$80
Topped with Mango Mousse on a Vanilla Coconut Macaroon Crust

FRESH BANANA CREAM CHEESECAKE 鮮香蕉忌廉芝士蛋糕 \$82
Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Banana

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE \$80
ADAM'S 亞當花生醬特濃朱古力芝士蛋糕
Creamy Cheesecake Swirled with Caramel, Peanut Butter, Butterfinger® and Reese's® Peanut Butter Cup

LEMON RASPBERRY CREAM CHEESECAKE \$82
檸檬紅桑子忌廉芝士蛋糕
Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers and Lemon Mousse

TIRAMISU CHEESECAKE 提拉米蘇芝士蛋糕 \$80
Our Wonderful Cheesecake and Tiramisu Combined into one Amazing Dessert!

CHOCOLATE MOUSSE CHEESECAKE 朱古力慕斯芝士蛋糕 \$80
Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse

VANILLA BEAN CHEESECAKE 雲呢拿籽芝士蛋糕 \$80
Creamy Vanilla Bean Cheesecake, Topped with Vanilla Mousse and Whipped Cream

CHOCOLATE TUXEDO CREAM CHEESECAKE \$82
朱古力燕尾服忌廉芝士蛋糕
Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse and Chocolate

CHOCOLATE CHIP COOKIE-DOUGH CHEESECAKE \$80
朱古力碎曲奇麵團芝士蛋糕
Creamy Cheesecake Loaded with Our Chocolate Chip Cookie-Dough and Walnuts

KEY LIME CHEESECAKE 青檸芝士蛋糕 \$80
Key Lime Pie in a Cheesecake! Deliciously Tart and Creamy on a Vanilla Crumb Crust

CARAMEL PECAN TURTLE CHEESECAKE \$82
焦糖山合桃龜紋芝士蛋糕
Pecan Brownie and Caramel-Fudge Swirl Cheesecake, Topped with Caramel Turtle Pecans and Chocolate

PUMPKIN or PUMPKIN PECAN \$80
南瓜 或 南瓜山合桃芝士蛋糕
Seasonal 季節限定

A La Mode 配雪糕 \$38

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Specialty Desserts

LINDA'S FUDGE CAKE \$89

LINDA'S 琳達特濃朱古力蛋糕

Layers of Rich Chocolate Cake and Fudge Frosting

BLACK-OUT CAKE 漆黑蛋糕 \$89

Our Deepest, Richest Chocolate Cake with Chocolate Chips, Finished with Almonds

CARROT CAKE 紅蘿蔔蛋糕 \$89

Deliciously Moist Layers of Carrot Cake and Our Famous Cream Cheese Icing

LEMONCELLO CREAM TORTE 檸檬忌廉蛋糕 \$89

Layers of Vanilla Cake and Lemon Mascarpone Cream.

Topped with Streusel and Served with Strawberries and Whipped Cream

TIRAMISU 提拉米蘇 \$89

Italian Custard Made with Mascarpone, Whipped Cream, Lady Fingers, Chocolate, Marsala and Coffee Liqueur

CHOCOLATE TOWER TRUFFLE CAKE 松露朱古力蛋糕塔 \$89

Layers and Layers of Fudge Cake with Chocolate Truffle Cream and Chocolate Mousse

FRESH STRAWBERRY SHORTCAKE 鮮士多啤梨鬆餅 \$120

*Our Own Shortcake Topped with Vanilla Ice Cream,
Fresh Strawberries and Whipped Cream*

BOWL OF FRESH STRAWBERRIES 碗裝新鮮士多啤梨 \$89

ICE CREAM DELIGHTS

HOT FUDGE SUNDAE 特濃熱朱古力新地 \$89

Topped with Whipped Cream and Almonds



GODIVA® CHOCOLATE BROWNIE SUNDAE \$128

GODIVA® 朱古力布朗尼新地

*Our own Fabulous Godiva® Chocolate Brownie, Vanilla Ice Cream,
Hot Fudge, Whipped Cream and Toasted Almonds*

BOWL OF ICE CREAM 碗裝雪糕 \$79

Beverages

CREAMY MILKSHAKES

CHOCOLATE, VANILLA
OR STRAWBERRY \$78
朱古力、雲呢拿 或 士多啤梨奶昔
Our Classic Creamy Shakes

OREO® MILKSHAKE \$79
OREO® 奧利奧奶昔
*Oreo® Cookies Blended
with Vanilla Ice Cream*

ICED & FROZEN DRINKS

STRAWBERRY FRUIT SMOOTHIE \$78
士多啤梨鮮果沙冰
*Strawberries, Orange and Pineapple Juices,
Coconut and Banana All Blended with Ice*

TROPICAL SMOOTHIE \$78
熱帶風情沙冰
*Mango, Passion Fruit, Pineapple and Coconut
All Blended with Ice*

PEACH SMOOTHIE \$78
蜜桃沙冰
*Crushed Peaches and Juice All Blended
with Ice and Swirled with Raspberry*

FROZEN ICED MANGO \$78
芒果沙冰
*Mango, Tropical Juices and a Hint of Coconut
Blended with Ice and Swirled with Raspberry Puree*

HOT DRINKS & ESPRESSO

We Proudly Serve Starbucks®



COFFEE 咖啡 \$44
CAPPUCCINO \$44
泡沫咖啡
Double Espresso and Foamy Steamed Milk

CAFE MOCHA \$44
朱古力咖啡
*Espresso, Chocolate,
Steamed Milk, Whipped Cream*

CAFE LATTE 鮮奶咖啡 \$44
Double Espresso, Extra Steamed Milk

DOUBLE ESPRESSO \$44
雙倍特濃咖啡

CARAMEL ROYALE MACCHIATO 皇家焦糖咖啡 \$48
Double Espresso, Hot Caramel, Vanilla and Steamed Milk

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FACTORY HOT CHOCOLATE 芝樂坊熱朱古力 \$48

SELECTION OF HOT TEAS \$39
各種熱茶

HOT LEMON TEA / WATER \$39
熱檸檬茶 / 水

ICED COFFEE 凍咖啡 \$44

ICED LEMON TEA 凍檸檬茶 \$39

ICED MILK TEA 凍奶茶 \$39

THE CHEESECAKE FACTORY SPECIAL LEMONADE 獨家檸檬凍飲 \$54

STRAWBERRY 士多啤梨味 \$55

RASPBERRY 紅桑子味 \$55

FIJI NATURAL ARTESIAN WATER 斐濟天然礦泉水 \$38 /500ml

SAN PELLEGRINO WATER 聖沛黎洛有氣礦泉水 \$49 /500ml

ORANGE JUICE 橙汁 \$38

APPLE JUICE 蘋果汁 \$38

SOFT DRINKS 汽水 \$39

Coke, Coke Zero, Sprite, Fanta Orange

As always, refills are complimentary

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INTRODUCING

PINEAPPLE UPSIDE-DOWN CHEESECAKE

Pineapple Cheesecake Between Two Layers of
Moist Buttery Pineapple Upside-Down Cake

