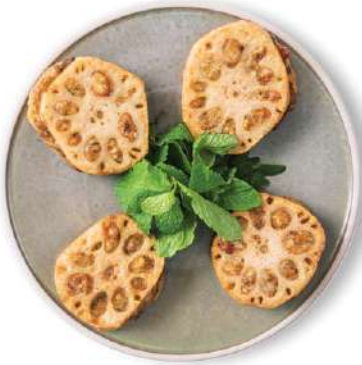




Nha Trang

STARTER



101

炸蓮藕魚肉夾 (4件) **\$82**
NGO SEN CHA CA (4 PCS)
Lotus Roots Sandwich with Fish
Fresh lotus roots, hand chopped fish paste, herbs
脆炸鮮蓮藕、手剉鯪魚肉



102

牛油雞翼 (4件) **\$82**
CANH GA CHIEN BO (4 PCS)
Buttered Garlic Chicken Wings
Garlic butter, scallion, garlic hot sauce
蒜香牛油、自製蒜蓉辣椒醬



117

芝麻蝦多士 (4件) **\$88**
BANH MI CHIEN TOM (4 PCS)
Sesame Prawn Toast
Crispy bread, minced fresh shrimp, sesame seeds
香脆麵包、彈牙蝦膠、香麻



114

河內魚餅 (4件) **\$88**
CHA CA HANOI (4 PCS)
Hanoi Fish Cake
Minced fish, water chestnut, fresh dill
手打魚肉、馬蹄、刁草



香茅串燒沙嗲(3串)
GA / THIT BO / HEO NUONG XA (3 PCS)
Grilled Satay Skewers
103 *Lemongrass Chicken* 香茅串燒雞 \$90
104 *Lemongrass Beef* 香茅串燒牛 \$90
105 *Lemongrass Pork Belly* \$90
香茅串燒豬腩肉
Lemongrass infused skewers, nutty satay dip
炭燒香茅沙嗲串、花生沙嗲醬



109

椒鹽香菌豆腐 **\$76**
DAU HU RANG MUOI
Fried Tofu with Beech Mushrooms
Shallot, garlic, spiced salt, fresh herbs
炸蔥蒜、椒鹽、本菇



106

越式炸春卷
CHA GIO
Spring Rolls

Minced pork, shrimp, fresh herbs and lettuce, pickled carrots and daikon
豬肉、蝦、黑木耳、香葉、酸蘿蔔

\$90



108

香煎墨魚餅
CHA MUC
Calamari Cakes

Water chestnut, basil
手剝鮮墨魚、馬蹄、九層塔

\$90



111

炸軟殼蟹 (2件)
CUA LOT CHIEN BO (2 PCS)
Fried Soft-Shell Crab

Fresh herb and vegetable
越南香葉菜

\$138



112

清涼蒸粉卷 (4件)
BANH CUON (4 PCS)
Steamed Rice Ravioli

Minced shrimps, pork, garlic, peanuts, lettuce
手工粉皮、鮮蝦、豬肉、蒜片、花生、越南香葉菜

\$90



118

越式生蝦
GOI TOM
Shrimp Ceviche

Sashimi grade tiger shrimps, lemongrass, mint, chili and lime, sesame oil
越南虎蝦、蒜片青檸汁、香茅、薄荷葉、辣椒

\$98



119

椰青蒸蜆
NGHEU HAP NUOC DUA
Steamed Clams in Coconut

Fresh sea clam, young coconut juice, lemongrass
海蜆、鮮椰青水、香茅、薑絲

\$98



901

越南扎肉三文治

\$78

BANH MI SAIGON

Saigon Pork Banh Mi

Pork belly, liver pate, assorted cold cut, house-made pickles carrot, cucumber, cilantro and mayo

越式法包、五花腩、肝醬、什錦冷切、自製酸菜、青瓜、香葉、蛋黃醬



902

越南香茅燒牛肉三文治

\$78

BANH MI BO BUONG

Beef Banh Mi

Lemongrass grilled beef, house-made pickles carrot, cucumber, cilantro and mayo

越式法包、香茅燒牛肉、自製酸菜、青瓜、香葉、蛋黃醬



903

越南香茅燒雞牛油果三文治

\$78

BANH MI GA

Chicken Banh Mi

Lemongrass grilled chicken and hand-cut avocado

越式法包、香茅燒雞肉、手切牛油果



905

越南法式三文治拼盤

\$128

BANH MI CHAO

Banh Mi Platter

Black pepper beef, pork liver pate, artisanal Vietnamese sausage, fried eggs, house-made pickles

黑椒牛柳、豬肝醬、手工越式扎肉、煎日本蛋、自製酸菜

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+ Cake cutting charge \$10 per person 切餅費每位\$10



800

扎肉肉鬆糯米飯 **\$88**
XOI GA
Vietnamese Sticky Rice
Steamed glutinous rice, mung beans, pork floss, Vietnamese salami, shallot chips, peanuts
蒸糯米飯、綠豆、越式臘腸、肉絲、花生



115

會安慢煮五花腩 **\$98**
THIT HEO LUOC
Marinated Pork Loin
Hormone-free pork loin, homemade dip, fresh herbs
純素穀飼豬腩，家鄉醬汁、越南香葉菜



801

鑊仔煎薄餅 **\$98**
BANH XEO
Sizzling Crepe
Saute shrimps, pork, bean sprout, mung beans, onion and herb
手工煎薄餅、鮮蝦、豬肉、綠豆、洋蔥、越南香葉菜



802

越南碎米飯 **\$98**
COM TAM
Broken Rice Platter
Fragrant coconut broken rice, grilled lemongrass pork chop, shrimps, egg fritata
椰香碎米飯、香茅豬扒、鮮蝦、蛋餅



804

芽莊炒飯 **\$98**
COM CHIEN
House Fried Rice
Vietnamese sausage, fresh farm egg, coconut braised pork, napa cabbage, noc nam, peanuts
椰青豬腩絲、雞蛋、越式臘腸、椰菜、魚露、花生



812

堤岸炒米粉 **\$98**
BUN GAO XAO THIT
Cholon Stir-fried Rice Noodle
Hand-pulled pork belly, napa cabbage, cilantro, shallot oil
手撕豬腩肉、椰菜、香茜、蔥油

SALAD



301

西貢牙車快

\$98

GA XE PHAY

Chicken Salad

Shredded ginger poached chicken, napa cabbage, mixed vegetables, fish sauce vinaigrette dressing, peanuts

手撕雞、椰菜絲、魚露汁、花生



302

越南蜜柚燒大蝦沙律

\$118

GOI BUOI

Pomelo Prawn Salad

Honey pomelo, smoky grilled prawns, wax apples, cucumber, cashew nuts, herbs, citrus dressing

炭烤蝦、蓮霧、青瓜、腰果、香葉、酸甜柚子醋



303

牛油果鮮蝦沙律

\$108

GOI TRAI BO

Avocado Prawn Salad

Fresh prawn, Cucumber, Japanese eggs, heirloom tomatoes, cashew nuts

鮮蝦、日本雞蛋、三色茄、青瓜、腰果



320

墨魚昆布沙律

\$108

GOI MUC

Squid Seaweed Salad

Vietnamese sausage, cucumber, carrots, onion, crushed peanuts, mildly spiced homemade dressing

越式扎肉、青瓜、碎花生、微辣越式沙律汁



313

烤焗茄子沙律 **\$98**
CA TIM NUONG
Oven-roasted "Sapa" Eggplant Salad
Vietnamese mountain-grown eggplant,
pork cracker, dried shrimps, herbs
越南山地茄子、豬油渣、蝦乾、香葉



306

安南藕苗蝦沙律 **\$108**
GOI NGO SEN
Lotus Stem Prawn Salad
Fresh prawn, lotus root chips
大蝦、脆炸蓮藕片、魚露汁



309

燒牛柳沙律 **\$108**
GOI BO NUONG
Chargrilled Beef Salad
Cucumber, red onion, tomato, taro crisps,
peanuts, fresh herbs, lemongrass, lime dressing
炭燒美國牛柳、青瓜、洋蔥、車厘茄、
脆炸芋頭絲、花生、香葉、香茅、青檸沙律汁



312

軟殼蟹青木瓜沙律 **\$108**
GOI DU DU
Soft Shell Crab Salad
Julienned carrots, green papaya, peanuts,
herbs, prawn cracker
軟殼蟹腳、青木瓜、紅蘿蔔絲、花生、
香葉、脆蝦片

RICE PAPER ROLLS



201

潘切生醃蝦米紙卷

TOM CUON

Prawn Salad Rolls

Lightly poached fresh prawn, banh hoi, herb salad, roasted peanut

濱海、花生、香葉

\$88



203

會安軟殼蟹米紙卷

CUA LOT CHIEN CUON

Soft Shell Crab Rolls

Crispy soft shell crab, cucumber, fresh mint and lettuce slaw

青瓜、薄荷葉、生菜絲

\$98



205

香茅燒牛肉米紙卷

BO NUONG XA CUON

Grilled Lemongrass Beef Rolls

Banh hoi, lettuce and basil, roasted peanuts

濱海、生菜、九層塔、花生

\$80



207

濱海豬肉米紙卷

THIT HEU CUON

Pork Belly Salad Rolls

Poached pork belly, banh hoi, herb salad, crushed peanuts, house-made peanut sauce

五花腩、濱海、香葉、碎花生、配特製花生醬

\$80

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206

牛油果鮮蝦米紙卷

TRAI BO CUON

Avocado Prawn Rolls

Poached shrimp, avocado, banh hoi, herb salad

鮮蝦、牛油果、濱海、香葉

\$98



208

香葉素菜米紙卷

RAU CUON

Vietnamese Herb Rolls

Banh hoi, roasted pumpkin, asparagus, peanut and mixed Vietnamese herbs

濱海、燒南瓜、蘆筍、花生、香葉

\$80



210

檳榔葉牛肉米紙卷

BO LA LOT CUONS

Grilled Beef Rolls

Sirloin beef in smokey pepper leaves, banh hoi, herb salad, roasted peanuts

手工美國肥牛、濱海、香葉、碎花生、配特製花生醬

\$80



209

龍脷魚米紙卷

CA CHIEN CUON

Sole Fish Rolls

Fried fish fillet, lettuce, tomato salsa, spicy mayo

生菜、番茄莎莎、辣蛋黃醬

\$88

MAINS

主菜



732

富國胡椒蝦

PHU QUOC TOM

Phu Quoc Pepper Prawns

De-shelled tiger prawns, cashew nut, stir-fried in whole peppercorn and sauce
去殼越南海虎蝦、紅蔥、原粒黑胡椒煸炒

\$168



705

香茅燒原條鯛魚

CA NUONG XA

Grilled Lemongrass Whole Snapper

Wild snapper, lemongrass, cucumber, calamansi dressing
野生真鯛、香茅、青瓜、柑桔汁

\$208



710

燒乳豬 (1/4隻)

HEO SUA DUT LO

Roasted Suckling Pig (1/4 pig)

Cilantro, cucumber, honey mustard sauce
越南乳豬、芥末蜂蜜醬

\$218



712

越式香葱燒雞 (半隻)

GA RO-TI

Roasted Chicken (Half)

Corn-fed chicken, lemongrass shallot, scallion ginger sauce
穀飼走地黃雞、香茅、紅蔥薑蓉醬

\$188



713

椰青扣花腩肉

THIT KHO NUOC DUA

Braised Pork Belly

Slow-cook pork belly in coconut juice, Japanese soft-boiled egg
椰青水慢煮豬腩、日本溏心雞蛋

\$178



708

鑊仔牛柳粒

BO LUC LAC

Shaken Beef

US Angus fillet cubes, Thai garlic black pepper sauce, herb salad
安格斯牛柳粒、蒜子、黑椒汁、越南香葉菜

\$178

SIDES

白飯 **STEAMED JASMINE RICE**

\$16

蒜蓉包 **TOASTED GARLIC BREAD**

\$42

MAINS

主菜



704

西貢咖喱蟹肉

CARI CUA

Curried Crab Meat

Onion, sweet pepper in yellow curry

黃咖喱、洋蔥、紅椒

\$198



731

富國黑椒炒豬腩肉

BA ROI XAO TIEU

Phu Quoc Black Pepper Pork Belly

Succulent pork belly, freshly ground black pepper, herbs, scallion

五花腩、即磨黑椒、香葉、蔥

\$158



724

西貢咖喱豬扒

CARI SUON NUONG

Curried Pork Chop

Onion, herbs in red curry

紅咖喱、洋蔥、香葉

\$128



715

西貢咖喱牛腩

CARI BO NAM

Curried Beef Brisket

Aromatic red curry, onion, cilantro

紅咖喱、洋蔥、香葉

\$128



730

咖喱三文魚扒

CARI CA HOI

Curried Atlantic Salmon

Mild curry, coconut milk, basil leaves

挪威三文魚、椰汁、九層塔

\$148



722

田園素咖喱

CURI DAU BAP

Garden Veggies Curry

Creamy curry, seasonal vegetable, basil

香濃咖喱、時令蔬菜、九層塔

\$108

法式麵包 TOASTED BAQUETTE

\$30

炸蝦片 PRAWN CRACKER

\$30

PHO NOODLE SOUP

牛肉湯河



406

河內雞絲粉

\$80

PHO GA

Chicken Pho

Hand-pulled chicken, culantro, scallion, shallot chips, rice noodles in beef stock

手撕雞、鵝芥、香葉、牛湯



408

手切上等牛柳河粉 (每日限量)

\$98

PHO FILLET

Fillet Mignon Pho

Hand-chopped fillet mignon, ginger, culantro, scallion, beef stock

每日限量發售、鵝芥、薑、香葉、牛湯



420

河內牛湯河雙拼

\$108

PHO COMBO (2X)

421

河內牛湯河三拼

\$118

PHO COMBO (3X)

Choose from:

Medium-rare beef, beef shank, Black Angus skirt steak, chicken or meat balls

可選 生牛肉、牛腩、黑毛牛裙邊、雞絲或牛丸



427

炙燒牛柳河粉

\$108

PHO TAI DAC BIET

Grilled Beef Fillet Pho

Seared tenderloin, culantro, scallion, shallot chips, rice noodles in beef stock

炙燒牛柳、鵝芥、薑、香葉、牛湯



411

淨手打牛丸湯

\$75

BO VIEN

Beef Meatballs in Beef Stock



414

上湯手切安格斯牛裙邊

\$108

NAM DAC BIET

Black Angus Skirt Steak in Beef Stock

PHO NOODLE SOUP

牛肉湯河

401

河內生牛肉粉 PHO TAI \$80

Medium Rare Beef Pho

Thinly sliced sirloin cooked medium rare, rice noodles in beef stock

薄切牛柳、鵝芥、香葉、牛湯

428

黑毛安格斯牛裙邊河粉 PHO ANGUS \$92

Braised Beef Pho

Black Angus skirt steak, onion, culantro, scallion, beef stock

安格斯牛裙邊、鵝芥、香葉、牛湯

402

河內熟牛肉粉(牛腩) PHO CHIN \$80

Beef Shank Pho

Slices of marbled beef shank, culantro, scallion, beef stock

薄切五花牛腩、鵝芥、香葉、牛湯

418

手打牛丸粉 PHO BO BIEN \$78

Meatballs Pho

Home-made meat balls, culantro, scallion, beef stock

自家製牛丸、鵝芥、香葉、牛湯

EXTRA

油炸鬼 \$18

CHINESE DOUGHNUT STICKS

牛湯 BEEF BROTH \$30

生牛肉 SLICED BEEF \$38

雞肉 CHICKEN \$38

手打牛丸 BEEF MEATBALLS \$38

REGIONAL NOODLE SOUP

越南特式湯檬



409

順化牛肉檬 \$90

BUN BO HUE

Spicy Beef Rice Vermicelli in Soup

Beef shank, sliced pork, Vietnamese sausage, cilantro, onion, spicy beef stock

牛腩、燻蹄、越式扎肉、香茜、洋蔥、香辣牛湯



410

河內蕃茄蟹檬 \$90

BUN RIEU

Tomato Crab Rice Vermicelli in Soup

Mashed crabmeat, fresh shrimp balls, minced pork, seafood stock

蟹肉、鮮蝦丸、豬肉、海鮮濃湯



720

蒜子炒通菜梗 \$86

Morning Glory Stems

Thai garlic, fish sauce

泰國蒜子、魚露



1001

芥蘭苗 \$68

Chinese Kale

Sweet soy, dried shrimps, peanuts

甜豉油、蝦米仔、碎花生

BUN RICE VERMICELLI *



504

香茅燒牛柳撈檬

\$80

BUN BO NUONG

Grilled Beef Bun

Lemongrass satay beef, rice vermicelli, fresh herbs, peanuts and mixed vegetables
炭燒香茅牛柳、香葉、花生、雜菜



505

香茅燒雞撈檬

\$80

BUN GA NUONG

Grilled Chicken Bun

Lemongrass satay chicken, rice vermicelli, fresh herbs, peanuts and mixed vegetables
炭燒香茅雞柳、香葉、花生、雜菜



501

香茅牛肉撈檬

\$80

BUN BO XAO

Stir-Fried Beef Bun

Pineapple, lemongrass, red onion, rice vermicelli, fresh herbs, peanuts and mixed vegetables
生炒牛肉、鮮菠蘿、紅洋蔥、香葉、花生、雜菜



506

燒豬扒撈檬

\$88

BUN XUONG NUONG

Grilled Pork Bun

Chargrilled honey glazed pork-cutlet, rice vermicelli, fresh herbs, peanuts and mixed vegetables
炭燒香茅蜜糖豬扒、香葉、花生、雜菜



508

脆皮蝦卷撈檬

\$80

BUN DAU HU KY

Crispy Prawn Wafer Bun

Golden handmade shrimp paste, rice vermicelli, fresh herbs, peanuts and mixed vegetables
金黃腐皮蝦卷、香葉、花生、雜菜



509

河內魚餅撈檬

\$80

BUN CHA CA

Fish Cake Bun

Fresh dill, water chestnut, rice vermicelli, fresh herbs, peanuts and mixed vegetables
手剝魚餅、馬蹄粒、刁草、香葉、花生、雜菜



※ 撈檬改青瓜麵條 REPLACE BUN WITH ZOODLES +\$10

* 堂食撈檬及配料將同碗奉上

Toppings and rice vermicelli are served in one dish for dine-in guests.

撈檬*



524

燒雞翼撈檬

\$80

BUN CANH GA

Chicken Wings Bun

Roasted chicken wings, rice vermicelli, fresh herbs, peanuts and mixed vegetables

香茅燒雞翼、香葉、花生、雜菜

525

檳榔葉牛肉卷撈檬

\$80

BUN BO LA LOT

Grilled Beef Rolls Bun

Sirloin in smokey pepper leaves, rice vermicelli, fresh herbs, peanuts and mixed vegetables

手工美國肥牛卷、香葉、花生、雜菜



526

燒五花腩撈檬

\$88

BUN THIT NUONG

Grilled Pork Belly Bun

Lemongrass pork belly, rice vermicelli, fresh herbs, peanuts and mixed vegetables

炭燒香茅五花腩、香葉、花生、雜菜

523

香茅炸豆腐素撈檬

\$80

BUN CHAY

Crusted Tofu Bun

Fried ginger julienne, rice vermicelli, fresh herbs, peanuts and mixed vegetables

脆炸嫩豆腐、薑蔥絲、香葉、花生、雜菜



507

燒蝦撈檬

\$90

BUN TOM NUONG

Grilled Prawn Bun

Char-grilled fresh prawn, rice vermicelli, fresh herbs, peanuts and mixed vegetables

炭燒原隻大蝦、薑蔥絲、香葉、花生、雜菜

510

烤三文魚撈檬

\$98

BUN CA

Grilled Fish Bun

Grilled Atlantic salmon, turmeric ginger with dill, rice vermicelli, fresh herbs, peanuts and mixed vegetables

挪威三文魚、刁草、黃薑、香葉、花生、雜菜

Rice Vermicelli
撈檬

RICE VERMICELLI CAKE



605

濱海伴燒牛柳

BANH HOI BO NUONG

Lemongrass Grilled Beef

Vermicelli squares, scallion, peanuts and fresh herbs

炭燒香茅牛柳、濱海、蔥油、花生、越南香葉菜

\$85



603

濱海伴燒雞

BANH HOI GA NUONG

Lemongrass Grilled Chicken

Vermicelli squares, scallion, peanuts and fresh herbs

炭燒香茅雞、濱海、蔥油、花生、越南香葉菜

\$85



609

濱海伴蔗蝦

BANH HOI CHAO TOM

Sugar Cane Shrimp

Grilled shrimp paste on sugar cane, vermicelli squares, scallion, peanuts and fresh herbs

烤焗鮮甜甘蔗、濱海、蔥油、花生、越南香葉菜

\$85



610

濱海伴檳榔葉牛肉卷

BANH HOI BO LA LOT

Grilled Beef Rolls

Sirloin in smokey pepper leaves, vermicelli squares, scallion, peanuts and fresh herbs

手工美國肥牛卷、濱海、蔥油、花生、越南香葉菜

\$85

+ Image shown is indicative only 圖片只供參考

+ Not all ingredients are listed for each dish. Please tell our staff if you have any food allergy.

菜式的所有食材未能盡列餐牌中，如對食物有任何過敏或問題，請通知我們的服務員。

+ Subject to 10% service charge 另加一服務費

+ Bill will be rounded off 賬單角位以四捨五入計算

+ Corkage charge \$100 per bottle 開瓶費每瓶\$100

+ Cake cutting charge \$10 per person 切餅費每位\$10



607

濱海伴慢煮五花腩

\$95

BANH HOI THI NUONG

Braised Pork Loin

Grain-fed hormone-free tender pork, vermicelli squares, scallion, peanuts and fresh herbs

純素穀飼豬腩、濱海、蔥油、花生、越南香葉菜



604

濱海伴豬扒

\$95

BANH HOI XUONG NUONG

Lemongrass Grilled Pork

Vermicelli squares, scallion, peanuts and fresh herbs

炭燒香茅豬扒、濱海、蔥油、花生、越南香葉菜



606

濱海伴燒蝦

\$98

BANH HOI TOM NUONG

Chargrilled Prawns

Vermicelli squares, scallion, peanuts and fresh herbs

炭燒原隻大蝦、濱海、蔥油、花生、越南香葉菜



601

濱海伴香茅炸豆腐

\$85

BANH HOI CHAY

Crusted Tofu

Fried ginger julienne, vermicelli squares, scallion, peanuts and fresh herbs

脆炸嫩豆腐、濱海、蔥油、花生、越南香葉菜

DESSERT & BEVERAGE



焗越南咖啡焦糖布甸 \$48
Vietnamese Coffee Crème Brûlée



越南滴漏咖啡 \$46
Vietnamese Filtered Coffee



特濃越式凍咖啡 \$52
Vietnamese Double-shot Iced Coffee



越南凍咖啡 \$48
Vietnamese Iced Coffee



鮮椰青 \$49
Fresh Young Coconut



蘇丹皇榴槿沙冰 \$52
D24 Durian Smoothies



芒果熱情果沙冰 \$48
Fresh Mango & Passionfruit Smoothies



熱情果沙冰 \$48
Passionfruit Smoothies



牛油果沙冰 \$48
Avocado Smoothies



自製蜜餞菠蘿冰 \$48
Pineapple Slush



青檸薄荷葉梳打 \$48
Fresh Lime and Mint Soda



青檸梳打 \$46
Fresh Lime Soda



柑桔梳打 \$46
Fresh Calamansi Soda

甜品及飲品



鹹梅梳打 \$ 46
Preserved Plum Soda



鹹檸梳打 \$ 46
Preserved Lemon Soda



凍青檸錫蘭紅茶 \$40
Lime Iced Ceylon Black Tea



有機梳打—檸檬水 \$38
Organic Soda — Lemmy Lemonade



有機梳打—薑水 \$38
Organic Soda — Gingerella



桃蜜熱柑桔 \$ 42
Calamansi & Peach Honey Hot Drink



越南有機花茶(熱) \$ 42
Artisan Vietnamese Tea (Hot)
Oolong 烏龍 / Lotus 蓮花 / Pandan 班蘭



越南西貢啤酒 \$48
Saigon Special Beer



門神手工峴港青檸啤 \$58
Moonzen Handcraft Vietnam Lime Lager

Nha Trang Exclusive 芽莊獨家

礦泉水 \$30
Mineral Water
Fiji / Perrier

汽水 \$28
Soft Drinks
Coke / Coke Zero / 7 Up

白酒 WHITE WINE

Cesari Pinot Grigio 2018, Veneto Italy

Piuze Patrick, Chablis Terroir De Fye Bourgogne, France

紅酒 RED WINE

Le P'Tit LandRA Ventoux 2016, Vallee du Rhone, France

Bottle

\$280

\$380

\$380

+ Corkage charge \$100 per bottle 開瓶費每瓶\$100 + Cake cutting charge \$10 per person 切餅費每位\$10

