









A2 泰式凉拌八爪鱼 ♪
Homemade Thai Style with Octopus
RM20 毎份 | Per Portion

泰式凉拌美人鱼 🌚 🥒 Homemade Thai Style with Deep Fried Mermaid Anchovies RM20 毎份 | Per Portion

四川凉拌拍青瓜 乡 Sichuan Spicy Sauce with Cucumber RM20 每份 | Per Portion

**蜜汁姜片拌皮蛋**Honey Pickled Ginger with Century
Egg
RM20 每份 | Per Portion

内松拌酥脆茄子
Deep Fried Eggplants with Chicken
Floss
RM20 每份 | Per Portion

相气酥脆豆腐粒
Deep Fried Beancurd Cubes with
Salt and Pepper
RM18 毎份 | Per Portion

M气酥脆鳕鱼粒 ₪
Deep Fried Cod Fish Cubes
with Salt and Pepper
RM40 每份 | Per Portion

相气酥脆鱿鱼须 Deep Fried Squid with Salt and Pepper RM20 每份 | Per Portion

M气酥脆白饭鱼
Deep Fried Silver Fish with
Salt and Pepper
RM20 每份 | Per Portion

成蛋皇酥脆豆腐 <sup>11</sup>
Salted Egg Yolk with Fried
Beancurd Cubes
RM20 每份 | Per Portion

成蛋酥脆三文鱼
Salted Egg Yolk Salmon
Cubes
RM36 每份 | Per Portion

黑椒烟鸭胸沙律
Black Pepper Smoked Duck
Salad Dressing
RM20 每份 | Per Portion

M菜沙律烟鸭胸
Ice Plants Salad with Smoked
Duck Breast and Passion
Fruits Dressing
RM42 每份 | Per Portion





HI 华康酥脆蟹钳

Deep Fried Crab Pliers with Mint Dressing

RM16 每份 | Per Portion

H2 日式烧烤扇贝

Japanese Style Grilled Scallop with Chicken Pepperoni and Caviar RM16 每份 | Per Portion

世士焗鲜鲍鱼
Baked Fresh Abalone with Cheese
RM16 每份 | Per Portion

→ 日式浦烧鳗鱼 👚

Japanese Style Grilled Unagi with Garlic Teriyaki Sauce

RM16 每份 | Per Portion

果酱虾球沙律 🖜

Baked Crystal Prawns with Dragon Fruit Sauce

RM16 每份 | Per Portion

表式脆软壳蟹 Deep Fried Soft Shell Crab with

Thai Sauce

RM16 每份 | Per Portion

H7 葡式带子沙律

Portuguese Style Baked Scallop with Salad Dressing RM16 每份 | Per Portion

H8 鱼子酥脆生蚝

Crispy Oyster Topped with Caviar and Plum Dressing RM18 每份 | Per Portion

内崧酥脆雪鱼 🖆 Crispy Cod Fish with Chicken Floss

RM20 每份 | Per Portion

HII 黑松露煎带子

Pan Fried Hokkaido Scallop with Kosho Shibazuke and Black Truffle

RM22 每份 | Per Portion

HII 百香煎佐鹅肝 ☎ Pan Fried Foie Gras with Passion Fruits Lemon Sauce

Passion Fruits Lemon Sauce RM38 毎份 | Per Portion

→ 头盘厨师推荐 かん Chef's Recommendations 3 Pieces

RM46 每份 | Per Portion

\* 最少两份 | Minimum Order Two Per Portion





#### 羊肚菌瑶柱鲍翅 🌚

Double Boiled Shark's Fin Soup

with Morchella Fungus RM168 每位 | Per Person

SF2

#### 红烧蟹皇大鲍翅

Braised Superior Shark's Fin Soup with Crab Meat RM168 每位 | Per Person

#### 鲍参翅肚佛跳墙 🌚

Buddha Jumping Over the Wall RM118 每位 | Per Person

#### 八珍鱼唇海味翅

Braised Shark's Lips Soup RM46 每位 | Per Person

#### 古法蟹皇金钱翅

Braised Shark's Fin Soup with Crab Meat RM43 每位 | Per Person

SF6

#### 人参瑶柱炖鸡汤 🎓

Double Boiled Chicken Soup with Ginseng and Dried Scallops RM68 每位 | Per Person

SF7

#### 金瓜海鲜上汤羹 👚

Superior Braised Pumpkin Soup with Seafood

RM28 每位 | Per Person

#### 四川海鲜酸辣羹

Sichuan Seafood Spicy and Sour Soup

RM23 每位 | Per Person

SF9

#### 云南香菌菇鸡汤

Double Boiled Yunnan Shitake Chicken Soup RM23 每位 | Per Person

SF10

#### 虫草花北菇鸡汤

Double Boiled Cordyceps Flower Chicken Soup RM23 每位 | Per Person







鲍鱼海味一品煲 🏚

Braised Abalone with Assorted Dried Seafood Pot RM168 小 I S RM238 中 I M RM388 大 L

鲍鱼刺参烩花胶

Braised Premium Five-Headed Abalone with Sea Cucumber and Superior Fish Maw RM128 每位 | Per Person

山珍海味聚宝盆

Delicacies Dried Seafood Treasure RM568 六位 | 6 Persons RM888 十位 | 10 Persons 提前预订 | Pre Order

百香冰菜佐鹅肝

Signature Foie Gras with Caviar, Ice Plants Salad and **Passion Fruits Dressing** RM58 每位 | Per Person

AS3

鲍鱼鹅掌烩花胶

Braised Five-Headed Abalone with Goose Web and Fish Maw RM138 每位 | Per Person

东湖鲍汁酿刺参 🌚

Signature Abalone Sauce with Stuffed Sea Cucumber RM38 每位 | Per Person

法国鹅肝烩鲍鱼 🌚

Braised Premium Five-Headed Abalone with Foie Gras RM138 每位 | Per Person



厨师推荐 | Chef Recommendation







百香双鲜橙鲷鱼

Steamed Orange Roughly with Clams and Passion Fruits Sauce RM228 每套 | Per Set

香辣豆酱金凤鱼 🏗 🥒 Deep Fried Talapia with Spicy Black Beans and Fermented Bean Sauce 时价 | Seasonal Price

咖喱虎斑头腩煲 🏚 🥒

金针云耳蒸斑片

麻辣三鲜烤槽鱼 🏗 🥒 ChongQing Fragrant Snapper with Prawns and Clams

翡翠碧玉斗低鲳 Steamed Silver Pomfret Village Style 时价 | Seasonal Price RM298 每套 | Per Set

重庆麻辣鲜烤鱼 🍲 🥒 ChongQing Hot and Spicy Red Talapia with Clams 时价 | Seasonal Price

泰式酥炸多利鱼 Deep Fried Dory Fish with Thai Sauce RM40 小 | S RM60 中 | M RM80 大 L

酸辣柠檬蒸鳕鱼 🌚 FS4 Steamed Cod Fish with Passion Fruits and Lemon Sauce 时价 | Seasonal Price

Curry Grouper Fish Head Pot RM42 小IS RM62 中 | M RM82 大 L

百香三鲜龙虎斑 Steamed Dragon Tiger Grouper Prawns and Clams with Passion Fruits Lemon Sauce

Steamed Sliced Grouper with Enoki Mushroom and Black Fungus RM42 小IS 时价 | Seasonal Price RM62 中 I M RM82 大 L

梅子酱蒸金凤鱼 FS6 Steamed Red Talapia with Plum Sauce 时价 | Seasonal Price

酸甜龙虎斑鱼片 FS12 Sweet and Sour Sliced Grouper RM42 小1S RM62 中 | M RM82 大 L







FI 银鳕鱼\*
Cod Fish
RM36 100克 | Gram

F2 斗低鲳\*
Chinese Pomfret
RM28 100 克 | Gram

龙虎斑\*
Grouper
RM20 100克|Gram

龙趸鱼\*
Giant Grouper
RM22 100克|Gram

长寿鱼\*
Orange Roughy
RM12 100 克 | Gram

全银鲳\*
Silver Pomfret
RM12 100克|Gram

\* 参考精选煮法 | Refer to Choice of Cooking

红槽鱼\*
Red Snapper
RM10 100克 | Gram

金凤鱼\* Red Talapia RM9 100克|Gram

全目鲈\*
Sea Bass
RMII 100克|Gram

TEW\*
Red Coral Trout Fish
时价 | Seasonal Price
提前预订 | Pre Order

**白苏丹\***White Jelawat
时价 | Seasonal Price
提前预订 | Pre Order

第克鱼\*
Marbled Goby
时价 | Seasonal Price
提前预订 | Pre Order







豉汁凉瓜焖 Braised with Bitter Gourd and Fermented Black Bean Paste

清蒸鼓油皇 Steamed Superior Soy Sauce

施浸鼓油皇
Deep Fried Superior Soy Sauce

重庆麻辣烤 / ChongQing Hot and Spicy

表式香花酱 Thai Style Sauce

M花梅子酱
Superior Plum Sauce

CC7 香辣豆瓣酱 ✓
Hot and Spicy Fermented Bean
Paste

陈皮姜丝蒸 Steamed Shredded Ginger and Tangerine Peels 云耳鲜竹蒸
Steamed Black Fungus and
Beancurd Skin

CC10 剁椒豆酱蒸 ┛ Steamed Minced Chilli and Fermented Bean Paste

酸辣柠檬蒸 / Steamed Spicy and Sour Lime Sauce

金针云耳蒸
Steamed Enoki Mushroom and Black Fungus

Steamed Hakka Style with Pickled Raddish

w参香辣蒸 / Steamed Asam Sauce

家乡头菜蒸 Steamed Hometown Style with Kohlrabi

常州鲜味蒸 Steamed Teo Chew Style











#### 玫瑰金蒜

Dried Rose Pallet with Salt and Pepper

RM68 小IS

RM92 中 I M

RM128 大 L



#### 咸蛋酥炸

Salted Egg Yolk

RM68 小IS

RM92 中 | M

RM128 大 L



#### 金枝玉叶

Almond Flakes and Curry Leaf

RM68 小IS RM92 中IM RM128 大IL

#### 泰式酥炸

Thai Sauce

RM68 小IS

RM92 中 | M

RM128 大 L

SC5

#### 椒气酥脆

Salt and Pepper

RM68 小IS

RM92 中 | M

RM128 大 L

冰菜沙律

Ice Plants with Passion Fruits

Dressing

RM78 小IS RM99 中IM

RM138 大 L











#### 千岛锦果拌虾球

Mixed Fruits with Prawns and Thousand Island Sauce

RM42 小IS RM62 中IM RM82 大 L

PS2

橄榄菜云耳虾球

Stir Fried Kale Brocolli with Black **Fungus and Prawns** 

RM42 小 I S RM62 中 I M RM82 大 L

酸甜咕噜明虾球 PS3 Sweet and Sour Prawns

> RM42 小 I S RM62 中 I M RM82 大IL

鸳鸯双味伴明虾

Two Variety Sauce Prawns

RM48 小 I S RM68 中IM RM88 大IL

金枝玉叶焗明虾

Baked Golden Prawns with Almond Flakes and Curry Leaf

RM46 小 I S RM66 中IM RM86 大 L

冰花梅酱焗明虾

Baked Prawns with Special Plum Sauce

RM46 小IS RM66 中IM 大IL RM86

黄金高汤海明虾

Superior Braised Golden Prawns Soup

RM46 小IS RM66 中 | M RM86 大 L

芝士奶皇焗明虾 PS8

Baked Prawns with Coconut Milk and Cheese

RM46 小IS RM66 中 | M RM86 大IL

樱花带子炒时蔬 PS9

Stir Fried Seasonal Vegetables and Scallop with Sakura Shrimps

RM48 小IS RM68 中IM RM88 大 L

金香湿奶油啦啦 PS10 Kam Heong La La

RM43 小 I S RM86 大 L

南洋式咖喱啦啦 PS11

> Nanyang Style Curry La La RM43 小IS RM86 大 L

怀旧辣仔炒啦啦 **PS12** 

Village Style Chillies La La

RM43 小IS RM86 大 L





Fresh Water Prawns RM26 100 克| Gram



#### 虾虾霸霸小龙虾 🏗 🥒

Sichuan Style Hot and Spicy Crayfish

RM48 小IS RM68 中 | M RM88 大IL



#### 黑松露蛋白生虾

Steamed Fresh Water Prawn Egg White and Black Truffles RM26 100 克l Gram



# 上海泡椒小龙虾

Shanghai Style Spicy Crayfish

RM48 小IS RM68 中IM RM88 大IL



#### 日式照烧河生虾

Teriyaki Fresh Water Prawn RM26 100 克| Gram



PS8

# 芝士奶皇焗龙虾

Cheese Baked Lobster RM26 100 克l Gram



#### 咸蛋奶皇焗龙虾

Baked Lobster with Milk and Salted Egg Yolk RM26 100 克| Gram



#### 白胡椒焗河生虾

Baked Fresh Water Prawn with Pepper Sauce RM26 100 克l Gram











Roasted Peking Duck RM50 半只 | Half RM99 一只 | Whole

BS2 吊烧脆皮鸭

Crispy Roasted Duck RM49 半只 | Half RM98 一只 | Whole

BS3 吊烧脆皮鸡

Crispy Roasted Chicken RM46 半只 | Half RM88 一只 | Whole BS4 夏威夷烧鸡

Crispy Roasted Chicken with Hawaiian Dressing RM46 半只 | Half RM88 一只 | Whole

芝麻脆皮鸡 🛣 Sesame Crispy Roasted Chicken

RM46 半只 | Half RM88 一只 | Whole

BS6 大红童子鸡 🐨

Roasted Spring Chicken with Almond Flakes and Curry Leaf RM46 一只 | Whole









#### 火焰牛肉片煲 🧮 🥖

Sichuan Style Sauteed Sliced Beef with Dried Chillies Pot

RM43 小 I S RM63 中 I M RM83 大 L



#### 海南酥炸鸡排

Hainanese Crispy Fried Chicken

RM43 半只 | Half RM86 一只 | Whole



#### 黑椒炒牛肉片 🧮

Stir Fried Sliced Beef with Black Pepper Sauce

RM43 小 I S RM63 中 I M RM83 大 L



#### 泰式酥炸鸡排

Thai Style Crispy Fried Chicken

RM43 半只 | Half RM86 一只 | Whole



# 芝麻蜜汁鸡柳

Honey Glazed Sesame Chicken with Pickled Diced Ginger

RM30 小IS RM43 中IM RM58 大IL



#### 姜片炸走地鸡 🏚

Fried Kampung Chicken with Crispy Sliced Ginger

RM49 半只 | Half RM98 一只 | Whole



#### 湖南辣子鸡柳 🏚 🥒

Hunan Style Fried Chicken with **Dried Chillies** 

RM32 小 | S RM62 中 I M RM80 大 L



#### 农庄白切茸鸡

Poached Farm Village Chicken RM50 半只 | Half RM99 一只 | Whole



#### 酸甜咕噜鸡柳

Sweet and Sour Chicken

RM30 小1S 中IM RM43 RM58 大 L



# 文东脆姜茸鸡

Poached Village Chicken with "Bentong Style"

RM50 半只 | Half RM99 一只 | Whole



#### 霸王宫保鸡柳

Superior Spicy Kung Pao Chicken

RM30 小 I S RM43 中IM RM58 大 L



# 南香花菇焖鸡

Braised Village Chicken with Leek and Mushroom

半只 | Half RM46 **RM88** 一只 | Whole



#### 黑椒烟鸭沙律

Black Pepper Smoked Duck with Salad Dressing

RM30 小IS RM43 中IM RM58 大 L



## 红烧焖羊腩煲

Braised Lamb with Beancurd Skin Pot

RM78 /N LS RM156 大IL





# XO酱肉碎扒豆腐 🏚

Beancurd with Minced Chicken XO Sauce

RM32 小IS

RM48 中IM

RM62 大IL



# 虾球扒菠菜豆腐

Homemade Spinach Beancurd Braised with Pumpkin Sauce

RM32 小 IS

RM48 中IM

RM62 大 L



#### 麻婆肉碎滑豆腐 🌚

'Ma Po' Style Beancurd with Minced Chicken Spicy Sauce

RM30 小IS

RM42 中 | M

RM58 大 L



#### 菌菇扒菠菜豆腐

Homemade Spinach Beancurd with Mixed Mushrooms

RM30 小 IS

RM42 中 | M

RM58 大IL



#### 家乡海鲜豆腐煲

Homemade Hakka Seafood Tofu

RM32 小 I S

RM48 中 | M

RM62 大IL



#### 蟹肉扒菠菜豆腐

Homemade Spinach Beancurd with Crab Meat

RM32 小IS

RM48 中IM

RM62 大 L





#### 金丝蒜炒芥兰

Stir Fried Kai Lan Topped with Shredded Dried Squid

RM26 小IS

RM38 中IM

RM48 大 L



#### 蚝皇汁扒时蔬 🌚

Assorted Seasonal Vegetables with Superior Oyster Sauce

RM26 小 I S

RM38 中IM

RM48 大 L



#### 清炒香港奶白

Stir Fried Hong Kong Short Petiole Dark Leaf Pak Choi

RM26 小 | S

RM38 中 I M

RM48 大 L



#### 金银蛋苋菜苗

Three Variety Eggs with Spinach

RM28 小 I S

RM40 中 I M

RM56 大 L



#### 三巴四大天王 🥖

Stir Fried Mixed Vegetables with Sambal

RM28 小IS

RM40 中 | M

RM56 大IL

#### 米椒蒜炒四季 🥖

Stir Fried Seasonal Vegetables with Signature Chillies and Garlic

RM28 小 I S

RM40 中 I M

RM56 大 L

#### 咸蛋蒜炒凉瓜

Stir Fried Bitter Gourd with Salted Egg Yolk and Garlic

RM28 小IS

RM40 中 I M

RM56 大IL



#### 月光蟹扒苋菜 🌚

Braised Spinach with Crab Meat and Egg

RM32 小IS

中IM RM42

RM62 大IL



#### 南洋咖喱蔬菜 🥒

Nanyang Curry with Mixed Vegetables

RM30 小 I S

RM40 中 | M

RM60 大 L



#### 南乳家乡斋菜

Stewed Mixed Vegetables

'Village Style'

RM30 小 IS

RM40 中 | M

RM60 大 L



#### 鱼香茄子肉碎 🌚

Braised Eggplants with Minced Chicken and Salted Fish

RM30 小IS

RM40 中IM

RM60 大 L



#### 夏果拌芹香菜

Stir Fried Celery and Lotus Root with Macadamia Nuts

RM35 小 I S

RM49 中IM

RM72 大 L



representation of the product





RNI 浓郁海皇米泡饭 🎰 Braised Seafood Rice with Crab, Prawns, Scallops and La La

> RM118 六位 | 6 Persons RM198 十位 | 10 Persons

RN2 鲍鱼仔福建烩饭

Hokkien Style Braised Fried Rice with Baby Abalone RM30 每份 | Per Portion

●翅海鲜汤烩饭 ๋ Braised Shark's Fin and Abalone Seafood Rice
RM48 毎份 | Per Portion

KN4 东湖海龙皇炒饭 ☎
Signature Neptune Fried Rice with Salted Egg

RM39 小 I S RM52 中 I M RM66 大 I L

RN5 XO海鲜酱皇炒饭
Signature XO Seafood Fried Rice

RM39 小IS RM52 中IM RM66 大IL

RN6 海皇鱼子酱炒饭
Seafood Fried Rice Topped with
Caviar

RM39 小 I S RM52 中 I M RM66 大 I L

东湖招牌福建面 ☎ Signature Hokkien Mee

RM30 小 | S RM46 中 | M RM66 大 | L

RN8 姜葱牛肉滑蛋河 🕶

Stir Fried Ginger and Scallion Kuey Teow with Sliced Beef RM36 小 IS

RM36 小 IS RM56 中 I M RM76 大 I L RN9 泰式鲜虾干炒河

Thai Style Stir Fried Kuey Teow with Prawns

RM30 小 | S RM40 中 | M RM66 大 | L

RN10 什锦滑蛋炒河粉

Cantonese Style Braised Kuey Teow (Wat Tan Hor)

RM30 小 I S RM46 中 I M RM66 大 I L

RNII 东湖海鲜煎生面 🖆

Signature Cantonese Style Seafood Fried Noodles RM42 / | JN | S

RM42 小 | S RM62 中 | M RM86 大 | L

RN12 法式菌菇焖伊面 🖆
Braised Ee-Fu Noodles with

Mushrooms Truffle Oil

RM28 小 I S RM43 中 I M RM59 大 I L

RN13 黑松露生虾伊面

Signature Braised Fresh Water Prawn Ee-Fu Noodles with Black Truffle

RM26 100 克 | Gram

RN14 生虾姜葱煎生面 🍙 Stir Fried Ginger and Scallion

Stir Fried Ginger and Scallion Noodles with Fresh Water Prawn

RM26 100 克 | Gram

RNI5 龙虾姜葱煎生面

Stir Fried Ginger and Scallion Noodles with Sabah Lobster

RM26 100 克 | Gram





# 甜品

- DI 莲蓉锅饼 Lotus Pan Cake RM15 一件 | 1 Piece
- D2 千层糕点 Thousand Layer Cakes RM6 四件 | 4 Pieces
- M枝金露 ∰
  Chilled Mango with Pomelo and Sago
  RM14 毎位 | Per Person
- 面沙汤圆
  Black Sesame Glutinous Rice Ball
  with Peanuts
  RM18 六粒 | 6 Nos
- D5 桂花糕点 Golden Osmanthus Cake RM3 一件 | 1 Piece
- 豆浆汤圆 Double Boiled Soy Bean with Sesame Glutinous Rice Ball RM9 每位 | Per Person

- D7 冻柠龙眼海底椰 Chilled Sweetened Sea Coconut with Longan RM8 每位 | Per Person
- 相思相思红豆糊 Red Bean Paste RM8 每位 | Per Person
- 陈皮红豆沙汤圆 Double Boiled Soy Bean with Mandarin Orange Peel RM12 每位 | Per Person
- | N版红枣炖雪耳 | Double Boiled Peach Gum Red Dates with Snow Lotus | RM12 | 每位 | Per Person
- 锦果柠檬香茅冻 Mixed Fresh Fruits with Lemongrass Jelly RM14 每位 | Per Person
- **养颜冰花炖燕窝**Chilled Snow Lotus with Bird
  Nest
  RM98 每位 | Per Person





# TEA | 茶

RM3.50



Chrysanthemum 菊花



Pur-erh 普洱



Kuk Poh 菊堡



Xiang Pian 香片



Ti Gun Yum 铁观音

# PREMIUM TEA | 优质茶

RM5.00



King Tea 茶王

#### WARM / GOLD WATER | 热 / 冷水 RM1.00

BYOT | 自来茶 RM1.00

Juices | 果汁

RM12.00



Orange



Water Melon 西瓜汁

Iced Lemon Tea 柠檬冰茶

# Soft Drinks | 气水

RM10.00



Coca Cola 可口可乐



Sprite



100 Plus 100号



# Bottled Beer | 瓶装啤酒



Asahi 康纳啤酒

RM26 Bottled | 瓶



Corona 电晕啤酒

RM28 Bottled | 瓶



Tiger 老虎啤酒

RM26 Bottled | 瓶



Heineken 喜力啤酒 RM28 Bottled | 瓶



Guinness Stout 吉尼斯黑啤酒 RM28 Bottled | 瓶



Carlsberg 嘉士伯

RM26 Bottled | 瓶

# Vodka | 伏特加



Smirnoff Red Label 斯米尔诺夫红牌 RM22 Glass | 杯 RM493 Bottled | 瓶 BV20

Belvedere Pure 雪树原味 RM22 Glass | 杯 RM493 Bottled | 瓶

# Rum | 朗姆酒



Captain Morgan 摩根船长

RM22 Glass | 杯 RM493 Bottled | 瓶 BV22

Bacardi Light 百加得

RM22 Glass | 杯 RM493 Bottled | 瓶

# Tequila | 龙舌兰酒



Don Julio Reposado 唐胡里奥

RM22 Glass | 杯 RM493 Bottled | 瓶 BV24

Jose Cuervo Gold 金快活龙舌兰金

RM22 Glass | 杯 RM493 Bottled | 瓶

# 酒

# Gin | 杜松子酒



**Bombay Sapphire** 孟买蓝宝石

RM22 Glass | 杯 RM493 Bottled | 瓶



Tanqueray 添加利金酒

# BV27

Gorden Dry Gin 戈登干杜松子酒 RM22 Glass | 杯

RM493 Bottled | 瓶



RM22 Glass | 杯 RM493 Bottled | 瓶

# Vermouth | 苦艾酒



Cinzano Rosso 仙山露红味美思

RM22 Glass | 杯 RM493 Bottled | 瓶



Cinzano Extra Dry 仙山露干味美思 RM22 Glass | 杯 RM493 Bottled | 瓶

# Whisky | 威士忌酒



Chivas Regal 12 years 芝华士12年

RM22 Glass | 杯 RM493 Bottled | 瓶



JW Double Black 尊尼沃克双黑牌 RM537 Bottled | 瓶



JW Black Label 尊尼沃克黑牌

RM22 Glass | 杯 RM493 Bottled | 瓶



**IW** Gold Label 尊尼沃克金牌 RM624 Bottled | 瓶



RM22 Glass | 杯 RM493 Bottled | 瓶



# Single Malt Whisky | 单一麦芽威士忌







# Bourbon | 波旁威士忌酒



Bv39 Jim Beam 吉姆梁 RM22 Glass | 杯 RM493 Bottled | 瓶

# Liqueurs | 利口酒

Bailey Irish Cream 百利甜酒奶油 RM22 Glass | 杯 RM493 Bottled | 瓶

Kahlua 甘露 RM22 Glass | 杯 RM493 Bottled | 瓶

Midori 密多丽 RM22 Glass | 杯 RM493 Bottled | 瓶

BV43 Sambucca Vaccari 森伯加 RM22 Glass | 杯 RM493 Bottled | 瓶 BV44 Crème De Menthe 薄荷利口酒 RM22 Glass | 杯 RM493 Bottled | 瓶

BV45 Campari 金巴利 RM22 Glass | 杯 RM493 Bottled | 瓶

BV46 Malibu 马利宝 RM22 Glass | 杯 RM493 Bottled | 瓶

BV47 Triple Sec 橙皮甜酒 RM22 Glass | 杯 RM493 Bottled | 瓶



# Cognac | 科涅克白兰地



Hennessy VSOP 轩尼诗VSOP

RM26 Glass | 杯 RM570 Bottled | 瓶



Martell Cordon Bleu 马爹利蓝带

RM1150 Bottled | 瓶

# Champagne | **香槟酒**



Vueve Clicquot (Yellow Label) 凯歌皇牌 (黄牌)

RM550 Bottled | 瓶



Moet & Chandon Brut 酩悦香槟

RM550 Bottled | 瓶

## House Wine | 自制酒

RM22 Glass | 杯 RM99 Bottled | 瓶

