



HOUSE OF YUEN

BY SUN TUNG LOK

SUN TUNG LOK Chinese cuisine was founded in 1969 by the YUEN's family. Our focuses on top quality Guangdong cuisine and tailor-made services have led our restaurant to an unparalleled reputation in the world.

Enlivening the renowned taste of Sun Tung Lok, HOUSE OF YUEN reintroduces its distinguishing excellence with a contemporary twist. With a wide, delectable array of Cantonese delicacies, we constantly aim to be synonymous with exceptional quality and service. Our staffs offer personalised service to suit your very needs.

Sun Tung Lok was awarded 🍴🍴 for its fifth time from Michelin Guide Hong Kong.

HOUSE OF YUEN

ORIGINAL DISH

廚師經典

Old-fashioned Shanghai street style
smoked fish fillet
老上海熏魚 | 88

Crispy fish skin with plum sauce
梅醬脆魚皮 | 78

Deep-fried prawn with wasabi-aioli
青芥末蝦球 | 88

Chilled pig’s ear
嚼口千層峰 | 68

Chilled drunken chicken topped with
shaved “Shao Xing” wine ice
冰鎮黃酒雞 | 68

Chilled foie gras terrine with superior
soya sauce
鹵水鵝肝凍 | 168

Roasted crispy chicken with flaxseed
亞麻籽吊燒雞烧鸡

Half	半隻	128
Whole	全體	228

Double-boiled assorted fungus
consommé with fish maw and dried
scallop
清燉花膠乾貝野菌湯 | 188

Double-boiled American ginseng with
green vegetable soup
美國花旗參素菜湯 | 68

Chicken clear consommé served with
wantons and black truffle
清燉松露雲吞湯 | 68

Braised bean curd with mushroom,
minced chicken, asparagus, and hot
bean sauce
麻婆豆腐 | 88

Deep-fried king prawn with salted egg
yolk
鹹蛋黃脆蝦球 | 268

Roasted fillet of silver cod with sautéed
egg white and conpoy
瑤柱蛋白烤銀鱈魚鱼 | 188

Pork neck, kuei hua flavoured pear, chin
kiang vinegar
桂花梨黑醋脆豬腳 | 98

Blanched seasonal vegetable with fresh
scallop and conpoy in golden supreme
broth
雙貝黃燜湯浸菜苗 | 228

Braised bean curd with assorted fungus
and foie gras
野菌鵝肝豆腐煲 | 388

Stir-fried ‘Mee Sua’ with assorted seafood
and XO sauce
XO醬海鮮乾炒麵線 | 128

Oven-baked king prawn with cheese
and spicy XO sauce
芝士極品XO醬焗虎 | 148

Traditional Peking duck served with
foie gras, crispy bean curd skin, and
wrapper
鵝肝烤素方片皮鴨 | 488 (6 pcs)

Pan-seared of “sous vide” wagyu rib
eye fillet
真空低溫香煎牛柳 | 228

Pan-fried Australian wagyu sirloin M9, with
Sichuan pepper and golden mushroom
椒麻煎烹和牛粒 | 588

APPETIZERS

頭盤類



Baked stuffed crab shell with crabmeat, onion, and mushroom
鮮蘑菇焗釀蟹蓋 | 188 / person 每位
嚴選新鮮蟹肉，混入鮮蘑菇及洋蔥粒，再以芝士焗至金黃色，蟹味鮮甜而配料惹味

● Diced beef tongue in XO sauce
XO醬滷牛脷 | 128

King prawn and green salad with sesame dressing
原隻蝦皇伴芝麻汁翠蔬沙律
148 / person 每位

● Deep-fried stuffed crab claw with minced shrimp paste
百花炸釀鮮蟹鉗 | 120 / person 每位

Chef's appetizer platter (fresh abalone, beef tongue in XO sauce, and jellyfish)
風味三式拼盤 (滷水鮮鮑魚、XO醬滷牛脷、蔥油海蜆頭) | 108 / person 每位

Century egg and pickled ginger
皮蛋酸薑 | 80

Jellyfish with spring onion and sesame oil
蔥油海蜆頭 | 80

● Fried bread toasted with shrimp and Yunnan ham (4 pcs)
雲腿圍蝦多士(四件) | 80

Diced fresh abalone marinated with soy sauce
滷水鮮鮑魚粒 | 120

Braised chicken feet in superior abalone sauce
鮑汁鳳爪 | 80

Deep-fried shrimp dumpling (6 pcs)
脆炸鮮蝦水餃(六件) | 68

Fried sliced pork belly with soy sauce
豉油皇脆腩片 | 72

Suckling pig's trotter marinated in soy sauce
滷水乳豬腳 | 80

Chopped cucumber marinated with vinegar
手拍醋青瓜 | 48

Fried string bean with chopped olive, pickle, and minced pork
欖菜肉崧四季豆 | 58

Pan-fried bean curd skin stuffed with assorted mushrooms
鮮菌煎素鵝 | 48

Wok-fried red and green pepper with assorted mushrooms
紅綠尖椒爆鮮菌 | 48

湯羹類

SOUPS

Buddha Jumps Over the Wall
佛跳牆 | 1 person 488

Double-boiled chicken soup with fish
maw, goji berry, and sea whelk
天洋花膠杞子鮮雞燉螺頭 | 1 person 168

Crab roe and asparagus soup
蟹黃鮮露筍羹 | 1 person 88

Crabmeat and seafood soup
蟹肉海鮮羹 | 1 person 88

Crabmeat and minced chicken soup
蟹肉雞茸羹 | 1 person 88

Conpoy and minced winter melon soup
with shredded duck
瑤柱冬茸鴨絲羹 | 1 person 68

Minced beef soup with mushroom and
fungus
太極牛肉羹 | 1 person 78

Hot & sour soup
seafood 酸辣海鮮羹 | 1 person 88
beef 酸辣牛肉羹 | 1 person 78
lobster 酸辣龍蝦羹 | 1 person 228

Bean curd and vegetable soup
豆腐素菜羹 | 1 person 60





ROAST

燒
味
類

Roast suckling pig			
即燒乳豬件			
Quarter	四份一隻	500	
Half	半隻	988	
Whole	全體	1,600	
Roast suckling pig in Peking wrap style			
片皮乳豬			
Quarter	四份一隻	500	
Half	半隻	988	
Whole	全體	1,600	
Peking duck			
北京片皮鴨			
Half	半隻	218	
Whole	全體	398	
Barbecue meat platter			
燒味拼盆 388 例			
Barbecue pork			
蜜餞新鮮梅頭叉燒 138 例			
Roast pork brisket			
脆皮燒腩仔 168 例			
Honey-glazed spare ribs			
蜜餞一字骨 188 例			

 Roast suckling pig stuffed with minced shrimp (6 pcs)
百花脆皮乳豬件 | 368 每份

鮑魚類

ABALONE

Crown brand superlative dried abalone
from Yoshihama, Japan
日本皇冠特級吉品鮑

Each 每隻

- 20pcs / catty 廿頭 | 3,900
- 29pcs / catty 廿九頭 | 1,900
- 39pcs / catty 卅九頭 | 880

Crown brand dried abalone,
9pcs / catty, from Amidori, Japan
日本九頭皇冠特級大網鮑
精選來自日本的澳沪大網鮑 及吉品鮑。
Each 9,880 每隻
*Kindly order in advance





Braised Hokkaido prickly sea cucumber
with goose web

北海道關東刺參扣鵝掌 | **628 / person** 每位
精選原條五十頭北海道關東刺參，營養豐富，蛋白質含量高，不含膽固醇，是高級滋補品，為海珍品之冠。



海味類

PRICKLY SEA CUCUMBER


Braised prickly sea cucumber with fish maw
北海道關東刺參扣天洋花膠
900 / person 每位

Braised fish maw with shiitake mushroom
天洋花膠扣日本天白菇 | **568 / person** 每位

Braised fish maw with goose web
天洋花膠扣鵝掌 | **600 / person** 每位

Braised whole fish maw with vegetable in
abalone sauce
鮑汁扣原隻天洋花膠伴翠蔬
1,280 / portion 每份

BIRD'S NEST

-  Stewed bird's nest with crabmeat
(served with supreme soup)
蟹肉乾撈官燕（另附高湯）
428 / person 每位

嚴選正庄高級官燕盞，配以生拆蟹肉及招牌高湯，滋潤養顏，補中益氣。

-  Double-boiled bird's nest and mushroom
with almond cream
生磨杏汁松茸燉燕窩 | 428 / person 每位

Double-boiled bird's nest with red date
and rock sugar
冰花紅棗燉官燕 | 388 / person 每位

Double-boiled bird's nest with almond
and coconut cream
椰杏汁燉官燕 | per 388 / person 每位

Braised bird's nest with crabmeat
蟹肉燴官燕 | 428 / person 每位


Braised bird's nest
紅燒官燕 | 388 / person 每位


Braised bird's nest with minced chicken
雞蓉燴官燕 | 388 / person 每位

Steamed bamboo pith stuffed with bird's
nest in egg white
蛋白竹笙釀官燕 | 388 / pc 每件





 Steamed spotted garoupa fillet with black fish roe, minced bean curd, ham, and egg yolk
黑魚籽豆腐蓉蒸星斑球 | 188 / person 每位

 Wok-fried king prawn with asparagus in home made XO sauce
XO醬露筍原隻蝦皇 | 138 / pc 每位

SEAFOOD

海鮮類

Aromatic fresh prawn with Chinese vermicelli in casserole
奇香粉絲海中蝦 | 128 / pc 每位

Aromatic oyster with Chinese vermicelli in casserole
奇香粉絲珍寶生蠔 | Per 138 每位

Pan-fried oyster bacon roll in black pepper sauce
黑椒汁煙肉生蠔 | Per 138 每位

Steamed egg white with black truffle, fresh crabmeat, ham, fried conpoy, and egg yolk
黑松露鮮蟹肉蒸乳酪 | 188 / person 每位

Steamed fresh Alaskan king crab leg with lotus seed and winter melon
北海道鮮鱈場阿拉斯加蟹腳燴濃雞湯(伴蓮子、冬瓜) | 188 / person 每位

● Wok-fried Hokkaido scallop with mushroom and seasonal vegetable in house gravy
鮮菌蒜燒北海道帶子皇伴翠蔬 198 / pc 每位

Wok-fried Hokkaido scallop with asparagus
上湯焗北海道帶子皇伴鮮露筍 198 / pc 每位

● Braised garoupa's fin and belly with garlic and bean curd sheet
蒜子枝竹生炆斑翅 138 / person 每位

Pan-fried prawn in XO sauce / in supreme soy sauce (6 pcs)
XO醬爆/豉油皇煎生蝦(六隻) 298 例

Barramundi cod / spotted garoupa / napoleon fish / tiger garoupa
清蒸\生炆老鼠斑、東星斑、蘇眉、老虎斑
Market price 時價

Sliced spotted garoupa with mushroom and vegetable in supreme soup
松茸翠蔬濃湯浸星斑片 | 268 例

Sweet and sour prawn
松子咕嚕海蝦球 | 228 例

Wok-fried prawn with olive, pickle, bitter melon, black bean, and garlic
欖菜豉蒜涼瓜爆海蝦球 | 228 例

Stir-fried scallop with fried Yunnan ham and seasonal vegetable
脆雲腿翠蔬伴帶子 | 228 例

Pan-fried prawn with soy sauce or spicy salt or black bean sauce
頭抽 / 椒鹽 / 豉椒煎海生蝦 | **298** 例

Steamed prawn with garlic
金銀蒜蒸海生蝦 | **298** 例

Wok-fried prawn with spring onion and pepper
蔥苗椒子爆海蝦球 | **228** 例

Sautéed prawn with sweet & sour gravy and Thousand Island dressing
彩圖二味海蝦球 | **228** 例

Wok-fried prawn with macadamia nuts and asparagus
金果鮮露荀海蝦球 | **228** 例

Wok-fried prawn with XO sauce, mushroom, and Chinese kale
XO醬鮮菌蘭度爆海蝦球 | **228** 例

Wok-fried prawn with black bean paste and pepper
豉味彩椒海蝦球 | **228** 例

Wok-fried sliced garoupa with 3 kinds of pepper
三椒炒星班球 | **268** 例

Poached fish fillet with white pepper and vermicelli
白胡椒粉絲浸魚片 | **268** 例

Garoupa fillet with Sichuan pepper in casserole
砂窩川辣石班片 | **268** 例

Mega-size tomato stuffed with assorted seafood and enoki
海皇金鑲玉 | **160 / person** 每份
*Kindly ask for the availability

雞
與
鴿
類

CHICKEN & PIGEON

Poached chicken with fish maw, bamboo pith, and goji berry in supreme soup
花膠竹笙杞子鮮雞窩 (花雕另上)
Half 488 半隻 (半羽)

Wok-fried sliced chicken with assorted mushrooms and deep-fried chicken bone農場雞二食 (鮮菌炒雞甫、蝦醬脆炸骨、翠蔬)
Half 128 半隻

Roast chicken with fermented red bean curd | 南乳吊燒雞

Half 128 半隻
Whole 228 每隻

Steamed chicken with preserved ham and shiitake mushroom
雲腿天白菇蒸滑雞 | **Half 128** 半隻

Spicy chicken in Sichuan style
川味口水雞 | **Half 128** 半隻

Wok-fried chicken with black bean and shallot
蒜子豆豉爆鮮雞 | **Half 128** 半隻

Wok-fried sliced pigeon and Chinese kale with satay sauce
芥蘭沙嗲炒頂鴿皇片 | **Whole 168** 每隻

Soya Sauce Chicken
玫瑰豉油雞

Half 128 半隻
Whole 228 每隻

- Roast pigeon
紅燒頂鴿皇 | **Whole 168** 每隻



 Braised prime rib of beef with house gravy
燒汁乾燻牛肋骨 | 198 / person 每位
選用極上特級牛肋骨，加入自家製燒汁，原
件乾燻六小時。

牛肉類

BEEF

● Braised oxtail with skin and plain flour in
casserole (2-3 persons)
草本炆鮮牛尾 (二至三位用) | 338 每份

Stewed beef brisket and plain flour in
home made black pepper sauce
黑椒炆極上金沙牛腩 | 228 例

Pan-fried Wagyu beef fillet in Japanese
sake sauce
菊正宗清酒煎雪花和牛

Wok-fried Wagyu beef fillet with assorted
mushrooms and garlic
鮮菌蒜燒雪花和牛

Pan-fried Wagyu beef fillet in home made
wasabi gravy
山葵汁煎雪花和牛

Japanese A5 Oumi 日本產A5牛肉
1,650 / 6 pcs
550 / pax (100gr)

Australian M9+ 澳洲產M9+和牛
750 / 6 pcs
250 / pax (100gr)

Wok-fried sliced Australian M9+ Wagyu
beef with vegetable
老式菜遠炒澳洲M9+和牛片 | 500 例

Sautéed sliced beef with fresh mango
香芒炒牛仔肉 | 268 例

Sautéed sliced beef fillet with assorted
mushrooms
鮮菌爆牛柳絲 | 268 例

Wok-fried sliced beef with walnut and
fungus
合桃木耳炒牛肉 | 228 例

Sautéed beef fillet with pepper and
octopus
杭椒墨魚炒牛柳絲 | 268 例

Pan-fried beef tongue with garlic
金銀蒜煎牛脷扒 | 198 例

Wok-fried diced beef fillet with black
pepper
黑椒極上牛柳粒 | 268 例

Sautéed sliced beef tenderloin and kale
with XO sauce
XO醬芥蘭炒牛柳 | 268 例

Stewed sliced beef and vermicelli with
satay gravy
沙嗲粉絲燴牛肉 | 268 例

Stewed beef brisket with soya bean paste
麵醬金沙牛腩片 | 268 例

豬
肉
類

PORK

Pan-fried supreme pork in 2 ways (vinegar
sauce and sesame gravy)
醋麻二味煎焗黑豚肉 | 380 例

Honey-glazed pork loin skewer with
Osmanthus (Iberico) (5 pcs)
串燒桂花蜜黑豚肉(五串) | 268 例

Steamed sliced pork belly marinated in
dried shrimp paste
蝦醬蒸五花腩片 | 168 例


● Sweet & sour pork with pineapple and
paprika (Spanish Iberico)
西班牙菠蘿咕嚕肉 | 268 例

Sautéed pork belly with chili sauce Sichuan
style
川味回鍋肉 | 168 例

Crispy fried pork belly with red bean curd
sauce
脆皮南乳五花腩片 | 168 例

Fried spare ribs with house gravy
燒汁焗肉排 | 200 例

Wok-fried sliced pork with assorted
mushrooms in XO sauce
XO醬鮮菌炒梅肉片 | 168 例

 Stewed pork belly with chef's special sauce
京韓烤豬腩 | 288 例





豆腐與蔬菜類

BEAN CURD & VEGETABLE

Braised fish maw, scallop, shrimp, and assorted vegetables in casserole
天洋花膠帶子鮮蝦什菜煲 | 288 例

Bamboo pith, fungus, and vegetable in red fermented bean curd sauce in casserole
竹筴愉耳南乳齋煲 | 168 例


Braised bean curd with spicy gravy
回鍋紅燒豆腐 | 138 例

Steamed seasonal vegetable with conpoy, shiitake mushroom, and minced pork
瑤柱天白菇粒肉絲蒸時蔬 | 168 例

Fried Chinese lettuce heart with shrimp paste in casserole
砂鍋唐生菜(蝦醬/麵醬) | 128 例

Poached seasonal vegetable with garlic
上湯蒜子\生蒜片 浸時蔬 | 98 例

Deep-fried bean curd skin roll with enoki and assorted mushrooms
脆皮金菰鮮菌腐皮卷 | 88 例

 Pan-fried bean curd stuffed with minced shrimp in abalone sauce, topped with Yunnan ham
鮑汁黃金琵琶豆莢 | 168 例

RICE & NOODLE

精美飯與麵類

- Steamed rice with preserved meat in clay-pot
臘味煲仔飯 | 188 / person 例

Fried rice with diced fresh abalone and diced chicken wrapped in lotus leaf
鮑魚雞粒荷葉飯 | 258 例

Fried rice with conpoy, shrimp, and barbecue pork
瑤柱圍蝦叉燒炒飯 | 168 例

Stewed noodle with fresh abalone and prawn
鮮鮑魚海蝦球撈麵 | 258 例

Rice in supreme soup with bamboo pith, conpoy, egg white, and assorted seafood
竹笙瑤柱蛋白海鮮泡飯 | 188 例

Fried glutinous rice with preserved meat
生炒臘味糯米飯 | 168 例

Steamed glutinous rice with garlic and prawn in bamboo basket
籠仔蒜茸蒸海蝦糯米飯 | 258 例

Fried rice with taro, salted fish, and chicken
荔芋咸魚雞粒炒飯 | 128 例

- Stewed noodle with beef brisket in home made XO sauce
XO醬牛腩撈麵 | 198 例

Wok-fried flat rice noodle with sliced beef
乾炒牛肉河粉 | 188 例

Braised e-fu noodle with conpoy
瑤柱乾燒伊麵 | 168 例

Stewed vermicelli with fried string bean, minced pork, and chopped olive pickle
欖菜肉崧四季豆炆米粉 | 168 例

Pan-fried crispy noodle with prawn and supreme soup
上湯焗海中蝦伴煎脆麵
168 / person 每位





🍵 Pan-fried glutinous rice with fresh abalone and diced chicken
鮮鮑魚黃金煎糯米雞 | 168

🍵 Baked abalone puff (2 pcs)
特色鮑魚酥 (兩隻) | 68
即製即焗的酥皮，加入味道濃郁的鮮鮑魚片，飄香四溢

🍵 Steamed minced fish dumpling with shrimp (4 pcs)
鮮圍蝦魚蓉白燒賣 | 56

DIM SUM

* Available until 3PM

● Steamed shrimp dumpling (4 pcs)
同樂鮮蝦餃皇 | 48
以名貴的新鮮冬筍作材料、上湯作湯汁，是新同樂經典點心

● Steamed pork dumpling topped with minced Yunnan ham (4 pcs)
雲腿茸燒賣皇 | 48

● Steamed scallop, shrimp, and Chinese kale dumpling (3 pcs)
玉蘭帶子餃 | 50

Braised chicken feet in abalone sauce
鮑汁鳳爪 | 80

Steamed vegetarian dumpling (3 pcs)
羅漢鮮菌素粉果 | 38

Steamed chicken with Chinese mushroom
天白菰蒸鮮滑雞 | 42

Steamed rice flour rolls with shrimp
原隻鮮蝦腸粉 | 48

● Steamed rice flour rolls with shredded turnip and Yunnan ham
金包銀絲腸粉 | 48

Steamed rice flour rolls with beef and mushroom
雙菇鮮牛肉腸粉 | 48

Steamed rice flour rolls with barbecue pork
新鮮梅頭叉燒腸粉 | 48

Steamed rice flour rolls with sliced chicken
雞絲天白菰腸粉 | 48

Steamed rice flour rolls with sliced fish
鮮魚肉蔥花腸粉 | 48

● Steamed minced beef ball (2 pcs)
陳皮蒸牛肉球 | 48

● Steamed pork spare rib with preserved black bean and vermicelli
豉汁排骨蒸津絲 | 42

● Steamed pork bun with preserved vegetable (2 pcs)
梅菜皇扣肉包 | 42

點心

可获得點心
直到下午三点

● Baked ham and spring onion cake (3 pcs)
金華火腿焗燒餅 | 48

Baked barbecue pork puff (3 pcs)
香麻焗叉燒酥 | 42

Steamed barbecue pork bun (3 pcs)
蜜汁叉燒包 | 42

Steamed beef shu mai (4 pcs)
乾蒸燒賣牛肉 | 48

● Deep-fried taro dumpling with diced chicken (3 pcs)
蜂巢五香雞粒芋角 | 42

● Pan-fried turnip cake with preserved meat (3 pcs)
煎臘味蘿蔔糕 | 38

Spring roll with chicken and shrimp (3 pcs)
雞肉鮮蝦炸春卷 | 38

Conpoy and shrimp dumpling in supreme soup (4 pcs)
上湯瑤柱鮮蝦水餃 | 42

Steamed scallop and shrimp dumplings with XO sauce
XO龍皇帶子餃 | 48

Steamed spinach dumpling filled with shrimp and pork
波菜海鮮餃 | 48

Pan-fried Shanghai dumpling
鮮肉煎鍋貼 | 42

Oven-baked fluffy pastry with barbecued pork
脆皮雪山包 | 42

Deep-fried taro dumpling with minced beef and black pepper
黑椒牛肉荔芋角 | 42

Chrysanthemum-shaped shrimp spring rolls
菊花春卷 | 48

Deep-fried sesame balls stuffed with lotus paste
蓮蓉芝麻球 | 42

Steamed chicken feet with black bean sauce
豉味辣風爪 | 42

生
滾
粥

CONGEE

- Fresh abalone and prawn congee
鮑魚鮮蝦生滾粥 | 148
- Chicken congee
雞球生滾粥 | 48
- Century egg and sliced fish congee
皮蛋鮮魚生滾粥 | 48
- Minced beef congee
鮮牛崧生滾粥 | 48
- Plain congee
白粥 | 20
- Deep-fried fritters
炸油条 | 15




DESSERT

甜
品

- SUN TUNG LOK ROYAL dessert
(2-4 persons)
同樂甜蜜盛宴 (二至四位用) | 190
- Bird's nest glutinous ball (2 pcs)
流沙燕窩煎堆 (二件)
- Baked water chestnut cake (2 pcs)
酥皮馬蹄糕 (二件)
- Mango pancake roll (2 pcs)
香芒班戟卷 (二件)
- Donut ball (2 pcs)
糖花蛋球(二件)
- Country glutinous dumpling (2 pcs)
家鄉茶菓 (二件)
- Special pastry (1 pc)
特色糕點 (一件)



 Deep-fried glutinous ball stuffed with custard and bird's nest (min 2 pcs)
流沙燕窩煎堆(兩隻起)
30 / pc without bird's nest 每隻
65 / pc with bird's nest 每隻

● SUN TUNG LOK deluxe dessert (3 pcs)
同樂三式美點 (三件) | 60 每位

Double-boiled bird's nest and red bean with baked puff pastry
酥皮燜紅豆燕窩 | 88 / person 每位

Double-boiled bird's nest with almond and coconut cream
椰杏汁燉官燕 | 388 / person 每位

Double-boiled bird's nest with red date and rock sugar
冰花紅棗燉官燕 | 388 / person 每位

● Baked sago and mashed chestnut pudding
栗蓉西米燜布甸 | 50 每位

Sweet mango and glutinous dumpling (3 pcs)
香芒糯米糍 (三件) | 48 每位

Custard sponge rolls (3 pcs)
奶黃馬糞卷 (三件) | 48 每位

Baked egg tart topped with bird's nest (min 2 pcs)
燕窩雞蛋撻 (兩隻起)
88 / pc (with bird nest) 每隻

Baked water chestnut cake (3 pcs)
酥皮馬蹄糕 (三件) | 58

Baked egg tart (3 pcs)
酥皮雞蛋撻 (三件) | 38

Sweet sesame and salty egg yolk bun (3 pcs)
蛋黃麻蓉包 (三件) | 32

● Sweetened almond cream with egg white
生磨蛋白杏仁露 | 48

Sweetened cashew nut cream
生磨腰果露 | 48

● Crêpes with Mao Shan King durian (min 2 pcs)
貓山王榴蓮班戟(兩隻起) | 98 / pc 每隻

Mango pancake roll (2 pcs)
香芒班戟卷 (二件) | 48

Chilled mango pudding with vanilla sauce
香草芒果布丁 | 48

Chilled "Gui Ling Gao" with honey
蜂蜜龜苓膏 | 48

饮料

COCKTAILS 150

Mojito
rum, lime, mint, sugar, soda water

Caipiroska
vodka, lime, brown sugar

Cosmopolitan
vodka, cointreau, cranberry, lime

Dry Martini
vodka or gin, dry vermouth, with olive or lemon peel

Negroni
gin, campari, sweet vermouth

Margarita
tequila, cointreau, lime

Lychee martini
vodka, lychee liqueur, lychee

Old Fashioned
bourbon, angostura bitter, sugar

Pina Colada
rum, coconut cream, pineapple

Tequila Sunrise
tequila, grenadine, orange juice

MOCKTAILS 65

Tropical Twister
pomegranate, papaya, banana, orange, pineapple, coconut cream

Royal Crown
watermelon, lychee, pineapple, lime, elderflower

Avocado Cream
avocado, espresso, vanilla iced cream

Bana Cabana
banana, orange, strawberry

Red Dragon
dragon fruit, lemon, passion fruit, watermelon

Avocado Colada
avocado, coconut cream, pineapple, banana

Autumn in Shanghai
pomegranate, orange, pineapple, lychee, melon, soda

Berry Breeze
orange, cranberry, raspberry, passion fruit

Apple Mojito
green apple, lime, mint, soda water

The Empress
blueberry, lemon, yuzu, soda water

Orange Dew
honey dew, pineapple, orange, carrot, apple

Shirley Temple
grenadine, sprite, lemon

Fruit Punch
grenadine, guava, orange, pineapple, lemon, soda

Mang-O
mango, yakult, orange

DRINKS

JUICE60

Orange	Blueberry
Lemon	Banana
Lime	Green apple
Watermelon	Red apple
Melon	Carrot
Kiwi	Pineapple
Strawberry	Dragon fruit
Raspberry	Mixed of 3

SOFT DRINKS

Coke / Diet coke / Sprite / Soda water / Tonic water / Ginger ale / Pokka Green tea	35
Iced tea / Iced lemon tea	35
Flavoured iced tea (lychee / strawberry / peach)	42
Lemonade or Lemon-lime-bitter	42

WATER

Equil Still / Sparkling 380 ml	38
Acqua Panna 750 ml	85
San Pellegrino 750 ml	85

COFFEE

Espresso	28 / 38
Regular black coffee	36
Macchiato	45
Cappuccino	45
Mochaccino	45
Latte	45

+10
Additional flavours: hazelnut, vanilla, macadamia, butterscotch, caramel, almond

+10
Extra shot espresso

CHOCOLATE

Chocolate drinks	52
Hazelnut chocolate	62

KAYA ORGANIC TEA

Pai Mu Tan	42
Tie Guan Yin	
Oolong	
Jasmine Royal	
Chrysanthemum	
Chamomile (Huang Chun Ju)	

Pu-Erh	55
Long Jing	
Slim & Slender (Xian Xian)	
Rise & Shine (Shan Yao)	
Cold Be Gone (Han Xiao)	

Blooming tea	100
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BEER

Bintang Pilsener or Radler 330 ml	60
Heineken Lager	70
Guinness 330 ml	70
Corona	100
Tsing Tao	100
Erdinger Weissbier or Dunkel 500 ml	185

