

Special Deals

優品六選一

堂食六位以上可選兩款

For 6 or more people, enjoy 2 dishes below at a discounted price.

外賣滿50元可選一款 / 滿80元可選兩款

Take-out Only: Enjoy 1 dish at discounted price when you spend \$50 or more.

Enjoy 2 dishes at discounted price when you spend \$80 or more.

糖醋脆皮大蝦球 Sweet & Sour Crispy Shrimp Balls	原價 \$26.88	\$20.88
汶萊麻香辣魚海魚片 Fish Slice with Brunei Darussalam Style Spicy & Numbing Seasoning Mala Sauce	原價 \$33.88	\$24.88
泰式鬼馬脆皮小排骨 Thai-Style Crispy Pork Ribs	原價 \$24.88	\$20.88
川味口水雞 (半隻) (含有花生) Sichuan Spicy Chicken (H) (Contains Peanut)	原價 \$22.88	\$18.88
芝士焗龍蝦球伊麵 Fish Slice with Brunei Darussalam Style Spicy & Numbing Seasoning Mala Sauce	原價 \$58.88	\$49.88
蒜香乾鍋粉絲虎蝦煲 Tiger King Prawns & Vermicelli with Garlic Pot	原價 \$33.88	\$26.88

歡迎
外賣
Take-out
Available

海鮮宴

HONG KONG STYLE
Seafood
Feast

MENUSET FOR 8

\$288



牛油果脆脆龍蝦球
Crispy Lobster Balls
with Avocado



潮式胡椒焗海中蝦
(2lb蝦)
Chaozhou Style Baked
Shrimps with Pepper
(2lb of Shrimps)



樂園鴛鴦焗帶子飯
Baked Yin Yang Rice
with Scallops



松露油泡海魚球
Sautéed Fish Balls with
Truffle



名廚醬燒鴨(半隻)
Secret sauce Slow Roast
BBQ Duck (Half)



金湯瑤柱海皇羹
Golden scallops & Seafood
broth



蟹肉扒西蘭花
Braised Crab Meat with
Broccoli



852冰鎮鮮鮑魚8隻
852 Chilled Fresh
Abalone (8)

Order a day in advance to receive a Eggplant with salt & pepper (8) & Sweet & Sour Crispy Berkshire Pork when you order a day in advance! Over \$38 value!

早一天預訂 送 椒鹽茄子一客 (足八位用)
招牌拔絲黑豚肉 價值 \$38

EXTRA
2 Free Dishes!

When you order a day in advance

SPECIAL BUNDLE DEAL

超值皇牌仔寶

仔寶價
\$38.88

奇妙沙汁脆蝦球 原價 \$26.88
Sweet & Sour Crispy Berkshire Pork

852日式冰鎮鮑魚(四隻) 原價 \$20.88
Japanese Style Chilled Fresh Abalone (4)



TRIO DEAL

大熟皇牌抵食三寶

三寶價 PRICE
\$52.88

招牌拔絲黑豚肉 原價 \$26.00
Sweet & Sour Crispy Berkshire Pork

葡汁海魚片焗西蘭花 原價 \$33.88
Baked Broccoli & Fish Slice in Portuguese Style Sauce

老火煲靚湯(大煲) 原價 \$14.00
Chinese Traditional Soup (Large)

me so
hungry

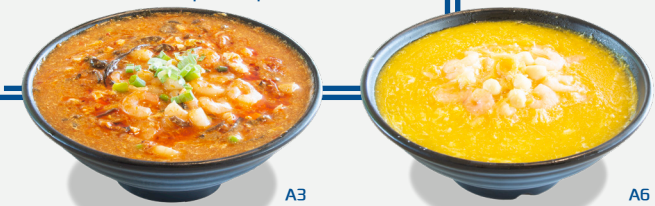
好肚餓我啊 ~



Due to Hong Kong's history as a British colony and major international port of commerce, Hong Kong cuisine is heavily influenced by Chinese, European, Japanese, Korean, and Southeast Asian cuisines. As a result, gourmet experts have dubbed Hong Kong the "Gourmet Paradise" and "World's Fair of Food".

SOUP

- A1 老火例湯 (一位 S) 3.00
Chinese Traditional Soup (大碗 L) 8.00
- A2 羅宋湯 6.00
HK Style Borscht Soup
- A3 鮮蝦酸辣湯 14.00
Hot & Sour Soup with Shrimp
- A4 西湖牛肉羹 18.88
West Lake Cilantro Egg Drop Soup with Beef
- A5 粟米瑤柱海皇羹 18.88
Corn Scallops & Seafood broth
- A6 金湯海皇瑤柱羹 22.00
Cantonese Style Dried Scallops & Seafood with Pumpkin Soup



APPETIZERS

- C1 蔥油餅 4.00
Green Onion Cake
- C2 炸薯條 5.00
French Fries
- C3 春卷 (3) 6.00
Spring Roll (3)
- C4 雲南手拍溫室小青椒 6.00
Yunnan Smashed Cucumber

- C5 涼拌芥末雲耳仔 6.00
Black Fungus with Mustard Sauce
- C6 港式街頭辣魚蛋 6.00
HK Style Spicy Fish Ball
- C7 川味口水雞 (含有花生) 14.00
Sichuan Spicy Chicken (Contains Peanut)
- C8 鹽燒茄子 8.00
Eggplant with Salt & Pepper (8)

- C9 豉蒜虎皮尖椒 8.00
Pan-Seared Green Chili Pepper with Black Bean Garlic
- C10 港式街頭腸粉 8.00
HK Style Rice Roll
- C11 金銀炸豆腐粒 8.00
Deep Fried Tofu Diced with Garlic
- C12 鹽燒牛油粟米 8.00
Salt & Pepper Corn with Butter



四季時令菜蔬

VEGETABLES

- D1 椒絲腐乳炒通菜 18.88
Stir-Fried Water Spinach with Chili in Fermented Bean Curd Sauce
- D2 豆豉鮫魚炒油麥菜 20.88
Stir-Fried Leafy Lettuce with Fried Dace & Salted Black Bean Sauce
- D3 蒜蓉西蘭花 16.00
Braised Broccoli with Garlic
- D4 清炒或蒜蓉菜心 16.00
Stir-Fried Choy Sum with Garlic or w/o Garlic
- D5 豉蒜炒涼瓜 18.88
Bitter Melon with Black Bean & Garlic
- D6 蒜蓉炒四季豆 18.88
Green Bean with Garlic

- D7 白灼時蔬 16.00
Scalded Seasonal Vegetable
- D8 清炒或蒜蓉芥蘭 16.88
Stir-Fried Gailan with Garlic or w/o Garlic
- D9 蒜蓉炒什菜 16.88
Stir-Fried Assorted Vegetable with Garlic
- D10 XO醬乾扁四季豆 20.88
Green Bean with XO Sauce
- D11 鮮蟹肉扒西蘭花 20.00
Braised Crab Meat with Broccoli
- D12 鮮雞湯油鹽煮菜心 20.00
Choy Sum with Chicken Soup
- D13 清炒或蒜蓉豆苗 22.88
Stir-Fried Snow Pea with Garlic or w/o Garlic
- D14 鮮蟹肉扒豆苗 26.88
Braised Crab Meat with Snow Pea



三文治

SANDWICH

- B1 奶油多士 4.00
Toast with Condensed Milk & Butter
- B2 奶醬多士 4.00
Toast with Condensed Milk & Peanut Butter
- B3 蛋治 5.00
Egg Sandwich
- B4 腿蛋治 6.50
Ham & Egg Sandwich
- B5 餐肉蛋治 6.50
Luncheon Meat & Egg Sandwich
- B6 鹹牛肉蛋治 6.50
Corn Beef and Egg Sandwich
- B7 西多士 6.50
Hong Kong Style Toast
- B8 西多士加雪糕 7.50
Hong Kong Style Toast with Ice Cream



廚皇小菜篇

- E1 招牌拔絲黑豚肉 26.00
Sweet & Sour Crispy Berkshire Pork
- E2 椒鹽豆腐粒 14.88
Crispy Salt & Pepper Tofu
- E3 川味口水雞 (含有花生) (半隻) 22.88
Sichuan Spicy Chicken (Contains Peanut) (1/2)
- E4 北菇紅燒豆腐 16.88
Braised Tofu with Chinese Mushroom
- E5 四川牛柳絲 18.88
Ginger Beef
- E6 菠蘿咕嚕肉 18.88
Sweet & Sour Pork with Pineapple
- E7 涼瓜炒牛肉 18.88
Stir-Fried Beef with Bitter Melon
- E8 避風塘蒜肉排 (含有花生) 18.88
Pork Chops with Garlic & Chili (Contains Peanut)
- E9 川椒香菌煎雞柳 18.88
Pan-Fried Chicken & Mushroom with Sichuan Pepper
- E10 魚香茄子 18.88
Braised Egg Plant with Chicken & Salted Fish in Garlic & Chilli Sauce



八五二 暖心之選

WAH CHI LN 話知里

WARM HEART SELECTION

- F1 乳香蝦米粉絲煮娃娃菜 18.88
Baby Cabbage with Dried Shrimps & Vermicelli in Frankincense Sauce
- F2 大排檔咕嚕芥蘭煲 18.88
HK Street Food Style Sizzling Gai Lan Hot Pot
- F3 台式三杯雞煲 22.88
Tawianese 3-Cups Chicken Hot Pot
- F4 潮式黃豆醬炒雞煲 22.88
Chao Zhou Style Stewed Chicken with Soy Bean Sauce Hot Pot
- F5 852麻辣雞煲 22.88
852 Mala Spicy Chicken Hot Pot
- F6 津白柱候茄子牛腩煲 22.88
Beef Brisket & Eggplant with Chu Hou Paste Hot Pot
- F7 咸魚雞粒豆腐煲 22.88
Salted Fish with Chicken & Boiled Tofu Hot Pot
- F8 涼瓜茄子排骨煲 23.88
Bitter Melon with Eggplant & Spare Ribs Hot Pot



CHEF'S SPECIAL



- E11 西蘭花炒牛肉 18.88
Stir-Fried Broccoli with Beef
- E12 黑椒三蔥煎牛仔肉 18.88
Pan-Fried Beef & Shallot with Black Pepper Sauce
- E13 蜜燒柚子肉排 18.88
Pork Chops with Yuzu Sauce
- E14 星加坡醬皇滑雞片 (微辣, 有花生) 18.88
Singapore Style Stir-Fried Chicken with Soy Sauce with Shacha Sauce (Mild Spicy, Contains Peanut)
- E15 沙爹芥蘭炒牛肉 (含有花生) 18.88
Stir-Fried Beef & Gailan with Satay Sauce (Contains Peanut)
- E16 香港大澳蝦醬脆腩肉 18.88
Crispy Pork Belly with HK Tai-O Shrimp Paste
- E17 沙茶野菌燒茄子 18.88
Fried Eggplant & Mushroom with Shacha Sauce
- E18 菠蘿京都肉排 18.88
Peking Style Pork Chops with Pineapple
- E19 黑椒薯條炒牛柳絲 20.00
Stir-Fried Beef Strips & Fries with Black Pepper Sauce
- E20 港式西檸雞 20.88
HK Fried-Chicken with Honey Lemon Sauce
- E21 奇妙脆皮沙拉骨 22.88
Crispy Spare Ribs in Salad Sauce

招牌 CHINESE BBQ 明爐燒味

- G1 馳名豉油雞腩 (兩隻) 12.00
Signature Chicken Leg in Soy Sauce (2)
- G2 明爐蜜燒極豚肉 16.88
BBQ Berkshire Pork
- G3 當紅生炸脆皮蒜香雞 (半隻) 18.88
Deep Fried Chicken with Garlic in Soy Sauce (1/2)
- G4 一品黃油走地雞 (半隻 1/2) 20.88
Steamed Free Range Chicken
- G5 脆皮燒腩仔 (只限週末) 20.00
Roasted Pork Belly (Weekend Only)
- G6 醬烤琵琶鴨 (半隻) -----
Pipa Duck (1/2)
- G7 明爐秘製醬燒鴨 (半隻 1/2) -----
Roasted Duck (一隻 1)
- G8 單拼或雙拼湯粉麵 (飯送例湯) (單 1 Item) 14.88
BBQ Combo with Noodle Soup (or Rice with Soup)
Leg Add \$2.50, Roasted Duck Add \$2 (雙 2 Items) 16.88
Pork Belly (Weekend Only) Add \$2



鮮味創作

SEAFOOD

- H1 852冰鎮鮮鮑魚 (4)(散叫一隻 \$6) - 20.88
Fresh Chilled Abalone (4) (or \$6 each)
- H2 艇家豉椒炒蜆 ----- 18.88
Stir-Fried Clams with Black Beans Sauce
- H3 避風塘炒辣蜆 (含有花生) ----- 18.88
Stir-Fried Clams with Garlic & Chili
(Contains Peanut)
- H4 鮮蟹肉扒玉子豆腐 ----- 26.88
Fresh Crab Meat & Egg Tofu
- H5 XO醬四季豆炒鮮鮑魚 ----- 26.88
Stir-Fried Green Beans with
Fresh Abalone with XO Sauce
- H6 糖醋脆皮大蝦球 ----- 26.88
Sweet & Sour Crispy Shrimp Balls
- H7 奇妙脆皮大蝦球 ----- 26.88
Crispy Shrimp Balls in Salad Sauce
- H8 松露蝦仁炒帶子 ----- 28.88
Stir-fried Shrimp & Scallop with Truffle
- H9 芝士帶子焗西蘭花 ----- 28.88
Baked Scallop & Broccoli with Cheese
- H10 薑蔥白灼海魚片 ----- 30.88
Boiled Sea Fish Fillet with Ginger & Green Onion



H6



H1



H8

- H11 汶萊麻香辣煮海魚片 ----- 33.88
Fish Fillet with Hot Chilli Sauce
- H12 松露鮮菌炒海魚片 ----- 33.88
Stir-Fried Fish Fillet &
Mushroom with Truffle
- H13 蒜香乾鍋粉絲虎蝦煲 ----- 33.88
Tiger King Prawns & Vermicelli
with Garlic Pot
- H14 芝士焗海虎蝦伊麵 ----- 33.88
Baked Tiger King Prawns with Cheese
& E-Fu Noodle
- H15 特色胡椒焗海虎蝦煲 ----- 33.88
Tiger King Prawns with Mix Pepper Pot



H3



H9



H7



H5



H4



H13

港式西餐房

HK STYLE WESTERN FOOD

- I1 焗豬扒飯或意粉 ----- 18.00
Hong Kong Style Baked Pork Chop
with Fried Rice/Spaghetti
- I2 芝士焗海皇飯或意粉 ----- 18.00
Baked Seafood with Cheese Alfredo
with Fried Rice/Spaghetti
- I3 黑椒雞扒飯或意粉 ----- 18.00
Boneless Chicken Cutlets with Black Pepper
Sauce with Rice/Spaghetti
- I4 燴雞扒飯或意粉 ----- 18.00
Chicken Cutlets in Tomato Sauce with Rice/Spaghetti
- I5 黑椒豬扒飯或意粉 ----- 18.00
Pork Chop with Black Pepper Sauce
with Rice/Spaghetti
- I6 港式咖喱牛腩飯加羅宋湯 ----- 18.00
HK Style Curry Beef Brisket with Rice &
HK Style Borscht Soup
- I7 意汁蝦仁焗飯或意粉 ----- 18.00
Shrimp with Tomato Sauce with
Fried Rice/Spaghetti
- I8 日式照燒豬扒飯 ----- 18.00
Teriyaki Pork Chop with Rice
- I9 日式照燒香草雞扒飯 ----- 18.00
Teriyaki Chicken Cutlets with Rice
- I10 黑椒鴛鴦扒飯或意粉 ----- 18.00
Pork Chop & Chicken Cutlets with Black Pepper
Sauce with Rice/Spaghetti



I1



I2



I8

有鑊氣 即叫即炒 粉麵飯

FRESHLY MADE FRIED RICE/ NOODLE



- J1 XO醬乾炒牛肉河粉 ----- 16.88
Stir-fried Ho Fan with Beef in XO Sauce
- J2 豉椒排骨炒河粉 ----- 16.88
Stir-fried Ho Fan with Spare Ribs
in Black Bean Sauce
- J3 滑蛋牛肉炒河粉 ----- 16.88
Stir-fried Ho Fan with Beef & Egg Sauce
- J4 豉蒜乾炒雞柳河粉 ----- 16.88
Fried Ho Fan with Chicken
with Black Bean Sauce & Garlic
- J5 星洲炒米粉 ----- 16.88
Singapore Fried Vermicelli
- J6 雪菜肉絲炒米粉 ----- 16.88
Braised Vermicelli with Shredded
Pork & Preserved Vegetables
- J7 家鄉炒米粉 ----- 16.88
Stir-fried Vermicelli with Pork,
Shrimp & Egg

- J8 香茜鮮菌牛肉鬆窩米粉 ----- 18.88
Mushroom & Minced Beef in Vermicelli
Soup with Cilantro
- J9 喇沙海鮮湯米 ----- 18.00
Seafood Laksa Vermicelli with Soup
- J10 銀芽肉絲煎麵 ----- 16.88
Crispy Noodles with Shredded
Pork & Bean Sprout
- J11 時菜排骨煎麵 ----- 16.88
Crispy Noodles with Spare Ribs & Vegetables
- J12 XO醬豉油皇炒麵 ----- 16.88
Fried Noodles in XO Sauce
- J13 上海粗麵 ----- 16.88
Shanghai Noodles
- J14 菜遠牛腩炒麵 ----- 18.00
Crispy Noodles with Beef Brisket
& Vegetables
- J15 廣東炒麵 (叉燒蝦雞肉蔬菜) ----- 18.88
Cantonese Crispy Noodles
(BBQ Pork, Shrimp, Chicken, Vegetables)
- J16 珍菌乾燒伊麵 ----- 18.88
Pan-Fried E-Fu Noodles with Mushroom

- J17 海鮮炒麵 ----- 18.88
Crispy Noodles with Seafood
- J18 蟹肉菇絲肉絲燴伊麵 ----- 19.88
Crab Meat and Mushroom with
Shredded Pork E-Fu Noodles
- J19 京都榨菜肉絲脆麵線 ----- 18.00
Crispy Noodles with Preserved
Vegetable and Shredded Pork
- J20 鹹魚雞粒炒飯 ----- 16.88
Salted Fish & Diced Chicken Fried Rice
- J21 揚州炒飯 ----- 16.88
Special Fried Rice
- J22 瑤柱蛋白炒飯 ----- 16.88
Dried Scallop & Egg White Fried Rice
- J23 雞炒飯 ----- 16.88
852 Chicken Fried Rice
- J24 XO醬海皇炒飯 ----- 18.00
XO Seafood Fried Rice
- J25 黑松露鮮菌炒飯 ----- 18.00
Truffle & Assorted Mushrooms Fried Rice
- J26 鴛鴦炒飯 ----- 18.88
Yin Yang Fried Rice with Shrimp in Cream
Sauce & Chicken in Tomato sauce
- J27 黑松露牛鬆炒飯 ----- 18.88
Black Truffle & Minced Beef Fried Rice



J9



J18



J25



J19

香噴噴 港式 煲仔飯

HK STYLE CLAY-POT RICE

- K1 臘腸排骨煲仔飯 ----- 16.88
Cantonese Clay-Pot Rice with
Chinese Style Pork Sausage & Spare Rib
- K2 臘腸滑雞煲仔飯 ----- 16.88
Cantonese Clay-Pot Rice with
Chinese Style Pork Sausage & Chicken
- K3 家鄉魚煲仔飯 ----- 16.88
Cantonese Clay-Pot Rice
with Homemade Fish



K1



K2

NOODLE SOUP / LO MEIN

湯 粉 麵

- L1 潮式三寶河 ----- 14.00
Chaozhou Style Flat Rice Noodle Soup with
3 Toppings (Beef Ball, Fish Ball, Fish Fillet)
- L2 柱候牛腩麵 ----- 16.00
Braised Beef Brisket with Chu Hou
Paste Noodle Soup
- L3 鮮蝦雲吞麵 ----- 14.00
Shrimp Wonton Noodle Soup
- L4 沙嗲牛肉米 ----- 14.00
Beef in Satay Sauce with Rice
Vermicelli in Soup
- L5 港式炸醬撈麵 ----- 14.00
HK Style Shredded Pork Tossed
Noodles in Spicy Sauce
- L6 柱候牛腩撈麵 ----- 18.00
Braised Beef Brisket Tossed Noodles
with Chu Hou Paste
- L7 港式咖喱牛腩撈麵 ----- 18.00
HK Style Braised Beef Brisket Tossed
Noodles in Curry Sauce
- L8 雙拼湯麵 ----- 16.00
*選擇: 牛腩(加\$2), 雲吞, 魚丸, 魚片, 牛丸
Combo with Noodle Soup*
*Choice of: Wonton, Fish Ball, Fish Fillet, Meatball, Brisket (Add \$2)



L3



L5



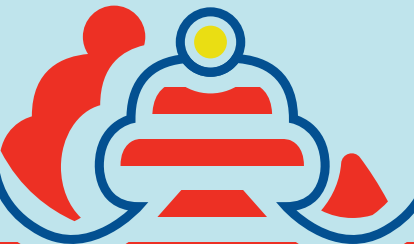
PURPLE DRAGON

龍紫行

IMPORTS QUALITY GOODS

公和堂 藥製 龜苓膏

GONG WO TONG TORTOISE JELLY



海鮮 SEAFOOD

正

SO GOOD

麗

袁

LI YUEN

車李哥夫

CHELIKOFF

周大復

CHOW TAI FUK

852 HONG KONG CAFE

樂園新世代

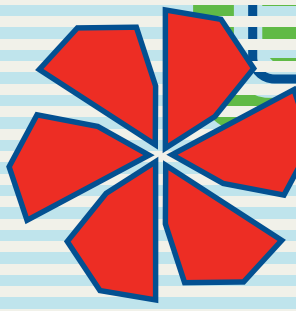
茂窗

眼鏡

MAO CHUANG OPTICAL

BE WATER, MY FRIEND.

如水無形



瑞卿

百貨公司

SHUI KING

泰平館

餐廳

THAI PING KOON RESTAURANT

妙荔

WILLIES CENTRE

852

HONG KONG CAFE

EST. 2012

me so
thirsty

好頸渴啊~



Hong Kong cafés and diners are called "cha chaan tengs" in Cantonese. They have a variety of drinks on the menu that you've never heard of, which can be served either hot or cold.

冷熱飲品

HOT & COLD DRINKS

- | | |
|--|---|
| L1 港式奶茶 (H) 3.50 (C) 4.50
Hong Kong Style Milk Tea | L11 檸檬 (H) 3.50 (C) 4.50
Lemonade with Honey |
| L2 港式香濃咖啡 (H) 3.25 (C) 4.25
Hong Kong Style Milk Coffee | L12 韓國柚子蜜茶 (H) 3.50 (C) 4.50
Yuzu Honey Tea |
| L3 鴛鴦 (H) 3.50 (C) 4.50
Milk Coffee with Tea | L13 鮮奶 (H) 3.00 (C) 4.00
Milk |
| L4 越南咖啡 (H) 4.00 (C) 5.00
Vietnamese Coffee | L14 朱古力 (H) 3.00 (C) 4.00
Chocolate |
| L5 好立克 (H) 3.25 (C) 4.25
Horlicks | L15 杏仁霜 (H) 3.50 (C) 4.50
Almond Milk |
| L6 阿華田 (H) 3.25 (C) 4.25
Ovaltine | L16 凍檸寶 (C) 4.50
Iced Ribena with Lemon |
| L7 檸檬茶 (H) 3.50 (C) 4.50
Lemon Tea | L17 冰凍椰汁 (C) 4.50
Coconut Milk |
| L8 檸檬水 (H) 3.50 (C) 4.50
Homemade Lemonade | L18 橙汁 (C) 3.00
Orange Juice |
| L9 檸檬可樂 (H) 3.50 (C) 4.50
Coke with Lemon | L19 蘋果汁 (C) 3.00
Apple Juice |
| L10 蜂蜜鮮檸紅茶 (H) 3.50 (C) 4.50
Lemon Tea with Honey | L20 各式汽水 (C) 2.95
Soft Drinks |

奶昔

MILKSHAKES

- | |
|--|
| M1 雲呢拿奶昔 (C) 5.50
Vanilla Milkshake |
| M2 士多啤梨奶昔 (C) 5.50
Strawberry Milkshake |
| M3 椰奶紅豆奶昔 (C) 5.50
Red Bean with Coconut Milk Milkshake |
| M4 芒果奶昔 (C) 5.50
Mango Milkshake |



L1

M4

沙冰

SLUSH

- | |
|--|
| O1 芒果沙冰 (C) 5.95
Mango Slush |
| O2 荔枝沙冰 (C) 6.50
Lychee Slush |
| O3 士多啤梨沙冰 (C) 5.95
Strawberry Slush |
| O4 菠蘿沙冰 (C) 5.95
Pineapple Slush |
| O5 咖啡沙冰 (C) 5.95
Milk Coffee Slush |

甜品

DESSERTS

- | |
|--|
| P1 芒果布甸 5.50
Mango Pudding |
| P2 杞子桂花糕 5.00
Refreshing Osmanthus Jelly with Wolfberry |
| P3 心太軟 7.50
Molten Chocolate Cake |
| P4 西多士 6.50
Hong Kong Style Toast |
| P5 西多士加雪糕 7.50
Hong Kong Style Toast with Ice Cream |



P1

刨冰

CRUSHED ICE

- | |
|--|
| N1 荔枝冰 (C) 5.50
Lychee Shaved Ice |
| N2 涼粉冰 (C) 5.50
Grass Jelly Shaved Ice |
| N3 鴛鴦冰 (C) 5.50
Red Bean Grass Jelly Shaved Ice |
| N4 雜果冰 (C) 5.50
Fruit Cocktail in Syrup with Shaved Ice |
| N5 菠蘿冰 (C) 5.50
Pineapple in Syrup with Shaved Ice |
| N6 雜果賓治 (C) 5.00
HK Style Fruit Punch |
| N7 紅豆冰 (C) 5.50
Red Bean Shaved Ice |
| N8 雪糕紅豆冰 (C) 6.50
Red Bean Shaved Ice with Ice Cream |



N5

P2

N2

852

HONG KONG CAFE

EST. 2012

