

852 仲夏超值套餐 Summer Special

特別抵食價 Special Price **\$118**

秘製話梅豬手 Salted Plum Pork Knuckle
 852冰鎮鮑魚(六隻) 或 夏日麻香酸辣海魚片(涼食) Fresh Chilled Abalone (6) or Summer Mala Hot & Sour Fish Fillet (Cold)
 明爐醬燒鴨 Roasted Duck (Half)
 港式西檸雞 或 蟹肉瑤柱翠塘豆腐 HK Fried-Chicken with Honey Lemon Sauce or Dried Scallop, Tofu, Crab Meat with Vegetable
 招牌拔絲黑豚肉 或 蜜桃雪梨沙汁蝦 Sweet & Sour Crispy Berkshire Pork or Sweet or Fried Shrimp with Honey Peach & Pear in Mayonnaise Sauce
 菠菜忌廉芝士海皇焗飯(大) 或 Baked Cream Cheese with Scallop, Shrimp, Fish & Greens with Spaghetti/Rice (L)
 菠蘿咖喱椰香海皇炒飯 (大) or Pineapple with Scallop, Shrimp, Fish & Vegetable with Rice in Curry Sauce (L)

八五二 至尊鮮味宴 PREMIUM SEAFOOD MEAL

EARLY BIRD (前一天預定)優惠價
 (PRE-ORDER 1 DAY IN ADVANCE) **\$298**
 REGULAR PRICE **\$338**

黑松露冰鎮鮑魚 (八隻) Fresh Chilled Abalone with Truffle (8)
 明爐醬燒鴨 (半隻) Roasted Duck (Half)
 煙燻極上玫瑰春雞 (一隻) King Rose Smoky BB Chicken (Full)
 薑蔥雲耳蒜蓉蒸海魚片 Boiled Fish Fillet with Ginger & Green Onion with Cloud Ear Fungus
 鮮蟹肉龍蝦酸辣湯 或 Hot & Sour Soup with Shrimp & Lobster /
 西湖蟹肉龍蝦羹 or Egg White Soup with Lobster & Crab Meat
 金菇瑤柱扒西蘭花 Dried Scallop, Mushroom with Scallion & Broccoli
 招牌拔絲黑豚肉 Sweet & Sour Crispy Berkshire Pork
 樂園鴛鴦焗帶子飯 852 Two kind of Fried Rice with Baked Scallop

樂園鴛鴦焗帶子飯
 852 Two kind of Fried Rice
 with Baked Scallop



SPECIAL 仔寶推介 BUNDLE DEAL

仔寶價 PRICE **\$40.88**

煙燻極上玫瑰春雞 (半隻) (原價 \$22)
 King Rose Smoky BB Chicken (Full) (Original Price \$22)
 招牌拔絲黑豚肉 (原價 \$26)
 Sweet & Sour Crispy Berkshire Pork (Original Price \$26)



TRIO DEAL 熱買三寶

熱買! Most Popular!

三寶價 PRICE **\$62.88**

852 冰鎮鮑魚(四隻) (原價 \$20.88)
 Fresh Chilled Abalone (4) (Original Price \$20.88)
 薑蔥白灼海魚片 (原價 \$30.88)
 Boiled Sea Fish Fillet with Ginger & Green Onion (Original Price \$30.88)
 鹹蛋黃金沙脆蝦球 (原價 \$30.88)
 Deep Fried Crispy Shrimp Ball in Salted Egg Sauce (Original Price \$30.88)



古法潮州鹵水鵝

Chao Zhou Secret Sauce
Marinated Goose

\$24.88



蓮藕炆腩仔

Braised Pork Belly with Lotus Root

至抵外賣價
Take-out Price **\$16.88**

堂食價
Dine-in Price **\$19.88**



迷你燒鴨湯瀨或飯

Mini BBQ Duck Noodle or Rice

至抵外賣價
Take-out Price **\$9.88**

堂食價
Dine-in Price **\$12.88**



秘製話梅豬手

Salted Plum Pork Knuckle

至抵外賣價
Take-out Price **\$12.88**

堂食價
Dine-in Price **\$16.88**



天天滾靚粥

Daily Special Congee

至抵外賣價
Take-out Price **\$8.88**

堂食價
Dine-in Price **\$12.88**

EASY

1+2+3

簡簡單單1+2+3抵食套餐

\$18.88

老火湯

Hong Kong Style Soup
(Cooked with intense heat for 2+ hours)

羅宋湯

Hong Kong Style Borscht Soup

碗仔翅

HK-Style Imitated Shark's Fin Soup

各種冷熱飲品加\$2 (特飲除外)

Add Cold/Hot Drinks +\$2
(Except for Special Drinks)

蒜香灼菜心

Boiled Choy Sum with Garlic

港式辣魚蛋

HK-Style Spicy Fish Balls

非凡臭豆腐

Extraordinary Fried Preserved Tofu

脆炸糖香蕉

Crispy Fried Banana Rice Stick

鹽燒茄子粒

Battered Eggplant Cubes

陳醋雲耳仔

Cold and Dressed Vinegar Cloud Ear

喇沙海鮮湯米

Seafood Laksa Rice Noodle Soup

虎蝦燴菠蘿火腿扒飯

Tiger Prawn Stewed with Pineapple & Ham
served with Rice

芝士焗雞皇飯或意粉

Cheesy Baked Chicken with Rice or Spaghetti

韓式照燒豬扒大碗飯

Korean-style Grilled Pork Chop Rice Bowl

蔥油香煎雞扒大碗飯

Pan-fried Chicken Fillet with Scallion Rice Bowl

意式蝦仁焗飯或意粉

Italian-style Baked Rice or Pasta with Shrimp

喇沙 海鮮湯米

Seafood Laksa
Rice Noodle Soup



煲仔飯套餐 \$16.88

Claypot Rice Combo

中午12時至下午3時 Between 12pm-3pm

- 1 臘腸排骨煲仔飯
Chinese Style Pork Sausage with Pork Ribs
臘腸滑雞煲仔飯
Chinese Style Pork Sausage with Chicken
家鄉魚煲仔飯
Hometown Style Fish Filet
- 2 老火例湯
Traditional Chinese Soup
- 3 蒜香灼菜心
Choy Sum with Garlic

加冷熱飲品加\$2 (特飲除外)
Add Cold/Hot Drinks +\$2 (Except for Special Drinks)



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".

湯

羹

前菜小食

SOUP

- (A1) 老火例湯 ----- (一 碗) 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) 雲南手拍溫室小青瓜 ----- 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) 鹽焗茄子 ----- 8.00
Eggplant with Salt & Pepper (8)

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



四季時令菜蔬

- (D1) 椒絲腐乳炒通菜 ----- 18.88
Stir-Fried Water Spinach with Chili in Fermented Bean Curd Sauce
- (D2) 豆豉鯪魚炒油麥菜 ----- 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

VEGETABLES

- (D7) 白灼時蔬 ----- 16.00
Scalded Seasonal Vegetable
- (D8) 清炒或蒜蓉芥蘭 ----- 16.88
Stir-Fried Gai lan 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

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

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 & Gai lan 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



八五二
暖心之選

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) 潮式黃豆醬炆雞煲 ----- 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



招牌CHINESE BBQ 明爐燒味

- (G1) 馳名豉油雞牌 (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) 明爐秘製燒鴨 ----- (半隻 1/2) (一隻 1)
Roasted Duck
- (G8) 單拼或雙拼湯粉麵 (飯送例湯) ----- (單 1 Item) 14.88 (雙 2 Items) 16.88
BBQ Combo with Noodle Soup (or Rice with Soup)
Leg Add \$2.50, Roasted Duck Add \$,
Pork Belly (Weekend Only) Add \$2



WAH CHI LIN
話知里

鮮味創作

SEAFOOD

- H1 852冰鎮鮮鮑魚 (4)(微叫一隻 \$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

- H11 汶萊麻香辣煮海魚片 ----- 33.88
Fish Fillet with Hot Chili 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



H6



H1



H8



H3



H9



H7



H11



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



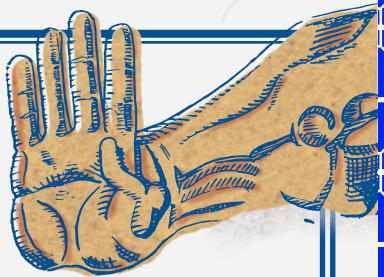
I2



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 Fun 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 楊州炒飯 ----- 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

- 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)

湯 粉 麵



L3



L5



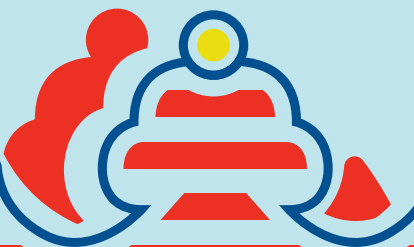
PURPLE DRAGON

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

周大複

CHOW TAI FUK

852 HONG KONG CAFE

樂園新世代

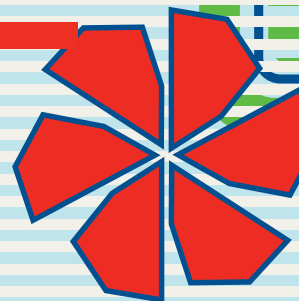
茂窗

眼鏡

MAO
CHUANG
OPTICAL

BE WATER, MY FRIEND.

如水無形



瑞卿

百貨公司

SHUI QING

泰平館

餐廳

THAI PING KOON
RESTAURANT

妙荔

WILLIES
CENTRE

852

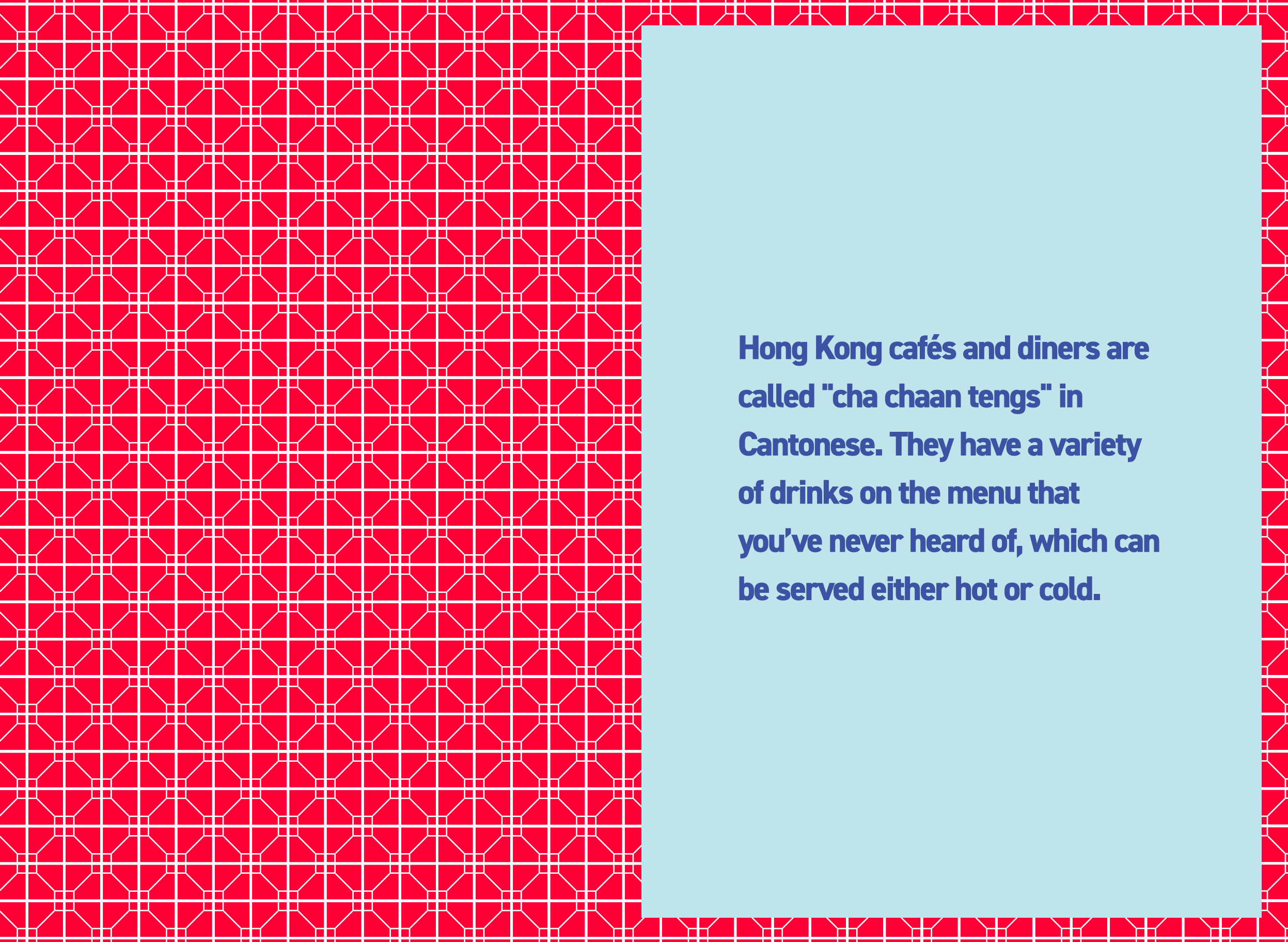
HONG KONG CAFE

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 檸檬蜜 (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 |



B7

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

