

me so
hungry

好肚餓啊～





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".

Father's Day
Special

給爸爸的套餐

海蜇冰鎮鮑魚 (8)

Fresh Chilled Abalone with Jellyfish (8)

金湯海皇瑤柱羹

Cantonese Style Dried Scallops & Seafood
Golden Soup

一字骨 或 招牌拔絲肉

Back Ribs with Plum Sauce or
Sweet & Sour Crispy Berkshire Pork

一品黃有走地雞 (一隻)

Steamed Free Range Chicken (Full)

明爐秘製醬燒鴨 (半隻)

Roasted Duck (Half)

乾焗龍躉魚

Premium Soy Sauce Ling Cod

鮮腐杞子竹浸時蔬

Tofu Skin and Goji Berry with Seasonal Vegetables

瑤柱蛋白炒飯

Dried Scallop & Egg White Fried Rice

芒果布甸 或 杞子桂花糕

Mango Pudding / Osmanthus Flower Jelly

Meal for 8

八人餐

\$288

溫馨套餐

WARM & SWEET MEAL

\$128

海蜇冰鎮鮑魚 (4)

Fresh Chilled Abalone (4) with Jellyfish

老火湯

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

一品黃有走地雞 (半隻)

Steamed Free Range Chicken (Half)

乾焗龍躉魚

Premium Soy Sauce Ling Cod

鮮腐杞子竹浸時蔬

Tofu Skin and Goji Berry with Seasonal Vegetables

絲苗香米

Jasmin rice

芒果布甸 或 桂花糕

Mango Pudding / Osmanthus Flower Jelly

一字骨 \$13 或 招牌拔絲肉 \$16

Sweet & Sour Back Ribs (\$13) or
Sweet & Sour Crispy Berkshire Pork (\$16)

追加
Add-on

EASY

1+2+3

簡簡單單1+2+3抵食套餐

\$19.88

麻辣酸菜魚海瀨粉

Mala Fish with Pickled Vegetable Noodle Soup

蕃茄濃湯牛肉湯瀨粉或通心粉

Beef in Tomato Noodle Soup

蔥油香煎雞扒大碗飯

Pan-Fried Chicken with Scallion Rice Bowl

日式咖喱吉列豬扒飯

Japanese Curry Pork Cutlet Rice

白汁雞皇焗飯或意粉

Italian-style Baked Chicken in White Cream Sauce with a Choice of Rice or Spaghetti

意汁海鮮焗飯或意粉

Baked Seafood in Tomato Sauce with a Choice of Rice or Spaghetti

老火湯

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

羅宋湯

Hong Kong Style Borscht Soup

酸辣湯

Hot & Sour Soup

追加 Add-on

加 \$2.50 可加一杯熱飲
或冷飲 (特別飲品除外)

Add \$2.50 for an extra
hot or cold beverage
(Except for Special Drinks)

蒜香灼菜心

Boiled Choy Sum with Garlic

港式辣魚蛋

HK-Style Spicy Fish Balls

鹽燒茄子粒

Battered Eggplant Cubes

炸椰汁流心西米球

Fried Crispy Coconut Sago Ball

香辣醬醃蘿蔔

Spicy Pickled Radish

芒果布甸

Mango Pudding

海南雞飯套餐

Regular Price
原價 \$21.50

Hainanese Chicken Rice

星期二至星期五 中午12時至下午3時

Tuesday-Friday Between 12pm-3pm

\$18.50

煲仔飯套餐

\$18.50

Claypot Rice Combo

星期二至星期五 中午12時至下午3時

Tuesday-Friday Between 12pm-3pm

1 臘腸排骨煲仔飯
Chinese Style Pork
Sausage with Pork Ribs

2 老火例湯
Traditional
Chinese Soup

臘腸滑雞煲仔飯
Chinese Style Pork
Sausage with Chicken

3 蒜香灼菜心
Choy Sum with Garlic

家鄉魚煲仔飯
Garlic Fish Slices
Claypot Rice

白汁雞皇焗飯或意粉

Italian-style Baked
Chicken in White Cream
Sauce with a Choice of
Rice or Spaghetti



852 是別推介 LIMITED TIME SPECIAL DISHES

麻辣酸菜魚

Mala Fish with Pickled
Vegetable Soup

\$28.88

(原價 \$32.88)

(Original Price \$32.88)

夏日冰鎮鮑魚 (四隻)

Fresh Chilled Abalone (4)

\$16.88

(原價 \$20.88)

(Original Price \$20.88)

SPECIAL 孖寶推介 BUNDLE DEAL

孖寶價 PRICE
\$43.88

薑蔥白灼海魚片 (原價 \$30.88)

Boiled Sea Fish Fillet with Ginger
& Green Onion (Original Price \$30.88)

金沙一字骨 (原價 \$23.88)

Back Ribs in Salted Egg Sauce
(Original Price \$23.88)

TRIO DEAL 時令三寶

一品黃有走地雞 (半隻)

(原價 \$21.50)

Steamed Free Range Chicken (Half)
(Original Price \$21.50)

鮮腐杞子竹浸時蔬 (原價 \$23.50)

Tofu Skin and Goji Berry
with Seasonal Vegetables
(Original Price \$23.50)

招牌拔絲黑豚肉 (原價 \$26.00)

Sweet & Sour Crispy Berkshire Pork
(Original Price \$26.00)

熱賣!
Most Popular!

三寶價 PRICE
\$62.88



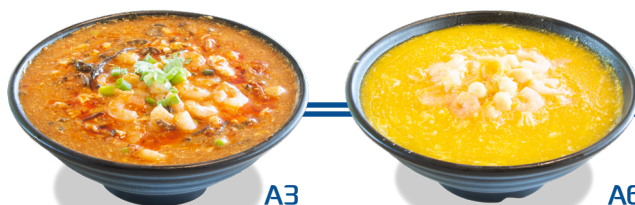
SOUP

- A1** 老火例湯 (一位 5) **3.50**
Hong Kong Style Soup (大碗 L) **8.50**
(Cooked with intense heat for 2+ hours)
- A2** 羅宋湯 **6.50**
HK Style Borscht Soup
- A3** 鮮蝦酸辣湯 **15.50**
Hot & Sour Soup with Shrimp
- A4** 西湖牛肉羹 **19.50**
Cilentro Egg White Soup with Beef
- A5** 粟米瑤柱海皇羹 **19.50**
Corn Scallops & Seafood broth
- A6** 金湯海皇瑤柱羹 **22.50**
Cantonese Style Dried Scallops & Seafood with Pumpkin Soup

三文治

SANDWICH

- B1** 奶油多士 **4.25**
Toast with Condensed Milk & Butter
- B2** 奶醬多士 **4.25**
Toast with Condensed Milk & Peanut Butter
- B3** 蛋治 **5.50**
Egg Sandwich
- B4** 腿蛋治 **6.75**
Ham & Egg Sandwich
- B5** 餐肉蛋治 **6.75**
Luncheon Meat & Egg Sandwich
- B6** 鹹牛肉蛋治 **6.75**
Corned Beef and Egg Sandwich
- B7** 西多士 **6.75**
Hong Kong Style Toast
- B8** 西多士加雪糕 **7.75**
Hong Kong Style Toast with Ice Cream



A3

A6



B7

APPETIZERS

- C1** 蔥油餅 **4.50**
Green Onion Cake
- C2** 炸薯條 **5.50**
French Fries
- C3** 春卷 (3) **6.50**
Spring Roll (3)
- C4** 雲南手拍溫室小青瓜 **6.50**
Yunnan Smashed Cucumber
- C5** 涼拌芥末雲耳仔 **6.50**
Black Fungus with Mustard Sauce
- C6** 港式街頭辣魚蛋 **6.50**
HK Style Spicy Fish Ball
- C7** 川味口水雞 (含有花生) **14.50**
Sichuan Spicy Chicken (Contains Peanut)
- C8** 鹽燒茄子 **8.50**
Deep Fried Eggplant Diced with Garlic
- C9** 豉蒜虎皮尖椒 **9.75**
Pan-Seared Green Chili Pepper with Black Bean Garlic
- C10** 港式街邊腸粉 **8.50**
HK Style Rice Roll
- C11** 金銀炸豆腐粒 **8.50**
Deep Fried Tofu Diced with Garlic
- C12** 鹽燒牛油粟米 **8.50**
Corn with Salt & Butter



C7



C9



C8

四季時令 菜蔬

SEASONAL VEGETABLES

- D1** 椒絲腐乳炒通菜 **ASK**
Stir-Fried Water Spinach with Chili in Fermented Bean Curd Sauce
- D2** 豆豉鯪魚炒油麥菜 **ASK**
Stir-Fried Leafy Lettuce with Fried Dace & Salted Black Bean Sauce
- D3** 蒜蓉西蘭花 **16.50**
Braised Broccoli with Garlic
- D4** 清炒或蒜蓉菜心 **16.50**
Stir-Fried Choy Sum with Garlic or w/o Garlic
- D5** 豉蒜炒涼瓜 **19.50**
Bitter Melon with Black Bean & Garlic
- D6** 蒜蓉炒四季豆 **19.50**
Green Bean with Garlic
- D7** 白灼時蔬 **16.50**
Scalded Seasonal Vegetable
- D8** 清炒或蒜蓉芥蘭 **17.50**
Stir-Fried Gailan with Garlic or w/o Garlic



D5

- D9** 蒜蓉炒什菜 **17.50**
Stir-Fried Assorted Vegetable with Garlic
- D10** XO醬乾扁四季豆 **21.50**
Green Bean with XO Sauce
- D11** 鮮蟹肉扒西蘭花 **20.50**
Fresh Crab Meat with Broccoli
- D12** 鮮雞湯油鹽煮菜心 **20.50**
Choy Sum with Chicken Soup
- D13** 清炒或蒜蓉豆苗 **ASK**
Stir-Fried Pea Tips with Garlic or w/o Garlic
- D14** 鮮蟹肉扒豆苗 **ASK**
Braised Crab Meat with Pea Tips



D9

CHINESE BBQ

- G1** 馳名豉油雞腩 **17.88**
Signature Chicken Leg in Soy Sauce
- G2** 明爐蜜燒極豚肉 **17.50**
BBQ Berkshire Pork
- G3** 當紅生炸脆皮蒜香雞 (半隻) **19.50**
Deep Fried Chicken with Garlic in Soy Sauce (1/2)
- G4** 一品黃油走地雞 (半隻 1/2) **21.50**
Steamed Free Range Chicken
- G5** 脆皮燒腩仔 (只限週末) **22.00**
Roasted Pork Belly (Weekend Only)
- G6** 醬烤琵琶鴨 (半隻) **29.50**
Pipa Duck (1/2)
- G7** 明爐秘製醬燒鴨 (半隻 1/2) **28.88**
Roasted Duck (全隻 Full) **56.00**

招牌 CHINESE BBQ

明爐燒味

- G8** 單拼或雙拼湯粉麵 (單 1 Item) **15.50**
(飯送例湯) (雙 2 Items) **17.50**
- 脾加\$2.50, 燒鴨加\$2,
脆皮燒腩仔 (只限周末) 加\$3.50
BBQ Combo with Noodle Soup (or Rice with Soup)
Leg Add \$2.50, Roasted Duck Add \$2,
Pork Belly (Weekend Only) Add \$3.50



G8

鮮味創作

SEAFOOD



H6

- (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 ····· 19.50
Stir-Fried Clams with Black Beans Sauce
- (H3) 避風塘炒辣蜆 (含有花生) ····· 19.50
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
Crispy Shrimp in Sweet & Sour Sauce
- (H7) 奇妙脆皮大蝦球 ····· 26.88
Crispy Shrimp 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 ····· 29.88
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
Sea Fish Fillet with Hot Chilli Sauce
- (H12) 松露鮮菌炒海魚片 ····· 33.88
Stir-Fried Sea Fish Fillet & Mushroom
with Truffle Sauce
- (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



H8



H1



H11



H4



H13

廚皇
功夫小菜篇

CHEF'S SPECIAL

E1



- (E1) 招牌拔絲黑豚肉 ····· 26.50
Sweet & Sour Crispy Berkshire Pork
- (E2) 椒鹽豆腐粒 ····· 16.00
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 ····· 17.50
Braised Tofu with Chinese Mushroom
- (E5) 四川牛柳絲 ····· 19.50
Ginger Beef
- (E6) 菠蘿咕嚕肉 ····· 19.50
Sweet & Sour Pork with Pineapple
- (E7) 涼瓜炒牛肉 ····· 19.50
Stir-Fried Beef with Bitter Melon
- (E8) 避風塘蒜肉排 (含有花生) ····· 19.50
Pork Chops with Garlic & Chili
(Contains Peanut)
- (E9) 川椒香菌煎雞柳 ····· 19.50
Pan-Fried Chicken & Mushroom
with Sichuan Pepper
- (E10) 魚香茄子 ····· 19.50
Braised Egg Plant with Pork &
Salted Fish in Garlic & Chilli Sauce
- (E11) 西蘭花炒牛肉 ····· 19.50
Stir-Fried Broccoli with Beef
- (E12) 黑椒三蔥煎牛仔肉 ····· 19.50
Pan-Fried Beef & Shallot with Black
Pepper Sauce
- (E13) 蜜燒柚子肉排 ····· 19.50
Pork Chops with Yuzu Sauce
- (E14) 星加坡醬皇滑雞片 (微辣, 有花生) ····· 19.50
Singapore Style Stir-Fried Chicken with Soy Sauce
with Shacha Sauce (Mild Spicy, Contains Peanut)
- (E15) 沙嗲芥蘭炒牛肉 (含有花生) ····· 19.50
Stir-Fried Beef & Gailan with Satay Sauce
(Contains Peanut)
- (E16) 椒鹽肉排 ····· 19.50
Pork Chops with Salt & Pepper
- (E17) 沙茶野菌燒茄子 ····· 19.50
Fried Eggplant & Mushroom
with Shacha Sauce
- (E18) 菠蘿京都肉排 ····· 19.50
Peking Style Pork Chops with Pineapple
- (E19) 黑椒薯條炒牛柳絲 ····· 20.50
Stir-Fried Beef Strips & Fries
with Black Pepper Sauce
- (E20) 港式西檸雞 ····· 21.50
HK Fried-Chicken with Honey Lemon Sauce



E14



E19



E20



E10

港式西餐房

HONG KONG STYLE WESTERN FOOD

- | | |
|---|---|
| <p>(I1) 焗豬扒飯或意粉 18.50
Hong Kong Style Baked Pork Chop with Fried Rice/Spaghetti</p> <p>(I2) 芝士焗海皇飯或意粉 18.50
Baked Seafood with Cheese Alfredo with Fried Rice/Spaghetti</p> <p>(I3) 黑椒雞扒飯或意粉 18.50
Boneless Chicken Cutlets with Black Pepper Sauce with Rice/Spaghetti</p> <p>(I4) 燴雞扒飯或意粉 18.50
Chicken Cutlets in Tomato Sauce with Rice/Spaghetti</p> <p>(I5) 黑椒豬扒飯或意粉 18.50
Pork Chop with Black Pepper Sauce with Rice/Spaghetti</p> <p>(I6) 蔥油香煎雞扒大碗飯 18.50
Scallion Oil Pan-Fried Chicken Cutlet Rice</p> | <p>(I7) 港式咖喱牛腩飯加羅宋湯 18.50
HK Style Curry Beef Brisket with Rice & HK Style Borscht Soup</p> <p>(I8) 意汁蝦仁焗飯或意粉 18.50
Shrimp with Tomato Sauce with Fried Rice/Spaghetti</p> <p>(I9) 日式照燒豬扒飯 18.50
Teriyaki Pork Chop with Rice</p> <p>(I10) 日式照燒香草雞扒飯 18.50
Teriyaki Chicken Cutlets with Rice</p> <p>(I11) 日式咖喱吉列豬扒飯 18.50
Japanese Curry Pork Cutlet Rice</p> <p>(I12) 黑椒鴛鴦扒飯或意粉 18.50
Pork Chop & Chicken Cutlets with Black Pepper Sauce with Rice/Spaghetti</p> |
|---|---|



I1



I2



I9

八五二
暖心之選

WARM HEART SELECTION

- | | |
|--|--|
| <p>(F1) 乳香蝦米粉絲煮娃娃菜 19.50
Baby Cabbage with Dried Shrimps & Vermicelli in Frankincense Sauce</p> <p>(F2) 大排檔啫啫芥蘭煲 19.50
HK Street Food Style Sizzling Gai Lan Hot Pot</p> <p>(F3) 台式三杯雞煲 23.50
Tawianese 3-Cups Chicken Hot Pot</p> <p>(F4) 潮式黃豆醬炆雞煲 23.50
Chao Zhou Style Stewed Chicken with Soy Bean Sauce Hot Pot</p> | <p>(F5) 852麻辣雞煲 23.50
852 Mala Spicy Chicken Hot Pot</p> <p>(F6) 津白柱候茄子牛腩煲 23.50
Beef Brisket & Eggplant with Chu Hou Paste Hot Pot</p> <p>(F7) 咸魚雞粒豆腐煲 23.50
Salted Fish with Chicken & Boiled Tofu Hot Pot</p> <p>(F8) 涼瓜茄子排骨煲 24.50
Bitter Melon with Eggplant & Spare Ribs Hot Pot</p> |
|--|--|



F5



F2

WAH CHI LN
話知里

有鑊氣 即叫即炒 粉麵飯

FRESHLY MADE FRIED RICE/NOODLE



- | | |
|---|--|
| <p>(J1) 乾炒牛肉河粉 17.50
Stir-Fried Ho Fan with Beef</p> <p>(J1A) XO醬乾炒牛肉河粉 18.50
Stir-Fried Ho Fan with Beef with XO Sauce</p> <p>(J2) 豉椒排骨炒河粉 17.50
Stir-Fried Ho Fun with Spare Ribs in Black Bean Sauce</p> <p>(J3) 滑蛋牛肉炒河粉 17.50
Stir-Fried Ho Fan with Beef & Egg Sauce</p> <p>(J4) 豉蒜乾炒雞柳河粉 17.50
Fried Ho Fan with Chicken with Black Bean Sauce & Garlic</p> <p>(J5) 星洲炒米粉 17.50
Singapore Fried Vermicelli</p> <p>(J6) 雪菜肉絲炆米粉 17.50
Braised Vermicelli with Shredded Pork & Preserved Vegetables</p> <p>(J7) 家鄉炒米粉 17.50
Stir-Fried Vermicelli with Pork, Shrimp & Egg</p> <p>(J8) 香茜鮮菌牛肉鬆窩米粉 20.50
Mushroom & Minced Beef in Vermicelli Soup with Cilantro</p> <p>(J9) 喇沙海鮮湯米 18.50
Seafood Laksa Vermicelli with Soup</p> <p>(J10) 銀芽肉絲煎麵 17.50
Crispy Noodles with Shredded Pork & Bean Sprout</p> <p>(J11) 時菜排骨煎麵 17.50
Crispy Noodles with Spare Ribs & Vegetables</p> <p>(J12) XO醬豉油皇炒麵 17.50
Supreme Soy Sauce Fried Noodles with XO Sauce</p> <p>(J13) 上海粗麵 17.50
Shanghai Fried Noodles</p> | <p>(J14) 菜遠牛腩炒麵 18.50
Crispy Noodles with Beef Brisket & Vegetables</p> <p>(J15) 廣東炒麵(叉燒,蝦,雞肉,蔬菜) 19.50
Cantonese Crispy Noodles (BBQ Pork, Shrimp, Chicken, Vegetables)</p> <p>(J16) 珍菌乾燒伊麵 19.50
Pan-Fried E-Fu Noodles with Mushroom</p> <p>(J17) 海鮮炒麵 19.50
Crispy Noodles with Seafood</p> <p>(J18) 蟹肉菇絲肉絲燴伊麵 20.50
Crab Meat and Mushroom with Shredded Pork E-Fu Noodles</p> <p>(J19) 京都榨菜肉絲脆麵線 17.50
Crispy Noodles with Preserved Vegetable and Shredded Pork</p> <p>(J20) 鹹魚雞粒炒飯 18.50
Salted Fish & Diced Chicken Fried Rice</p> <p>(J21) 楊州炒飯 17.50
Special Fried Rice</p> <p>(J22) 瑤柱蛋白炒飯 17.50
Dried Scallop & Egg White Fried Rice</p> <p>(J23) 雞炒飯 17.50
852 Chicken Fried Rice</p> <p>(J24) XO醬海皇炒飯 18.50
XO Seafood Fried Rice</p> <p>(J25) 黑松露鮮菌炒飯 18.50
Truffle & Assorted Mushrooms Fried Rice</p> <p>(J26) 鴛鴦炒飯 19.50
Yin Yang Fried Rice with Shrimp in Cream Sauce & Chicken in Tomato sauce</p> <p>(J27) 黑松露牛鬆炒飯 19.50
Black Truffle & Minced Beef Fried Rice</p> |
|---|--|



J9



J18



J25



J19

香噴噴 港式煲仔飯

HONG KONG STYLE CLAY-POT RICE

- K1 臘腸排骨煲仔飯 17.50
Cantonese Clay-Pot Rice with
Chinese Style Pork Sausage & Spare Rib

- K2 臘腸滑雞煲仔飯 17.50
Cantonese Clay-Pot Rice with
Chinese Style Pork Sausage & Chicken

- K3 家鄉魚煲仔飯 17.50
Cantonese Clay-Pot Rice
with Homemade Fish



K1

K2

NOODLE SOUP / LO MEIN

- L1 潮式三寶河 15.00
Chaozhou Style Ho Fan Noodle Soup with
3 Toppings (Beef Ball, Fish Ball, Fish Fillet)

- L2 柱候牛腩麵 16.50
Braised Beef Brisket with Chu Hou Paste Noodle Soup

- L3 鮮蝦雲吞麵 15.00
Shrimp Wonton Noodle Soup

- L4 沙嗲牛肉米 15.00
Beef in Satay Sauce with Rice Vermicelli in Soup

- L5 港式炸醬撈麵 15.00
HK Style Shredded Pork Tossed Noodles in Spicy Sauce

- L6 雪菜肉絲湯米 15.00
Shredded Pork and Pickled Greens in Vermicelli Soup

- L7 柱候牛腩撈麵 18.50
Braised Beef Brisket Tossed Noodles with Chu Hou Paste

- L8 港式咖喱牛腩撈麵 18.50
HK Style Braised Beef Brisket Tossed
Noodles in Curry Sauce

- L9 雙拼湯麵 16.50
*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, Meetball, Brisket (Add \$2)



L3



L5

湯、粉、麵

甜品

DESSERTS

- P1 芒果布甸 6.00
Mango Pudding

- P2 杞子桂花糕 5.50
Refreshing Osmanthus Jelly with Wolfberry

- P3 心太軟 8.00
Molten Chocolate Cake with Ice Cream

- P4 西多士 7.00
Hong Kong Style Toast

- P5 西多士加雪糕 8.00
Hong Kong Style Toast with Ice Cream

冷熱飲品

HOT & COLD DRINKS

- L1 港式奶茶 (H) 4.00 (C) 5.00
Hong Kong Style Milk Tea

- L2 港式香濃咖啡 --- (H) 4.00 (C) 5.00
Hong Kong Style Milk Coffee

- L3 鴛鴦 (H) 4.00 (C) 5.00
Milk Coffee with Tea

- L4 越南咖啡 (H) 4.50 (C) 5.50
Vietnamese Coffee

- L5 好立克 (H) 4.00 (C) 5.00
Horlicks

- L6 阿華田 (H) 4.00 (C) 5.00
Ovaltine

- L7 檸檬茶 (H) 4.00 (C) 5.00
Lemon Tea

- L8 檸檬水 (H) 4.00 (C) 5.00
Homemade Lemonade

- L9 檸檬可樂 (H) 4.00 (C) 5.00
Coke with Lemon

- L10 蜂蜜鮮檸紅茶 --- (H) 4.00 (C) 5.00
Lemon Tea with Honey

- L11 港式凍檸啡 --- (H) 4.00 (C) 5.00
Hong Kong Style Lemon Coffee

- L12 檸蜜 (H) 4.00 (C) 5.00
Lemonade with Honey

- L13 韓國柚子蜜茶 (H) 4.00 (C) 5.00
Yuzu Honey Tea

- L14 鮮奶 (H) 3.50 (C) 4.50
Milk

- L15 朱古力 (H) 4.00 (C) 5.00
Chocolate

- L16 杏仁霜 (H) 4.00 (C) 5.00
Almond Milk

- L17 凍檸賓 (C) 5.00
Iced Ribena with Lemon

- L18 冰凍椰汁 (C) 6.00
Coconut Milk

- L19 橙汁 (C) 3.50
Orange Juice

- L20 蘋果汁 (C) 3.50
Apple Juice

- L21 各式汽水 (C) 3.50
Soft Drinks

奶昔

MILKSHAKES

- M1 雲呢拿奶昔 (C) 6.00
Vanilla Milkshake

- M2 士多啤梨奶昔 (C) 6.00
Strawberry Milkshake

- M3 椰奶紅豆奶昔 (C) 6.00
Red Bean with Coconut Milk Milkshake

沙冰

SLUSH

- O1 芒果沙冰 (C) 6.00
Mango Slush

- O2 荔枝沙冰 (C) 6.00
Lychee Slush

- O3 士多啤梨沙冰 (C) 6.00
Strawberry Slush

- O4 菠蘿沙冰 (C) 6.00
Pineapple Slush

- O5 咖啡沙冰 (C) 6.00
Milk Coffee Slush

刨冰

CRUSHED ICE

- N1 荔枝冰 (C) 6.00
Lychee Shaved Ice

- N2 涼粉冰 (C) 6.00
Grass Jelly Shaved Ice

- N3 鴛鴦冰 (C) 6.00
Red Bean Grass Jelly Shaved Ice

- N4 雜果冰 (C) 6.00
Fruit Cocktail in Syrup with Shaved Ice

- N5 菠蘿冰 (C) 6.00
Pineapple in Syrup with Shaved Ice

- N6 雜果賓治 (C) 6.00
HK Style Fruit Punch

- N7 紅豆冰 (C) 6.00
Red Bean Shaved Ice

- NB 雪糕紅豆冰 --- (C) 7.00
Red Bean Shaved Ice
with Ice Cream

P2

N2





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

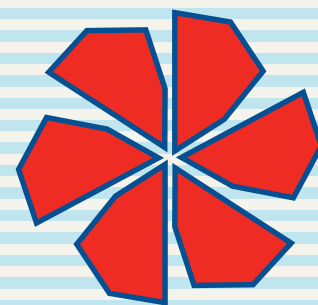
852 HONG KONG CAFE

菜園新世代

茂窗

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瑞卿

百貨公司

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THAI PING KOON
RESTAURANT

妙荔

WILLIES
CENTRE