IF THIN

Yue Hin

Yue Hin is a Chinese restaurant at Niccolo Chengdu specializing in authentic Cantonese and Sichuan cuisine. "Capturing the natural flavours of fine ingredients" is the culinary concept of Yue Hin. Here at Yue Hin we source produce throughout the country and present them to our distinguished guests. With the contemporary interiors of our dining hall and elegant atmospheric private dining rooms, we provide you the most ideal venue for both business and leisure gatherings.

玥轩

明轩中餐厅,位于酒店二层,主理正宗粤菜及地道川菜。 餐厅秉承"尊重食材本味,食材优选"之烹饪理念,尽可能地将全国各地优质食材 融入到菜单,匠心呈献给每一位食客。餐厅设计时尚别致, 拥有宽敞明亮的开放式大厅以及雅致的私人包间, 是您商务宴请及亲朋好友聚会的休闲场所。

Cold Dish | 冷菜







0	Marinated Tree Tomato 冰镇树番茄	28 / Portion 份
6	Marinated Turnip with Home-made Sauce 蜜汁酱萝卜	38 / Portion 份
0	Deep-fried Lotus Root with Chilli and Home-made Sauce 灯影藕片	38 / Portion 份
6	Marinated Eggplant with Vinaigrette Dressing 油醋卤杭茄	38 / Portion 份
	Poached Mushrooms with XO Sauce XO酱绣球菌	48 / Portion 份
0	Marinated Melon with Vinegar Sauce 酸辣玉女瓜	48 / Portion 份
	Marinated Trotters with Chinese Brine 老卤脱骨猪蹄	58 / Portion 份

Niccolo Signatures 尼依格罗特别推荐

Picture are only for reference 图片仅供参考

Cold Dish | 冷菜







Poached Chicken with Chilli Sauce 麻香红油鸡	58 / Portion 份
Shredded Taro and Qing Yuan Chicken 脆芋丝捞清远鸡	68 / Portion 份
Deep-fried Pork Jowl with Chilli Sauce 香辣猪爽肉	68 / Portion 份
Pickled Chicken Feet with Chilli 泡椒去骨凤爪	68 / Portion 份
Deep-fried Spareribs with Sweet and Sour Sauce 糖醋小排	68 / Portion 份
Beef Shank with Peppercorns Sauce 椒麻牛腱子	68 / Portion 份
Blood Cockle with Sand Ginger Sauce 沙姜汁血蛤贝	68 / Portion 份

Niccolo Signatures 尼依格罗特别推荐

🦠 Sustainable Seafood 海鲜

Cold Dish | 冷菜





48 / Piece 只





Foie Gras with Caviar 鱼子酱鹅肝塔 198 / Portion 份

Starter Platter A

58 / Person 位

 ${
m YUE}$ (Fried Shredded Taro and Qing Yuan Chicken, Deep-fried Pork Jowl with Chilli Sauce, Agropyron Cristatum Salad)

玥(脆芋丝捞清远鸡、香辣猪爽肉、冰草沙拉水晶盏)

Starter Platter B

98 / Person 位

轩(鱼子酱鹅肝塔、姜茸清远鸡、树番茄)

Marinated Sea Whelk with Spicy Soy Sauce 豉味花螺

98 / Portion 份

Da Lian Abalone and Scallion Oil 葱油鲍片

148 / Portion 份

Niccolo Signatures 尼依格罗特别推荐

BBQ|明炉烧味



√ Roasted Crispy Duck with Chinese Five Spices 五香脆皮乳鸭仔

138 / Piece 只





Roasted Crispy Pork Cube 挂炉爆烧三层肉 138 / Portion 份

N Braised Crispy Pigeon 红烧妙龄乳鸽

68 / Piece 只

Barbecued Pork with Honey Sauce 碳烤蜜汁叉烧 98 / Portion 份

Marinated Goose's Feet, Goose's Wings and Tripe 卤水拼盘 158 / Portion 份

BBQ Platter 烧味三拼

158 / Portion 份

Qing Yuan Chicken | 山林清远鸡





Qing Yuan Chicken 山林清远鸡

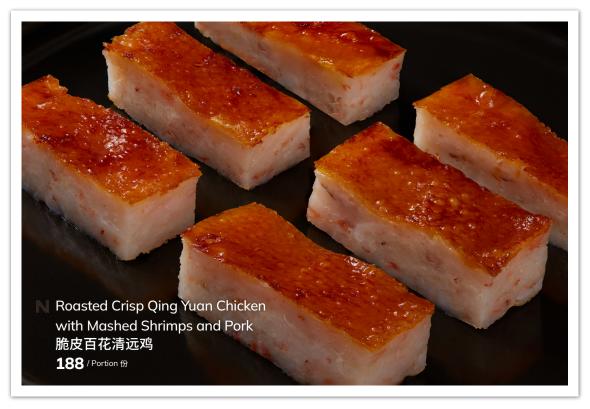
Qing Yuan chicken originated from Qing Yuan, Guangdong Province. It is one of the most precious local agricultural resources and has thousands of years of cultivation history. Farmers here have kept the most traditional way of raising these chickens in mountains with fresh air and natural food. This is the secret of why Qing Yuan chickens taste tender and with intense flavour.

来自原产地广东省清远市土生土长的清远鸡,是清远宝贵的农业产品品种资源,有着上千年的养殖历史。在这里农户坚持不改变鸡的生活习性,山林啄食,雨露滋养,自由放养,饲养时间足,加上优美的自然生长环境,因而饲养出来的清远鸡皮脆肉嫩鸡味浓郁,在广东无鸡不成宴,清远鸡因其品质优良而成为宴席不可或缺的食材之一。

Qing Yuan Chicken | 山林清远鸡







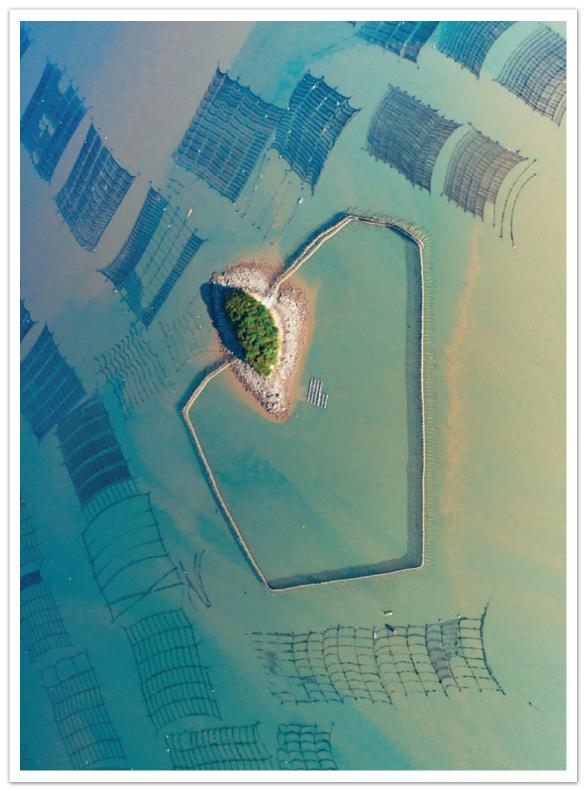
Baked Qing Yuan Chicken Hakka Style 盐焗山林清远鸡 198 / Portion 份

Poached Qing Yuan Chicken with Minced Ginger/Shallots姜茸/红葱头白切山林清远鸡

198 / Portion 份

Large Yellow Croaker | 深海大黄鱼





Large Yellow Croaker 深海大黄鱼

Speical selected large yellow croaker from Yue Hin is sourced from San Du Ao coastal area of Ning De, Fujian Province. They're raised in the ocean where the temperature is between 12°C - 13°C all year long. After a decade of aquaculture tests within the region it has become a well-developed breeding base for large yellow croakers. Any croaker is above two years old are fed with only fresh water minnows and which keeps their flesh tender and palatable.

玥轩精选的大黄鱼,来自福建宁德三都澳复鼎屿海域,是东海与南海的交界处,海水常年保持在12-13度之间,潮流通畅,水质优良。经十多年的养殖测试,这片海域已经成为"深水半野生大黄鱼"养殖基地。两年以上的大黄鱼,渔农只喂食小鱼小虾以补充营养,所以有"三年放养、不长一两"的说法。成鱼体型修长、肚小尾长,鱼体颜色金黄、鱼口鲜红,鱼肉口感鲜嫩美味、肉质细腻。

Large Yellow Croaker | 深海大黄鱼





Large Yellow Croaker Cooking Method 深海大黄鱼做法:

XO Sauce/ Minced Ginger XO酱啫/姜茸生啫

N Steamed with Chinese Yellow Wine 陈年花雕蒸

Steamed Chicken Oil with Yellow Pepper 鸡油黄椒蒸 Steamed with Spring Onion Oil and Soy Sauce 菊油

Steamed with Soy Sauce 原味清蒸

N ≤ Steamed Large Yellow Croaker with Minced Ginger and Egg White 姜茸蛋白蒸大黄鱼

188 / Person 位

► Large Yellow Croaker
深水海黄鱼 (1.3-1.4斤/条)

538/500g

► Large Yellow Croaker
深水海黄鱼 (1.5-1.7斤/条)

668 / 500g

Large Yellow Croaker [Reserve 3 days in advance] 深水海黄鱼[请提前三天预定] (2.1-2.3斤/条)

1188/500g

Large Yellow Croaker [Reserve 3 days in advance]
 深水海黄鱼[请提前三天预定] (2.6-2.8斤/条)

1988/500g

► Large Yellow Croaker [Reserve 3 days in advance]
深水海黄鱼[请提前三天预定] (2.9-3.0斤/条)

3288/500g

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🦒 Sustainable Seafood 海鲜

⟨ Vegetarian 素食

Soup|炖汤·羹





88 / Person 位





N Braised Chicken Soup with Fish Maw and Rice 米珍珠金汤烩花胶 **98**/Person位

Double-boiled Pork with American Ginseng 花旗参炖土猪肉汁(孕妇哺乳期妇女及婴幼儿不建议食用) 58 / Person 位

Double-boiled Chicken with Mushroom 黑虎掌菌炖老鸡

高山松茸花胶汤

58 / Person 位

N Double-boiled Pine Mushrooms Soup with Pork and Chicken 松茸菌功夫汤

68 / Person 位

Double-boiled Duck with Salty Lemon and Pork 咸柠檬炖老鸭

68 / Person 位

Double-boiled Pine Mushrooms with Fish Maw and Bamboo Fungus

118 / Person 位

Bird's Nest|珍馐百味 燕窝





Braised Bird's Nest with Almond Cream and Sesame Ball 灯芯燕影 88 / Person 位

Double-boiled Bird's Nest with Almond Sauce 生磨杏汁烩燕窝 198 / Person 位

Superior Bird's Nest 龙牙官燕窝 398 / Person 位

Almond Sauce| Double-boiled with Rock Sugar| Coconut Juice| Papaya 推荐(生磨杏汁|冰花|椰汁|原只木瓜炖)

Abalone|珍馐百味 鲍鱼





Braised Abalone with Abalone Sauce (12 Head) 鲍汁12头干鲍 498 / Person 位

Braised Abalone with Abalone Sauce (8 Head) 鲍汁8头干鲍 988 / Person 位

Braised Abalone with Abalone Sauce (6 Head) 鲍汁6头干鲍 1388 / Person 位

Seafood|珍馐百味 海味





Braised Sea Cucumber with Abalone Sauce (70 Head) 鲍汁扣70头刺参 **198** / Person 位

Braised Fish Maw with Abalone Sauce 鲍汁扣花胶筒	198 / Person 位
Braised Fish Maw with Black Truffle Sauce 黑松露汁烩花胶筒	198 / Person 位
Braised Sea Cucumber with Black Truffle Sauce (70 Head) 黑松露汁烩70头刺参	198 / Person 位
Braised Grouper Skin and Sea Cucumber with Abalone Sauce	298 / Person 位

鲍汁扣龙趸皮拼金肉参

Fresh River & Seafood | 游水河 海鲜





Black Abalone 黑金鲍 1388 / 500g Lobster Soup | Wok-fried with XO Sauce | Boiled with Abalone Sauce [Reserve in advance] 龙虾汤灼 | XO酱炒|鲍汁扒片 [请提前预订] Geoduck Clam 象拔蚌 1388 / 500g Lobster Soup | Boiled with Sake| Wok-fried with XO Sauce 龙虾汤灼 | 清酒煮 | XO酱炒 988 / 500g Red Grouper 东星斑 Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Wok-fried with XO Sauce 清蒸|豉汁蒸|葱油|椒圈蒸|XO酱炒 288 / 500g Sand Goby Fish 笋壳鱼 Soy Sauce | Fermented Soybean Sauce | Deep-fried with Homemade Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Chilli and Bean Sauce | Pork with Mushrooms 清蒸|豉汁蒸|油浸|葱油|椒圈蒸|豆瓣烧|干烧 Sea Garoupa 海石斑 248 / 500g Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce | Wok-fried with XO Sauce 清蒸|豉汁蒸|葱油|椒圈蒸|XO酱炒 238 / 500g Mandarin Fish 桂花鱼 Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Sweet and Sour Sauce | Chilli with Soy Sauce | Chilli and Bean Sauce | Pork with Mushrooms 清蒸|豉汁蒸|葱油|五柳糖醋|椒圈蒸|豆瓣烧|干烧 Turbot Fish 多宝鱼 168 / 500g Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce | Chilli with Soy Sauce 清蒸|豉汁蒸|葱油|椒圈蒸 Fresh Water Perch 淡水鲈鱼 138 / 500g

清蒸|豉汁蒸|葱油|椒圈蒸 Red Hairy Crab 红毛蟹

Chilli with Soy Sauce

1288 / 500g

Frozen Chao Zhou Style | Ginger with Spring Onion | Chilli and Garlic | Spicy Chilli | Steamed Egg with Chinese Yellow Wine

Soy Sauce | Fermented Soybean Sauce | Spring Onion Oil with Soy Sauce |

潮式冻 | 姜葱炒 | 避风塘 | 香辣炒 | 花雕芙蓉蒸

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Fresh River & Seafood | 游水河 海鲜





Crab 肉蟹 398 / 500g

Chilli with Garlic | Spicy Chilli | Black Pepper | Ginger with Spring Onion 避风塘 | 香辣炒 | 黑椒炒 | 姜葱炒

Dungeness Crab 珍宝蟹 668 / 500g

Frozen Chao Zhou Style | Ginger with Spring Onion | Chilli and Garlic| Spicy Chilli | Steamed Egg with Chinese Yellow Wine 潮式冻 | 姜葱炒 | 避风塘 | 香辣炒 | 花雕芙蓉蒸

Australian Lobster 澳洲龙虾 1988 / 500g

Steamed with Egg | Thai Shrimp Paste | Pumpkin Sauce | Spicy Chilli | Ginger with Spring Onion | Chilli and Garlic 龙虾汤芙蓉蒸 | 泰式大虾膏焗 | 南液龙虾球 | 香辣炒 | 姜葱炒 | 避风塘

Mozambique Lobster 玫瑰龙虾 1388 / 500g

Steamed with Egg | Thai Shrimp Paste | Pumpkin Sauce | Spicy Chilli | Ginger with Spring Onion | Chilli with Garlic 龙虾汤芙蓉蒸 | 泰式大虾膏焗 | 南液龙虾球 | 香辣炒 | 姜葱炒 | 避风塘

Baby Lobster 小青龙虾 798 / 500g

Thai Shrimp Paste | Cheese | Minced Garlic and Vermicelli | Steamed with Egg 泰式大虾膏焗 | 芝士焗 | 蒜茸开边蒸 | 龙虾汤芙蓉蒸

Shrimp 游水海围虾 198 / 500g

Poached with Soy Sauce | Salt and Pepper| Spicy Chilli | Minced Garlic 白灼 | 椒盐 | 香辣炒 | 蒜蓉开边蒸

Razor Clam 蛏子 138 / 500g

Minced Garlic and Vermicelli | Fermented Soybean Sauce | Ginger with Spring Onion 金银蒜粉丝蒸 | 豉汁蒸 | 姜葱炒

Scallop 元贝 38 / Piece 只

Minced Garlic and Vermicelli | Fermented Soybean Sauce 金银蒜粉丝蒸 | 豉汁蒸

Dalian Abalone 大连鲜鲍鱼 38 / Piece 只

Minced Garlic and Vermicelli | Fermented Soybean Sauce | Tangerine Peel 金银蒜粉丝蒸 | 豉汁蒸 | 陈年果皮蒸

* Note: Additional RMB18 / person to lobster soup.

备注:龙虾汤灼每位加收18元

Fresh River & Seafood | 游水河 海鲜





N Braised Fish Head with Pork, Ginger, Garlic, Fresh Fish Maw and Bean Curd 滋味大鱼头煲

168 / Half 半只 **298** / Whole 整只

Stir-fried River Shrimp, Roasted Meat, Dried Octopus, Leek Flower, 98 / Portion 例 Dried Radish with XO Sauce 玥轩小炒皇

Deep-fried Mashed Shrimps and Fatty Pork 98 / Portion 例 怀旧金钱虾盒

N Baked Sea Whelk with Salt and Ginger 198 / Portion 例 沙美盐焗花螺

Braised Sea Cucumber and Pork Tendon with Scallion 288 / Portion 例 蹄筋葱烧金肉参

Braised Han Shou Turtle with Pork, Mushrooms, Ginger and Garlic 268 / 500g 家烧汉寿甲鱼

■ Braised Sturgeon Tendon with Black Truffle 198 / Person 位 黑松露酱焖鲟龙鱼筋 888 / Portion 例

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🦠 Sustainable Seafood 海鲜

♦ Vegetarian 素食

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Beef|牛肉类



Barbecued Angus Beef with Home-made Sauce 酱烤安格斯牛肋排

298 / Portion 例





N Stir-fried Wagyu Beef with Spring Onion 三葱炒雪花和牛

468 / Portion 例

Double-boiled Beef Brisket with Mooli 138 / Portion 例 古法清汤牛腩

Braised Beef with Home-made Sauce and White Pepper 238 / Portion 例 白胡椒焖带皮黄牛肉

Stir-fried Beef Tenderloin with Mushrooms, Basil and Scallions 258 / Portion 例 九层塔葱爆牛肉粒

Pan-fried Angus Beef Tenderloin with Crisp Garlic 258 / Portion 例 蒜片安格斯牛肉粒

Pork|猪肉类



Braised Pork with Dried Bamboo Shoots 坛子笋干红烧肉

158 / Portion 例





√Barbecued Iberico Pork with Home-made Sauce and Lime 青柠烤伊比利亚猪爽肉

138 / Portion 例

Stir-fried Pork with Ginger, Scallion and Salted Black Bean 78 / Portion 例 姜葱豆豉肉筋煲

Stir-fried Pork, Pineapple and Onion with Sweet and Sour Sauce 78 / Portion 例 鲜菠萝咕噜肉

Stir-fried Pork with Pickled Peppers 98 / Portion 例 白辣椒炒五花腩肉

Braised Trotters with French Beans 98 / Portion 例 豆酱芸豆焖拐肉

Sichuan Cuisine | 川菜







Wok-fried Vermicelli with Minced Pork and Chilli 酸辣肉末水晶粉	48 / Portion 例
Braised Tofu with Minced Beef and Sichuan Pepper 麻婆豆腐	48 / Portion 例
Stir-fried Pork with Thick Broad-bean Sauce 四川回锅肉	78 / Portion 例
Wok-fried Chicken with Chilli and Peppercorns 香酥辣子鸡	78 / Portion 例
N Stir-fried Chicken with Green Pepper and Garlic 鲜椒旧院鸡	88 / Portion 例
Braised Eel with Agastache Rugosus 藿香风味烧鳝鱼	178 / Portion 例
Wok-fried Prawns Ball with Kung Pao Style 宫保手打虾丸	178 / Portion 例
Poached Duck Blood, Asian Eel, Abalone, Squid, Tripe and Mushrooms with Dried Chilli 四川海味毛血旺	198 / Portion 例
Boiled Fish with Pickles, Vermicelli and Garlic 鲜汤酸菜鱼	198 / Portion 例
Poached Angus Beef with Vegetables, Dried Pepper and Chilli Oil 麻辣水煮安格斯牛肉	258 / Portion 例
Wok-fried Soft-shelled Turtle with Chilli and Lotus Root 鲜椒火爆本土甲鱼	298 / Portion 例

♦ Vegetarian 素食

Bean Curd & Egg | 豆制品和蛋类





Steamed Egg with Foie Gras and Black Pepper 黑椒鹅肝蒸滑蛋 78 / Portion 例

Steamed Egg White with Shrimp and Crab Meat 鲜虾蟹肉蒸蛋白

68 / Portion 例

Vegetable | 田园青蔬





Wok-fried Green Bean with Minced Pork and Olive Pickles 榄菜肉末炒四季豆 48 / Portion 例

Wok-fried Chinese Cabbage with Fatty Pork 油渣酸辣白菜

48 / Portion 例

Vegetables 田园蔬菜 58 / Portion 例

Vegetables (Stir-fried | Garlic Stir-fried | Poached | Tomato Soup | Salted Eggs Soup) 田园蔬菜(清炒 | 蒜蓉炒 | 白灼 | 浓汤番茄泡 | 金银蛋浓汤泡)

Stir-fried Choi Sum with Pork and Garlic 拍蒜生炒菜心 58 / Portion 例

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⟨ Vegetarian 素食

Rice and Noodles|特色粉·面·饭







Boiled Congee with Minced Pork and Preserved Egg 皮蛋瘦肉粥	22 / Person 位
Boiled Congee with Shrimp and Ginger 生拆鲜虾粥	38 / Person 位
"Dan Dan" Noodles with Minced Pork and Pickles 麻香担担面	28 / Person 位
Poached Japanese Udon with Thai Shrimp Paste 虾膏烩稻庭面	68 / Person 位
Fried Rice with Olive Pickles, Egg White and Dried Scallop 榄菜金柱炒饭	68 / Portion 例
Fried Rice with Foie Gras and Black Truffle Sauce 松露酱鹅肝炒饭	338 / Portion 例

Dim Sum|中式点心







Deep-fried Baked Scallion Pancake 气泡葱油饼	8 / Piece 只
Steamed Shrimp Dumpling with Pork and Bamboo Shoots 笋尖鲜虾饺	12 / Piece 只
Egg Tart 怀旧酥皮蛋挞	12 / Piece 只
Custard Puff 流心奶天鹅酥	12 / Piece 只
Steamed Chiu Chow Dumplings 粉果	12 / Piece 只

Dim Sum|中式点心







Pan-fried Taro Cake 腊味芋丝饼	22 / Portion 份
Steamed Pork and Crab Stick in Nori 蟹柳紫菜卷	28 / Portion 份
Steamed Beancurd Sheet Roll with Pork, Mushrooms and Abalone Sauce 鲍汁腐皮卷	38 / Portion 份
Steamed Chicken Feet with Honey Sauce 蜜汁蒸凤爪	38 / Portion 份
Steamed Rice Roll with Pork and Mushrooms 香菇鲜肉肠粉	38 / Portion 份
Steamed Rice Roll with Shrimp and Chives 红米肠粉	48 / Portion 份

Dessert | 精美甜品







Osmanthus Cake with Coconut Milk 椰香桂花糕	22 / Person 位
Home-made Almond Juice and Egg White and Milk 蛋白杏仁茶	28 / Person 位
Ginger Milk 姜撞奶	32 / Person 位
Chilled Mango Sago Cream with Pomelo 杨枝甘露	32 / Person 位
N Mashed Taro, Purple Sweet Potato, Pumpkin and Coconut Juice 地雷阵	38 / Person 位
Fruit Platter 水果拼盘	38 / Person 位 158 / Portion 份

Chef Recommend for Winter | 冬季厨师推荐



Stewed Lamb Soup with Fish and Shrimp 冬季羊肉汤锅

398 / Portion 份





Boiled Rice with Preserved Meat and Sausages 广式腊味煲仔饭 **88** / Small 小煲 **158** / Large 大煲

Lamb with Sesame Paste 麻酱白切带皮羊 128 / Portion / 份

Double-boiled Lamb Bone with Red Dates and Goji Berries 红枣枸杞炖羊骨 68 / Person / 位

Stewed Chicken and Abalone with Black Truffle 黑松露鲍鱼焖鸡 338/Portion/份

Chef Recommend for Winter | 冬季厨师推荐 〈〈〈





Wok-fried Lamb Ribs with Chilli and Peppercorns 鲜椒香辣羊排	288 / Portion / 份
Wok-fried Lamb with Mushrooms 美极茶树菇炒羊肉	198 / Portion / 份
Braised Lamb Sweetbread with Five Spice Powder 五香羊杂煲	158 / Portion / 份
Wok-fried Lamb Tripe with Cumin Powder 孜然爆炒羊肚	158 / Portion / 份
Wok-fried Sichuan Bacon with Bamboo Shoot 冬笋炒川味腊肉	98 / Portion / 份
Boiled Rice with Roasted Duck and Black Truffle 黑松露烧鸭煲仔饭	138 / Small / 小煲 268 / Large / 大煲
Lamb Dumplings 鲜汤羊肉水饺	48 / Person / 位
Boiled Pears with Osmanthus and Kumquat 桂花金桔炖雪梨	28 / Person / 位

CHINESE LIQUOR 中国白酒	Bottle 瓶
Lu Zhou Lao Jiao 52%Vol. 500ml 泸州老窖特曲52度	688
Jian Nan Chun 52%Vol. 500ml 剑南春52度	1,188
Shui Jing Fang 52%Vol. 500ml 水井坊52度	1,388
Wen Jun 52%Vol. 500ml 文君52度	1,688
Wu Liang Ye 52%Vol. 500ml 五粮液52度	2,388
Moutai 53%Vol. 500ml 贵州茅台53度	5,288
Wu Liang Ye 15 Years 500ml 五粮液15年陈酿	6,588
Moutai 15 Years 500ml 茅台15年陈酿	16,888

CHINESE YELLOW WINE 中国黄酒	Bottle 瓶
Gu Yue Long Shan 10 Years 500ml 古越龙山10年	298
Pagoda Brand 10 Years 500ml 塔牌手工冬酿10年	388
Gu Yue Long Shan 20 Years 500ml 古越龙山20年	758
Kuai Shan 20 Years 500ml 会稽山20年	848
Pagoda Brand 20 Years 500ml 塔牌手工冬酿20年	1,288
Lan Qiao Feng Yue 500ml 蓝桥风月	1,688

BEVERAGE SPECIAL OFFER 特别提供

BEER 啤酒	Bottle 瓶
Tsingtao Gold, 296ml 青岛金标	48
Corona, 275ml 科罗纳	48
Heineken, 330ml 喜力	48
Kronenbourg Blanc, 330ml 1664白啤	48
Vedett Extra White, 330ml 白熊小麦白啤	48
Duvel Blond, 330ml 督威黄金艾尔	48
Chimay Red, 330ml 智美红帽	48
Rochefort 8, 330ml 罗斯福8号	58
32 Via dei Birrai TRE+DUE, 750ml 32号啤酒3+2	198
32 Via dei Birrai OPPALE, 750ml 32号啤酒欧宝	198
32 Via dei Birrai CURMI,750ml 32号啤酒库米	198
32 Via dei Birrai ADMIRA, 750ml 32号啤酒阿德米勒	198
32 Via dei Birrai ATRA, 750ml 32号啤酒阿特拉	198
32 Via dei Birrai AUDACE, 750ml 32号啤酒奥达斯	198
32 Via dei Birrai NEBRA, 750ml 32号啤酒娜波	208

FRESH JUICE | 鲜榨果汁 Glass|杯 Watermelon Juice 62 西瓜汁 Orange Juice 62 橙汁 Apple Juice 62 苹果汁 Cucumber Juice 62 黄瓜汁 Carrot Juice 62 胡萝卜汁 Orange and Apple Juice 62 香橙苹果汁 Carrot and Apple Juice 62 胡萝卜苹果汁 Carrot and Orange Juice 62 胡萝卜橙汁 Honey Melon Juice 62 蜜瓜汁 Dragon Fruit Juice 62 火龙果汁 Dragon Fruit and Pineapple Juice 62 火龙果菠萝汁

MINERAL & SPARKING WATER 矿泉水和含气矿泉水	Bottle 瓶
VOSS Still Water 375ml / 800ml 芙丝矿泉水	68 / 98
VOSS Sparkling Water 375ml / 800ml 芙丝气泡水	68 / 98
Aqua Panna 750ml 普娜天然矿泉水	98
San Pellegrino 750ml 圣培露	98
Perrier 330ml 巴黎水	60

SOFT DRINK \ 软饮 Can | 听 Coca Cola 330ml 48 可乐 Coca Cola Zero 330ml 48 零度可乐 Sprite 330ml 48 雪碧 Ginger Ale 330ml 48 干姜水 Tonic Water 330ml 48 汤力水 Soda Water 330ml 48 苏打水