

HONG KONG



人氣鹹蛋黃香酥蝦

Salted Egg Yolk
Crispy Shrimp

\$128



風味煎釀三寶 芥末沙律醬

Fried Green Pepper, Fishball,
Sausage, Bean Curd
Wasabi Mayonnaise

\$82

麻辣串串香 (10串)

Assorted Sichuan Spicy Skewers

羊肉串, 黑豚腩肉, 雞腎, 香腸, 黑栢菜,
秋葵釀蝦肉, 火腿, 豆腐干, 冬菇, 茄子

Mutton, Pork Belly, Chicken Gizzard,
Sausage, Beef Tripes, Shrimp Stuffed Okra,
Ham, Tofu Jerky, Mushrooms & Eggplant

\$118



孜然烤牛肉或 羊肉串 (5串)

Grilled Cumin Beef or
Mutton Skewers

\$82



一夜鮑富

辣炒香蒜鮑魚

Deep Fried Abalones
with Spiced Garlic

\$138



網紅缺貨

避風塘小酥肉

Fried Crispy Pork with
Typhoon Shelter Garlic

\$72

店長推介甜點 SOMETHING SWEET



地道雞蛋仔伴格仔餅
焦糖奶醬朱古力醬,
雲呢拿雪糕

Hong Kong Style
Egg Waffle & Grid Cake
Caramel, Chocolate
Peanut Butter Sauce &
Vanilla Ice cream

\$88



芋泥芋圓紅豆仙草伴雲呢拿雪糕

Taro Combo with Pearl Jelly
Vanilla Ice Cream

\$78

芋泥芋圓紅豆珍珠豆腐花伴雲呢拿雪糕

Taro Combo with Tofu Pudding
Vanilla Ice Cream

\$78

芋泥芋圓紅豆珍珠仙草豆腐花伴雲呢拿雪糕

Taro Combo, Pearl Jelly & Tofu Pudding
Vanilla Ice Cream

\$88

宇治抹茶朱古力海綿蛋糕
Uji Matcha Sponge Cake with
Chocolate Cream

\$68



自家日本東京No.1 芝士蛋糕
Homemade Tokyo No.1
Cheese Cake

\$68



SET LUNCH

Set A-D are served with Daily Soup & Coffee or Tea
 套餐A-D配每日精選餐湯及咖啡或茶

A



Black Truffle Beef Udon
 黑松露壽喜燒
 牛肉炒烏冬

\$78

B



Grilled Pork Neck in Malasia Curry with Rice
 馬來咖喱
 炭燒豬頸肉飯

\$98

C



Prawn Spaghetti in Lobster Sauce
 龍蝦汁大蝦
 意大利粉

\$108

D



Grilled Mintue Steak & Pork Chop, Black Pepper Sauce
 Served with Seasonal Vegetables
 燒薄牛扒及豚肉扒, 黑胡椒汁伴薯菜

\$148



Thai Minced Pork with Basil & Chili Fried Rice
 泰式香葉
 辣肉碎炒飯

Served with Coffee or Tea
 配咖啡或茶

\$68

DRINK UPGRADE 升級飲品



Seasonal Drinks (Gls) \$16
 季節飲品(杯)



Blue Girl (Btl) \$18
 藍妹啤酒(枝)



Red Wine or White Wine (Gls) \$18
 紅酒或白酒(杯)

ADD ON 追加



Dried Puffer Fish \$22
 燒雞泡魚乾



Sauteed Chicken Skewers \$22
 汁燒雞肉串燒 (2串)



Japanese Fried Dumplings \$20
 日式煎豚肉餃子(3件)



Deep Fried Chicken Soft Bones \$22
 酥炸雞軟骨



Takoyaki \$20
 日式章魚燒(3粒)



Black Truffle Fries \$22
 黑松露薯條



Deep-fried Potato Grids \$22
 脆炸薯格



Soft Drink, Coffee or Tea \$10
 汽水, 咖啡或茶

ADD ON DESSERT 追加甜品



Uji Matcha Sponge Cake with Chocolate Cream \$28
 宇治抹茶朱古力
 海綿蛋糕



Homemade Tokyo No.1 Cheese Cake \$28
 自家東京No.1
 芝士蛋糕



Taro Combo, Pearl Jelly & Tofu Pudding \$48
 芋泥芋圓紅豆仙草
 豆腐花伴雪糕

分享盤 (2人份量)

SHARING PLATES \$488 (\$244/PERSON)

BEGINNING (ALL TO SHARE) 前菜 · CHOOSE 4 選四

Japanese Style Jellyfish Salad
和風海蜇沙律

Deep Fried Squid Tentacles, Lemon
Mayonnaise
脆炸紫菜魷魚鬚, 蛋黃香檸醬

Lobster Soup
龍蝦濃湯(1客)

Parma Ham with Melon
巴馬火腿蜜瓜 (4件)

Black Truffle Wild Mushroom Bread
黑松露野菌多士 (2件)

Salted Egg Yolk Crispy Shrimps
人氣鹹蛋黃香酥蝦 (+\$20)

Deep Fried Abalones with Spiced Garlic
一夜鮑富 (3隻) (+\$30)

辣炒香蒜鮑魚

Takoyaki
日式章魚燒 (4件)

Sautéed Chicken
汁燒雞肉串燒 (2串)



MAIN COURSE 主菜

CHOICE 1 選一

Grilled Mintue Steak, Pork Chop & Chicken, Gravy Sauce
豐盛組合
炭燒薄切牛扒, 豚肉扒及雞扒, 燒汁 (2人份量)

Or或

CHOICE 2 選二

Grilled Sirloin Steak,
Black Pepper Sauce
燒穀飼西冷牛扒,
黑胡椒汁 升級+\$40

Or或

Iberico Pork Spaghetti
in Spicy Sauce
西班牙黑毛豚肉
香辣醬油意大利粉

Or或

Salami Pizza
意大利芝士
蕃茄辣肉腸
長薄餅 (7寸)

SIDE DISH 選配 · CHOOSE 2 選二

Sautéed Assorted Vegetables
with Olive Oil (Half)
蒜香欖油炒雜菜 (半份)

Japanese Sea Urchin Croquette
日本海膽流心忌廉薯餅(3件)
Black Truffle Fries (Half)
黑松露薯條 (半份)

Japanese Style Pork Fried Rice
和風豚肉炒飯

ADD ON DESSERT 加配甜品



Hong Kong Style Egg Waffle & Grid Cake, \$48
Caramel Sauce & Vanilla Ice cream
甜品二重奏
雞蛋仔伴格仔餅焦糖醬, 雲呢拿雪糕



Taro Combo, Pearl Jelly &
Tofu Pudding Vanilla Ice Cream \$48
芋泥芋圓紅豆仙草豆腐花伴雪糕



Uji Matcha Sponge Cake \$42
with Chocolate Cream
宇治抹茶朱古力海綿蛋糕



Homemade Tokyo No.1 \$42
Cheese Cake
自家東京No.1芝士蛋糕

FREE FLOW DRINKS 無限添飲 (只適用於星期日至四)



\$78 原價\$42/杯起

Soft Drink, Coffee or Tea, Red or White Wine
汽水, 咖啡或茶, 紅或白餐酒

