



SPARKLING WINES

1. **Prosecco, Casa Sant'Orsola, Veneto, Italy, NV** Bottle £ 21.00
 Grapes: Prosecco 12% abv
Crisp, fruity and refreshing. With light bubbles and a touch of sweetness
Food match: Good with a variety of light dishes with a little spice
2. **Bauchet 'Origine' Brut Champagne** Bottle £ 32.50
 Grapes: Chardonnay and Pinot Noir 13% abv
Excellent Champagne with elegant and fruity notes and a toasty finish
Food match: Maybe quite surprisingly, this is one of the best pairings with Chinese food

WHITE WINES

3. **Quinteiro Airen, Castilla, Spain** Bottle £ 14.50
 Grapes: Airen Medium 11% abv
Light, crisp and refreshing. Airen is a fruity grape variety, grown only in Spain
Food match: Seafood, soups and vegetable dishes
4. **Apaltagua 'Gran Verano' Chardonnay, Central Valley, Chile** Bottle £ 15.50
 Grapes: Chardonnay Dry 13% abv
Smooth, fruity and refreshing with flavours of peach and apple throughout
Food match: Great with either seafood, chicken or light pork dishes. A very versatile wine
5. **Catarratto Pinot Grigio, Ora, Italy** Bottle £ 16.50
 Grapes: Pinot Grigio Dry 12.5% abv
This zesty Catarratto Pinot Grigio is crisp and refreshing with delicious lemon and lime flavours.
Food match: Good with chicken or fish
6. **Oyster Bay Sauvignon Blanc, Marlborough, New Zealand** Bottle £ 20.00
 Grapes: Sauvignon Blanc Medium 13% abv
Full flavoured and vibrant. Fresh acidity and a hint of minerality
Food match: An excellent pairing with most seafood dishes, especially those with a little spice

ROSE WINES

7. **Zinfandel Rosé, Wildwood, California, USA** Bottle £ 16.50
 Grapes: Zinfandel Sweet 11.5% abv
Deep red in colour, with strawberry flavours combining with rich sweetness
Food match: Nice with many red meat dishes and stands up to spice

RED WINES

8. **Quinteiro Tempranillo, Castilla, Spain** Bottle £ 14.50
 Grapes: Tempranillo Light bodied 12% abv
Soft and smooth Spanish red from the famous grape of Rioja. It has superb balance and ripe tannins
Food match: A versatile wine. Good with most meats
9. **Apaltagua Gran Verano Merlot, Central Valley, Chile** Bottle £ 16.50
 Grapes: Merlot Medium bodied 13.5% abv
Soft, fruity Merlot with delicate plum and mulberry flavours and a lovely juicy and long finish
Food match: Ideal with pork, lamb or duck
11. **Rioja Crianza Mendiarte, Rioja Alta, Spain** Bottle £ 20.50
 Grapes: Tempranillo Medium bodied 13.5% abv
Fruity and earthy in the typical style of Rioja. Red fruit flavours with balanced tannins
Food match: Good with any red meat dishes

(Wine by the glass also available in 125ml measures on request)



熱飲品	Hot Beverages		Bottled Beer (330ml)
港式熱奶茶	*Hot Milk Tea HK style	£3.00	Tsingtao Beer (青島啤酒) £3.60
港式熱咖啡	*Hot Milk Coffee HK style	£3.00	Tiger Beer (老虎啤酒) £3.60
港式熱鴛鴦	*Hot Milk Tea & Coffee Mix	£3.20	
熱檸檬茶	Hot Lemon Tea	£3.00	Sake (200ml) £8.80
熱珍珠奶茶	*Hot Bubble Tea (Tapioca pearls)	£3.80	
中國茶	Chinese Tea (Jasmine)	£1.40	
咖啡	Coffee	£2.20	
熱開水	Hot Water	£0.50	
凍飲品	Cold Beverages		SPIRITS & LIQUEURS 25ml
港式凍奶茶	*Iced Milk Tea HK style	£3.40	Gin £ 3.50
港式凍咖啡	*Iced Milk Coffee HK style	£3.40	Vodka £ 3.50
港式凍鴛鴦	*Iced Milk Tea & Coffee Mix	£3.60	Malibu £ 3.50
凍檸檬茶	Iced Lemon Tea (Home Made)	£3.00	Southern Comfort £ 3.50
珍珠奶茶	*Iced Bubble Tea (Tapioca pearls)	£3.80	Bacardi (Rum) £ 3.50
菠蘿冰	Pineapple Iced Drink	£3.70	WHISKY 25ml
加多寶	JDB Herbal Tea (can)	£3.00	Jack Daniel's £ 3.50
蘆薈汁	Aloe Vera Juice (bottle)	£3.50	Jameson (Irish) £ 3.90
各式果汁	Apple/Orange/Pineapple Juice	£2.30	Chivas Regal (Scotch) £ 4.30
可口可樂	Coca Cola	£2.30	BRANDY 25ml
健怡可樂	Diet Coke	£2.30	Hennessy V.S. Cognac £ 5.00
零系可樂	Coke Zero	£2.30	Courvoisier V.S. Cognac £ 5.00
檸檬汽水	Lemonade	£2.30	Remy Martin V.S.O.P. £ 6.00
礦泉水(無氣)	Still Mineral Water (330ml)	£2.30	Courvoisier/Hennessy/R.M. XO £12.00
礦泉水(有氣)	Sparkling Mineral Water (330ml)	£2.30	Remy Martin V.S.O.P. £ 6.00
湯力水	Tonic Water	£2.50	Mixer (coke/lemonade/tonic/OJ) £1.30
	* contains Evaporated Milk		