



熱飲品

港式熱奶茶	*Hot Milk Tea HK style	£ 4.00
港式熱咖啡	*Hot Milk Coffee HK style	£ 4.00
港式熱鴛鴦	*Hot Milk Tea & Coffee Mix	£ 4.00
熱檸檬茶	Hot Lemon Tea	£ 3.70
中國茶 (每位)	Chinese Tea (<i>Jasmine</i>) - <i>by person</i>	£ 1.70
咖啡	Coffee	£ 3.50
熱開水	Hot Water	£ 0.60

凍飲品

港式凍奶茶	*Iced Milk Tea HK style	£ 4.30
港式凍咖啡	*Iced Milk Coffee HK style	£ 4.30
港式凍鴛鴦	*Iced Milk Tea & Coffee Mix	£ 4.50
凍檸檬茶	Iced Lemon Tea (<i>Home Made</i>)	£ 4.20
加多寶	JDB Herbal Tea (<i>can</i>)	£ 3.60
蘆薈汁	Aloe Vera Juice (<i>500ml</i>)	£ 4.00
蘋果汁	Apple Juice	£ 2.90
橙汁	Orange Juice	£ 2.90
菠蘿汁	Pineapple Juice	£ 3.00
可口可樂	Coca Cola (<i>330ml</i>)	£ 2.80
健怡可樂	Diet Coke (<i>330ml</i>)	£ 2.80
零系可樂	Coke Zero (<i>330ml</i>)	£ 2.80
檸檬汽水	Lemonade	£ 2.70
礦泉水(無氣)	Still Mineral Water (<i>330ml</i>)	£ 3.20
礦泉水(有氣)	Sparkling Mineral Water (<i>330ml</i>)	£ 3.20
湯力水	Tonic Water	£ 3.00

* contains Evaporated Milk

BOTTLED BEER (330ml)

Tsingtao Beer (青島啤酒)	£ 4.30
Tiger Beer (老虎啤酒)	£ 4.30

SPIRITS & LIQUEURS (25ml)

Gin	£ 4.20
Vodka	£ 4.20
Malibu	£ 4.20
Southern Comfort	£ 4.20
Bacardi (<i>Rum</i>)	£ 4.20
Grand Marnier	£ 4.20
Cointreau	£ 4.20
Drambuie	£ 4.20

WHISKY (25ml)

Jack Daniel's (JD)	£ 4.30
JW Black Label (a12yrs)	£ 6.20

BRANDY (25ml)

Courvoisier X.O.	£13.20
Hennessy X.O.	£13.20
Remy Martin X.O.	£13.20

Mixer

Coke/D.Coke/Lemonade/Tonic	£2.00
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SPARKLING WINE

1. **NV Prosecco, Il Caggio, Veneto, Italy** 11% abv Bottle £27.50
2. *Small & lively bubbles burst onto the tongue. A smooth mousse & wild apples & pear fruits exude from the palate with a refreshing lift on the finish. Fit for a celebration, though ideal for a toast on any occasion.* 20cl £8.90
Food match: Good with a variety of light dishes with a little spice [3]

WHITE WINE

3. **Castillo de Benizar Macabeo, Spain** 12.5% abv Bottle £21.50
Single varietal wine selected from the best Macabeo vineyards in La Mancha. Pale yellow in colour with reflections of green. It has an elegant & fruity aroma with a beautiful floral touch and a hint of sweetness on the finish. 175ml £5.50
250ml £8.00
Food match: Seafood, soups & vegetable dishes [2]
4. **Sainte Magdelaine Chardonnay, France** 13% abv Bottle £25.00
Prettily pale yellow in colour with bright reflections. The powerful nose offers aromas of acacia blossom, exotic fruits and white fruits. Supple and full-bodied, the palate reveals notes of citrus fruits, melon and white fruits with a remarkable balance between freshness and smooth richness. [4]
5. **Pinot Grigio, Il Caggio, Veneto, Italy** 12% abv Bottle £22.50
Clean & elegant with good fruit concentration with nice minerality, length & complexity. Ripe peach like aromas & apple flavours compliment the wine. 175ml £5.80
250ml £8.30
Food match: Steamed / Stir fried dishes (Seafood and White meats) [2]
6. **Misty Cove Sauvignon Blanc, Marlborough, New Zealand** 13% abv Bottle £29.00
This is a special treat from Marlborough. This white wine has a pale green colour, a diverse bouquet with aromas of gooseberry, melon, passion fruit & citrus notes. On the palate, refreshing, invigorating & spicy. Crisp acidity, elegance & length make this a real good value taste experience.
Food match: An excellent pairing with most seafood dishes, especially those with a little spice [3]

RED WINE

8. **Castillo de Benizar Tempranillo, Spain** 13% abv Bottle £22.50
Single variety wine produced with a selection of grapes from the best Tempranillo vineyards. Elegant aroma of wild fruits such as cherries, blackberries & blackcurrants. Flavourful on the palate & well structured with a lingering finish. 175ml £5.70
250ml £8.20
Food match: Pork/Rich Seafood/Chicken dishes/Noodles/Rice [B]
9. **Gran Verano Cabernet, Chile** 13% abv Bottle £23.50
The Gran Verano Cabernet Sauvignon has an intense ruby red colour. A delicious, rounded taste, forward red fruit flavours, and sweet tannins are followed by a fresh, balanced finish 175ml £6.00
250ml £8.50
Food match: Braised dishes & other Beef/Pork dishes [C]
10. **Finca Vista Malbec, Argentina** 14% abv Bottle £24.50
Deliciously fruity with notes of blackberry, plum & black cherry. The light oak ageing gives soft & supple tannins & a long, full finish.
Food match: More intense dishes including Chilli/Hot dishes [C]
11. **Steeple Jack Shiraz, Australia** 14.5% abv Bottle £28.00
Deep ruby red in colour, blackberry/stewed plum fruit with hints of mocha and lifted vanillin on the nose; a full, soft fleshy palate driven by boysen berry, cassis, cinnamon spice and a touch of white pepper leading to a smooth velvety lingering finish.
Food match: Very Rich Beef & Pork dishes [D]

1 - Very Dry, 2 - Dry, 3 - Off-dry, 4 - Medium Sweet, 5 - Sweet
A - Light bodied, B - Medium Light Bodied, C - Medium Bodied, D - Full Bodied, E - Heavy

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