



月光光地道美食

MENU

香港新界沙田
大涌橋路34-36號地下

G/F
34-36 Tai Chung Kiu Road
Shatin, Hong Kong
電話 Tel : 2132 1152

價目以港幣計算 • 不設加一 PRICES STATED ARE IN HONG KONG DOLLARS • NO SERVICE CHARGE



月光光精選食材

Moon River Ingredients

月光光在呈獻地道風味之餘亦致力追求最高品質，在選擇食材上更是不計成本，四出搜羅最優質和特別的材料製作匠心獨運的菜式，期望凝聚客人一起走在最前。

Moon River strives to present the best local flavors with the highest quality food available. We always pay for the finest ingredients in the market, and we continue to do our very best to search every corner for the best and the most exquisite ingredients to create and deliver healthy, innovative, and appetizing cuisines to our precious customers.





泰國茉莉香米 Thai Jasmine Rice

月光光為了令客人能品嚐到既軟滑又副口感的飯，特意用上來自泰國東北部的香米，帶來陣陣撲鼻的淡淡茉莉香味，煮熟後更有茉莉花般的純白外表和具有柔軟的咬感。香港人每天努力打拼，有一份最美味的飯品嚐就是強大的動力去繼續衝刺。

Moon River uses jasmine rice specially imported from north eastern Thailand to ensure that our customers can enjoy a bowl of rice with the highest quality and texture. This kind of rice has a favorable natural smell and pure white coloring of a Jasmine, which gives a refined and mush texture when cooked. The taste of our quality and perfectly cooked rice can surely be the best fuel to reenergize the hard-working HongKongers to continue our everyday endeavors.



天然純正粟米油 Pure Corn Oil

月光光特意挑選全天然、無膽固醇、無添加劑及防腐劑，百分百純正粟米油烹製精選美饌。純正粟米油含有豐富的多元不飽和脂肪酸及維他命E，不含BUA/BHT抗氧化劑。輕微帶甜的粟米油適合快速烹調和煎炸，可保持食物的色澤、香味及營養。

Moon River chooses all-natural, cholesterol-free, additive-free, and preservative-free corn oil to create exquisite delicacies. Pure corn oil is rich in polyunsaturated fatty acids and vitamin E, and does not contain BUA/BHT antioxidants. The slightly sweet corn oil is ideal for quick cooking and frying, preserving the color, aroma, and nutrition of the food.



天然海鹽 Natural sea salt

月光光挑選食材，向來相當嚴格，在調味方面更採用高品質的天然海鹽，蘊含豐富而又珍貴的鎂、鉀和碘等元素，亦因此根據溶解性，比普通的食用鹽更為天然健康！

Moon River undergoes strict selection procedures in choosing food ingredients, and we see that and use the best quality sea salt to season the dishes. Rich in precious minerals such as magnesium, potassium and iodine as well as being more soluble. It is much natural and healthier choice than the consumption of table salt.



美國品牌咖啡奶 American brand coffee milk

月光光不計成本採用美國品牌咖啡奶，令客人品嚐到最香最滑的咖啡。這些奶製品口感濃純細緻，絕非普通的牛乳可媲美。高品質的咖啡奶蘊含蛋白質、維他命A及鐵質等的養分，營養價值豐富！客人於月光光喝下的每一口咖啡都充滿健康的滋味。

Moon River picks the priciest American brand coffee milk in order to deliver a tasty and silky cup of coffee to customers. The milk contains a richness and delicacy and unmatched by ordinary milk. High-quality milk is full of valuable nutrients such as calcium, vitamin A and iron. In using the best quality coffee milk, Moon River ensures that every drop of coffee our customers consume is both healthy and delicious.

港式口味地道之選

It's local, really local...

上午11時至晚上10時供應 Available from 11:00 AM - 10:00 PM

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馬來喇沙

LAKSA

越南大虎蝦鴛鴦喇沙 \$95

越南大虎蝦 配:
黑椒扎肉 / 香菇貢丸 / 墨魚丸 /
魚蛋 (請選1款)
配 油麵 及 米粉

Tiger Prawn Laksa
Vietnamese Tiger Prawns with :
Vietnamese Sausage with Black Pepper /
Mushroom Meatballs / Cuttlefish Meatballs /
Fish Balls (Select 1 item)
With Yellow Noodles and Rice Vermicelli

港式咖喱

HONG KONG STYLE CURRY

下列均配 是日老火湯
with Soup of the Day

咖喱牛腩飯 \$78
Rice with Beef Brisket in Curry

咖喱豬扒飯 \$75
Rice with Pork Chop in Curry

咖喱雞扒飯 \$75
Rice with Chicken Steak in Curry

椰汁燴葡國雞飯 \$78
Rice with Portuguese Braised Chicken

凍飲或熱飲 Iced or Hot drink +\$9

台式麵食套餐

TAIWANESE NOODLES SET

上午11時至下午6時供應 Available from 11:00am - 6:00pm

下列均配 自家豆漿
with Soy Milk

台灣紅燒牛腩麵 \$75
Braised Beef Brisket with Noodles in Soup

逢甲鹽酥豬扒麵 \$75
Deep-fried Pork Chop with Noodles in Soup

古早黑麻油雞翼鹵蛋麵 \$72
Marinated Chicken Wings and Egg with Noodles in Soup

本店推介

SPECIAL RECOMMENDATION

上午11時至晚上10時供應 Available from 11:00 AM - 10:00 PM

客家蔥油雞腩套餐 \$78
配 郊外油菜、是日老火湯
及 絲苗白飯

Hakka Scallion Chicken Set
Served with Poached Seasonal Vegetables,
Soup of the day and
Steamed Rice

港式口味地道之選

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是日常餐

SET MENUS

上午8時至下午6時供應

Available from 8:00am - 6:00pm

配 香濃咖啡或香滑奶茶

Commentary with Coffee or Tea

凍飲 Iced drink +\$4

A 黑松露炒蛋、煎火腿 及 厚多士 \$62
配 沙嗲牛肉一丁麵

Beef in Satay Sauce with Japanese Instant Noodles in Soup
Served with Scrambled Egg with Black Truffle Sauce,
Pan-Fried Ham and Toast

B 香煎豬扒 / 香煎雞扒 / 吉列魚柳 (請選一款) \$65
配 火腿通粉

伴 黑松露炒蛋 及 厚多士

Pan-Fried Pork Chop / Chicken Steak / Fish Fillet Cutlet (Select 1 item)
Served with Macaroni with Ham in Soup,
Scrambled Egg with Black Truffle Sauce and Toast

2吋激厚煎法蘭西多士

PAN-FRIED 2 INCH FRENCH TOAST

2吋激厚煎法蘭西多士 \$46

Pan-Fried 2 Inch French Toast with Peanut Butter

配 港式絲襪奶茶

Complimentary with Milk Tea in Hong Kong Style

凍飲 Iced drink +\$4

招牌鴛鴦菠蘿包三文治

SIGNATURE PINEAPPLE BUN SANDWICH



A (請選1款 Select 1 item)

鮮牛油

Fresh Butter

韓國午餐肉

Luncheon Meat

沙嗲牛肉

Beef in Satay Sauce

奇妙吉列魚柳

Fish Fillet Cutlet with Mayonnaise

B (請選1款 Select 1 item)

香煎豬扒

Pan-fried Pork Chop

脆皮雞扒

Crispy Chicken Steak

雪糕

Ice Cream

口味: 士多啤梨 / 朱古力 / 雲呢拿 (可選1款)

Flavor: Strawberry/ Chocolate/ Vanilla (Select 1 item)

\$58

港式口味地道之選

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明爐燒味套餐

BARBECUED MEAT SET

下列均配 是日老火湯/熱飲
With Soup of the Day / Hot Drink 凍飲 Iced drink +\$4

月光叉燒煎蛋飯 \$68

Barbecued Pork and Pan-Fried Eggs with Rice

玫瑰豉油雞飯 / 湯米粉 \$68

Poached Chicken in Soy Sauce with Rice /
Rice Vermiceli in Soup

瑤柱貴妃雞飯 / 湯米粉 \$68

Poached Chicken in Conpoy Sauce with Rice /
Rice Vermiceli in Soup

蜜汁叉燒飯 / 湯米粉 \$68

Barbecued Pork with Rice / Rice Vermiceli in Soup

沙溪燒鴨飯/湯米粉 \$68

Roasted Duck with Rice / Rice Noodles in Soup

燒味雙拼飯/湯米粉 \$76

豉油雞 / 貴妃雞 / 叉燒 / 燒鴨 (請選兩款)

Barbecued Meat Combo with Rice /
Rice Vermiceli in Soup

Poached Chicken in Soy Sauce /
Poached Chicken in Conpoy Sauce /
Barbecued Pork / Roasted Duck
(Select 2 items)

足料四寶飯 \$78

鹹蛋、紅腸、叉燒及切雞

Four Treasure Rice
Salted Egg, Sausage, Barbecued Pork and Poached Chicken

郊外油菜 Poached Seasonal Vegetables +\$18

燒味拼盤

BARBECUED MEAT PLATTER

全日供應 Available for whole day

各式燒味單拼 \$115

豉油雞 / 貴妃雞 / 叉燒 / 燒鴨 (請選一款)

Barbecued Meat
Poached Chicken in Soy Sauce /
Poached Chicken in Conpoy Sauce /
Barbecued Pork / Roasted Duck (Select 1 item)



各式燒味雙拼 \$135

豉油雞 / 貴妃雞 / 叉燒 / 燒鴨 (請選兩款)

Barbecued Meat Combo
Poached Chicken in Soy Sauce /
Poached Chicken in Conpoy Sauce /
Barbecued Pork / Roasted Duck (Select 2 items)



精選套餐

SER MENU

上午11時30分至下午3時 及 下午6時至晚上9時供應
Available from 11:30am - 3:00pm and 6:00pm - 9:00pm

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下列均配 是日老火湯、絲苗白飯 及 甜品

Served with Soup of the Day, Steamed Rice and Dessert

二人精選套餐

\$248

SET FOR TWO

自選招牌燒味 (請選2款)
Barbecued Meat (Select 2 items)

蜜汁叉燒
Barbecued Pork

玫瑰豉油雞
Poached Chicken in Soy Sauce

瑤柱貴妃雞
Poached Chicken in Conpoy Sauce

沙溪燒鴨
Roasted Duck

自選廣東小炒 (請選1款)
Cantonese Dishes (Select 1 item)

蠔油時令鮮蔬 (請選1款)
菜芯 / 芥蘭 / 西生菜
Poached Seasonal Vegetables with Oyster Sauce
(Select 1 item)
Choy Sum / Chinese Kale / Lettuce

家庭樂四人套餐

\$458

SET FOR FOUR

招牌燒味拼盤
Barbecued Meat Platter

蜜汁叉燒
Barbecued Pork

玫瑰豉油雞
Poached Chicken in Soy Sauce

瑤柱貴妃雞
Poached Chicken in Conpoy Sauce

沙溪燒鴨
Roasted Duck

自選廣東小炒 (請選2款)
Cantonese Dishes (Select 2 items)

蠔油時令鮮蔬 (請選1款)
菜芯 / 芥蘭 / 西生菜
Poached Seasonal Vegetables with Oyster Sauce
(Select 1 item)
Choy Sum / Chinese Kale / Lettuce



凍飲或熱飲 Iced or Hot Drink +\$9

轉 原味豆腐花 Homemade Beancurd Pudding +\$15

轉 鮮芒果布甸 Fresh Mango Pudding +\$22

轉 陳皮紅豆沙 Sweetened Red Bean Soup with Tangerine Peel +\$12

廣東小炒

CANTONESE DISHES

上午11時30分至下午3時 及 下午6時至晚上9時供應
Available from 11:30am - 3:00pm and 6:00pm - 9:00pm

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廣東小炒

CANTONESE DISHES

下列均配 是日老火湯 及 絲苗白飯一碗

Served with Soup of the Day and Steamed Rice

是日蒸魚 (清蒸 / 豉汁蒸) Steamed Fish of the Day (Steamed with Ginger and Scallion / Black Bean Sauce)	\$138	古法紅棗蒸雞 Steamed Chicken with Red Dates	\$105
蘿蔔牛筋腩煲 Braised Beef Brisket with Radish	\$118	鹹魚蒸肉餅 Steam Pork Patty with Salted Fish	\$98
菜蕘炒牛肉 Stir-fried Sliced Beef with Vegetables	\$105	香蒜蒸排骨 Steamed Pork Ribs with Garlic	\$98
滑蛋炒蝦仁 Scrambled Egg with Shrimps	\$105	咖喱薯仔雞煲 Chicken Curry with Potato in Casserole	\$118
粟米魚柳 Deep-fried Fish Fillet in Sweetcorn Sauce	\$105	麵醬肉碎炒雜菜 Stir-fried Assorted Vegetables with Minced Pork and Yellow Bean Sauce	\$95
魚香茄子煲 Stewed Eggplant with Minced Pork in Casserole	\$95	沙嗲芥蘭炒牛肉 Stir-fried Beef with Kale in Satay Sauce	\$115
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	\$105	咖喱牛腩煲 Braised Beef Brisket with Curry in Casserole	\$125
豉汁帶子蒸豆腐 Steamed Scallop with Bean Curd in Black Bean Sauce	\$105		

凍飲或熱飲 Iced or Hot Drink +\$9

原味豆腐花 Homemade Beancurd Pudding +\$15

鮮芒果布甸 Fresh Mango Pudding +\$22

陳皮紅豆沙 Sweetened Red Bean Soup with Tangerine Peel +\$12

泰越精選

THAI & VIET DISHES

上午11時30分至下午3時 及 下午6時至晚上9時供應
Available from 11:30am - 3:00pm and 6:00pm - 9:00pm

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小廚炒粉麵·飯

RICE & NOODLES

揚州炒飯 Yangzhou Fried Rice	\$88
瑞士汁牛肉炒河粉 Stir-fried Flat Rice Noodles with Sliced Beef in Sweet Soy Sauce	\$95
星洲炒米粉 Fried Rice Vermicelli in Singapore Style	\$88
肉絲炒麵 Fried Noodles with Shredded Pork	\$95
菠蘿海鮮炒飯 Fried Rice with Pineapple and Assorted Seafood	\$95
金不換鮮蝦炒飯 Fried Rice with Fresh Shrimps and Sweet Basil	\$95

月光光砵仔蒸飯

STEAMED RICE ON POT

上午11時至晚上10時供應
Available from 11:00am - 10:00pm

下列均配 是日老火湯
with Soup of the Day

鹹蛋肉餅蒸飯 Steamed Rice with Pork Patty and Salted Egg	\$72
北菇滑雞蒸飯 Steamed Rice with Chicken and Black Mushrooms	\$75
香蒜排骨蒸飯 Steamed Rice with Pork Ribs and Garlic	\$75

凍飲或熱飲 Iced or Hot Drink +\$9

原味豆腐花 Homemade Beancurd Pudding +\$15

鮮芒果布甸 Fresh Mango Pudding +\$22

陳皮紅豆沙 Sweetened Red Bean Soup with Tangerine Peel +\$12

招牌甜品

SIGNATURE DESSERTS

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自家製豆腐花選用加拿大一級非基因改造大豆製作。新鮮豆腐花每天出品3次，搭配純正蒸餾水，只經一次榨漿過程，確保不重複處理，以保持新鮮香滑。

Homemade Tofu Pudding is made from non-GMO Canadian soybeans, fresh tofu pudding is produced three times a day using pure distilled water with a single pressing process, ensuring freshness and smoothness.





A



B



C



D



E



F



G



H



I



J

A 原味香滑豆腐花 (熱/凍) \$32
Tofu Pudding

B 楊枝甘露爆珠豆腐花 (凍) \$45
Tofu Pudding with Coconut Mango Sago

C 紅豆蓮子桂花豆腐花 (熱) \$42
Tofu Pudding with Red Beans,
Lotus Seeds and Osmanthus

D 開心果豆腐花 (熱/凍) \$42
Tofu Pudding with Pistachio Paste

E 薑茶湯圓杞子豆腐花 (熱) \$42
Tofu Pudding with Wolfberries and
Sticky Rice Balls in Ginger Soup

F 芒果芋圓豆腐花 (凍) \$45
Tofu Pudding with Mango and Taro Balls

G 椰汁楊枝甘露 \$48
Coconut Mango Sago

H 芒果布甸 \$48
Mango Pudding

I 薑茶湯丸 (熱) \$42
Sticky Rice Dumplings in Sweetened
Ginger Tea

J 陳皮紅豆沙 (熱/凍) \$32
Sweetened Red Bean Soup with
Tangerine Peel

地道凍飲

HONG KONG COLD DRINKS

全日供應 Available for whole day

冰室紅豆冰 Red Bean Fizzy	\$36
雲呢拿雪糕紅豆冰 Red Bean Fizzy with Vanilla Ice Cream	\$39
雪糕咖啡 Coffee with Ice Cream	\$36
雪糕奶茶 Milk Tea with Ice Cream	\$36
朱古力黑牛 Cola with Chocolate Ice Cream	\$39
檸檬可樂 Cola with Lemon	\$26
檸檬七喜 7-Up with Lemon	\$26

茶室飲品

CAFE ICED OR HOT DRINKS

熱Hot / 凍Iced

即磨咖啡 Freshly Brewed Coffee	\$26	\$30
香滑奶茶 Hong Kong Style Milk Tea	\$26	\$30
港式鴛鴦 Coffee with Tea	\$26	\$30
檸檬茶 Lemon Tea	\$26	\$30
檸檬水 Lemon Water	\$26	\$30
西洋菜蜜 Watercress Honey Drink	\$26	\$30
阿華田 Ovaltine	\$28	\$32
好立克 Horlicks	\$28	\$32

健康飲品

HEALTHY DRINKS

熱Hot / 凍Iced

自家豆漿 Home-made Soy Milk	\$22	\$22
竹蔗茅根馬蹄水 Sugar Cane, Imperata Cylindrica and Water Chestnut Drink	\$28	\$28
薏米水 Barley Drink	\$28	\$28
西洋菜蜜 Watercress Honey Drink	\$28	\$28

啤酒

BEER

生力 San Miguel	\$35/支	bottle
藍妹生啤 Blue Girl Draft Beer	\$45/杯	glass

早餐推介

BREAKFAST RECOMMENDATIONS

上午8時至11時
Available from 8:00am - 11:00am

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★ 招牌鴛鴦菠蘿包三文治
Signature Pineapple Bun Sandwich

\$58

配 港式絲襪奶茶
with Milk Tea in Hong Kong Style
凍飲 Iced drink +\$4

A (請選1款 Select 1 item)

B (請選1款 Select 1 item)

鮮牛油
Fresh Butter

香煎豬扒
Pan-fried Pork Chop

韓國午餐肉
Luncheon Meat

脆皮雞扒
Crispy Chicken Steak

奇妙吉列魚柳
Fish Fillet Cutlet with Mayonnaise

沙嗲牛肉
Beef in Satay Sauce

2吋激厚煎法蘭西多士配花生醬
Pan-fried 2 Inch French Toast with Peanut Butter

\$46

配 港式絲襪奶茶
with Milk Tea in Hong Kong Style
凍飲 Iced drink +\$4

特厚多士 Thick-cut Toast

★ 果醬厚多士
Toast with Jam

\$42

★ 鮮牛油厚多士
Toast with Jam

\$42

★ 奶油厚多士

Toast with Butter and Condensed Milk

\$42

配 港式絲襪奶茶
with Milk Tea in Hong Kong Style
凍飲 Iced drink +\$4

早餐套餐推介

SPECIAL BREAKFAST SET

香煎豬扒
Pan-Fried Pork Chop

吉列魚柳
Fish Fillet Cutlet

香煎雞扒
Pan-Fried Chicken Steak

伴 香滑炒蛋 / 煎雙蛋 及 厚多士 / 鮮油菠蘿包 (可選1款)
Served with Scrambled/Pan-fried Egg and Toast / Pineapple Bun with Butter (Select 1 item)

火腿通粉 或 鮮牛奶麥片
Macaroni with Ham in Soup OR Milk Oatmeal

+\$8

以下套餐均配香濃咖啡或香滑奶茶
with Coffee or Tea
凍飲 Iced drink +\$4

以下可選一款 \$55
Select 1 item

早晨套餐

BREAKFAST SET

上午8時至11時

Available from 8:00am - 11:00am

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以下套餐均配香濃咖啡或香滑奶茶 with Coffee or Tea

凍飲 Iced drink +\$4

- A 自選早晨套餐** \$52
沙嗲牛肉 / 雪菜肉絲 (請選1款)
配 米粉 / 米線 / 公仔麵 / 意粉 / 通粉 (請選1款)
香滑炒蛋 / 煎蛋 / 香腸 / 火腿 / 餐肉 (請選2款)
及 厚多士 / 鮮油菠蘿包
Self-Selected Breakfast Set
Beef in Satay Sauce / Shredded Pork with Preserved Vegetables (Select 1 item)
With Rice Vermicelli / Rice Noodles / Instant Noodles / Spaghetti /
Macaroni (Select 1 item)
Scrambled Egg / Pan-Fried Egg / Sausage / Luncheon Meat (Select 2 items)
and Toast / Pineapple Bun with Butter (Select 1 item)
出前一丁 +\$6
Change to DEMAE Instant Noodles
- B 火腿奄列 / 煎雙蛋** \$52
伴 香腸 及 厚多士 / 鮮油菠蘿包 (請選1款)
配 鮮牛奶麥片 或 火腿通粉
Omelet with Ham / Pan-fried Double Eggs
with Sausage and Toast / Pineapple Bun with Butter (Select 1 item)
Served with Milk Oatmeal or Macaroni with Ham in Soup
- C 自選厚切三文治** \$45
配 煎蛋 / 火腿 / 鹹牛肉 / 午餐肉 / 芝士 / 番茄 (請選2款)
Self-Selected Sandwich
Pan-fried Egg / Ham / Corned Beef / Luncheon Meat / Cheese /
Sliced Tomato (Select 2 items)
烘底 Toasted +\$3
- D 鮮牛奶麥片 及 自選三文治套餐** \$52
三文治 配 煎蛋 / 火腿 / 鹹牛肉 / 午餐肉 / 芝士 / 番茄 (請選2款)
Milk Oatmeal and Self-Selected Sandwich Set
Pan-fried Egg / Ham / Corned Beef / Luncheon Meat / Cheese /
Sliced Tomato (Select 2 items)
烘底 Toasted +\$3
- E 柱侯牛筋腩湯米線** \$56
Braised Beef Brisket in Chu Hou Paste with Rice Noodles in Soup
- F 韭菜餃湯米線** \$52
Chinese Chive Dumplings with Rice Noodles in Soup
- G 手打墨魚丸湯米線** \$52
Cuttlefish Balls with Rice Noodles in Soup
- H 香菇貢丸湯米線** \$52
Black Mushrooms and Pork Balls with Rice Noodles in Soup

下精選下午茶套餐

SPECIAL AFTERNOON TEA SET

下午2時30分至晚上6時
Available from 2:30pm - 6:00pm

價目以港幣計算 • 不設加一 PRICES STATED ARE IN HONG KONG DOLLARS • NO SERVICE CHARGE

- A 迷你免治牛肉煎蛋意粉 伴 薯條** \$58
Spaghetti with Minced Beef and Pan-fried Egg
Served with French Fries
- B 迷你叉燒煎蛋飯** \$58
配 郊外油菜
Mini Barbecued Pork and Pan-Fried Egg with Rice
Served with Poached Seasonal Vegetables
- C 生炸雞脾 配 薯條** \$56
Deep-Fried Chicken Leg with French Fries
- D 吉列魚柳 配 薯條** \$56
Fish Fillet Cutlet with French Fries
- E 柱侯牛筋腩湯米線** \$56
Braised Beef Brisket in Chu Hou Paste with Rice Noodles in Soup
- F 韭菜餃湯米線** \$52
Chinese Chive Dumplings with Rice Noodles in Soup
- G 香菇貢丸湯米線** \$52
Mushrooms Pork Balls with Rice Noodles in Soup
- H 手打墨魚丸湯米線** \$52
Cuttlefish Balls with Rice Noodles in Soup
- I 自選下午茶套餐** \$52
沙嗲牛肉 / 雪菜肉絲 (請選1款)
香滑炒蛋 / 煎蛋 / 香腸 / 火腿 / 餐肉 (請選2款)
配 米粉 / 米線 / 公仔麵 / 意粉 / 通粉 (請選1款)
Self-Selected Afternoon Tea Set
Beef in Satay Sauce / Shredded Pork with Preserved Vegetables (Select 1 item)
Scrambled Egg / Pan-Fried Egg / Sausage / Luncheon Meat (Select 2 items)
With Rice Vermicelli / Rice Noodles / Instant Noodles / Spaghetti /
Macaroni (Select 1 item)
出前一丁 +\$6
Change to DEMAE Instant Noodles

以下美食均配香濃咖啡或香滑奶茶
All items are served with Coffee or Tea

凍飲 Iced drink +\$4



下午茶推介

AFTERNOON TEA RECOMMENDATION

下午2時30分至晚上6時
Available from 2:30pm - 6:00pm

價目以港幣計算 • 不設加一 PRICES STATED ARE IN HONG KONG DOLLARS • NO SERVICE CHARGE

★ 招牌鴛鴦菠蘿包三文治

Signature Pineapple Bun Sandwich

\$58

以下美食均配香濃咖啡或香滑奶茶
All items are served with Coffee or Tea

凍飲 Iced drink +\$4

A (請選1款 Select 1 item)

鮮牛油

Fresh Butter

韓國午餐肉

Luncheon Meat

奇妙吉列魚柳

Fish Fillet Cutlet with Mayonnaise

B (請選1款 Select 1 item)

香煎豬扒

Pan-fried Pork Chop

脆皮雞扒

Crispy Chicken Steak

沙嗲牛肉

Beef in Satay Sauce

2吋激厚煎法蘭西多士配花生醬

Pan-Fried 2 Inch French Toast with Peanut Butter

\$46

特厚多士 Thick-cut Toast

★ 果醬厚多士

Toast with Jam

\$42

★ 鮮牛油厚多士

Toast with Jam

\$42

★ 奶油厚多士

Toast with Butter and Condensed Milk

\$42

