



本地來源

瑰麗承諾尊重本地農業文化，利用本地農產品，呈現給客人高品質的食物。香港瑰麗酒店的農場，供應商以及傳統工匠等合作夥伴全年向客人提供當地頂級產品，例如：來自順景海釣船的海鮮、大浪灣農場的香草及蔬菜以及德昌森記的手工編織蒸籠。

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Hong Kong partners with area farms and artisans to provide guests with premium local products such as seafood from our Shun King Fisherman, herbs and vegetables from our Tai Long Wan Bay partner as well as bamboo steamers from craftsman Tuck Chong Sum Kee.



THE
LEGACY HOUSE

彤 福 軒

彤福軒稱譽鄭氏家族的文化傳統，並向家族元老鄭裕彤博士致敬。餐廳俯瞰整個維多利亞港的壯麗美景，令人驚嘆，富有遠見卓識的董事會主席鄭裕彤博士早在上世紀70年代便首次開發了該寶地。經後人重新締造，帶來了一番新景象。為了紀念鄭裕彤博士，餐廳的七間私人包廂均以鄭博士傳奇一生的重要里程碑和名譽來命名。

鄭博士生於廣東順德，為粵菜的發源地之一，亦是鄭氏家族最愛的菜式之一。順德菜以珠江三角洲豐富多樣的河鮮與當地農產品來製作，以精細的預備功夫和烹調方式帶出食物的原有鮮味。

The Legacy House honours the Cheng's family heritage and pays homage to patriarch Dr. Cheng Yu-Tung. Stunning views from the Chinese restaurant overlook Victoria Dockside, the premiere property the visionary chairman first developed in the 1970s before its current iteration reimaged by his grandchildren. The seven private dining rooms are named for milestones of Dr. Cheng Yu-Tung's life.

Dr. Cheng Yu-Tung was born in rural Shunde in Guangdong, a province referred to as one of the cradles of Cantonese cooking, a favourite cuisine among the Cheng's family. Cooking in the region is influenced by the Pearl River Delta's diversity of river fish and local produce. The dishes are characterised by intricate techniques striking a delicate balance between taste and texture.



DIM SUM SET

點心套餐

富貴瀨尿蝦餃、油雞樅菌上素餃、松茸遼參燒賣
Steamed Mantis Shrimp Dumpling, Pork, Crab Roe, Coriander
Steamed Vegetable Dumpling, Termite Mushroom, Chilli Oil
Steamed Sea Cucumber Dumpling, Matsutake Mushroom, Pork

彤福生拆鮮魚羹
Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

二十四年東甲陳皮芋蓉香酥鴨
Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel

魚鰾魚腐煮芥菜苗
Poached Mustard Green, Fish Curd, Fish Maw

XO醬炒魚麵
Stir-Fried Fish Noodle, Dried Sole Fish, Bean Sprout
Mushroom, XO Chilli Sauce

燕窩香芒凍布甸
Chilled Mango Pudding, Bird's Nest

728
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
二杯 2 Glasses 380
額外每杯 Extra Glass 160

🌱 SUSTAINABLE 可持續發展

🌿 PARTNERS IN PROVENANCE 本地原產

🐚 CONTAIN SHELLFISH 含有貝殼類

🌱 VEGAN 純素

🌾 GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

🌰 CONTAIN NUTS 含有堅果

*If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order
All prices are in HKD and subject to 10% service charge*

如有任何特別膳食要求、食物過敏或不耐症，請向我們的服務員聯絡。所有價格均以港幣計算，另設加一服務費

TASTING MENU

臻 味 彤 福

糖漬百香果、化皮脆乳豬件、紅油鹵鮮鮑魚
Passion Fruit Compote
Roasted Crispy Suckling Pig
Marinated Abalone, Chilli Oil

無花果珍珠肉燉鷓鴣
Double-Boiled Partridge Soup, Dried Mussel, Fig

蒜蓉陳村粉蒸星斑球
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic

黑虎掌菌燜和牛臉肉
Braised Wagyu Beef Cheek, Sarcodon Aspratus Mushroom

薑蔥花膠條撈牛肝菌麵
Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

十五年陳皮紅豆沙
Sweetened Red Bean Cream, Red Yeast Rice
15-Years Dried Tangerine Peel

1,280
每位 Per Person

侍酒師推介套餐配酒
Sommelier Pairing
二杯 2 Glasses 380
額外每杯 Extra Glass 160

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TASTING MENU

細 味 彤 福

柚香水晶柚皮、蜜汁鮮梅頭叉燒、果仁酥香牛肉粒

Marinated Pomelo Pith
Barbecued Pork, Honey Glazed
Deep-Fried Spicy Beef, Peanut, Honey

彤福生拆鮮魚羹

Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

金腿欖仁蟹肉鮮奶炒富貴蝦球

Wok-Fried Milk, Mantis Shrimp, Crabmeat, Ham
Egg White, Olive Seed

原隻六頭南非鮮鮑魚扣鵝掌

Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

二十四年東甲陳皮芋蓉香酥鴨

Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel

鮮蟹肉魚腐煮菠菜苗

Poached Baby Spinach, Fresh Crabmeat, Fish Curd

嫩雞濃湯煨稻庭烏冬

Shredded Chicken, Inaniwa Udon, Chicken Broth

十五年陳皮紅豆沙、懷舊白糖糕

Sweetened Red Bean Soup, Red Yeast Rice
15-Years Dried Tangerine Peel
White Sugar Pudding

1,780

每位 Per Person

侍酒師推介套餐配酒

Sommelier Pairing

二杯 2 Glasses 380

額外每杯 Extra Glass 160

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CHEF RECOMMENDATIONS

主廚 推介

果仁酥香牛肉粒	270
Deep-Fried Spicy Beef, Peanut, Honey	
	每位 Per Person
彤福生拆鮮魚羹	290
Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham Olive Seed	
五彩炒魚麵	330
Stir-Fried Fish Noodle, Dried Sole Fish, Bean Sprout, Mushroom	
魚塘公煎焗魚嘴	330
Deep-Fried Fish Head, Ginger, Spring Onion	
	六件 6 Pieces
魚子醬金磚豆腐	380
Deep-Fried Tofu, Caviar	
	每位 Per Person
金湯蟹鉗酥豆腐	560
(兩位起) Steamed Fresh Crab Claw, Tofu, Chicken Broth (minimum order as two persons)	
家鄉煎釀鯪魚	540
Pan-Fried Dace Fish, Preserved Meat, Dried Shrimp	
瑤柱桂花炒龍蝦	1,080
Wok-Fried Shredded Lobster, Egg, Conpoy	
	每隻 Whole
有米富貴雞	1,580
(請於二十四小時前預訂) Fu Gui Chicken (To be ordered 24 hours in advance)	

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APPETISER

糖漬百香果 	160
Passion Fruit Compote	
柚香水晶柚皮 	170
Marinated Pomelo Pith	
香辣豬仔腳  	200
Marinated Pork Knuckle, Chilli	
脆薑酥炸田雞腿	210
Deep-Fried Crispy Frog Leg, Ginger	
蔥油海蜇鬚	240
Marinated Jelly Fish, Spring Onion, Sesame Oil	
五香燻鰱魚	240
Deep-Fried Pomfret, Chinese Herb	
紅油鹵鮮鮑魚  	280
Marinated Abalone, Chilli Oil	
羊肚耳拌迷你象拔蚌 	280
Marinated Geoduck, Amber Jelly Fungi	

頭盤、冷盤及小食

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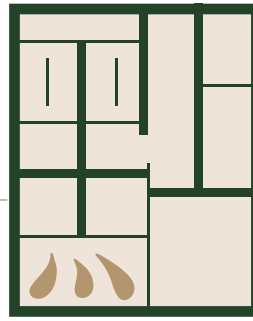
 VEGAN 純素

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DIM SUM

點心

蒸 STEAMED

南翔灌湯小籠包	105
Pork Dumplings, Supreme Broth	
老陳皮彤福拆魚餃	108
Fish Dumplings, Fungi, Dried Tangerine Peel	
水晶筍尖鮮蝦餃	108
Shrimp Dumplings, Pork, Bamboo Shoot	
油雞樅菌上素餃	98
Vegetable Dumplings, Termite Mushroom, Chilli Oil	
十八年陳皮竹笙稞	98
Bamboo Pith Dumplings, 18-Year Dried Tangerine Peel	
松茸遼參燒賣	每件 Per Piece 98
Sea Cucumber Dumpling, Matsutake Mushroom, Pork	
富貴瀨尿蝦餃	兩件 2 Pieces 138
Mantis Shrimp Dumplings, Pork, Crab Roe, Coriander	
竹笙瑤柱灌湯餃	每位 Per Person 168
Pork Dumpling, Bamboo Pith, Shrimp, Conpoy, Supreme Broth	
原隻鮑魚黑豚肉燒賣	168
Whole Abalone Dumplings, Shrimp, Pork	
魚子醬芙蓉龍蝦餃	每位 Per Person 168
Lobster Dumpling, Scallop, Caviar, Coriander	

All Dim Sum Dishes include 3 pieces per order
點心價目均以每款三件計算

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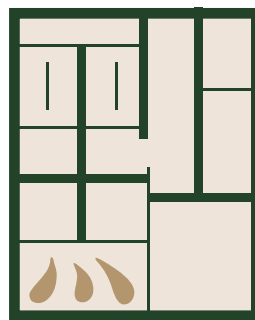
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DIM SUM

點心



腸粉 RICE ROLLS

鮮蝦肉脆腸粉🌱

Steamed Shrimp Rice Rolls, Crispy Dough

128

鮮梅頭叉燒腸粉🌱🥚

Steamed Barbecued Pork Rice Rolls

128

炸、焗 DEEP-FRIED, BAKED

酥皮叉燒焗餐包🌱🥚

Barbecued Pork Buns, Honey

105

雲腿瑤柱蘿蔔絲酥🌱

Turnip Puffs, Conpoy, Ham

105

XO醬脆皮蘿蔔糕🌱

Crispy Turnip Cake, XO Chilli Sauce

168

蜂巢炸芋角🌱

Taro Puffs, Minced Chicken

兩件 2 Pieces

90

All Dim Sum Dishes include 3 pieces per order

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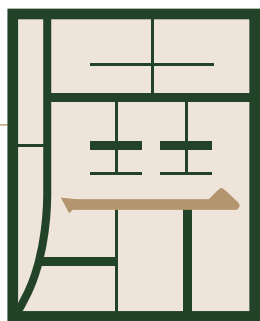
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BARBECUED

明爐燒烤

玫瑰豉油雞

Marinated Chicken, Soy Sauce

半隻 Half

300

全隻 Whole

600

蜜汁鮮梅頭叉燒

Barbecued Pork, Honey Glazed

例 Regular

340

脆皮燒腩仔

Roasted Crispy Pork Belly

例 Regular

360

明爐吊燒琵琶鵝

Roasted Goose

例 Regular

350

半隻 Half

580

明爐燒味拼盤(可選兩款)

(蜜汁鮮梅頭叉燒 / 玫瑰豉油雞 /

化皮乳豬件 / 脆皮燒腩仔)

Barbecued Combination (Choice of Two Items)

(Barbecued Pork, Honey Glazed / Marinated Chicken, Soy Sauce /

Roasted Suckling Pig / Roasted Crispy Pork Belly

380

化皮乳豬件

Roasted Crispy Suckling Pig

例 Regular

380

半隻 Half

1,180

傳統北京烤填鴨(需時七十分鐘)

Roasted Peking Duck (Preparation time 70 minutes)

全隻 Whole

1,280

二食(生菜片鴨鬆)

Second Course: Wok-Fried Minced Duck

Peanut Sprout, Lettuce Wrap

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 VEGAN 純素

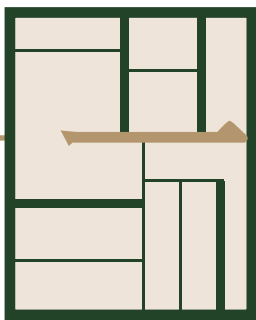
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SOUP 湯

鮮蝦帶子酸辣羹[Ⓢ]

Hot and Sour Soup, Shrimp, Scallop

每位 Per Person

280

松茸百合雪蓮子燉蘋果[Ⓢ][Ⓥ]

Double-Boiled Apple Soup, Lily Bulb, Lotus Seed
Matsutake Mushroom

每位 Per Person

280

鮑魚濃湯花膠羹[Ⓢ]

Braised Fish Maw Soup, Abalone

每位 Per Person

320

無花果珍珠肉燉鷓鴣[Ⓢ][Ⓢ]

Double-Boiled Partridge Soup, Dried Mussel, Fig

每位 Per Person

320

椰皇鮮角螺竹笙燉花膠[Ⓢ][Ⓢ]

Double-Boiled Fish Maw Soup, Sea Whelk, Bamboo Pith
Young Coconut

每位 Per Person

880

冬蟲草高湯佛跳牆[Ⓢ][Ⓢ]

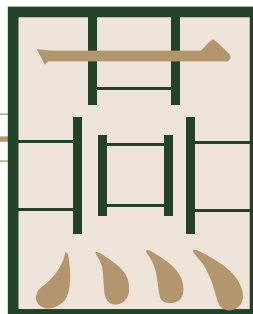
Buddha Jumps Over The Wall, Cordyceps

每位 Per Person

1,480

BIRD'S NEST

燕窩



濃雞湯花膠燴官燕

Braised Bird's Nest and Chicken Soup, Fish Maw

每位 Per Person

980

鮮蟹鉗燴官燕[Ⓢ]

Braised Bird's Nest Soup, Fresh Crab Claw

每位 Per Person

1,280

[Ⓢ] SUSTAINABLE 可持續發展

[Ⓥ] VEGAN 純素

[Ⓢ] PARTNERS IN PROVENANCE 本地原產

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鮑
魚
、
海
味

ABALONE AND DRIED SEAFOOD

翡翠日本吉品鮑魚(十五頭) ⑤
Braised Yoshihama Abalone (15-Head)

每位 Per Person
時價 Market Price

原汁日本吉品鮑魚(二十頭) ⑤
Braised Yoshihama Abalone (20-Head)

每位 Per Person
時價 Market Price

翡翠日本吉品鮑魚(二十八頭) ⑤
Braised Yoshihama Abalone (28-Head)

每位 Per Person
時價 Market Price

原隻六頭南非鮮鮑魚扣鵝掌 ⑤
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

每位 Per Person
780

蝦籽柚皮扣遼參 ⑤
Braised Sea Cucumber, Shrimp Roe, Pomelo Pith

每位 Per Person
580

蠔皇花膠扣鵝掌 ⑤
Braised Fish Maw, Goose Web, Supreme Oyster Sauce

每位 Per Person
1,280

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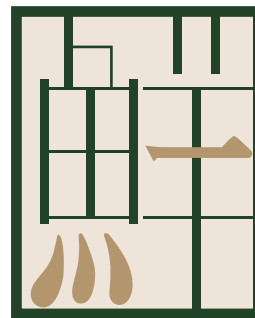
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LIVE SEAFOOD

游
水
海
鮮



老鼠斑、東星斑、紅瓜子斑、三刀🌿、海紅斑
Pacific Garoupa, Spotted Garoupa, Red Flag Garoupa, Morwong, Red Garoupa
清蒸、古法炆、香煎、水煮
Steamed with Ginger and Spring Onion / Braised with Mushroom / Pan-Fried /
Poached in Garlic and Chilli Sauce, Sichuan Style

時價 Market Price

澳洲龍蝦🌿、青龍蝦、澳洲大肉蟹、海蝦、瀨尿蝦
Australian or Green Lobster, Australian Crab, Prawn, Mantis Shrimp
上湯焗、薑蔥焗、蒜蓉蒸、豉椒炒、椒鹽焗
Supreme Broth / Ginger and Spring Onion / Garlic-Steamed /
Wok-Fried with Pepper and Black Bean Sauce / Deep-Fried with Spicy Salt

時價 Market Price

香辣醬煮鮮花螺🌿🌿
Stewed Sea Snail, Spicy Sauce

每位 Per Person
230

花雕雞湯煮花甲🌿
Stewed Clam, Chinese Yellow Rice Wine, Chicken Broth

每位 Per Person
250

豉椒汁煮鮮鮑魚🌿
Stewed Fresh Abalone, Black Bean Sauce

每位 Per Person
270

油鹽水浸迷你象拔蚌🌿
Poached Geoduck, Salty Soup

每位 Per Person
270

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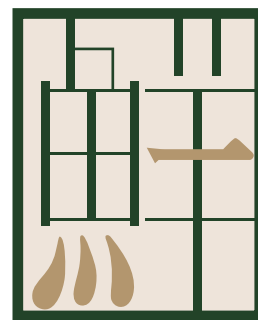
🌿 CONTAIN SHELLFISH 含有貝殼類

🌿 CONTAIN NUTS 含有堅果

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海鮮 SEAFOOD



櫻花蝦蟹肉粉絲煲🌱	400
Stir-Fried Sakura Shrimp, Crabmeat, Vermicelli, Clay Pot	
大千爆蝦球🌱🥥	430
Wok-Fried Prawn, Dried Chilli, Spring Onion	
咕嚕脆蝦球🌱	430
Deep-Fried Crispy Prawn, Bell Pepper, Sweet & Sour Sauce	
金腿欖仁蟹肉鮮奶炒富貴蝦球🌱🥥	520
Wok-Fried Milk, Mantis Shrimp, Crabmeat, Ham Egg White, Olive Seed	
十五年茶坑陳皮鹹檸檬筍衣煮蜆子🌱	580
Stewed Razor Clam, Bamboo Shoot, Salted Lemon 15-Years Dried Tangerine Peel	
蒜蓉陳村粉蒸星斑球	780
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic	
欖鼓炒龍蝦球🌱	980
Wok-Fried Lobster, Olive, Black Bean Sauce	

🌱 SUSTAINABLE 可持續發展

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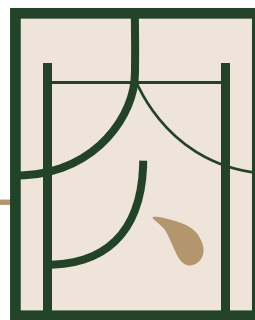
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MEAT

肉類



- | | |
|---|-----|
| 梅辣醬黑豚肉茄子煲  
Braised Kurobuta Pork, Eggplant, Spicy Plum Sauce, Clay Pot | 360 |
| 甜麵醬黑豚肉炒花生芽  
Wok-Fried Kurobuta Pork, Peanut Sprout, Fermented Bean Sauce | 360 |
| 蠔皇菜遠炒牛肩肉 
Wok-Fried Beef Chuck, Choi Sum, Supreme Oyster Sauce | 380 |
| 黑虎掌菌山藥和牛臉肉煲 
Braised Wagyu Beef Cheek, Sarcodon Aspratus Mushroom
Chinese Yam, Clay Pot | 480 |
| 黑椒蔥爆澳洲和牛粒 
Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper | 780 |

POULTRY

家禽

- | | |
|--|------------------------------------|
| 脆皮妙齡鴿
Deep-Fried Crispy Pigeon | 每隻 Whole
160 |
| 當紅脆皮炸子雞
Deep-Fried Crispy Chicken | 半隻 Half
360 |
| 二十四年東甲陳皮芋蓉香酥鴨 
Deep-Fried Duck, Mashed Taro, 24-Years Dried Tangerine Peel | 例 Regular
380 |
| 八珍扒大鴨  (請於三天前預訂)
Braised Duck, Sea Cucumber, Scallop, Fish Maw, Chicken
Shrimp, Chinese Mushroom, Vegetable
(To be ordered 3 days in advance) | 每隻 Whole/ 6位用 Six persons
4,880 |

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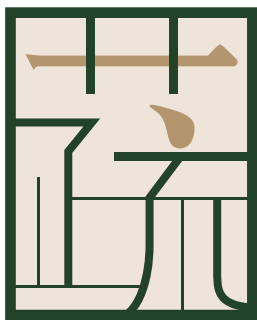
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VEGETABLE AND TOFU

豆腐、時蔬、素菜

鳳梨咕嚕素排骨	270
Deep-Fried Dough Stick Stuffed with Taro, Pineapple, Sweet and Sour Sauce	
金湯藜麥舞茸菇燴菠菜苗	270
Braised Baby Spinach, Maitake Mushroom, Quinoa, Pumpkin Soup	
瑤柱蝦乾煮茭白	280
Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp, Chinese Celery, Fungi	
竹笙羅漢豆腐煲	280
Braised Tofu, Bamboo Pith, Fungi, Clay Pot	
赤膠耳鮮桃仁炒鮮百合	280
Wok-Fried Lily Bulb, Fungi, Peach Kernel	
鮮茨實南瓜紫薯白菜煲	320
Braised Chinese Cabbage, Taro, Sweet Potato, Pumpkin, Dried Gorgon Seed, Clay Pot	
瑤柱雞湯魚鰾煮勝瓜	380
Poached Luffa, Fish Maw, Conpoy, Chicken Broth	
魚腐百合瑤柱春菜煲	400
Poached Mustard Green, Fish Curd, Lily Bulb, Conpoy Chicken Soup, Clay Pot	

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粉
、
麵
、
飯

手打魚腐湯米線

Poached Rice Noodle, Fish Curd, Fish Soup

每位 Per Person

180

嫩雞濃湯煨稻庭烏冬

Shredded Chicken, Inaniwa Udon, Ham, Chicken Broth

每位 Per Person

210

香芋南瓜甘粟炒野米飯

Fried Wild Rice, Pumpkin, Taro, Sweet Corn, Clay Pot

320

XO醬鮮牛肉炒陳村粉

Wok-Fried Rice Noodle, Beef, XO Chilli Sauce

360

薑蔥花膠條撈牛肝菌麵

Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

380

薑米瑤柱鮮蟹肉蛋白炒飯

Fried Rice, Crabmeat, Conpoy, Egg White, Ginger

380

西甲十年陳皮飄香荷葉飯(需時二十分鐘)

Steamed Rice, Chicken, Conpoy, Crabmeat, Duck, Mushroom
Bamboo Shoot, 10-Years Dried Tangerine Peel (Preparation time 20 minutes)

每位 Per Person

180

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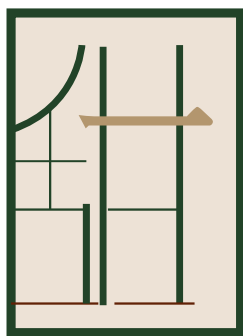
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DESSERT

甜品

香芒糯米 Glutinous Rice Dumplings, Mango	98	椰皇冰花燉官燕 Double-Boiled Superior Bird's Nest Young Coconut	每位 Per Person 880
脆皮炸鮮奶 Deep-Fried Milk Custard	98	蛋白燉鮮奶 Double-Boiled Milk Custard Egg White	每位 Per Person 98
香滑芝麻卷 (V) (GF) Black Sesame Rolls	98	楊枝甘露 Chilled Sago Cream, Mango Pomelo	每位 Per Person 98
懷舊白糖糕 (V) (GF) White Sugar Puddings	98	香芋凍布甸 Chilled Taro Pudding	每位 Per Person 95
燕窩香芒凍布甸 (GF) Chilled Mango Pudding Bird's Nest	130	十五年陳皮紅豆沙 (V) Sweetened Red Bean Cream Red Yeast Rice 15-Years Dried Tangerine Peel	每位 Per Person 160
甜品拼盤 Dessert Combination	320	小青柑八寶心太軟 (N) Stuffed Citrus, Glutinous Rice Ginkgo Nut, Red Date Lily Bulb, Dried Longan	每位 Per Person 240

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AFTER MEAL DRINKS

CHINESE TEA

中國茶

清香型凍頂烏龍茶

Fragrant Taiwan Dongding Oolong Tea

細龍珠

Small Dragon Balls

1975年普洱熟茶餅

1975 Puerh Ripe

1996江城春尖

1996 Jiangcheng Chun Jian

每位 Per Person

118

108

208

320

SWEET WINE

每杯 By Glass

Tokaji Aszú - 3 Puttonyos - OREMUS 2016

Jurançon - Marie Kattalin - DOMAINE DE SOUCH 2018

158

198

甜酒

DIGESTIF

餐後酒

Kavalan Classic

Lagavulin 16 YR

The Macallan 18 YR

Michter's

Martell VSOP

Hennessy XO

DOW'S 20 Year Tawny Port

Medium Dry - Tinta Negra Mole - D'OLIVEIRA 1995

每杯 By Glass

220

240

750

410

190

510

158

318

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