

MOON SHADOW MENU

月影楼

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. All prices are in USD and are subject to a 10% service charge and 10% PGST. 若您有任何膳食要求、食源性过敏或忌口,请告知我们的服务员。所有价格均为美元,需加收10%的服务费和10%的增值税。

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・风生水起捞、刺身・ ・MIX DISHES, SASHIMI・

(此系列需提前半天预定) (This selection requires half-day advance reservation.)

B1 风生水起捞龙虾 Lobster Mix with Aromatic Sauce

WITH S.C&PGST 服务费及增值税 时价 Market Price

(龙虾、洋葱、土豆松、彩椒、紫甘蓝、酸藠头、生姜、柠檬) Ingredients: Lobster, Onion, Crispy Shredded Potato, Bell Peppers, Red Cabbage, Ginger, Lemon

B2 风生水起捞金枪鱼 Tuna Mix with Aromatic Sauce

Bell Peppers, Red Cabbage, Ginger, Lemon

WITH S.C&PGST 服务费及 增值税

\$38.72

\$32

\$35

B3 风生水起捞三文鱼 Salmon Mix with Aromatic Sauce

WITH S.C&PGST 服务费及 增值税

\$42.35

(三文鱼、洋葱、土豆松、彩椒、紫甘蓝、酸藠头、生姜、柠檬) Ingredients: Salmon, Onion, Crispy Shredded Potato, Bell Peppers, Red Cabbage, Ginger, Lemon

B4 风生水起捞鱼生 Fish Mix with Aromatic Sauce

WITH S.C&PGST 服务费及 增值税

(鱼生、洋葱、土豆松、彩椒、紫甘蓝、酸藠头、生姜、柠檬) Ingredients: Fish, Onion, Crispy Shredded Potato, Bell Peppers, Red Cabbage, Ginger, Lemon **\$35 \$42.35**



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·风生水起捞、刺身· ·MIX DISHES, SASHIMI·

(此系列需提前半天预定) (This selection requires half-day advance reservation.)

				服务费及 增值
金枪鱼刺身 Tuna Sashimi	В5	小份 Small	\$26	\$31.4
Tulia Sasilillii	R6	大松 Large	\$40	\$48 40

(金枪鱼)

Ingredient: Tuna

				服务费及 增值税
三文鱼刺身	В7	小份 Small	\$28	\$33.88
Salmon Sashimi	В8	大份 Large	\$42	\$50.82

(三文鱼)

Ingredient: Salmon

В9	锦绣刺身拼盘		WITH S.C&PGST 服务费及 增值税
	Deluxe Sashimi Platter	\$58	\$70.18

(金枪鱼、三文鱼)

Ingredients: Tuna, Salmon





海鲜 SEAFOOD ·

B10 龙虾 Lobster

WITH S.C&PGST 服务费及增值税 时价 Market Price

作法:

(B11) 龙虾刺身、头尾煲粥 (B12) 刺身、头尾泡饭 (B13) 龙虾刺身、头尾椒盐

(B14) 蒜蓉粉丝蒸 (B15) 黑松露蛋白牛奶炒 (B16) 避风塘 (B17) 黑椒焗

Way to cook:

(B11) Lobster Sashimi and Lobster Congee

(B12) Lobster Sashimi and Lobster Porridge

(B13) Lobster Sashimi and Stir-fried Lobster's Head and Tail with Salt and Pepper

(B14) Steamed with Garlic Vermicelli

(B15) Stir-Fried with Black Truffle Sauce and Egg

(B16) Typhoon Shelter Style

(B17) Baked with Black Pepper



WITH S.C&PGST 服务费及增值税 时价 Market Price

(B22) 咖喱焗

(B21) 煲粥

B18 红树林蟹

Mangrove Crab

作法:

(B19) 葱油

Way to cook: (B19) Steamed with Scallion Oil

(B16) Typhoon Shelter Style

(B20) Stir-Fried with Ginger and Scallion

(B16) 避风塘

(B21) Congee

(B22) Baked with Curry Sauce



(B20) 姜葱炒



·海鲜 SEAFOOD ·

B23 椰子蟹 Coconut Crab

WITH S.C&PGST 服务费及增值税 时价 Market Price

作法:

(B24) 清蒸佐酱蛋拌饭

(B25) 避风塘佐酱蛋拌饭

Way to cook:

(B24) Steamed Coconut Crab and Coconut Crab Roe Mixed with Rice

(B25) Typhoon Shelter Style Coconut Crab and Coconut Crab Roe Mixed with Rice

B26 白蛤蜊

White Clam

WITH S.C&PGST 服务费及 增值税

时价 Market Price

作法:

(B19) 葱油

(B20) 姜葱炒

(B27) 蒸蛋

(B28) 芹香

Way to cook:

(B19) Scallion Oil

(B20) Stir-Fried with Ginger and Scallion

(B27) Steamed with Egg

(B28) Poached with Celery Aroma

B29 石斑鱼

Grouper (季节/Seasonal)

WITH S.C&PGST 服务费及 增值税

时价 Market Price

作法:

(B30) 广式蒸

(B31) 广式香煎

Way to cook:

(B30) Cantonese Style Steamed

(B31) Cantonese Style Pan-Seared





海鲜 SEAFOOD ·

B32 砗磲贝 Giant Clam

WITH S.C&PGST 服务费及增值税 时价 Market Price

作法:

(B33) 柱肉刺身、裙边爆炒

(B34) 柱肉刺身、裙边煲粥

Way to cook:

(B33) Giant Clam Sashimi & Stir-fried Giant Clam Fringe Meat

(B34) Giant Clam Sashimi & Giant Clam Fringe Meat Congee



B35 海虾

Sea Shrimp

WITH S.C&PGST 服务费及 增值税

\$36 **\$43.56**

作法:

(B36) 白灼

(B37) 椒盐

(B38) 蒜蓉豉油

(B14) 蒜蓉粉丝蒸

Way to cook:

(B36) Blanched

(B37) Salt and Pepper

(B38) Garlic Soy Sauce

(B14) Steamed with Garlic Vermicelli





・精美小炒、热菜・ ・DELICATE STIR-FRIED DISHES、 HOT DISHES・

B39 海参土鸡煲

Clay Pot Sea Cucumber with Chicken

WITH S.C&PGST 服务费及 增值税 \$38 **\$45.98**

(海参、新鲜鸡肉)

Ingredients: Sea Cucumber, Chicken

B40 肉沫干烧海参

Braised Sea Cucumber with Minced Pork

WITH S.C&PGST 服务费及 增值税

\$38.72

\$32

(海参、肉沫、西兰花)

Ingredients: Sea Cucumber, Minced Pork, Broccoli

B41 泰式咖喱蟹配吐司面包

Thai-Style Curry Crab with Toasted Bread \$52

WITH S.C&PGST 服务费及增值税

\$62.92

(红树林蟹、咖喱酱、彩椒、洋葱)

Ingredients: Mangrove Crab, Curry Sauce, Bell Peppers, Onions

B42 广式香煎石斑鱼(季节性海鲜)

Cantonese-Style Pan-Seared Grouper (Seasonal)

WITH S.C&PGST 服务费及 增值税

\$28 \$33.88

(石斑鱼、彩椒、洋葱)

Ingredients: Grouper, Bell Peppers, Onions







・精美小炒、热菜・ ・DELICATE STIR-FRIED DISHES、 HOT DISHES・

	TEA	-110	n
B43	酸	采	田

WITH S.C&PGST 服务费及 增值税

Boiled Fish with Pickled Mustard Greens

\$43.56

(酸菜、鱼片、粉丝)

Ingredients: Pickled Mustard Greens, Fish Fillets, Vermicelli

B44 金蒜牛肉粒

WITH S.C&PGST 服务费及 增值税

Garlic Beef Cubes

\$35

\$36

\$42.35

(杏鲍菇、牛肉眼、蒜片、彩椒、XO酱)

Ingredients: King Oyster Mushrooms, Rib-eye Beef, Garlic Slices, XO Sauce

B45 孢子甘蓝煎焗牛肉粒

WITH S.C&PGST 服务费及 增值税

Pan-Seared Beef Cubes with Brussels Sprouts

\$32

\$38.72

(孢子甘蓝、牛肉眼、彩椒、XO酱)

Ingredients: Brussels Sprouts, Rib-eye Beef, Bell Peppers, XO Sauce

B46 黑椒牛仔骨

WITH S.C&PGST 服务费及 增值税

Black Pepper Beef Short Ribs

\$35

\$42.35

(牛仔骨、洋葱、彩椒)

Ingredients: Beef Short Ribs, Onions, Bell Peppers





・精美小炒、热菜・ · DELICATE STIR-FRIED DISHES, HOT DISHES .

尖椒炒牛肉

WITH S.C&PGST 服务费及 增值税

Stir-Fried Beef with Green Peppers

\$26 \$31.46

(牛肉、尖椒)

Ingredients: Beef, Green Peppers

B48 港式三葱汁爆大虾

WITH S.C&PGST

Hong Kong Style Stir-Fried Shrimp with Triple-Scallion Sauce

\$35 \$42.35

(小葱、干葱、洋葱、黑虎虾)

Ingredients: Scallion, Shallot, Onion, Black Tiger Prawn

B49 椒麻水煮牛三鲜

WITH S.C&PGST

Boiled Beef Trio in Numbing Spicy Broth

服务费及 增值税 \$45.98

\$38

(牛舌、牛肚、牛肉、青瓜、大白菜、豆芽)

Ingredients: Beef Tongue, Beef Tripe, Beef, Cucumber, Cabbage, Bean Sprouts

粤式葱油鸡

Cantonese Style Scallion Oil Chicken

(鸡肉、葱油)

Ingredients: Chicken, Scallion Oil

WITH S.C&PGST 服务费及 增值税

B119 半只 (Half Chicken)

\$22

\$26.62

B120 一只 (Whole Chicken)

\$40

\$48.40



・精美小炒、热菜・ · DELICATE STIR-FRIED DISHES, HOT DISHES ·

咖喱土豆炖牛腩

Beef Brisket Stewed with **Curry and Potatoes**

WITH S.C&PGST 服务费及 增值税

\$38

\$32

\$45.98

(牛腩、土豆、咖喱酱、洋葱、彩椒)

Ingredients: Beef Brisket, Potatoes, Curry Sauce, Onion, Bell Peppers

B52 XO醬爆藕夾

Stir-Fried Lotus Root Stuffed with XO Sauce

\$38.72

(青虾仁、西葫芦、莲藕、XO酱)

Ingredients: Shrimp, Zucchini, Lotus Root, XO Sauce

B53 黑松露虾胶煎酿五彩甜椒 Pan-seared Stuffed Bell Peppers with Black Truffle Shrimp Paste

WITH S.C&PGST 服务费及 增值税

(虾胶、甜椒、黑松露酱)

Ingredients: Shrimp Paste, Bell Peppers, Black Truffle Sauce

\$26 \$31.46

B54 新派脆皮五花肉

Crispy Pork Belly

WITH S.C&PGST 服务费及 增值税

\$23

\$27.83

(五花肉、生菜、青瓜、沙拉酱)

Ingredients: Pork Belly, Lettuce, Cucumber, Salad Dressing



・精美小炒、热菜・ ・DELICATE STIR-FRIED DISHES、 HOT DISHES・

B55 金汤鹿茸菌烩猪肚

WITH S.C&PGST 服务费及 增值税

Braised Pork Tripe with Deer Antler Mushroom in Golden Broth \$26 \$31.46

(猪肚、鹿茸菌)

Ingredients: Pork Tripe, Deer Antler Mushroom

B56 茶香东坡肉

WITH S.C&PGST 服务费及 增值税

Tea-flavored Braised Dongpo Pork Belly

\$25 \$30.25

(五花肉、茶叶)

Ingredients: Pork Belly, Tea Leaves

B57 湘味辣椒炒肉

WITH S.C&PGST 服务费及 增值税

Hunan-Style Spicy Stir-Fried Pork with Chili Peppers \$22

\$26.62

(五花肉、青辣椒)

Ingredients: Pork Belly, Green Chili Pepper

B58 冰镇咕咾肉

Chilled Sweet and Sour Pork

WITH S.C&PGST 服务费及 增值税

(五花肉、各式水果、彩椒)

Ingredients: Pork Belly, Assorted Fruits, Bell Peppers

\$22 \$26.62





·精美小炒、热菜· · DELICATE STIR-FRIED DISHES, HOT DISHES .

蒜香排骨

(猪排骨)

Garlic Spare Ribs

WITH S.C&PGST 服务费及 增值税

Ingredients: Pork Ribs

\$25

\$30.25

B60 豆豉南瓜蒸排骨

Steamed Pork Ribs with Pumpkin and Black Bean Sauce

WITH S.C&PGST 服务费及 增值税

\$25 \$30.25

(猪排骨、南瓜、豆豉)

Ingredients: Pork Ribs, Pumpkin, Fermented Black Beans

WITH S.C&PGST 服务费及 增值税

B61 砂锅焗大肠 **Clay Pot Baked Pork Intestines**

\$22

\$26.62

(猪大肠、彩椒、洋葱、大蒜子)

Ingredients: Pork Intestines, Bell Peppers, Onions, Garlic

WITH S.C&PGST 服务费及 增值税

B62 香酥鸡翅

Crispy and Fragrant Chicken Wings

\$22 \$26.62

Ingredients: Chicken Mid Wings



・精美小炒、热菜・ ・DELICATE STIR-FRIED DISHES、 HOT DISHES・

WITH S.C&PGST 服务费及 增值税

Clay Pot Baked Potatoes with Chives

\$18 \$21.78

(黄心土豆、自制咸肉、韭菜、洋葱)

Ingredients: Potatoes, House-Made Salted Pork, Chives, Onions

B64 石锅蟹汤豆腐煲

WITH S.C&PGST 服务费及 增值税

Hot Stone Pot Tofu with Crab Broth

\$20 **\$24.20**

(蟹汤、咸肉、香菇、豆腐)

Ingredients: Crab Broth, Salted Pork, Mushroom, Tofu

B65 麻婆海鲜豆腐

WITH S.C&PGST 服务费及 增值税

Seafood Mapo Tofu

\$18 **\$21.78**

(豆腐、海参、虾仁)

Ingredients: Tofu, Sea Cucumber, Shrimp

B66 麦香芝士拉丝南瓜

WITH S.C&PGST 服务费及 增值税

Cheesy Pumpkin with Crispy Malt Aroma \$18

\$21.78

(南瓜、麦片、芝士)

Ingredients: Pumpkin, Oats, Cheese





・精美小炒、热菜・ ・DELICATE STIR-FRIED DISHES、 HOT DISHES・

B67 黑木耳炒山药

WITH S.C&PGST 服务费及 增值税

Stir-Fried Chinese Yam and Black Fungus \$18

\$21.78

(黑木耳、铁棍山药、荷兰豆)

Ingredients: Black Fungus, Chinese Yam, Snow Peas

B68 酱香茄子煲

WITH S.C&PGST 服务费及增值税

Braised Eggplant in Savory Sauce

\$18 **\$21.78**

(茄子、肉沫)

Ingredients: Eggplant, Minced Pork

B69 虾汤咸肉煨丝瓜

WITH S.C&PGST 服务费及 增值税

Silk Squash Stewed with Salted Pork and Shrimp Broth \$18

\$21.78

(丝瓜、咸肉)

Ingredients: Silk Squash, Salted Pork

B70 手撕包菜

Hand-Torn Cabbage

WITH S.C&PGST 服务费及 增值税

\$15

\$18.15

(包菜、五花肉、大蒜)

Ingredients: Cabbage, Pork Belly, Garlic





· 炖汤 SOUP ·

B71 老鸭薏米冬瓜汤 Duck with Chinese Pearl Barley and Winter Melon Soup

WITH S.C&PGST 服务费及 增值税

\$28

\$33.88

(老鸭、薏米、冬瓜、陈皮)

Ingredients: Duck, Chinese Pearl Barley, Winter Melon, Dried Tangerine Peel

B72 椰香猪肚鸡汤

Coconut-Flavored Pork Stomach and Chicken Soup

WITH S.C&PGST 服务费及 增值税

\$25

\$30.25

(猪肚、鸡肉、椰子肉)

Ingredients: Pork Stomach, Chicken, Coconut Flesh

B73 山药排骨汤 Chinese Yam and Pork Rib Soup

WITH S.C&PGST 服务费取 增值税

\$22

\$26.62

(排骨、山药)

Ingredients: Pork Ribs, Chinese Yam





· 炖汤 SOUP ·

B74 湖藕排骨汤 Lotus Root and Pork Rib Soup WITH S.C&PGST 服务费及增值税 **\$26.62**

\$22

(排骨、湖藕)

Ingredients: Pork Ribs, Lotus Root

B75 番茄蛋花汤 WITH S.C&PGST 服务费及 增值税 Tomato and Egg Drop Soup \$15 \$18.15

(番茄、蛋)

Ingredients: Tomato, Egg

B76 咸肉冬瓜汤
Winter Melon Soup with Salted Pork
\$15 \$18.15

(咸肉、冬瓜)

Ingredients: Salted Pork, Winter Melon





· 时蔬 VEGETABLES ·

B77 奶白菜 Milk Cabbage	B77	奶白菜	Milk	Cabbage
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\$16 \$19.36

WITH S.C&PGST 服务费及 增值税

(B78) 清炒 Stir-Fried

(B79) 家烧 Braised

WITH S.C&PGST 服务费及 增值税

B80 丝瓜 Silk Squash

\$12

\$14.52

(B78) 清炒 Stir-Fried

(B81) 生炒 Quick Stir-Fried

(B82) 蒜泥 Garlic Paste

B83 蒲瓜 Calabash

WITH S.C&PGST 服务费及 增值税

(B78) 清炒 Stir-Fried

(B82) 蒜泥 Garlic Paste

(B79) 家烧 Braised

\$12 \$14.52

\$12

B84 苦瓜 Bitter Melon

WITH S.C&PGST 服务费及 增值税

(B78) 清炒 Stir-Fried

(B82) 蒜泥 Garlic Paste

(B85) 豉汁炒 Stir-Fried with Black Bean Sauce

\$14.52





· 时蔬 VEGETABLES ·

B86 西兰花 Broccoli

WITH S.C&PGST 服务费及 增值税 \$15 \$18.15

(B78) 清炒 Stir-Fried

(B82) 蒜泥 Garlic Paste

WITH S.C&PGST 服务费及 增值税

\$12 \$14.52

\$12

B87 空心菜 Kang Kong

(B78) 清炒 Stir-Fried

(B82) 蒜泥 Garlic Paste

(B88) 椒丝腐乳炒 Stir-Fried with Chili Strips and Fermented Tofu

B89 土豆丝 Shredded Potatoes

WITH S.C&PGST 服务费及 增值税

(B78) 清炒 Stir-Fried

(B90) 黄金小米炒 Stir-Fried with Golden Millet

(B91) 酸辣 Sour and Spicy

\$14.52







・主食、点心・ · STAPLE FOOD, DIM SUM・

B92	葱香牛肉炒饭		
	Scallion Roof Fried P		

WITH S.C&PGST 服务费及 增值税

\$16

\$19.36

(牛肉、各式蔬菜、葱、米饭)

Ingredients: Beef, Assorted Vegetables, Scallion, Rice

B93 粤式干炒牛河 Cantonese Style Stir-l

WITH S.C&PGST 服务费及 增值税

Cantonese Style Stir-Fried Beef Rice Noodles \$16

\$19.36

(牛肉、洋葱、胡萝卜、河粉)

Ingredients: Beef, Onions, Carrots, Rice Noodles

B94 三丝炒米线

WITH S.C&PGST 服务费及 增值税

Stir-Fried Rice Vermicelli

\$18

\$21.78

(包菜、香菇、红萝卜、肉丝、洋葱、鸡蛋、韭菜、米线)

Ingredients: Cabbage, Mushroom, Carrot, Shredded Pork, Onion, Egg, Chive, Rice Vermicelli

水晶虾饺皇 Crystal Shrimp Dumplings

(需提前半天预定 Orders must be made at least half a day in advance)

WITH S.C&PGST 服务费及 增值税

(B95) 6个 6PCS

\$12

\$14.52

(B96) 12个 12PCS

\$24

\$29.04







・主食、点心・ · STAPLE FOOD, DIM SUM・

冰花糖沙翁 Crispy Sugar-Glazed Puffs

(需提前半天预定 Orders must be made at least half a day in advance)

33.9			WITH S.C&PGST 服务费及 增值税
(B97)	6个 6PCS	\$9	\$10.89
(B98)	12个 12PCS	\$18	\$21.78

韭菜牛肉生煎饺

Pan-Seared Dumplings with Chives and Beef

		服务费及 增值税
(B99) 6个 6PCS	\$9	\$10.89
(B100) 12个 12PCS	\$18	\$21.78

葱香酱肉包(牛肉)

Scallion-Flavored Steamed Bun with Braised Beef Filling

		服务费及 增值税
(B111) 6个 6PCS	\$10	\$12.10
(B1112) 12个 12PCS	\$20	\$24.20

牛肉水饺

Beef Dumplings

(B113) 15个 15PCS \$13 **\$15.73**





WITH S.C&PGST



・主食、点心・ · STAPLE FOOD, DIM SUM・

红糖馒头

Brown Sugar Steamed Bun

			服务费及 增值税
(B114)	6个 6PCS	\$8	\$9.68
(B115)	12个 12PCS	\$16	\$19.36

绿茶煎薄餐

Green Tea Flavored Chinese Pancake

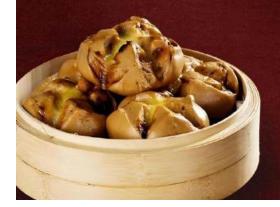
		服务费及 增值税
(B116) 6个 6PCS	\$10	\$12.10
(B117) 12个 12PCS	\$20	\$24.20

陈皮红豆煎饼

Pan-Fried Red Bean Pancake with Dried Tangerine Peel

WITH S.C&PGST 服务费及 增值税

(B118) 12块 12PCS \$12 **\$14.52**







—— CHINESE TEAS·中式茶 —— (POT/壶)

		WITH S.C&PGST 服务费及增值税
Jasmine Tea 茉莉花茶	\$8	\$9.68
Chrysanthemum Tea菊花茶	\$8	\$9.68
West Lake Longjing Tea (Glass) 西湖龙井 (杯)	\$4	\$4.84
Tie Guan Yin Tea铁观音	\$8	\$9.68
Oolong Tea乌龙茶	\$8	\$9.68





・酒水单・ ・BEVERAGE MENU・

— BEERS·啤酒 — (CAN/听)

(SALY)	WITH S.C&PGST 服务费及增值税		
Asahi 朝日太平洋啤酒	\$6	\$7.26	
Tsing Tao 青岛啤酒	\$6	\$7.26	

—— SOFT DRINKS AND JUICE · 软饮、果汁 -

	(CAN/听)		WITH S.C&PGST 服务费及增值税
Coca Cola 可口可乐		\$5	\$6.05
Sprite 雪碧		\$5	\$6.05
Coconut Water 椰子汁		\$5	\$6.05
Orange Juice 橙汁		\$4	\$4.84



・酒水单・ ・BEVERAGE MENU・

----- WINE 葡萄酒 ----

Country of Origin: Italy 产地: 意大利



Montepulciano D'Abruzzo DOC 阿布鲁佐蒙特普齐亚诺葡萄酒

WITH S.C&PGST 服务费及增值税

\$108 \$130.68



Passione Eterna Salice Salento DOP Riserva 迷情爱娜珍藏干红

WITH S.C&PGST 服务费及增值税

\$88 \$106.48



Country of Origin: France 产地: 法国

Chateau Lafite Rothschild 2014 2014大拉菲正牌红葡萄酒

WITH S.C&PGST 服务费及增值税

\$2800 \$3388

・酒水単・ ・BEVERAGE MENU・

----- HOUSE WINE 店酒 ----

Country of Origin: Italy 产地: 意大利



Appassimento Salento IGT 瓦罗内特选风干型红葡萄酒 WITH S.C&PGST 服务费及增值税

\$62 \$75.02



Sauvignon Friuli DOC 继承者长相思白葡萄酒 WITH S.C&PGST 服务费及增值税

\$65 \$78.65



·酒水单· · BEVERAGE MENU ·

CHINESE LIQUOR 中国白酒 —

(BOTTLE/瓶)



Moutai 53% VOL (500ml) 茅台酒

\$980

\$1185.50



Wu Liang Ye 53% VOL (500ml) 五粮液

\$580

\$701.80



Jian Nan Chun Chiew 52% VOL (500ml) \$280 剑南春

\$338.80



Tian Zhi Lan 52% VOL (500ml) 天之蓝

\$260

\$314.60



Hai Zhi Lan 52% VOL (580ml) 海之蓝

\$90

\$108.90