

魚類 Fish

- 池魚王 請向職員查詢
Horse mackerel Please check the details with staff
- 沙巴薑 (1-1.5斤) \$388/條
Sabah Grouper (1-1.5 catty) \$388/whole
- 沙巴薑 (2-3斤) \$588-688/條
Sabah Grouper (2-3 catty) \$588-\$688/whole
- 黃皮老虎斑 (1-2斤) \$588-788/條
Tiger Grouper (1-2 catty) \$588-\$788/whole
- 紅瓜子斑 (1-2斤) \$1388-\$1888/條
Red Speckled Grouper (1-2 catty) \$1388-\$1888/each

蝦蟹類 Crustaceans

- 海中蝦 (約6隻) \$268/份
Shrimp (Around 6pcs) \$268/set
- 花竹蝦 \$38/兩
Bamboo Shrimp \$38/tael
- 花蟹 (8兩) \$268/隻
Blue Crab (8 tael) \$268/each
- 波士頓龍蝦 (1斤) \$298/隻
Boston Lobster (1 Catty) \$298/each
- 澳洲龍蝦 (2-4斤) \$1988 - \$3288/隻
Australia Lobster (2-4 Catty) \$1988 - \$3288/each
- 阿拉斯加長腳蟹 (4-5斤) \$3888-\$4688/隻
Alaskan Crab (4-5 Catty) \$3888-\$4688/each

貝殼類 Shellfish

- 加拿大桶螺 \$188/桶
Canadian Bottled Oysters \$188/set
- 大蜆 \$108/份
Freshwater Clams \$108/set
- 扇貝 \$68/隻
Fan Scallop \$68/each
- 聖子王 \$68/隻
Razor Clams \$68/each
- 花甲 \$88/份
Venus Clams \$88/set
- 南非鮑魚 \$128/隻
South Africa Abalone \$128/each
- 象拔蚌 \$48/隻
Mini Geoduck \$48 each
- 貴妃蚌 \$58/隻
Short Necked Clam \$58 each

酒鍋推介 新品上市 需預訂
Signature New product reservation in advance

酒為上醬 醬料每位 \$22

*HK\$22 per guest for Assorted Sauces

茗茶費 每位 \$8

*HK\$8 per guest for Tea Charge

自來海鮮每斤200元 • 開瓶費每支200元

HK \$200 corkage fee per bottle Self-Brought Seafood (HK \$200 per catty)(If customers to bring in their own seafood, handling fee will be charged at HK \$200 per catty)

斤兩換算表 Conversion Table for Different Units of Weight				
斤 catty	兩 tael	磅 lb	克 g	公克 kg
1斤	十六兩	1.333 lb	604.8 g	0.6048 kg
1/2斤	八兩	0.666 lb	302.4 g	0.3024 kg
1/4斤	四兩	0.333 lb	151 g	0.151 kg
1/16斤	一兩	0.0833 lb	37.8 g	0.0378 kg

另收加一服務費 *10% service charge applies



加拿大象拔蚌刺身
Canadian Geoduck
原條(whole) \$1688
半條(half) \$988
例(set) \$388



精選海鮮拼盤 \$688
扇貝、龍蝦、海中蝦、
象拔蚌、澳洲龍蝦
• 每款海鮮各兩隻，扇貝龍蝦一磅



牛魔王拼盤 \$698
(安格斯牛、韓牛、
牛柳粒、手切肥牛)

酒鍋

The Drunken Pot



夢幻花園
The Dream Garden of Live Flowers
Hot Pot Broth
湯底配上綿綿蛋白，口感豐富十足。在蛋白
上鋪上色彩繽紛的食用花，讓視覺跟味覺一
樣充滿驚喜。五格火鍋、四川麻辣鍋、藤藤
花膠雞、喇沙海鮮、黑松露雞、木瓜雪耳



金豬報喜 \$88
Piglet Shaped Dumplings
可愛造型的金豬餃子



酒火入鍋 The Drunken Pot
(Signature Pot)
5格獨特木瓜鍋：配蕃茄波士頓龍蝦鍋、
清湯蘿蔔牛腩、四川麻辣鍋、潮州沙嗲鍋



酒鍋頂級佛跳牆
Traditional Buddha Jumps over the Wall
酒鍋頂級佛跳牆使用十多種上等材料包括
金華火腿、素翅、鮑魚、花菇、干貝、海
參、花膠、雞，加上十個鐘精心烹調而成。



鵝肝醬匈牙利薯毛豬肉丸 \$108
Foil Grass Mincing Pork Balls
匈牙利薯毛豬打成肉丸並混入鵝肝醬，口感豐富



巨無霸芫荽鍋 \$288
Big Pot with Coriander
配清湯牛腩、喇沙海鮮、四川麻辣、
蕃茄薯仔豬骨

誠意向您推薦我們的尊尚禮遇：
We sincerely introduce to you our noble Membership.



加入即享三大優惠*(推廣期內會費300元):
Only \$300 to join our membership. Join now:

★ 生日即獲免費紅酒一枝 ★ 十款精緻美食及火鍋配料
Get the Free wine for Birthday Free 10 delicacy for each time.

★ 全年火鍋可獲9折
10% Off for hot pot menu

出生月份:
Month of Birth:
聯絡電話:
Contact Number:
中文姓名:
Chinese Name:
英文姓名:
English Name:
電子郵件:
Email:

*優惠需受有關條款及細則約束

招牌湯底 Signature Soup Bases

《香港原創五格鍋》

酒火入鍋 The Drunken Pot \$328
(Signature Pot)
- 5格獨特木瓜鍋：配蕃茄波士頓龍蝦鍋、
清湯蘿蔔牛腩、四川麻辣鍋、潮州沙嗲鍋
- Whole Papaya in Soup; Boston Lobster in Tomato Lobster
Soup; Beef Brisket in Clear Broth; Sichuan-style Numbingly
Spicy Soup and Teochew-style Satay Soup

醉生夢鍋 The Ultimate Drunken Pot \$368
- 配酒燒龍蝦黑松露芝士鍋、花膠黃油雞鍋、
肉骨茶鍋、四川麻辣鍋、沙嗲鍋
- Flame-stred Lobster in Black Truffle and Cheese Pot, Fish Mgw
and Chicken Pot, Bak Kut Teh Pot, Sichuan-style Numbingly
Spicy Soup

行酒江湖 The vagabond pot \$298
- 配花雕醉雞鍋、紅酒牛尾鍋、啤酒魚鍋、清酒花甲鍋
- With Fish in Beer Soup, Chicken in Chinese Wine
Soup, Clam in Sake, Oxtail in Red Wine

揚名四海 The Notorious Pot \$248
- 配黑松露什菌鍋、濃湯豬骨鍋、四川麻辣鍋、
咸酸菜胡椒豬肚鍋
- With Black Truffle with Assorted Mushrooms Soup, Pork Bone
Broth Soup, Sichuan-style Numbingly Spicy Soup and Pickled
Mustard with pork stomach and pepper Soup

巨無霸芫荽鍋 Big Pot with Coriander \$288
- 配清湯牛腩、喇沙海鮮、四川麻辣、蕃茄薯仔豬骨
- With Beef Brisket in Clear Broth Soup, Laksa Seafood Soup,
Sichuan-style Numbingly Spicy Soup and Tomato and Potato
with Pork Bone

一酒鳥之 - 椰子雞鍋 \$198
Coconut & Chicken

美人鍋 - 藥膳花膠雞 \$198
Fish Maw and Chicken with Chinese Medicine

飛橋走獸 - 花雕醉雞鍋 \$128
Drunken Chicken in - Hua Diao Chinese Wine

蝦兵蟹將 \$198
Shrimps, Crab and Clam Soup

馬來肉骨茶鍋 \$198
Bak kut teh

四川麻辣鍋 (辣度自選小/中/大) \$98
Sichuan-style Numbingly Spicy

黑松露什菌鍋 \$128
Black Truffle with Assorted Mushrooms

潮州沙嗲鍋 \$88
Teochew-style Satay

杏汁白肺鍋 \$108
Pork Lung with Almonds

莞茜皮蛋鍋 \$88
Century Eggs with Coriander

濃湯豬骨鍋 (湯底含胡椒) \$128
Pork Bone Broth

鹹酸菜胡椒豬肚鍋 \$88
Pickled Mustard with pork stomach and pepper

酸菜白肉鍋 \$118
Pickled Mustard with Pork
• 部分湯底含有花生、杏仁、黃豆、小麥、乳製品及蛋類製品
Some soupbases may contain peanuts, nuts, soya, wheat, dairy and eggs
• 以上全部湯底皆可雙拼，價錢為較高者加40元
Double soup bases are priced at HK\$40 plus the pricer soup base

首創 湯底炸彈 "Bombs"



可用作調味之用

麻辣炸彈 / 忌廉炸彈 / 椰奶炸彈
Numbingly Spicy Bomb / Cream Bomb /
Coconut Mike Bomb \$18
黑啤炸彈 / 清酒炸彈
Black Beer Bomb / Sake Bomb \$25

牛肉類 Beef

- 牛魔王拼盤 (安格斯牛、韓牛、牛柳粒、手切肥牛) Top Beef Combination Platter (Sliced Angus Beef Chunk, Korean Beef, Angus Beef Cubes, Local Hand-cut Beef) \$ 698
- 牛元帥拼盤 (安格斯牛、牛腩、牛柳) Selected Beef Combination Platter (Sliced Angus Beef Chunk, Beef Shank, OX Tongue) \$ 398
- 牛將軍拼盤 (牛心頂、牛胸爽、牛根) Beef Combination Platter (beef pericardium, Bovine Chest Oil, Beef Tendon) \$ 188
- 宮崎A5和牛 Miyazaki A5 Wagyu 小(Small) \$ 438 大(Large) \$ 888
- 頂級手切肥牛 Premium Local Hand-cut Beef \$ 368
- 本地手切肥牛 Local Hand-cut beef \$ 328
- 掛架頂級安格斯牛小排 (例) Hanging Premium Sliced Angus Beef Short Ribs 小(Small) \$ 188 大(Large) \$ 268
- 安格斯牛柳粒 Angus Beef Cubes \$ 128
- 牛腩 Beef Tongues \$ 68
- 牛骨髓 Bovine Bone Marrow \$ 58
- 金錢牛展 Beef Shanks \$ 68
- 牛栢菜 Beef Tripe \$ 58
- 牛心頂 bovine pericardium \$ 98
- 牛胸爽 Bovine chest oil \$ 88
- 牛筋 Beef tendon \$ 68

豬肉類 Pork

- 豬潤 Pork Liver \$ 48
- 豬肚 Pork Stomach \$ 48
- 豬頸肉 Pork Neck \$ 48
- 豬粉腸 Pork Intestines \$ 48
- 豬紅 Pig Blood Curds \$ 38
- 豬皮 Pork Skin \$ 38
- 豬肺 Pork Lungs \$ 38
- 日本黑毛豬腩肉 Kurobuta Pork Slices \$ 188
- 黑毛豬腩肉玫瑰拼盤 Kurobuta Slices of Roses Platter \$ 268

火鍋配料 Ingredients for Hotpot

- 肥媽墨汁腸 Sliced Squid Ink Sausages \$ 58
- 台灣香菇貢丸 Pork & Mushroom Balls \$ 38
- 黑椒牛筋丸 Black Pepper Beef Balls \$ 38
- 潮州魚蛋 Teochew-style Fish Balls \$ 48
- 肥媽墨汁丸 Squid Ink Cuttlefish Balls \$ 58
- 脆皮芝士腸 Crispy Cheese Sausages \$ 38
- 午餐肉 Pork Spam \$ 38
- 日式蟹柳 Crab Sticks \$ 48
- 芝士竹輪卷 Creamy Cheese Chikuwa \$ 68
- 門鱈丸 (6粒) Conger-pike eel Balls \$ 58

火鍋海鮮拼盤 Seafood Platter

- 二人海鮮拼盤 (蜆子、扇貝、海中蝦、花甲) Seafood Platter for 2 (Razor Clams, Fan Scallops, Shrimps, and Venus Clams) (每款海鮮各兩隻、花甲一份) (2 pcs for each seafood & 1set for Venus Clams) \$ 368
- 精選海鮮拼盤 (扇貝、蜆子、海中蝦、大蜆、是日海魚) Seafood Platter (Fan Scallops, Razor Clams, Shrimps, Freshwater Clams and Daily Fish) * (每款海鮮各四隻、是日海魚一份) (Four pcs for each sea food & one set for daily fish) \$ 688

活海鮮刺身 Live Seafood Sashimi

- 海鱸魚 (1-2斤) Seabream (1-2 catty) \$ 328 - \$ 688/條
- 鱈紅魚 (set) Amberjack (2-3斤) (2-3 catty) \$ 268/份 \$ 688 - \$ 788/條
- 南非鮑魚刺身 South African abalone \$ 188/隻
- 花竹蝦刺身 Bamboo Shrimp \$ 38/兩
- 澳洲龍蝦 二食 (2-4斤) Australia Lobster (2-4 catty) \$ 1988 - \$ 3288/隻
- 加拿大象拔蚌刺身 Canadian Geoduck 原條(whole) \$ 1688 半條(half) \$ 988 例(set) \$ 388
- 阿拉斯加長腳蟹 三食 (4-5斤) Alaskan Crab(4-5 catty) \$ 3888 - \$ 4688/隻
- 花今古 (1-2斤) Spotted Scat (1-2 catty) 請向職員查詢 Please check the details with staff

空運海鮮刺身 Sashimi delivered straight from the source

- 三文魚 Salmon \$ 58/5切 \$ 58/5pcs
- 三文魚腩 Salmon Belly \$ 78/5切 \$ 78/5pcs
- 日本藍鱈吞拿魚 Bluefin Tuna \$ 208/切 \$ 208/pcs
- 帆立貝 Scallops \$ 138/6片 \$ 138/6pcs
- 八爪魚 Octopus \$ 58/6片 \$ 58/6pcs
- 魷魚 Squid \$ 48/份 \$ 48/set
- 甜蝦 Sweet Shrimp \$ 88/6隻 \$ 88/6pcs
- 日本牡丹蝦 Japanese Botan Shrimp \$ 68/隻 \$ 68/1pc
- 日本海膽 Uni \$ 198/板 \$ 198/set
- 刺身二點 (三文魚 海膽) (Salmon, Sea Urchin) \$ 158
- 刺身三點 (吞拿魚 帆立貝 日本牡丹蝦) (Tuna, Scallops, Botan Shrimp) \$ 288
- 上刺身盛合 Premium Sashimi Platter (三文魚 帆立貝 甜蝦 海膽) (Salmon, Scallops, Sweet Shrimp & Sea Urchin) \$ 388
- 特上刺身盛合 Deluxe Sashimi Platter (吞拿魚 三文魚 赤貝 八爪魚 日本牡丹蝦 白身魚 海膽) (Tuna, Salmon, Ark Shell, Octopus, Botan Shrimp, White Fish, Sea Urchin) \$ 728
- 酒釀刺身拼盤 (含7款時令魚生刺身) The Drunken Pot Sashimi Platter (Seven Assorted Sashimi) \$ 988

湯鍋小籠包 Soup Dumplings

- 藥膳小籠包 Medicinal Herbs Soup Dumplings \$ 58
- 黑松露小籠包 Black Truffle Soup Dumplings \$ 68
- 沙爹湯小籠包 Satay Soup Dumplings \$ 58
- 墨汁湯小籠包 Squid Ink Soup Dumplings \$ 58
- 麻辣小籠包 Sichuan-Style Soup Dumplings \$ 58
- 灌湯小籠包 Soup Dumplings \$ 58
- 六色小籠包 6-color Soup Dumplings \$ 78
- 金沙鹹蛋小籠包 Salty Egg Yolk Flavoured Dumplings \$ 68

手打丸類 The Drunken Pot's Signature Meatballs

- 七星報喜 Hand-made Seven-color Cuttlefish Balls (7pcs) \$ 88
- 胆大鮑天 (4粒) Hand-made Abalone Balls (4pcs) \$ 98
- 心肝寶貝 (4粒) Hand-made Dried Scallop Balls (4pcs) \$ 88
- 手打芝士蝦丸 (6粒) Hand-made Cheese & Shrimp Balls (6pcs) \$ 78
- 手打芝士墨魚丸 (6粒) Hand-made Cheese & Cuttlefish Balls (6pcs) \$ 78
- 手打蝦丸 (6粒) Hand-made Shrimp Balls (6pcs) \$ 68
- 手打墨魚丸 (6粒) Hand-made Cuttlefish Balls (6pcs) \$ 68
- 開心小企鵝 (3隻) Hand-made Happy Penguin (3pcs) \$ 88
- 味酒雞 (3粒) The Drunken Chicken (3 Pcs) \$ 88
- 昆士蘭和牛丸 (4粒) Queensland Wagyu Beef Balls (4 Pcs) \$ 98
- 酒釀熊 Crafting Bear \$ 88

粉麵類 Noodles

- 生麵 Egg Noodle \$ 38
- 米線 Rice Vermicelli \$ 38
- 粉絲 Bean Vermicelli \$ 38
- 白飯 Rice \$ 15
- 雞蛋 Egg \$ 6
- 皮蛋 Century Egg \$ 10
- 讚岐烏冬 Kamatamare Sanuki Udon \$ 48
- 稻庭烏冬 Inaniwa Udon \$ 48
- 紅薯粉 Sweet Potato Noodle \$ 38
- 出前一丁 Demae Itcho \$ 38
- 健康芋絲 Shirataki \$ 38
- 韓國年糕 Korean Rice Cake \$ 38
- 三色鮮制生麵(蔬菜、甘菊、墨汁) Freshly Made Egg Noodles \$ 58

羊肉類/雞肉類 Mutton Chicken

- 頂級蒙古涮羊片 Premium Sliced Mongolian Mutton \$ 128
- 花雕雞件 Chicken Pieces in Huadiao wine \$ 68
- 走地雞腩肉 Free-Range Chicken Thigh \$ 48

豆腐製品類 Bean Curd Products

- 生根 Deep Fried Bean Curd Dough \$ 28
- 豆卜 Deep Fried Bean Curd Puffs \$ 28
- 鮮腐竹 Bean Curd Sticks \$ 38
- 炸枝竹 Deep Fried Bean Curd Sticks \$ 28
- 蜂巢豆腐 Frozen Bean Curd Cubes \$ 38
- 包仔豆腐 Soft Bean Curd \$ 28
- 百福豆腐 Pak Fook Bean Curd \$ 28

精選配料 Selected Ingredients

- 獅頭肥腸 Goose Intestines \$ 68
- 珊瑚蚌 Red Sea Cucumber Intestine \$ 88
- 桂花蚌 White Sea Cucumber \$ 98
- 花枝片 Sliced Squid \$ 58
- 白鱈片 Sliced White Eel \$ 78
- 脆肉皖 Grass Carp \$ 58
- 脆骨筋 Fish Cartilage \$ 58
- 養顏花膠 Fish Maws \$ 108
- 花雕雞子 Chicken Testis in Huadiao wine \$ 78
- 日本廣島蠔 Hiroshima Oysters \$ 68
- 野生竹筴 Bamboo Fungus \$ 88
- 北海道鮮帶子 Hokkaido Scallops \$ 78
- 台灣空運鴨血 Taiwan Duck Maroon Jelly \$ 68
- 秘制台灣空運麻辣鴨血 Spicy Duck Maroon Jelly \$ 88
- 香煎午餐肉 Pan-Fried Pork Spam \$ 58
- 台灣麻吉湯丸(6粒) Mochi Dumpling(6pcs) \$ 58
- 秘制台式麻辣大花膠 Taiwanese-style Spicy Guang Fish Maws \$ 138
- 台灣空運水煮麻辣臭豆腐 Taiwan Spicy Stinky Tofu \$ 88
- 三拼台式麻辣小鍋 (鴨血、花膠、香煎臭豆腐) Assorted Taiwanese-Style Pot \$ 138

自家制餃類 Homemade Dumplings

- 洋葱豬肉蝦蛋餃 Onion, Pork, Shrimp & Egg Dumplings \$ 58
- 黑松露蝦蟹餃 Black Truffle, Shrimp & Crabmeat Dumplings \$ 88
- 鮮蝦水餃 Shrimp Dumplings \$ 58
- 鮮蝦雲吞 Shrimp Wontons \$ 68
- 魚皮餃 Fish Dumplings \$ 48
- 韭菜餃 Chives Dumplings \$ 58
- 芝士紫菜蝦蟹餃 Cheese, Seaweed, Shrimp & Crabmeat Dumplings \$ 68
- 麻婆豆腐餃 Mapo Tofu Dumpling \$ 88
- 沙薑雞餃 Sand ginger & chicken dumpling \$ 88

福袋 Fortune Bags

- 黑松露墨汁福袋 Black Truffle Squid Ink Fortune Bag \$ 88
- 鴨春蛋福袋 Quail Egg Fortune Bag \$ 68
- 燒汁牛肉福袋 Teriyaki Beef Fortune Bag \$ 78
- 三拼福袋 Assorted Fortune Bag \$ 160

蔬菜 Vegetables

- 炸芋片 Deep-fried Sliced Taro \$ 28
- 蕃茄 Tomatoes \$ 28
- 薯仔角 Potato Wedges \$ 28
- 蓮藕片 Sliced Lotus Roots \$ 28
- 粟米 Sweet Corn \$ 28
- 雲耳 Black Fungus \$ 28
- 翠肉瓜 Courgette \$ 28
- 白蘿蔔 White Radish \$ 28
- 勝瓜角 Loofah (Sponge cucumber) \$ 28
- 冬瓜片 Sliced Winter Melon \$ 28
- 南瓜片 Sliced Pumpkin \$ 28
- 皇帝菜 Tribute Vegetable \$ 38
- 唐生菜 Chinese Lettuce \$ 48
- 油麥菜 Indian Lettuce \$ 38
- 白菜仔 Baby White Cabbage \$ 38
- 菠菜 Spinach \$ 38
- 鮮淮山 Chinese Yam \$ 38
- 焗荷 Asparagus Lettuce \$ 38
- 蔬菜拼盤 Vegetable Platter \$ 68
- 羽衣甘藍 Kale \$ 58
- 冰菜 Ice Lettuce \$ 48
- 水蓮 White Water Snowflake \$ 68
- 新鮮珍珠筍 Fresh Baby Corn \$ 68
- 秋葵 Okra \$ 48

自家制油炸 Homemade Deep-fried Foods

- 蒜蓉炸鮮魚皮 Deep-Fried Garlicky Fish Cracklings \$ 48
- 避風塘炸鮮魚皮 Deep-fried Spicy Fish Cracklings \$ 48
- 即炸手工擱鈴卷 Deep-fried Homemade Bean Curd Rolls \$ 58
- 即炸手工紫菜擱鈴卷 Deep-fried Homemade Bean Curd and Seaweed Rolls \$ 58
- 金沙鹹蛋炸魚皮 Salty Egg Yolk Fish Cracklings \$ 68
- 酥炸油炸鬼 Deep-Fried Chinese Crispy Sticks \$ 48
- 即炸台式豆卜 Fried Bean Curd Puff \$ 48

小炒 From the Wok

- 艇家花甲 Stir-Fried Clams \$ 128
- 碧綠花枝雙蚌 Sautéed Sliced Cuttlefish and Clams with Vegetables \$ 168
- 頭抽胡椒燻海蝦 Deep-fried Prawns With Soy Sauce and Pepper \$ 168
- 水煮牛頸脊 Boiled Thinly Sliced Chuck in Hot Sauce \$ 188
- 清炒時蔬 Stir-Fried Seasonal Vegetables \$ 78
- 京蔥炒羊柳肉 Braised Lamb Tenderloin with Scallion \$ 98
- 梨山骨 Sweet and Sour Spare Ribs \$ 88
- 辣子雞 Sautéed Diced Chicken with Chili and Pepper \$ 98
- 酥炸補鑊 Deep-Fried Oysters \$ 188

小食 Nibbles

- 鬼五馬綠 Chinese Crispy Sticks stuffed with Prawn Paste & Black Truffle Sauce \$ 58
- 芥菜牛柳粒 Sautéed Diced Beef with Wasabi Sauce \$ 88
- 椒鹽鮮魷 Deep Fried Salt & Pepper Squids \$ 58
- 手拍青瓜雲耳 Chilled Cucumber with Black Fungus \$ 38
- 炸雞軟骨 Deep-fried Chicken Cartilage \$ 48
- 紫蘇蝦餅 Shrimp Cakes in Shiso Leaves \$ 68
- 金鑄豆腐 Deep-fried Crispy Tofu \$ 38
- 炭燒豬頸肉 Char Grilled Pork Neck \$ 58
- 南乳炸雞翼 Deep-fried Chicken Wings with Fermented Bean Curd \$ 48
- 避風塘薑蔥菇 Fried Spicy Lingzhi mushrooms \$ 48
- 炸手打芝士蝦丸 (3粒) Deep-fried Hand-made Cheese & Shrimp Balls (3pcs) \$ 58
- 清湯牛腩 Beef Brisket in Clear Broth 小(Small) \$ 168 大(Large) \$ 238

菇菌類 Mushrooms

- 什菌拼盤 Mushroom's Platter \$ 68
- 秀珍菇 Oyster Mushrooms \$ 38
- 金針菇 Enoki Mushrooms \$ 38
- 鮮冬菇 Fresh Mushrooms \$ 38
- 雞脾菇 Shaggy Ink Cap Mushrooms \$ 38
- 靈芝菇 Marmoreal Mushrooms \$ 38
- 鹿茸菌 Antlers-mushroom \$ 58
- 姬松茸 Blaze mushroom \$ 48

酒鍋

The Drunken Pot

酒釀推介 Signature NEW 新品上市 New product 需預訂 reservation in advance