



## HOUSE OF YUEN

BY SUN TUNG LOK

SUN TUNG LOK Chinese cuisine was founded in 1969 by the YUEN's family. Our focus on top quality Guangdong cuisine and tailor-made services have led our restaurant to an unparalleled reputation in the world.

Enlivening the renowned taste of Sun Tung Lok, HOUSE OF YUEN reintroduces its distinguishing excellence with a contemporary twist. With a wide, delectable array of Cantonese delicacies, we constantly aim to be synonymous with exceptional quality and service. Our staffs offer personalised service to suit your very needs.

Sun Tung Lok was awarded 🌸🌸 for its fifth time from Michelin Guide Hong Kong.







- 🍽️ Baked stuffed crab shell with crabmeat, onion, and mushroom  
鮮蘑菇焗釀蟹蓋 | 188 / person 每位  
嚴選新鮮蟹肉，混入鮮蘑菇及洋蔥粒，再以芝士焗至金黃色，蟹味鮮甜而配料惹味

- Diced beef tongue in XO sauce  
XO醬滷牛脷 | 128

# APPETIZERS

## 頭 盤 類

King prawn and green salad with sesame dressing

原隻蝦皇伴芝麻汁翠蔬沙律

148 / person 每位

- Deep-fried stuffed crab claw with minced shrimp paste  
百花炸釀鮮蟹鉗 | 120 / person 每位

Chef's appetizer platter (fresh abalone, beef tongue in XO sauce, and jellyfish)

風味三式拼盤 (鹵水鮮鮑魚、XO醬鹵牛脷、蔥油海蜆頭) | 108 / person 每位

Century egg and pickled ginger

皮蛋酸薑 | 80

Jellyfish with spring onion and sesame oil

蔥油海蜆頭 | 80

- Fried bread toasted with shrimp and Yunnan ham (4 pcs)  
雲腿圍蝦多士(四件) | 80

Diced fresh abalone marinated with soy sauce

鹵水鮮鮑魚粒 | 120

- 🍵 Braised chicken feet in superior abalone sauce  
鮑汁鳳爪 | 80

Deep-fried shrimp dumpling (6 pcs)

脆炸鮮蝦水餃(六件) | 68

Fried sliced pork belly with soy sauce

豉油皇脆腩片 | 72

Suckling pig's trotter marinated in soy sauce

鹵水乳豬腳 | 80

Chopped cucumber marinated with vinegar

手拍醋青瓜 | 48

Fried string bean with chopped olive, pickle, and minced pork

欖菜肉崧四季豆 | 58

Pan-fried bean curd skin stuffed with assorted mushrooms

鮮菌煎素鵝 | 48

Wok-fried red and green pepper with assorted mushrooms

紅綠尖椒爆鮮菌 | 48

# 湯羹類

## SOUPS

Buddha Jumps Over the Wall  
佛跳牆 | 1 person 488

Double-boiled chicken soup with fish  
maw, goji berry, and sea whelk  
天洋花膠杞子鮮雞燉螺頭 | 1 person 168

Crab roe and asparagus soup  
蟹黃鮮露荀羹 | 1 person 88

Crabmeat and seafood soup  
蟹肉海鮮羹 | 1 person 88

Crabmeat and minced chicken soup  
蟹肉雞茸羹 | 1 person 88

Conpoy and minced winter melon soup  
with shredded duck  
瑤柱冬茸鴨絲羹 | 1 person 68

Minced beef soup with mushroom and  
fungus  
太極牛肉羹 | 1 person 78

Hot & sour soup  
seafood 酸辣海鮮羹 | 1 person 88  
beef 酸辣牛肉羹 | 1 person 78  
lobster 酸辣龍蝦羹 | 1 person 228

Bean curd and vegetable soup  
豆腐素菜羹 | 1 person 60







 Roast suckling pig stuffed with minced shrimp (6 pcs)  
百花脆皮乳豬件 | 368 每份

# ROAST

## 燒 味 類

### Roast suckling pig

即燒乳豬件

Quarter	四份一隻	500
Half	半隻	988
Whole	全體	1,600

### Roast suckling pig in Peking wrap style

片皮乳豬

Quarter	四份一隻	500
Half	半隻	988
Whole	全體	1,600

### Peking duck

北京片皮鴨

Half	半隻	218
Whole	全體	398

### Barbecue meat platter

燒味拼盆 | 388 例

### Barbecue pork

蜜餞新鮮梅頭叉燒 | 138 例

### Roast pork brisket

脆皮燒腩仔 | 168 例

### Honey-glazed spare ribs

蜜餞一字骨 | 188 例

鮑魚類

ABALONE

Crown brand superlative dried abalone  
from Yoshihama, Japan  
日本皇冠特級吉品鮑

Each 每隻

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20pcs / catty 廿頭 | 3,900  
29pcs / catty 廿九頭 | 1,900  
39pcs / catty 卅九頭 | 880



Crown brand dried abalone,  
9pcs / catty, from Amidori, Japan  
日本九頭皇冠特級大網鮑  
精選來自日本的澳沪大網鮑 及吉品鮑。

Each 9,880 每隻

\*Kindly order in advance



🍽️ Braised Hokkaido prickly sea cucumber  
with goose web

北海道關東刺參扣鵝掌 | 628 / person 每位  
精選原條五十頭北海道關東刺參，營養豐富，蛋白質含量高，不含膽固醇，是高級滋補品，為海珍品之冠。



海  
味  
類

PRICKLY SEA  
CUCUMBER

Braised prickly sea cucumber with fish maw  
北海道關東刺參扣天洋花膠  
900 / person 每位

Braised fish maw with shiitake mushroom  
天洋花膠扣日本天白菇 | 568 / person 每位

Braised fish maw with goose web  
天洋花膠扣鵝掌 | 600 / person 每位

Braised whole fish maw with vegetable in  
abalone sauce  
鮑汁扣原隻天洋花膠伴翠蔬  
1,280 / portion 每份

# 官燕類

## BIRD'S NEST

 Stewed bird's nest with crabmeat  
(served with supreme soup)  
蟹肉乾撈官燕 (另附高湯)  
428 / person 每位

嚴選正庄高級官燕盞，配以生拆蟹肉及招牌高湯，滋潤養顏，補中益氣。

 Double-boiled bird's nest and mushroom  
with almond cream  
生磨杏汁松茸燉燕窩 | 428 / person 每位

Double-boiled bird's nest with red date  
and rock sugar  
冰花紅棗燉官燕 | 388 / person 每位

Double-boiled bird's nest with almond  
and coconut cream  
椰杏汁燉官燕 | per 388 / person 每位

Braised bird's nest with crabmeat  
蟹肉燴官燕 | 428 / person 每位

Braised bird's nest  
紅燒官燕 | 388 / person 每位

Braised bird's nest with minced chicken  
雞蓉燴官燕 | 388 / person 每位

Steamed bamboo pith stuffed with bird's  
nest in egg white  
蛋白竹笙釀官燕 | 388 / pc 每件





## SEAFOOD

### 海鮮類

🌸 Steamed spotted garoupa fillet with black fish roe, minced bean curd, ham, and egg yolk  
黑魚籽豆腐蓉蒸星斑球 | 188 / person 每位

Aromatic fresh prawn with Chinese vermicelli in casserole  
奇香粉絲海中蝦 | 128 / pc 每位

Aromatic oyster with Chinese vermicelli in casserole  
奇香粉絲珍寶生蠔 | Per 138 每位

Pan-fried oyster bacon roll in black pepper sauce  
黑椒汁煙肉生蠔 | Per 138 每位

Steamed egg white with black truffle, fresh crabmeat, ham, fried conpoy, and egg yolk  
黑松露鮮蟹肉蒸乳酪 | 188 / person 每位

Steamed fresh Alaskan king crab leg with lotus seed and winter melon  
北海道鮮鱈場阿拉斯加蟹腳燴濃雞湯(伴蓮子、冬瓜) | 188 / person 每位



 Wok-fried king prawn with asparagus in home made XO sauce  
XO醬露筍原隻蝦皇 | 138 / pc 每位

● Wok-fried Hokkaido scallop with mushroom and seasonal vegetable in house gravy  
鮮菌蒜燒北海道帶子皇伴翠蔬  
198 / pc 每位

Wok-fried Hokkaido scallop with asparagus  
上湯焗北海道帶子皇伴鮮露筍  
198 / pc 每位

● Braised garoupa's fin and belly with garlic and bean curd sheet  
蒜子枝竹生炆斑翅  
138 / person 每位

Pan-fried prawn in XO sauce / in supreme soy sauce (6 pcs)  
XO醬爆/豉油皇煎生蝦(六隻)  
298 例

Barramundi cod / spotted garoupa / napoleon fish / tiger garoupa  
清蒸\生炆老鼠斑、東星斑、蘇眉、老虎斑  
Market price 時價

Sliced spotted garoupa with mushroom and vegetable in supreme soup  
松茸翠蔬濃湯浸星斑片 | 268 例

Sweet and sour prawn  
松子咕嚕海蝦球 | 228 例

Wok-fried prawn with olive, pickle, bitter melon, black bean, and garlic  
欖菜豉蒜涼瓜爆海蝦球 | 228 例

Stir-fried scallop with fried Yunnan ham and seasonal vegetable  
脆雲腿翠蔬伴帶子 | 228 例

Pan-fried prawn with soy sauce or spicy salt or black bean sauce  
頭抽 / 椒鹽 / 豉椒煎海生蝦 | 298 例

Steamed prawn with garlic  
金銀蒜蒸海生蝦 | 298 例

Wok-fried prawn with spring onion and pepper  
蔥苗椒子爆海蝦球 | 228 例

Sautéed prawn with sweet & sour gravy and Thousand Island dressing  
彩圖二味海蝦球 | 228 例

Wok-fried prawn with macadamia nuts and asparagus  
金果鮮露荀海蝦球 | 228 例

Wok-fried prawn with XO sauce, mushroom, and Chinese kale  
XO醬鮮菌蘭度爆海蝦球 | 228 例

Wok-fried prawn with black bean paste and pepper  
豉味彩椒海蝦球 | 228 例

Wok-fried sliced garoupa with 3 kinds of pepper  
三椒炒星斑球 | 268 例

Poached fish fillet with white pepper and vermicelli  
白胡椒粉絲浸魚片 | 268 例

Garoupa fillet with Sichuan pepper in casserole  
砂窩川辣石斑片 | 268 例

Mega-size tomato stuffed with assorted seafood and enoki  
海皇金鑲玉 | 160 / person 每份  
\*Kindly ask for the availability



## CHICKEN & PIGEON

Poached chicken with fish maw, bamboo pith, and goji berry in supreme soup

花膠竹筴杞子鮮雞窩 (花雕另上)

Half 488 半隻 (半羽)

Wok-fried sliced chicken with assorted mushrooms and deep-fried chicken bone 農場雞二食 (鮮菌炒雞甫、蝦醬脆炸骨、翠蔬)

Half 128 半隻

Roast chicken with fermented red bean curd | 南乳吊燒雞

Half 128 半隻

Whole 228 每隻

Steamed chicken with preserved ham and shiitake mushroom

雲腿天白菇蒸滑雞 | Half 128 半隻

Spicy chicken in Sichuan style

川味口水雞 | Half 128 半隻

Wok-fried chicken with black bean and shallot

蒜子豆豉爆鮮雞 | Half 128 半隻

Wok-fried sliced pigeon and Chinese kale with satay sauce

芥蘭沙嗲炒頂鴿皇片 | Whole 168 每隻

Soya Sauce Chicken

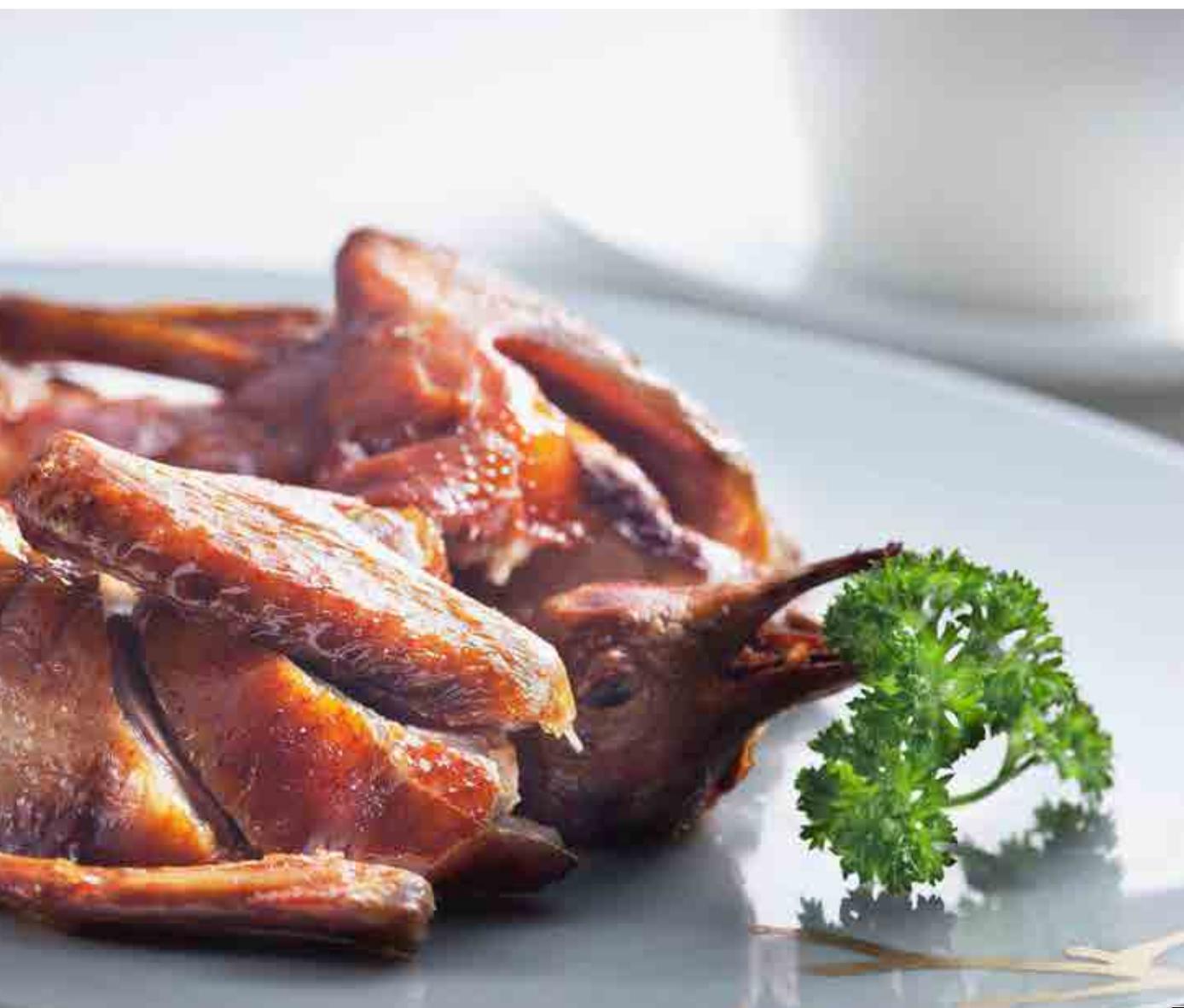
玫瑰豉油雞

Half 128 半隻

Whole 228 每隻

### ● Roast pigeon

紅燒頂鴿皇 | Whole 168 每隻



🌿 Braised prime rib of beef with house gravy  
燒汁乾焗牛肋骨 | 198 / person 每位  
選用極上特級牛肋骨，加入自家製燒汁，原  
件乾焗六小時。



## 牛肉類

# BEEF

- Braised oxtail with skin and plain flour in casserole (2-3 persons)  
草本炆鮮牛尾 (二至三位用) | 338 每份

Stewed beef brisket and plain flour in home made black pepper sauce  
黑椒炆極上金沙牛腩 | 228 例

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Pan-fried Wagyu beef fillet in Japanese sake sauce  
菊正宗清酒煎雪花和牛

Wok-fried Wagyu beef fillet with assorted mushrooms and garlic  
鮮菌蒜燒雪花和牛

Pan-fried Wagyu beef fillet in home made wasabi gravy  
山葵汁煎雪花和牛

Japanese A5 Oumi 日本產A5牛肉  
1,650 / 6 pcs  
550 / pax (100gr)

Australian M9+ 澳洲產M9+和牛  
750 / 6 pcs  
250 / pax (100gr)

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Wok-fried sliced Australian M9+ Wagyu beef with vegetable  
老式菜遠炒澳洲M9+和牛片 | 500 例

Sautéed sliced beef with fresh mango  
香芒炒牛仔肉 | 268 例

Sautéed sliced beef fillet with assorted mushrooms  
鮮菌爆牛柳絲 | 268 例

Wok-fried sliced beef with walnut and fungus  
合桃木耳炒牛肉 | 228 例

Sautéed beef fillet with pepper and octopus  
杭椒墨魚炒牛柳絲 | 268 例

Pan-fried beef tongue with garlic  
金銀蒜煎牛脷扒 | 198 例

Wok-fried diced beef fillet with black pepper  
黑椒極上牛柳粒 | 268 例

Sautéed sliced beef tenderloin and kale with XO sauce  
XO醬芥蘭炒牛柳 | 268 例

Stewed sliced beef and vermicelli with satay gravy  
沙嗲粉絲燴牛肉 | 268 例

Stewed beef brisket with soya bean paste  
麵醬金沙牛腩片 | 268 例

# 豬 肉 類

## PORK

Pan-fried supreme pork in 2 ways (vinegar sauce and sesame gravy)

醋麻二味煎焗黑豚肉 | 380 例

Honey-glazed pork loin skewer with

Osmanthus (Iberico) (5 pcs)

串燒桂花蜜黑豚肉(五串) | 268 例

Steamed sliced pork belly marinated in

dried shrimp paste

蝦醬蒸五花腩片 | 168 例

- Sweet & sour pork with pineapple and

paprika (Spanish Iberico)

西班牙菠蘿咕嚕肉 | 268 例

Sautéed pork belly with chili sauce Sichuan style

川味回鍋肉 | 168 例

Crispy fried pork belly with red bean curd sauce

脆皮南乳五花腩片 | 168 例

Fried spare ribs with house gravy

燒汁焗肉排 | 200 例

Wok-fried sliced pork with assorted mushrooms in XO sauce

XO醬鮮菌炒梅肉片 | 168 例

🍽️ Stewed pork belly with chef's special sauce  
京韓烤猪腩 | 288 例





 Pan-fried bean curd stuffed with minced shrimp in abalone sauce, topped with Yunnan ham  
鮑汁黃金琵琶豆莢 | 168 例



## 豆腐與蔬菜類

### BEAN CURD & VEGETABLE

Braised fish maw, scallop, shrimp, and assorted vegetables in casserole  
天洋花膠帶子鮮蝦什菜煲 | 288 例

Bamboo pith, fungus, and vegetable in red fermented bean curd sauce in casserole  
竹筴愉耳南乳齋煲 | 168 例

Braised bean curd with spicy gravy  
回鍋紅燒豆腐 | 138 例

Steamed seasonal vegetable with conpoy, shiitake mushroom, and minced pork  
瑤柱天白菇粒肉絲蒸時蔬 | 168 例

Fried Chinese lettuce heart with shrimp paste in casserole  
砂鍋唐生菜(蝦醬/麵醬) | 128 例

Poached seasonal vegetable with garlic  
上湯蒜子\生蒜片 浸時蔬 | 98 例

Deep-fried bean curd skin roll with enoki and assorted mushrooms  
脆皮金菰鮮菌腐皮卷 | 88 例

# RICE & NOODLE

## 精美飯與麵類

Steamed rice with preserved meat in clay-pot

臘味煲仔飯 | 188 / person 例

Fried rice with diced fresh abalone and diced chicken wrapped in lotus leaf

鮑魚雞粒荷葉飯 | 258 例

Fried rice with conpoy, shrimp, and barbecue pork

瑤柱圍蝦叉燒炒飯 | 168 例

Stewed noodle with fresh abalone and prawn

鮮鮑魚海蝦球撈麵 | 258 例

Rice in supreme soup with bamboo pith, conpoy, egg white, and assorted seafood

竹筴瑤柱蛋白海鮮泡飯 | 188 例

Fried glutinous rice with preserved meat

生炒臘味糯米飯 | 168 例

Steamed glutinous rice with garlic and prawn in bamboo basket

籠仔蒜茸蒸海蝦糯米飯 | 258 例

Fried rice with taro, salted fish, and chicken

荔芋咸魚雞粒炒飯 | 128 例

Stewed noodle with beef brisket in home made XO sauce

XO醬牛腩撈麵 | 198 例

Wok-fried flat rice noodle with sliced beef

乾炒牛肉河粉 | 188 例

Braised e-fu noodle with conpoy

瑤柱乾燒伊麵 | 168 例

Stewed vermicelli with fried string bean, minced pork, and chopped olive pickle

欖菜肉崧四季豆炆米粉 | 168 例

🌸 Pan-fried crispy noodle with prawn  
and supreme soup  
上湯焗海中蝦伴煎脆麵  
168 / person 每位





## DIM SUM

\* Available until 3PM

🍵 Pan-fried glutinous rice with fresh abalone and diced chicken  
鮮鮑魚黃金煎糯米雞 | 168

- Steamed shrimp dumpling (4 pcs)  
同樂鮮蝦餃皇 | 48  
以名貴的新鮮冬筍作材料、上湯作湯汁，是新同樂經典點心
- Steamed pork dumpling topped with minced Yunnan ham (4 pcs)  
雲腿茸燒賣皇 | 48
- Steamed scallop, shrimp, and Chinese kale dumpling (3 pcs)  
玉蘭帶子餃 | 50

Braised chicken feet in abalone sauce  
鮑汁鳳爪 | 80

Steamed vegetarian dumpling (3 pcs)  
羅漢鮮菌素粉果 | 38

Steamed chicken with Chinese mushroom  
天白菰蒸鮮滑雞 | 42

Steamed rice flour rolls with shrimp  
原隻鮮蝦腸粉 | 48

🍵 Baked abalone puff (2 pcs)  
特色鮑魚酥 (兩隻) | 68  
即製即焗的酥皮，加入味道濃郁的鮮鮑魚片，飄香四溢

- Steamed rice flour rolls with shredded turnip and Yunnan ham  
金包銀絲腸粉 | 48

Steamed rice flour rolls with beef and mushroom  
雙菇鮮牛肉腸粉 | 48

Steamed rice flour rolls with barbecue pork  
新鮮梅頭叉燒腸粉 | 48

Steamed rice flour rolls with sliced chicken  
雞絲天白菰腸粉 | 48

Steamed rice flour rolls with sliced fish  
鮮魚肉蔥花腸粉 | 48

- Steamed minced beef ball (2 pcs)  
陳皮蒸牛肉球 | 48

- Steamed pork spare rib with preserved black bean and vermicelli  
豉汁排骨蒸津絲 | 42

- Steamed pork bun with preserved vegetable (2 pcs)  
梅菜皇扣肉包 | 42



## 點心

可获得點心  
直到下午三点

🌸 Steamed minced fish dumpling  
with shrimp (4 pcs)  
鮮圍蝦魚蓉白燒賣 | 56

● Baked ham and spring onion  
cake (3 pcs)  
金華火腿焗燒餅 | 48

Baked barbecue pork puff (3 pcs)  
香麻焗叉燒酥 | 42

Steamed barbecue pork bun  
(3 pcs)  
蜜汁叉燒包 | 42

Steamed beef shu mai (4 pcs)  
乾蒸燒賣牛肉 | 48

● Deep-fried taro dumpling with  
diced chicken (3 pcs)  
蜂巢五香雞粒芋角 | 42

● Pan-fried turnip cake with  
preserved meat (3 pcs)  
煎臘味蘿蔔糕 | 38

Spring roll with chicken and  
shrimp (3 pcs)  
雞肉鮮蝦炸春卷 | 38

Conpoy and shrimp dumpling  
in supreme soup (4 pcs)  
上湯瑤柱鮮蝦水餃 | 42

Steamed scallop and shrimp  
dumplings with XO sauce  
XO龍皇帶子餃 | 48

Steamed spinach dumpling filled  
with shrimp and pork  
波菜海鮮餃 | 48

Pan-fried Shanghai dumpling  
鮮肉煎鍋貼 | 42

Oven-baked fluffy pastry with  
barbecued pork  
脆皮雪山包 | 42

Deep-fried taro dumpling with  
minced beef and black pepper  
黑椒牛肉荔芋角 | 42

Chrysanthemum-shaped shrimp  
spring rolls  
菊花春卷 | 48

Deep-fried sesame balls stuffed  
with lotus paste  
蓮蓉芝麻球 | 42

Steamed chicken feet with black  
bean sauce  
豉味辣風爪 | 42

# 生 滾 粥

## CONGEE

- Fresh abalone and prawn congee  
鮑魚鮮蝦生滾粥 | 148

Chicken congee  
雞球生滾粥 | 48

Century egg and sliced fish congee  
皮蛋鮮魚生滾粥 | 48

Minced beef congee  
鮮牛崧生滾粥 | 48

Plain congee  
白粥 | 20

Deep-fried fritters  
炸油條 | 15



## DESSERT

### 甜品

-  SUN TUNG LOK ROYAL dessert  
(2-4 persons)  
同樂甜蜜盛宴 (二至四位用) | 190
- Bird's nest glutinous ball (2 pcs)  
流沙燕窩煎堆 (二件)
- Baked water chestnut cake (2 pcs)  
酥皮馬蹄糕 (二件)
- Mango pancake roll (2 pcs)  
香芒班戟卷 (二件)
- Donut ball (2 pcs)  
糖花蛋球(二件)
- Country glutinous dumpling (2 pcs)  
家鄉茶菓 (二件)
- Special pastry (1 pc)  
特色糕點 (一件)



- Deep-fried glutinous ball stuffed with custard and bird's nest (min 2 pcs)  
 流沙燕窩煎堆(兩隻起)  
 30 / pc without bird's nest 每隻  
 65 / pc with bird's nest 每隻

- SUN TUNG LOK deluxe dessert (3 pcs)  
 同樂三式美點 (三件) | 60 每位

Double-boiled bird's nest and red bean with baked puff pastry  
 酥皮焗紅豆燕窩 | 88 / person 每位

Double-boiled bird's nest with almond and coconut cream  
 椰杏汁燉官燕 | 388 / person 每位

Double-boiled bird's nest with red date and rock sugar  
 冰花紅棗燉官燕 | 388 / person 每位

- Baked sago and mashed chestnut pudding  
 粟蓉西米焗布甸 | 50 每位

Sweet mango and glutinous dumpling (3 pcs)  
 香芒糯米糍 (三件) | 48 每位

Custard sponge rolls (3 pcs)  
 奶黃馬孺卷 (三件) | 48 每位

Baked egg tart topped with bird's nest (min 2 pcs)  
 燕窩雞蛋撻 (兩隻起)  
 88 / pc (with bird nest) 每隻

Baked water chestnut cake (3 pcs)  
 酥皮馬蹄糕 (三件) | 58

Baked egg tart (3 pcs)  
 酥皮雞蛋撻 (三件) | 38

Sweet sesame and salty egg yolk bun (3 pcs)  
 蛋黃麻蓉包 (三件) | 32

- Sweetened almond cream with egg white  
 生磨蛋白杏仁露 | 48

Sweetened cashew nut cream  
 生磨腰果露 | 48

- Crêpes with Mao Shan King durian (min 2 pcs)  
 貓山王榴蓮班戟(兩隻起) | 98 / pc 每隻

Mango pancake roll (2 pcs)  
 香芒班戟卷 (二件) | 48

Chilled mango pudding with vanilla sauce  
 香草芒果布丁 | 48

Chilled "Gui Ling Gao" with honey  
 蜂蜜龜苓膏 | 48

# 飲料

## COCKTAILS 150

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**Mojito**  
rum, lime, mint, sugar, soda water

**Caipiroska**  
vodka, lime, brown sugar

**Cosmopolitan**  
vodka, cointreau, cranberry, lime

**Dry Martini**  
vodka or gin, dry vermouth, with olive or lemon peel

**Negroni**  
gin, campari, sweet vermouth

**Margarita**  
tequila, cointreau, lime

**Lychee martini**  
vodka, lychee liqueur, lychee

**Old Fashioned**  
bourbon, angostura bitter, sugar

**Pina Colada**  
rum, coconut cream, pineapple

**Tequila Sunrise**  
tequila, grenadine, orange juice

## DRINKS

## MOCKTAILS 65

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**Tropical Twister**  
pomegranate, papaya, banana, orange, pineapple, coconut cream

**Royal Crown**  
watermelon, lychee, pineapple, lime, elderflower

**Avocado Cream**  
avocado, espresso, vanilla iced cream

**Bana Cabana**  
banana, orange, strawberry

**Red Dragon**  
dragon fruit, lemon, passion fruit, watermelon

**Avocado Colada**  
avocado, coconut cream, pineapple, banana

**Autumn in Shanghai**  
pomegranate, orange, pineapple, lychee, melon, soda

**Berry Breeze**  
orange, cranberry, raspberry, passion fruit

**Apple Mojito**  
green apple, lime, mint, soda water

**The Empress**  
blueberry, lemon, yuzu, soda water

**Orange Dew**  
honey dew, pineapple, orange, carrot, apple

**Shirley Temple**  
grenadine, sprite, lemon

**Fruit Punch**  
grenadine, guava, orange, pineapple, lemon, soda

**Mang-O**  
mango, yakult, orange

## JUICE 60

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Orange	Blueberry
Lemon	Banana
Lime	Green apple
Watermelon	Red apple
Melon	Carrot
Kiwi	Pineapple
Strawberry	Dragon fruit
Raspberry	Mixed of 3

## SOFT DRINKS

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Coke / Diet coke / Sprite / Soda water / Tonic water / Ginger ale / Pokka Green tea	35
Iced tea / Iced lemon tea	35
Flavoured iced tea (lychee / strawberry / peach)	42
Lemonade or Lemon-lime-bitter	42

## WATER

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Equil Still / Sparkling 380 ml	38
Acqua Panna 750 ml	85
San Pellegrino 750 ml	85

## COFFEE

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Espresso	28 / 38
Regular black coffee	36
Macchiato	45
Cappuccino	45
Mochaccino	45
Latte	45

+10

**Additional flavours:** hazelnut, vanilla, macadamia, butterscotch, caramel, almond

+10

Extra shot espresso

## CHOCOLATE

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Chocolate drinks	52
Hazelnut chocolate	62

## KAYA ORGANIC TEA

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Pai Mu Tan	42
Tie Guan Yin	
Oolong	
Jasmine Royal	
Chrysanthemum	
Chamomile (Huang Chun Ju)	
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Pu-Erh	55
Long Jing	
Slim & Slender (Xian Xian)	
Rise & Shine (Shan Yao)	
Cold Be Gone (Han Xiao)	
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Blooming tea	100

## BEER

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Bintang Pilsener or Radler 330 ml	60
Heineken Lager	70
Guinness 330 ml	70
Corona	100
Tsing Tao	100
Erdinger Weissbier or Dunkel 500 ml	185



