

Mr & Mrs BRUNCH

STARTERS

EGGS 75 RMB

EGG TARTELETTE ANCHOVY NIÇOISE

1 Poached-Grilled Egg, Thin Crust Tartlet, Piquillos, Onion & Tomato Jam, Boquerones & Anchovies

EGG FRISÉE LARDON

1 Poached Egg, Frisée Salad, Pancetta

EGG, SMOKED SALMON & DILL

1 Poached Egg, Smoked Salmon, Crème Fraîche, Dill Oil

HAM & CHEESE OMELETTE

Paris White Ham & Prosciuto Crudo, Taleggio & Gruyère Omelette

EGG BENEDICTE

1 Poached egg on Bun, Prosciuto Crudo & Paris White Ham, Béarnaise sauce

EGG, SPINACH PANCETTA & BEARNAISE-TARTARE

1 Poached Egg, Spinach, Pancetta, Béarnaise-Tartare Sauce

EGG, GOOD MUSHROOMS & DUCK CONFIT

1 Poached-Grilled Egg, Duck Confit & Mushrooms Fricassée, Garlic-Parsley

EGG & TRIPES " PIQUANTE"

1 Poached Egg, French-Braised Tomato & Capers, Beef Tripes

EGGS LUXE

125 RMB EGG, CAVIAR & DILL

1 Poached Egg, Caviar, Crème Fraîche, Dill Oil

125 RMB EGG, IBERICO & FRIES

1 Poached-Fried Egg, Iberico Ham, Rosemary-Garlic French Fries

APPETIZERS 100 RMB

PÂTÉ DE CAMPAGNE

Homemade Country Pâté, Cornichons

DUCK FOIE GRAS TERRINE NATURAL

Homemade Duck Foie Gras, Herb Salad

FOIE GRAS LIGHT CRUMBLE

Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble

BEEF CARPACCIO VENISE

Hand Thick-cut Beef Fillet, Olive Oil, Lemon Juice, Pesto, Arugula, Parmesan

SMOKED SALMON ESSENTIAL

In House Smoked Salmon Seasoned At The Table

MUSTARD TUNA TARTARE

Ahi Tuna, Mustard Sorbet, French Fries

ARUGULA MUSHROOM TRUFFLE

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmesan

LITTLE CAESAR "BACON" or "CHICKEN"

Wet Traditional Caesar Salad with Bacon or Chicken

TOMATO MOZZA SALAD

Fresh Tomato Salad, Mozzarella Di Bufala

QUICHE LORRAINE MINUTE

Crunchy Tartlet, Pancetta & Leeks

6 ESCARGOTS GARLIC PARSLEY

French Style Snails, Garlic-Parsley

MUSHROOM THAI CONSOMMÉ (2 Guests Recommended)

Mushroom Broth, Nam Jin, Side Coco Chantilly

APPETIZERS LUXE

250 RMB IBERICO DE BELLOTA "JOSELITO"

Finest Spanish Iberico Aged Ham - Vintage 2010, 100% Acorn Fed - Hand-sliced, 40g

450 RMB 6 OYSTERS GILLARDEAU TRADITION

Lemon, Shallot Vinegar - 6 Pieces

120 RMB "MEUNIÈRE TRUFFLE BREAD" PP

Toasted Bread, Light Meunière, Truffle

180 RMB JUMBO SHRIMP "IN CITRUS JAR" PP

Steamed Jumbo Shrimp in a Glass Jar with Citrus, Lemongrass & Vanilla

XTRA SIDES

SIDES 60 RMB

ARUGULA PARMESAN

Arugula Salad, Soy Dressing, Parmesan

SPINACH GARLIC ASIATE

Garlic Butter, Sesame Oil & Soy

STEAMED GREENS ESSENTIAL

Steamed Seasonal Greens Selection, Olive Oil

MASH TRADITION

Mashed Potato & Butter

WESTERN-ASIAN CONGEE

Buttery Jasmine Thai Rice "Porridge", Garlic Shallot & Ginger Crunch, Olive oil

MUSHROOMS ESSENTIAL GARLIC

Assorted Mushroom Fricassée, Olive Oil, Garlic

HAND-CUT FRENCH FRIES ALLUMETTES (Seasonal, Subject to availability)

Home Slim French Fries

早餐蛋 (75元一份)

尼斯银鱼溏心蛋洋葱酥

溏心水煮煎蛋, 薄挞, 小甜椒, 洋葱, 番茄泥, 油醋银鱼柳

溏心蛋苦苣腌培根

溏心水煮蛋, 蒜泥蛋黄酱, 苦苣色拉, 意大利熏肉

烟熏三文鱼苜蓿糖心蛋

溏心水煮蛋, 烟熏三文鱼, 鲜奶油, 苜蓿油

火腿芝士煎蛋卷

巴黎白火腿, 意大利熏火腿, 塔雷吉欧和古老耶芝士

水波蛋

溏心水煮蛋, 意大利熏火腿, 巴黎白火腿, 伯纳西酱

溏心蛋, 意大利熏肉菠菜伯纳西酱塔塔

溏心水煮蛋, 菠菜, 意大利熏肉, 伯纳西酱和塔塔汁

糖心蛋, 鲜蘑菇, 油封鸭

溏心水煮煎蛋, 油封鸭, 烩蘑菇及大蒜荷兰芹

溏心蛋, 番茄甜椒烩牛肚

溏心水煮蛋, 法式番茄水瓜柳牛肚

奢华蛋

鱼子酱苜蓿溏心蛋

溏心水煮蛋, 鱼子酱, 鲜奶油, 苜蓿油

糖心蛋, 伊比利亚火腿, 薯条

水煮煎鸡蛋, 伊比利亚火腿, 迷迭香蒜味薯条

前菜 (100元一份)

乡村肉派

自制乡村肉派, 腌制黄瓜

原味鸭肝酱

自制露杰鸭肝酱, 香草色拉

鸭肝清淡奶酥糕

清淡鸭肝慕斯, 葡萄干配榛果奶酥糕

意式手切厚生牛肉片

手切菲力牛肉, 橄榄油, 柠檬汁, 罗勒青酱, 芝麻叶, 帕玛森芝士

原味烟熏三文鱼

现场调味的招牌自制烟熏三文鱼

芥末金枪鱼塔塔

金枪鱼, 芥末冰沙, 炸薯条

芝麻叶菌菇松露色拉

芝麻叶色拉, 酱油, 松露及巴黎菌菇, 帕玛森芝士

凯撒沙拉配培根或鸡肉

多汁凯撒传统沙拉配培根串或鸡肉串

番茄水牛芝士色拉

新鲜番茄, 马苏里拉芝士

现制洛林乳蛋饼

松脆馅饼, 烟肉和京葱

法式蜗牛, 大蒜, 意大利芹 6只

蜗牛, 大蒜, 意大利芹, 面包碎

泰式蘑菇清汤

菌菇高汤, 泰式鱼露酱汁, 椰子鲜奶油

奢华前菜

小何赛伊比利亚火腿

顶级西班牙伊比利亚年份火腿-2010年份100%橡果饲养/40克

法国吉拉朵生蚝, 传统风味 6只

柠檬, 红葱醋

主厨独创松露原味面包

烤面包, 柠檬奶油汁, 松露

主厨独创 “柑橘罐蒸” 大虾

罐蒸虾, 柑橘, 柠檬草, 香草条在玻璃罐中同蒸

配菜 (60元一份)

帕玛森芝麻叶色拉

芝麻叶色拉, 酱油, 帕玛森芝士

蒜香亚洲风味菠菜

香蒜奶油, 芝麻油及酱油

原味蒸绿色蔬菜

混搭绿色时蔬, 橄榄油

传统土豆泥

土豆泥及奶油

西式亚洲风味粥

黄油味泰国香米粥, 葱姜蒜薄脆, 橄榄油

原味香蒜菌菇

烩菌菇, 橄榄油, 大蒜

手切火柴薯条 (供应因季节性产量而定)

自制手切薯条

Mr & Mrs Bund
MODERN EATERY BY PAUL PAIRET

MAIN COURSES

SOLITAIRES 130 RMB

PICNIC CHICKEN AILLOLI

Char-grilled Cold Hainan Chicken Breast & Garlic Mayonnaise, Herb Salad

CHICKEN NUGGETS

Salt & Pepper Fried Chicken, Wasabi Mayo

BEEF TARTARE TRADITION

Hand-cut Beef Fillet, Traditional Dressing, French Fried Cubes

MUSTARD & CHEESE "STEAK-HACHÉ-PURÉE"

Bun-less Beef Burger, Mustard & Cheese, Potato Mash and Beef Jus

CROQUE MRS. BUND

Grilled Ham & Cheese French Toast, Poached-Grilled Egg

CONCHIGLIE & CEPS

Foie Gras Sauce, Seared Ceps Mushrooms & Gruyère

COQUILLETES HAM & CHEESE

Paris Ham, Parmesan & Gruyère

PENNE RIGATE BASIL TOMATO

Tomato Sauce, Basil Oil, Basil

SEAFOOD 180 RMB

SCALLOPS LEMON-GINGER

Seared Scallops, Olive Oil, Lemon, Soy, Garlic, Ginger

GRILLED SALMON BÉARNAISE

Grilled Salmon, Béarnaise Émulsion, Herb Salad

GRILLED TUNA & BALSAMICO

Grilled Ahi Tuna Steak, Citrus, Balsamico Syrup

GRILLED SEABASS VIERGE BASIL LEMON

Grilled Seabass, Black Olive, Olive Oil, Fresh Cheese, Tomato, Basil, Vierge Infusion

"FISH & FRITES"

Crunchy Battered Black Cod, Tartare Dip, French Frites

SEAFOOD LUXE

280 RMB BLACK COD "IN THE BAG" PP

Black Cod Fish Simmered in Heat Proof Bag with Cantonese Sauce

280 RMB BLACK COD ESSENTIAL SOY

Seared Black Cod, Olive Oil, Lemon, Soy

420 RMB SOLE MEUNIÈRE TRADITION OR SOLE GRILLED ESSENTIAL

(Seasonal, Subject to availability – 2 Guests Recommended)

Pan Seared Dover Sole, Lemon Juice, Hazelnut Butter OR Simply Grilled

MEAT 180 RMB

LE BEAU CHICKEN VOL-AU-VENT

Crunchy Puff Pastry, Chicken & Foie Gras Mushroom Fricassée

DUCK CONFIT, TRUFFLE HERBS SALAD

Crispy Duck Leg Confit, Truffle Duck Jus

SESAME LACQUERED PORK RIBS

Lacquered Pork Ribs, Salted lime Sesame Dip, Citrus, Spices, Fresh Herbs

IBERICO PIGGY'S DAUBE NIÇOISE

Tender-Braised Iberico Pork Cheek, Roasted Tomatoes, Olives, Goat Cheese, Basil

STEAK FRITE (160g Average)

Seared Australian Sirloin – Garlic French Fries – Béarnaise, Garlic Mayonnaise or Pepper Sauce

LAMB SHANK ISTANBUL

Roasted Lamb Shank, Grilled Eggplant, Sesame and Herbs

GOLDEN PORK GRENOBLOISE

Roasted Pork Chop, Golden Butter, Lemon, Capers, Croutons

MEAT LUXE

2500 RMB M9+ WAGYU RIBEYE STEAK – SHIRO-KIN

(500g Average – 2 to 3 Guests Recommended)

Australian MB 9+ High Grade Tajima Full Blood Wagyu Ribeye – Béarnaise or "Au Poivre"

700 RMB M 4-5 WAGYU RIBEYE STEAK BÉARNAISE

(450g Average – 2 Guests Recommended)

Béarnaise Émulsion, Herb Salad

380 RMB CHATEAUBRIAND "PEPPER STEAK" (French Cut – 250g Average)

Seared Pepper Crusted Steak, Sauce "Au Poivre"

420 RMB "LONG SHORT RIB TERIYAKI" PP (2 Guests Recommended)

Roasted Whole Rib, Teriyaki & Orange Reduction

580 RMB RACK OF LAMB PROVENÇALE (2 to 3 Guests Recommended)

Roasted Lamb Rack, Bread Crusted, Olive, Tomato, Anchovy, Basil

其他主菜 (130元一份)

野餐鸡肉佐蒜泥蛋黄酱

碳烤冷鸡胸肉佐蒜泥蛋黄酱

脆皮鸡块

山葵蛋黄酱, 特制混合香料, 香菜, 蒜片

传统手切生牛肉塔塔

手切菲力牛肉, 传统酱料, 小薯块

芥末芝士牛肉饼

牛肉饼, 芥末芝士, 土豆泥和牛肉汁

法式火腿乳酪三明治 (女士)

法式吐司, 烤火腿, 乳酪, 糖心水煮煎蛋

贝壳式风味面佐牛肝菌

鸭肝酱汁, 香煎牛肝菌, 古老耶芝士

火腿芝士通心粉

巴黎火腿, 帕玛森芝士和古老耶芝士

罗勒番茄直通粉

番茄酱汁, 罗勒油, 罗勒叶

海鲜主菜 (180元一份)

柠檬姜味扇贝

香煎扇贝, 橄榄油, 柠檬酱, 酱油, 蒜片, 姜

伯那西酱汁 碳烤三文鱼

碳烤三文鱼, 传统法国龙蒿叶-黄油乳, 香草色拉

意式香醋汁金枪鱼

香煎金枪鱼, 意式香醋浆, 青柠, 柠檬

碳烤海鲈鱼, 微吉罗酱汁, 罗勒, 柠檬

碳烤海鲈鱼, 黑橄榄, 橄榄油, 新鲜奶酪, 番茄, 罗勒叶

鱼&薯条

脆炸鳕鱼, 塔塔酱, 薯条

奢华海鲜

主厨独创“袋蒸黑鳕鱼”

防热袋文火蒸黑鳕鱼佐粤式酱汁

原味酱油汁黑鳕鱼

香煎黑鳕鱼, 橄榄油, 柠檬, 亚洲调味汁

香煎多佛左口鱼配传统柠檬黄油汁或原味碳烤

(供应因季节性产量而定 - 建议2人享用)

香煎多佛左口鱼, 柠檬汁, 榛果黄油或原味碳烤

肉类主菜 (180元一份)

鸡肉芙罗旺

泡芙面包, 鸡肉鸭肝烩蘑菇

佐松露香草色拉

脆皮油封鸭腿, 黑松露鸭肉汁

芝麻亮光猪肋排

亮光猪肋排, 青柠芝麻蘸酱, 柑橘, 香料, 新鲜香草

南法烩伊比利亚小猪肉

微火烩伊比利亚猪肉, 烤番茄, 橄榄, 山羊芝士, 罗勒

牛排 薯条 (160g)

葡萄酒碳烤牛排, 手切薯条, 伯那西酱或蒜味蛋黄酱或胡椒汁

伊斯坦布小羊腿

烤小羊腿, 碳烤茄子, 芝麻酱, 新鲜香料

格勒诺布尔酱猪排

香煎猪排, 焦味黄油, 柠檬汁, 香脆面包粒, 木瓜榴

奢华肉类

白金澳洲和牛肉眼牛排

(雪花9级以上, 500g, 建议2-3人享用)

澳洲9级以上纯种田岛和牛肉眼牛排, 伯那西酱或胡椒汁

伯那西酱汁澳洲特级肉眼牛排

(雪花4-5级, 450g, 建议2-3人享用)

传统法国龙蒿叶-黄油乳, 香草色拉

胡椒酱夏多布利昂牛菲力 (250g)

烙烤胡椒牛排, 胡椒奶油酱

主厨独创酱烧牛长小肋排 (建议2人享用)

香煎牛肋排, 照烧酱, 橙汁酱, 香蒜薄脆

普罗旺斯式羊排 (建议2-3人享用)

烤羊排 (整片), 面包碎, 橄榄, 番茄, 银鱼, 罗勒

DESSERTS

DESSERTS 80 RMB

REAL FRENCH TOAST

Caramelized French Toast/ "Pain Perdu", Vanilla Ice Cream

MELTING TOFFEE LAVA CAKE

Freshly baked Coconut Toffee Melting Cake, Crème Fraîche Ice Cream

UNE ILE FLOTTANTE

"Floating Island" Meringue, Vanilla Anglaise, Dark caramel

BABA AU RHUM

Citrus Syrup soaked Roasted Brioche, Chantilly, Rum flambé

RHUM & RAISINS VANILLA MILK RICE

Panacotta Vanilla Rice Milk, Caramel Rice Crispies & Raisins

YOGURT STRAWBERRY COULIS

House Vanilla Yogurt, Strawberry Coulis

MOUSSE AU CHOCOLAT MMB

Chocolate Mousse & Sorbet, Rum, Hazelnut

CHOCOLAT LIÉGEOIS

Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond

VANILLA DAME BLANCHE

Vanilla Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond

2 ICE CREAM SCOOPS

Vanilla or Chocolate or Panacotta or Nutella Ice Cream Cup, Tuile Sablé

2 SORBET SCOOPS

Strawberry or Orange or Pineapple or Coca Cola Sorbet Cup, Tuile Sablé

MANGO LIQUORICE SABLÉ

Mango, Passion, Liquorice & Dill, Sablé

TROPICAL FRUIT SALAD

Fruit Selection, Thai Syrup, Lime Sugar, Mint & Lemon Balm

CHILLED GRAPEFRUIT & POMELO

Grapefruit, Pomelo, Orange-Grenadine Broth, Granité & Orange Sugar

DESSERT LUXE

110 RMB "LEMON & LEMON TART" PP

Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé

CAFÉ & VIENNOISERIES

75 RMB VIENNOISERIES BAKER'S BASKET (2 Guests Recommended)

"Homemade 2 Pains Au Chocolat, 2 Croissants Au Beurre, 2 Pains Au Lait"

100 RMB VIENNOISERIES BAKER'S BASKET & COFFEE OR TEA

(2 Guests Recommended)

Served With Choice of French Coffee Press* or Hot Tea*

甜品 (80元一份)

法式传统吐司

焦糖法国吐司, 香草冰激凌

熔岩太妃

熔岩椰丝太妃蛋糕, 新鲜奶油冰激凌

漂流岛

漂流岛蛋白糖, 英式香草奶油, 浓厚焦糖汁

朗姆酒软糕

柑橘浸致黄油面包, 香蒂邑, 火焰朗姆酒

朗姆干提香草牛奶饭

杏仁香草牛奶饭, 焦糖米饭脆粒及葡萄干

草莓酱酸奶

自制香草酸奶及草莓酱

MMB 巧克力慕斯

巧克力慕斯及冰沙, 朗姆, 榛子

法式巧克力雪糕

巧克力冰淇淋, 巧克力酱, 香蒂邑香草鲜奶油, 烤杏仁

白雪夫人

香草冰淇淋, 巧克力酱, 香蒂邑香草鲜奶油, 烤杏仁

冰淇淋杯

香草味, 或巧克力味, 杏仁奶油味, 榛果巧克力味及酥饼

雪酪杯

草莓味, 或香橙味, 或菠萝味, 或可口可乐味及酥饼

芒果甘草脆饼

芒果, 热情果, 甘草及鼠尾草, 脆饼

热带水果色拉

精选水果, 泰式糖浆, 薄荷, 青柠叶, 青柠糖

西柚香柚香橙冷汤

葡萄柚, 柚子, 橙汁汤和冰沙, 及香橙糖

奢华甜品

主厨独创“香浓柠檬塔”

整颗甜渍柠檬, 柠檬雪酪与凝乳, 香蒂邑香草鲜奶油加柠檬脆饼

面包和咖啡

精选早餐面包篮 (双人份)

自制巧克力面包, 羊角面包, 牛奶面包 - 各2个

精选早餐面包篮+咖啡或茶 (双人份)

搭配法式咖啡或热茶*

BEVERAGE MENU

COFFEE & TEA

HOT COFFEE 50 RMB

ESPRESSO

DOUBLE ESPRESSO

REGULAR

LATTE

CAPPUCCINO

FRENCH COFFEE PRESS* (2 Guests recommended)

Lavazza Kafa Forest Coffee – Ethiopia, 100% Arabica

HOT TEA* 50 RMB

ESTATE DARJEELING

EARL GREY

ENGLISH BREAKFAST

JASMINE

BI LOU CHUN

TIE GUAN YING

OOLONG

PU ER

ICED COFFEE 60 RMB

CLASSIC ICED COFFEE

Espresso Double Shot, Sugar Syrup

双倍浓缩咖啡, 糖浆

ICED LATTE

Espresso Double Shot, Milk, Sugar Syrup

双倍浓缩咖啡, 牛奶, 糖浆

LIQUEUR COFFEE 130 RMB

FRENCH COFFEE with a Shot of Cointreau

IRISH COFFEE with a Shot of Jameson

SPANISH COFFEE with a Shot of Tia Maria

AMERICAN COFFEE with a Shot of Bourbon

ITALIAN COFFEE with a Shot of Amaretto

INFUSION* 50 RMB

CITRUS MINT

CHERRY MARZIPAN

GINGER LEMONGRASS

CHAMOMILE CITRON

AFRICAN SOLSTICE

ICED TEA JUGS 150 RMB (1L – 2 to 3 Guests Recommended)

THAI

Jasmin Tea, Lime, Lemongrass, Chili Syrup, Mint leave

茉莉花茶, 青柠, 柠檬草, 辣椒糖浆, 薄荷叶

GREEN BASIL

Jasmin Tea, Lime, Lemongrass, Basil Syrup, Basil Leave

茉莉花茶, 青柠, 柠檬草, 罗勒糖浆, 罗勒叶

CLASSIC CEYLON GOLD ICED TEA

CLASSIC PEAR GINGER ICED TEA

SOFTS

FRESH JUICE JUGS 150 RMB (1L - 2 to 3 Guests Recommended)

ORANGE
PINK GRAPEFRUIT
WATERMELON
HONEY MELON

PREMIUM ARTISAN JUICES BY PATRICK FONT 150 RMB (Bottle of 1L - 2 to 3 Guests Recommended)

APPLE TEMPTATION
APRICOT
STRAWBERRY

BRUNCH JUGS 150 RMB (1L - 2 to 3 Guests Recommended)

ELECTRIC LEMONADE
Lime Juice, Lemon Juice, Brown Sugar, Soda Water
青柠汁, 黄柠汁, 黄糖, 苏打水

BUBBLE PINEAPPLE
Fresh Pineapple, Pineapple Juice, Fresh Ginger, Ginger Ale
新鲜菠萝, 菠萝汁, 生姜, 干姜水

BERRIES SENSATION
Cranberry Juice, Strawberry, Blue Berry, Cherry, Apple Juice
蔓越莓汁, 草莓, 蓝莓, 樱桃, 苹果汁

DIABOLO GRENADINE or LEMON

COCKTAILS

COCKTAIL JUGS 150 RMB (1L - 2 to 3 Guests Recommended)

PIMMS CUP
Pimm's No1, Fresh Orange, Apple & Cucumber, Citrus, Sprite
皮姆1号, 橙, 苹果, 黄瓜, 柠檬, 青柠檬 & 雪碧

MOJITO
Bacardi, Syrup, Sparkling Water, Fresh Mint, Lime
百家德兰姆酒, 黄糖, 气泡水, 薄荷叶 & 青柠檬

SPRITZER
White Wine, Sparkling Water, Lemon Sirup, Citrus
白葡萄酒, 气泡水, 柠檬糖浆, 青柠檬

MAURESQUE
Ricard, Orgeat, Water
茴香酒, 杏仁糖浆, 水

LEGENDARY COCKTAILS 80 RMB

OLD FASHIONED
Maker's Mark, Brown Sugar, Candied & Burnt Orange Skin, Bitter
马克思波本威士忌, 黄糖, 甜橙皮, 苦精

MANHATTAN
Sazerac Rye, Dolin Rouge, Orange Twist, Bitter
莎莎瑞克裸麦威士忌, 甜苦艾酒, 橙皮, 苦精

MARTINI
Tanqueray Gin, Belvedere Vodka, Lillet, Black Olives
坦克瑞金酒, 雪树伏特加, 苦艾酒, 黑橄榄

BLOODY MARY
Belvedere Vodka, Tomato Juice, Fresh Tomatoes, Celery, Tabasco
雪树伏特加, 番茄汁, 新鲜番茄, 西芹, 苦精, 美国辣椒仔

GIN TONIC
London No.1, Thomas Henry Tonic Water, Lemon Skin
伦敦1号, 汤力水, 柠檬皮

GIN FIZZ RAMOS
Tanqueray Gin, Orange Blossom Sugar, Egg White, Lemon, Soda
坦克瑞金酒, 橙花水, 蛋白, 柠檬汁, 苏打水

GIN SLING
Tanqueray Gin, Cherry Brandy, DOM, Cointreau, Pineapple Juice, Grenadine
坦克瑞金酒, 樱桃白兰地, 药草酒, 君度橙酒, 菠萝汁, 红石榴糖浆

TI PUNCH
Zacapa 23, Fresh Lime, Ginger Syrup
萨卡帕兰姆酒, 青柠檬, 姜糖

Add 60 RMB

MIMOSA
Champagne, Fresh Orange Juice, Candied Orange Skin
酩悦香槟, 新鲜橙汁, 甜橙皮

CHAMPAGNE

BOTTLE 990 RMB (750ML)

GLASS 180 RMB (150ML)

G.H MUMM DE CRAMANT, Blanc de Blanc

MINERAL WATER

BIG BOTTLE 80 RMB (750ML)

STILL EVIAN
SPARKLING BADOIT

SMALL BOTTLE 45 RMB (330ML)

STILL EVIAN
SPARKLING BADOIT