

Efes Restaurant

TURKISH & MEDITERRANEAN CUISINE

尊敬的贵宾：

为全面贯彻《食品安全法》，
落实餐饮服务提供者是食品安全第一责任人的责任，
本餐厅承诺在自有场地提供优质的用餐体验。
我们为您的每一次用餐都准备了合格且经过严格挑选的食物及饮品。
因此，为保障您的用餐体验，在EFES用餐时，请勿食用自带食物或饮用自带酒水。
如果您有任何其他疑问或问题，请咨询Efes管理团队。

Dear Valuable Guest,

We are committed to provide excellent dining experience in our restaurant.
As part of this commitment,
we would like to serve our guests only high quality food and drinks from qualified and well inspected sources.
To maintain our guest's dining experience quality,
we kindly ask our guests not to bring food or drinks from outside sources to Efes dining room .
Please consult with Efes Management team if you have any further enquiries or questions .

关于土耳其美食的一点小知识

土耳其菜是世界三大菜系（中国菜、法国菜、土耳其菜）之一。

土耳其烹饪发源于中亚，发展于小亚细亚，可以说是地中海、巴尔干、中东、中亚、东欧、亚美尼亚和格鲁吉亚菜的融合和完善；同时，东南欧，中欧和西欧的菜系也深受土耳其菜系的影响。

因此，美索不达米亚、希腊、莱文、埃及、巴尔干等这些国家的料理都与土耳其菜密切相关；

甚至有时菜谱可能都是一样的。土耳其土壤肥沃，农牧立国，气候比欧洲大陆温和，

又不像其它西亚国家那么热，再加上许多文化的驻留带来的影响，

都增加了土耳其菜的多样化并扩散到其周边的许多邻国。

土耳其菜特点在于突出原料（主要是肉类和奶制品）的自然风味，

讲究原汁原味并以黄油、橄榄油、盐、洋葱、大蒜、香料和醋加以突出。

其常用的食材和配料包含：羊肉、鸡肉、牛肉、鱼、米饭、茄子、青椒、洋葱、大蒜、扁豆、豆类、西葫芦、鹰嘴豆和西红柿。这些食材搭配香料加以烹饪，使其在土耳其菜肴中具有独特的风味。

另外还有一些坚果类的配料，比如开心果、栗子、杏仁、榛子和核桃，

这些配料可以单独食用，同时也广泛应用于甜品之中。

Turkish Cuisine can be described as a fusion and refinement of Mediterranean, Balkan, Middle Eastern, Central Asian, Eastern European, Armenian and Georgian Cuisines.

Turkish Cuisine has in turn influenced those and other neighboring cuisines, including those of Southeast Europe, Central Europe and Western Europe.

Therefore, Mesopotamian Cuisine, Greek Cuisine, Levantine Cuisine, Egyptian Cuisine, Balkan Cuisine are closely related with Turkish Cuisine and some recipes might be even the same.

Frequently used ingredients in Turkish Cuisine specialties include:

lamb, chicken, beef, fish, rice, eggplants, green peppers, onions, garlic, lentils, beans, zucchinis, chickpeas and tomatoes. N

uts, especially pistachios, chestnuts, almonds, hazelnuts and walnuts, together with spices, have a special place in Turkish Cuisine and are used extensively in desserts or eaten separately.

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Etes Restaurant
TURKISH & MEDITERRANEAN CUISINE

All the photos are only for
reference
所有图片仅供参考

Çorbalar (Soups)

汤类

101. Ezogelin Çorbasi (Lentil Soup) (V)

传统扁豆汤 RMB 58

Mildly spicy Traditional Turkish rustic lentil soup
以扁豆为主料的传统土耳其式美味汤品，口味微辣。



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Salatalar (Salads)

沙拉

201. Özel Efes Salatası (Efes Style Mediterranean Salad)

艾菲斯秘制地中海沙拉 RMB 78

with char grilled chicken breast cubes

搭配炭烤鸡胸肉 RMB 98

with char grilled prawn

搭配炭烤大虾 RMB 108

Lettuce, pickles, parsley, arugula, feta cheese, black olives, cherry tomato
生菜，腌黄瓜，欧芹，芝麻菜，白奶酪，黑橄榄，紫甘蓝，圣女果



202. Gavurdaği Salatası

(Gavurdagi Salad) (V)

传统土耳其式沙拉

RMB 78

Extremely delicious authentic Turkish salad;
finely diced tomatoes, fresh green onion, cucumber,
fresh mint and walnut served with imported pomegranate
sauce and extra-virgin olive oil, sour taste

新鲜番茄粒，葱末，小黄瓜，新鲜薄荷，核桃仁，
配以进口石榴酱及初榨橄榄油，口味偏酸



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Soğuk Mezeler (Cold Appetizers)

餐前冷盘

301. Haydari (Haydari) (V) 薄荷稠酸奶 (口味偏酸) RMB 58
Strained homemade yoghurt with finely chopped garlic, fresh mint, dill, extra-virgin olive oil
家庭自制稠酸奶配以蒜末, 新鲜薄荷, 莳萝, 特级初榨橄榄油
302. Patlıcan Salatası (V) 土耳其式碎茄粒沙拉 (口味偏酸) RMB 55
(Turkish Style Eggplant Mezze)
Turkish Style eggplant salad; char-broiled eggplant, diced tomatoes, garlic, red & green pepper and parsley with a touch of extra-virgin olive oil
炭烤茄子碾碎后混合番茄粒, 蒜泥, 红, 绿辣椒, 荷兰芹, 浇淋初榨橄榄油制成
303. Zeytinyağlı Yaprak Sarması (Stuffed Grape Leaves) (V) 葡萄叶卷 RMB 68
Grape leaves stuffed with extra-virgin olive oil cooked rice, pine nuts, currants, parsley
葡萄叶卷以香米, 松仁, 黑加仑子, 茴香草和薄荷, 经典的地中海式开胃菜
304. Muhammara (Muhammara) (V) 特制土耳其式红椒酱 (口味偏酸辣) RMB 58
Hot pepper dip with red peppers, garlic walnuts bread crumbs, red chili paste, pomegranate molasses and olive oil
红椒泥配以红椒, 蒜泥, 核桃仁, 面包块, 红椒酱, 石榴糖浆浇淋橄榄油, 可配土耳其手工饼食用
305. Fasulye Pilaki (Baked Beans) (V) 焗芸豆 RMB 48
Beans with carrots, tomatoes baked with extra-virgin olive oil
焗芸豆搭配胡萝卜, 番茄, 调以特级初榨橄榄油
306. Beyaz Peynir (Feta Cheese) (V) 白奶酪盘 RMB 50
Imported feta cheese with extra-virgin olive oil
进口白奶酪配以特级初榨橄榄油
307. Humus (Turkish Style Homemade Humus) (V) 鹰嘴豆泥 RMB 55
Mashed chickpeas with tahini, garlic, lemon juice, extra virgin olive oil
鹰嘴豆泥搭配芝麻酱, 大蒜, 新鲜柠檬汁, 特级初榨橄榄油
308. Zeytin (Imported Olives) (V) 进口橄榄 RMB 50
Olives imported from Turkey
进口土耳其橄榄
309. Ev Yapımı Taze Yoğurt (V) 自制稠酸奶 (无糖, 口味偏酸) RMB 55
Homemade Turkish Style Yoğurt
家庭式自制稠酸奶
310. Cacik (Tzatziki) (V) 土耳其开胃稠酸奶 RMB 55
Fresh yoghurt with cucumber, mint, salt, garlic, dill and extra-virgin olive oil
自制稠酸奶搭配黄瓜, 薄荷, 食盐, 蒜泥, 莳萝浇淋特级初榨橄榄油



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Soğuk Mezeler (Cold Appetizers)

餐前冷盘

311. Karışık Meze Tabağı 混合冷盘 (小) RMB 98

(Mixed Cold Appetizer Plate) (V)

Combination of eggplant salad, haydari, humus and baked beans
四种不同口味的混合冷盘包括：茄子沙拉，薄荷稠酸奶，鹰嘴豆泥及焗芸豆

312. Efes Özel Meze Tabağı 混合冷盘 (大) RMB 138

(Efes Special Cold Appetizer Plate) (V)

Combination of muhammara, baked beans, eggplant salad, haydari, humus and olives
六种不同口味的混合冷盘包括：特制土耳其式红椒酱，焗芸豆，茄子沙拉，薄荷稠酸奶，鹰嘴豆泥及土耳其橄榄

混合冷盘中部分冷盘口味偏酸，或微辣；详情请咨询店家



401. İçli Köfte (Kibbeh) 布格麦牛肉丸 RMB 78/2 pcs 2块
Traditional Middle Eastern fried bulgur balls filled RMB 98/4 pcs 4块
with seasoned minced beef
以腌制碎牛肉为内馅制成的布格麦肉丸

402. Etli Yaprak Sarma 葡萄叶卷 (热) RMB 88
(Stuffed Vine Leaves)
Vine leaves stuffed with Turkish rice and meat served
with homemade fresh yoghurt and tomato sauce
葡萄叶卷以土耳其式米饭, 碎牛肉, 搭配新鲜自制酸奶及番茄酱食用

403. Lahmacun (Lahmacun) 土耳其式迷你皮塔饼 RMB 78
Turkish style mini pizza with seasoned minced lamb
以腌制碎羊肉制成的土耳其式迷你薄底披萨

404. Yandim Efes (Spicy Beef) 牛里脊配红椒酱 RMB 98
Beef tenderloin cubes cooked with spicy sauce
炭烤牛里脊块搭配红椒酱



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Ara Sicaklar (Warm Appetizers)

餐前热盘



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Etes Restaurant
TURKISH & MEDITERRANEAN CUISINE
艾菲斯土耳其餐厅



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Geleneksek Pideler (Traditional Turkish Pitas) 土耳其式皮塔饼

501. Vejeteryan Pide (Vegetarian Pita) 素食皮塔饼 RMB 98
Turkish vegetarian pita with seasonal vegetables and cheese
土耳其式素食皮塔饼搭配不同种类时蔬与芝士

502. Efes Usulu Kaşarlı Pide 土耳其式奶酪皮塔饼 RMB 98
(Efes Style Cheese Pita)
Efes style cheese pita
美味奶酪皮塔饼

503. Kuşbaşı & Kaşarlı Pide 牛肉奶酪皮塔饼 RMB 118
(Diced Beef Cheese Pita)
Turkish traditional pita with marinated finely diced beef tenderloin,
tomato, red & green pepper, cheese
传统调味料, 与腌制牛肉粒, 番茄, 红, 青椒,
马苏里拉芝士搭配而成的美味皮塔饼

504. Tavuklu Pide (Chicken Pita) 鸡肉皮塔饼 RMB 98
Efes chicken pita
艾菲斯特制鸡肉皮塔饼

505. Dört Mevsim Pide (Four Season Pita) 四季皮塔饼 RMB 118
Selected mixed Turkish pita platter
精心挑选的不同口味土耳其皮塔饼拼盘





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601. Karışık Kebap **双人炭烤拼盘 RMB 298**

(Mixed Kebab Platter for Two Persons)

Combination of selected kebabs; lamb chop, Jumbo prawn, chicken chop, beef shish and chicken shish served with seasonal vegetables.

双人炭烤拼盘：炭烤羊排，炭烤大虾，串烤牛肉，炭烤鸡排，炭烤鸡胸肉，搭配不同种类时蔬

602. Karışık Tavuk Kebap **单人份炭烤鸡肉拼盘 RMB 155**

(Single Mixed Chicken Kebab Platter)

Combination platter of chargrilled boneless chicken chop and chicken shish

精心挑选的炭烤鸡肉拼盘中包括，炭烤鸡排，炭烤鸡胸肉搭配不同种类时蔬

Spesiyaller (Efes Specialties)

艾菲斯特别推荐

603. Dana Şiş Kebap **炭烤牛里脊 RMB 188**

(Beef Shish Kebab)

Marinated juicy chargrilled beef tenderloin cubes served with eggplant sauce

香嫩多汁的炭烤牛里脊块，搭配茄子泥

604. Begendili Dana Kıyma Kebap **茄子泥烤牛肉 RMB 148**

(Minced Beef Kebab with Eggplant Puree)

Minced beef kebab served with eggplant sauce

碎牛肉制成的牛肉饼搭配茄子泥

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605. Sultan Sarma (Sultan Sarma) **苏丹烤肉丸 RMB 155**

Kebab balls with marinated hand minced beef, char-grilled to perfection, rolled in Turkish lavash bread topped with tomato sauce, butter and Turkish cheese
传统手工牛肉肉丸，完美炭烤后卷入土耳其手工饼，浇淋番茄酱，芝士奶酪及少量黄油，在砂锅中烹制而成

606. Kuzu Pirzola (Lamb Chops) **炭烤羊排 RMB 168**

Tender, marinated lamb chops char-grilled to perfection served with seasonal vegetables
香嫩多汁的炭烤羊排，搭配各式炭烤时蔬

Spesiyaller (Efes Specialties)

艾菲斯特别推荐

607. Yoğurtlu Ali Paşa Kebab **阿里殿下烤肉 RMB 168**

(Ali Pasha Kebab with Yoghurt Sauce)

Char-grilled beef kebab, lamb chop and meatballs on top of Turkish pita with yoghurt sauce, tomato sauce and melted butter

以土耳其式皮塔饼垫底的炭烤牛肉，炭烤羊排，牛肉丸，浇淋黄油，酸奶酱及番茄酱

Extra: Freshly Baked Lavash (Pita)

土耳其式皮塔面包/现烤薄饼

RMB 22

Turkish Style Rice

土耳其式米饭

RMB 28



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Karisik Kebap Secenekleri (3-4 Kisilik)
(Mixed Kebab Selections serves for 3-4 Persons)

3-4 人份混合烤肉拼盘

701.Efes Delux Karışık Kebap **牛肉饼烤肉拼盘 RMB 678**

(Efes Mixed Kebab with Minced Beef Kebab)
 Combination of selected kebab, minced beef kebab, lamb chop, chicken shish, beef shish, lamb shish, chicken chop, served with seasonal vegetables

牛肉饼烤肉拼盘：炭烤羊排，牛肉饼，炭烤鸡胸肉，串烤牛肉，串烤羊里脊块，炭烤鸡排，搭配不同种类时蔬



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702.Efes Karışık Kebap **苏丹烤肉拼盘 RMB 598**

(Efes Mixed Kebab Platter)
 Combination of selected kebabs; meatball, lamb chop, chicken shish, beef shish and chicken chop served with seasonal vegetables

苏丹烤肉拼盘：艾菲斯肉丸；炭烤羊排，炭烤鸡胸肉，串烤牛里脊，炭烤鸡排，搭配各式时蔬

703.Efes Somonlu Karışık Kebap **苏丹烤肉拼盘配三文鱼 RMB 688**

(Efes Mixed Kebab with Salmon Fillet)
 Combination of salmon fillet, lamb chop, chicken shish, beef shish, lamb shish, chicken chop, served with seasonal vegetables

炭烤三文鱼排；炭烤羊排，炭烤鸡胸肉，串烤牛肉，串烤羊里脊块，炭烤鸡排，搭配各式时蔬

704.Efes Dana Bonfileli Karışık Kebap
 (Efes Mixed Kebab with Beef Steak)

苏丹烤肉拼盘搭配炭烤牛排 RMB 728

Combination of beef steak, lamb chop, chicken shish, beef shish, lamb shish, chicken chop, served with seasonal vegetables

安格斯牛排，炭烤羊排，炭烤鸡胸肉，串烤牛肉，串烤羊里脊块，炭烤鸡排，搭配不同时蔬



705.Efes Kirmizi
 (Efes Red Meat Plate)
艾菲斯红肉炭烤拼盘 RMB 788

Combination of beef steak, beef shish kebab, lamb chop, lamb shish kebab and meatballs, served with seasonal vegetables

炭烤牛排，串烤牛肉块，炭烤羊排，炭烤羊里脊块以及艾菲斯肉丸，搭配不同时蔬

Extra: Freshly Baked Lavash (Pita) Bread

土耳其式皮塔面包/现烤薄饼 RMB 22

Turkish Style Rice
土耳其式米饭 RMB 28



801. Somon Izgara
(Char-grilled Salmon Fillet)
炭烤三文鱼 RMB 150
House sauce marinated salmon fillet char-grilled
以秘制酱腌制的三文鱼排炭烤后
搭配厨师长自制酱

802. Tavuk Pirzola **炭烤鸡排 RMB 138**
(Chicken Chops)
Delicately marinated boneless chicken thigh char-grilled to perfection served with seasonal vegetables
精心烤制的无骨腌鸡排 (取自鸡大腿肉),
搭配炭烤新鲜时蔬

803. Efes Dana Kofte **艾菲斯牛肉饼 RMB 148**
(Efes Beef Meatball)
Home made Grass Fed Ground Beef Patties mixed with Turkish spices, herbs, bread crumbs
牛肉混合土耳其香料, 香草,
面包碎制成的传统家庭式牛肉饼

804. Karides Izgara **炭烤大虾 RMB 168**
(Char-grilled Jumbo Prawn)
Carefully selected marinated jumbo prawns, char-grilled served with Chef's mayonnaise based sauce
精心挑选的炭烤腌制大虾搭配厨师长秘制酱

805. Kuzu Şiş Kebap **炭烤羊里脊 RMB 148**
(Lamb Shish Kebab)
Delicately marinated juicy lamb tenderloin cubes char-grilled on skewers and served on charcoal eggplant based puree
精心串烤的腌制嫩羊里脊块搭配炭烤茄子泥

806. Vejeteryan Tabagi **时蔬拼盘 RMB 138**
(Vegetarian Plate)
Char-grilled marinated seasonal vegetables
炭烤各式腌制时蔬

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Kömür Izgara & Kebaplar (Charcoal Grills & Kebabs)

美味炭烤

807. Izgara Antrikot **肉眼牛排 RMB 248**
(Ribeye Steak)
M2 Ribeye Steak, Juicy, Rich Beefy Flavor and Generous Marbling Throughout (250 gr)
肉眼牛排 (M2), 鲜嫩多汁,
浓厚的牛肉香及丰厚的大理石纹将让你回味无穷

Extra: Freshly Baked Lavash (Pita) **RMB 22**
土耳其式皮塔面包/现烤薄饼

Turkish Style Rice **RMB 28**
土耳其式米饭





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Tatlılar (Desserts)

甜点

901. Fırın Sütlaç (Sütlaç) 香米布丁 RMB 48
Baked rice dessert with milk, rice, gummastic
牛奶与香米加以少量松胶烘焙而成的甜点, 香甜而不膩
902. Kızarmış Dondurma
(Fried Ice Cream) 炸冰激凌 RMB 59
Deep-fried cornflakes coated vanilla ice cream with
chocolate sauce and honey
麦片内裹香草冰激凌煎炸而成, 搭配巧克力酱
903. Efes Usulu Baklava
(Baklava) 巴克拉瓦 2/RMB 48
4/RMB 68
Traditional Turkish sweet dessert pastry made of
layers of filo filled with chopped walnuts and sweetened
and held together with syrup
传统土耳其式甜点, 千层酥皮中裹碎核桃仁配以糖浆烘焙而成
- Add a ball of ice-cream 加一球冰激凌 RMB 28
904. Ev Yapımı Çikolatalı Tatlı
(Efes Chocolate Dessert) 巧克力甜品 RMB 64
Homemade chocolate dessert with
walnuts and biscuits
以核桃仁和土耳其进口饼干为原料制成的香甜巧克力甜品
- Add a ball of ice-cream 加一球冰激凌 RMB 28
905. Dondurma (Ice Cream) 美味冰激淋 RMB 50

Soft Drinks & Juice

软饮果汁类

Homemade Fresh Lemonade	自制柠檬汁 RMB 45
Ayran	土耳其风味咸酸奶 RMB 38
Diet Coke	健怡可乐 RMB 28
Coca Cola	可口可乐 RMB 28
Dry Ginger Ale	干姜水 RMB 28
Sprite	雪碧 RMB 28
San Pellegrino	圣培露 750ml RMB 58
Acqua Panna	普娜 750ml RMB 45
Apple Banana Juice (NFC Juice)	苹果香蕉汁 (NFC果汁) RMB 28
Orange Juice (NFC Juice)	橙汁 (NFC果汁) RMB 28



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Coffee & Flower Tea & Turkish Tea

咖啡&花果茶&土耳其红茶

Turk Kahvesi (Turkish Coffee)	土耳其咖啡	¥28
Espresso	意式浓缩咖啡	¥22/¥28
Americano	美式咖啡	¥32
Latte	拿铁	¥35
Cappuccino	卡布奇诺	¥35
Earl Grey Tea	伯爵茶	¥28
Turkish Flower & Herb Tea	土耳其花草茶	¥28
Turkish Tea with Mint	土耳其红茶配新鲜薄荷叶	¥28
Çay (Turkish Tea)	土耳其红茶 glass/cup 小杯/大杯	¥18/¥25

SHISHA 水烟

Strawberry	草莓味	¥128
Watermelon	西瓜味	¥128
Blueberry	蓝莓味	¥128
Mint	薄荷味	¥128
Peach	桃子味	¥128
Watermelon-Mint	西瓜薄荷味	¥128
Lemon	柠檬味	¥128
Apple	苹果味	¥128
Mix of Any Two Tobacco	混合口味	¥148





Raki 茴香酒

Raki is clear brandy made from grapes and raisins, flavored with pungent anise. Most is quite potent (80- to 100-proof/40% to 50% alcohol) and thus usually diluted with water and sipped with snacks or meals.

Aniseed-based alcoholic beverages are produced in many countries in the Mediterranean basin and raki is national drink in Turkey. There are other similar distilled anise spirits produced from fresh grapes such as French pastis, Spanish anesone, Italian sambuca, Egyptian zebib, Greek ouzo, and Iranian / Israele arak. The differences made by different distillation process and raki contains the least sugar amount.

Raki is normally transparent but when mixed with ice and/or water for drinking, it turns milky white. Because of its color and hefty alcoholic punch, Turks call it lion's milk (aslan sütü). If you like licorice and anise, you may like raki. If you don't, for sure you won't.

拉克酒（土耳其语：Raki）是一款土耳其和巴尔干地区畅销的茴香味开胃酒，

通常与海鲜或称为Meze的地中海小食一起饮用。拉克酒与地中海、阿尔巴尼亚和中东地区周边地区多款酒类似，包括法国茴香酒、希腊乌佐酒、意大利珊布卡及中亚力酒。拉克酒有土耳其国酒之誉。Raki是由葡萄和大茴香酿制成的一种烈酒，相当于中国白酒，度数为45度；在土耳其，作为全民酒饮，

茴香酒传统上是直接饮用的，也可以伴一杯冰水饮用，或者和冰水混合饮用。偶尔直接加冰块饮用。和苦艾酒等类似，拉克酒混合水之后会发生乌佐效应，变成乳白色不透明的液体。因为这种现象，这种饮料被称之为“aslan sütü”，意思是阿斯兰狮子奶。阿斯兰在土耳其通常被认为是一个坚强，强壮的人，称拉克酒为阿斯兰狮子奶，也寓意这种酒是赐予强者的牛奶。

Raki 土耳其传统茴香酒

Yeni Raki	“新”茴香酒 by Glass 4cl 杯	¥48
Yeni Raki	“新”茴香酒 350 ml	¥258
Yeni Raki	“新”茴香酒 700 ml	¥395
Tekirdağ Gold Raki Oak Barrels Matured Alc.%45 金色茴香酒	by glass 4 cl 杯	¥85
	700 ml	¥765

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House Wine 杯装红酒

Caliterra Winemakers Selection Sauvignon Blanc, Chile
佳特利庄园酒师精选苏维翁白葡萄酒 ¥65 ¥248

Caliterra Winemakers Selection Cabernet Sauvignon, Chile
佳特利庄园酒师精选加本力苏维翁红葡萄酒 ¥65 ¥248

Bottled Beer 瓶装啤酒

Efes Bottled Draft 土耳其艾菲纯生 (500ml) ¥48

Erdinger Weissbier 艾丁格白啤 (500ml) ¥48

Qingdao Golden 金青岛 (296ml) ¥38

Qingdao Dark 青岛黑啤 (296ml) ¥38

IMPORTS 烈酒

	Single单份	Double双份	瓶
Absolute 绝对伏特加	60	80	475
Grey Goose 法国灰雁伏特加	83	98	825
Gordon's 哥顿金酒	55	75	385
Bacardi 151 百加得151	55	75	540
Jack Daniel's 杰克丹尼尔	65	85	577
Dewar's 18 Years 帝王18年苏格兰威士忌	95	150	1060
Chivas Regal 18 Years 芝华士18年	60	80	475
Macallan 12 Years 麦卡伦12年	96	122	825
Dalmore 12 Years 达摩12年	106	132	820
Baileys Irish Cream 百利甜酒	72	93	825
Cointreau 君度	55	65	420
Remy Martin V.S.O.P. 人头马V.S.O.P.	75	97	840



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Etes Restaurant
TURKISH & MEDITERRANEAN CUISINE 艾菲斯土耳其餐厅



美味甜品



餐前冷盘



正餐主食



风味炭烤