



HEBE HAVEN YACHT CLUB  
白沙灣遊艇會

“I happened to be driving by the Club and espied a few friends at the bar and being unable to stop my car from making the sharp right turn, had to have a few beers. Gilbert and Madelaine were off but Fraser was tending the bar. Things became rather merry at about 9.30 and much to Fraser’s relief Gilbert and Madeline took over the bar and continued their usual excellent services until 1.00 am.”

*Colin Forbes, quoting from member’s entry  
in HHYC’s Suggestion Book, 3 April 1978.*

## HEBE HISTORY



*HHYC first clubhouse 1964*



*HHYC clubhouse and BBQ garden upgrade 1984*

From our Club’s humble beginnings in 1963, we have steadily and sustainably grown in terms of both membership and facilities. But something has not changed, and that HHYC’s relaxed, down-to-earth atmosphere where everyone helps each other and where members and guests are always welcome to stop by for great food, cold beers and warm hospitality.



# What shall I eat today? 躍動味蕾，開展美食旅程

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### Food Allergies 食物過敏

Our kitchen handles fish, crustaceans, eggs, milk, soybeans, nuts, peanuts and their derivatives. Certain ingredients such as spices and natural flavourings may be proprietary; therefore, we may not have the source listed for those items. Care is taken as far as possible when catering for special requirements. However, responsibility for consuming such a meal remains with the diner.

我們餐廳廚房處理含有魚類、甲殼類、蛋類、奶類、大豆、堅果、花生及其製品。

一些香料和天然味料成份可能是專有的；因此我們可能無法為這些食品列出來源。我們會盡力照顧食品特別要求，但用餐者需附上自身責任。



Vegan Dish 純素



Vegetarian Dishes 素食



Slightly Spicy 微辣



Medium Spicy 中辣



Nice and Spicy 香辣

## November Hebe Specials 11月・尋覓美食新角度



### Hebe Spicy Chicken Clay-pot with Vegetable Rice

#### 辣子雞煲

shallots, black mushrooms with coriander  
and chili with rice

乾葱、冬菇配芫荽莖及辣椒乾配菜飯

*\$138*



### Steamed Glutinous Rice on Lotus Leaf 荷葉蒸籠糯米飯


Chinese preserved sausage  
with dark soy sauce fresh coriander and scallions  
臘腸及潤腸配頭抽及青葱

.....  
with taro and dried beancurd  
with dark soy Sauce and scallions  
芋頭丁及豆腐乾配頭抽及青葱

*\$78*

# Vegetarian & Vegan Menu 素食及純素餐譜

## Snacks 小食

- Nachos** smothered in melted cheese, jalapenos peppers, sour cream, guacamole and tomato salsa (good for 2) \$85  
(2位享用)
- 墨西哥粟米脆片** 芝士、醃辣椒、酸忌廉、牛油果蓉及番茄沙沙醬 (good for 4) \$158  
(4位享用)
-  **Vegetable Samosas** (3 pcs 件) \$58  
**素菜咖喱角**

## Soups 湯

- Cream of Mushroom Soup** \$58  
**蘑菇忌廉湯**
- Tomato and Vegetable Soup** with basil \$58  
**番茄蔬菜湯** 羅勒香草

## Salads 沙律

-  **Scrambled Curried Tofu Salad** \$88  
with pine nuts, spinach leaves and avocado  
**咖喱豆腐沙律** 松子仁、菠菜及牛油果
- Caesar Salad** \$88  
Romaine lettuce, croutons, Parmesan cheese with French dressing  
**凱撒沙律** 羅馬生菜、烘麵包粒、帕爾馬芝士及法式醬汁
- Create Your Own Hebe Salad** \$108  
mixed leaves, tomatoes, cucumbers and your choice of any 3 of the following:  
**自選沙律** 沙律菜、番茄、青瓜及選擇下列三款配料

### Additional toppings 添加配料：

Boiled Egg 焗蛋	Beetroot 紅甜菜	Feta Cheese 羊奶芝士
Olives 橄欖	Avocado 牛油果	Blue Cheese 藍芝士
Green Beans 邊豆	Edamame 枝豆	Cheddar Cheese 車打芝士
Red Onion 紅洋葱	Capsicum 甜椒	Haloumi Cheese 塞浦路斯芝士

Each additional topping \$25  
每款添加配料

### Choice of salad dressing 沙律醬汁選擇：

Honey Lemon 蜜糖檸檬汁	Italian Vinaigrette 意大利油醋汁
Balsamic and Olive Oil 橄欖油黑醋汁	Caesar 凱撒汁

# Vegetarian & Vegan Menu 素食及純素餐譜

## Sandwiches 三文治



### Vegan Bap

with roasted shiitake mushroom, smashed avocado, arugula and vegan pesto sauce

#### 素菜三文治包

烤鮮冬菇、牛油果蓉、芝麻菜和純素香草醬

\$80

## Italian Favourites 意式美食

### Porcini Ravioli

in truffle cream sauce, with Parmesan and rocket leaves

牛肝菌意式餛飩 黑松露忌廉汁、帕爾馬芝士、火箭菜

\$88

### Quattro Formaggi Pizza

Gorgonzola, Parmesan, Mozzarella and Goat cheese on a rich tomato sauce

芝士四重奏薄餅 藍芝士、帕爾馬芝士、水牛奶芝士、羊奶芝士、番茄醬

\$108

### Stone-baked Margherita Pizza

Mozzarella on a rich tomato sauce

番茄芝士薄餅 水牛奶芝士、番茄醬

\$120

#### Add Your Own Toppings 添加薄餅餡料：

Shiitake Mushrooms 鮮冬菇

Olives 橄欖

Cherry Tomatoes 車厘番茄

Zucchini 意大利青瓜

Jalapeno Peppers 醃辣椒

Sweetcorn Kernels 粟米粒

Avocado 牛油果

Red Onion 紅洋葱

Baby Sweetcorn 珍珠荀

Pickled Artichokes 醃雅支竹

Sun-dried Tomato 番茄乾

Capsicum 甜椒

Rocket Leaves 火箭菜

Fresh Basil 羅勒香草

Haloumi Cheese 塞浦路斯芝士

*Each additional topping \$25*  
每款添加配料

# Vegetarian & Vegan Menu 素食及純素餐譜

## Curries 咖喱

### Chana Paneer Masala

chickpeas and cottage cheese in a creamy Masala curry

印度香料咖喱鷹嘴豆芝士

\$88

### Aloo Matar Palak

garam masala spiced potatoes, creamed spinach and garden peas

印度咖喱菠菜蓉馬鈴薯青豆

\$68

Curries are accompanied by a poppadum and your choice of the following:

以上各款咖喱菜式皆配豆蓉薄脆及下列壹款食品：

Plain Naan 印度薄餅

Basmati Rice 香草印度飯

Garlic Naan 印度蒜蓉薄餅

Steamed Rice 絲苗白飯

Each additional naan or rice \$25

添加每款薄餅或飯

## Chinese Favourites 中式美食



### Vegetarian Singapore Noodles

with fried tofu, eggs, spring onions and bean sprouts in a delicious dry curry mix

素星洲炒米

炸豆腐、雞蛋、青葱、芽菜、咖喱醬

\$68



### Asian Sesame Noodles

with shimeji mushroom, black fungus, brassica greens and carrots

亞洲式芝麻蔬菜炒麵

本菇、雲耳、白菜及甘筍

\$68

### Wok-fried Cauliflower Florets

with or without dried chili

辣椒乾炒福花菜

可選擇不添加辣椒乾

\$48

### Wok-fried Broccolini

with ginger jus

薑汁炒西蘭花苗

\$58

### Stir-fried Eggs with Tomato and Chopped Scallions

番茄蔥花炒雞蛋

\$48

## Snacks 小食

**Malaysian Chicken Satay**  
馬來西亞雞肉沙爹

(6 pcs 串) \$80

**Melted Cheese Quesadillas**

your choice of chicken or beef

墨西哥芝士烤餅 可選擇雞肉或牛肉

\$80

 **Crispy Batter-fried Single-joint Chicken Wings**

your choice of Korean chilli sauce and apple sour cream

脆炸單骨雞翼 可選擇韓式辣醬及蘋果酸忌廉

(12 pcs 件) \$88

 **Thai Style Minced Pork Lettuce Wraps**

泰式免治豬肉生菜包

\$90

 **Salt and Pepper Squid**

lightly fried squid tossed in spiced salt and pepper

椒鹽鮮魷

\$68

**Simply FRIES Entrée**

with lightly-curried mayonnaise or chipotle sauce

惹味百搭薯條

配咖喱蛋黃醬或墨西哥辣椒醬

(good for 1) \$25

(1位享用)

(good for 2) \$40

(2位享用)

**Your Choice 可選擇：**

Skin-on Fries 炸有皮薯條

Fried Potato Wedges 炸薯角

Carrot Fries 炸胡蘿蔔條

**Add Your Own toppings 添加餡料：**

Melted Mozzarella & Jalapenos Pepper 水牛奶芝士及墨西哥辣椒

Melted Mozzarella & Bacon Bits 水牛奶芝士及煙肉碎

Bolognese Sauce 牛肉醬

Breaded Chicken Strips 炸雞肉條

Each additional topping \$25

每款添加配料

## Soups 湯

**Baccala Soup with Seafood**

Portuguese-inspired salted Cod and seafood medley

鹹鱈魚番茄海鮮湯

\$58

**French Onion Soup**

beef consommé, Gruyere cheese toast

法式洋葱湯 牛肉湯底、芝士多士

\$58



# Salads 沙律

## Create Your Own Hebe Salad

\$108

mixed leaves, tomatoes, cucumbers and your choice of any three of the following:

**自選沙律** 沙律菜、番茄、青瓜及選擇下列三款配料

Grilled Chicken Breast 扒雞胸

Boiled Egg 焗蛋

Capsicum 甜椒

Prosciutto Ham 意大利風乾火腿

Olives 橄欖

Feta Cheese 羊奶芝士

Bacon 煙肉

Beetroot 紅甜菜

Blue Cheese 藍芝士

Smoked Salmon 煙三文魚

Avocado 牛油果

Cheddar Cheese 車打芝士

Seared Tuna 火炙吞拿魚

Edamame 枝豆

Haloumi Cheese 塞浦路斯芝士

*Each additional topping \$25*

*每款添加配料*

### Choice of salad dressing 沙律醬汁選擇：

Honey Lemon 蜜糖檸檬醬

Italian Vinaigrette 意大利油醋汁

Balsamic and Olive Oil 橄欖油黑醋汁

Caesar 凱撒醬

## Poached Prawn and Romaine Salad

\$105

with finely shredded cabbage and spicy tomato dressing

**焗蝦及長葉生菜沙律** 椰菜絲及辣味番茄醬

## Seared Tuna Fillet Salad

\$118

salad leaves with a lightly-curried mayonnaise dressing

**火炙吞拿魚柳沙律** 沙律菜、咖喱蛋黃醬

## Caesar Salad

\$88

Romaine lettuce, croutons, bacon bits, Parmesan and anchovies

**凱撒沙律** 羅馬生菜、烘麵包粒、煙肉碎、巴馬臣芝士、醃鯷魚

Grilled Chicken Breast 扒雞胸

Shrimp 鮮蝦

Prosciutto Ham 意大利風乾火腿

Avocado 牛油果

Smoked Salmon 煙三文魚

*Each additional topping \$25*

*每款添加配料*

# All Day Breakfast 英式早餐

## All Day Breakfast

\$98

two eggs any style, bacon, sausages, grilled tomato, sautéed mushroom, hash brown, baked beans, toast (white/wheat/sourdough)

**英式早餐** 各式雙蛋、煙肉、香腸、扒番茄、炒蘑菇、炸薯餅、焗豆、多士（白包 / 麥包 / 酸種包）

**your choice of jam 請選擇一款果醬：**

apricot, cherry, strawberry or orange marmalade

杏梅、車厘子、士多啤梨或香橙

## Boat Builder's Butty

\$68

lightly toasted burger bun with two eggs and bacon

**煙肉蛋漢堡包** 輕烤漢堡包配雙蛋及煙肉

# Burgers and Sandwiches 漢堡及三文治

## Fish Burger

\$108

with lettuce, tomatoes and tartar sauce

**魚柳漢堡包** 生菜、番茄、酸瓜蛋黃醬

## Chicken Burger

\$98

with Cheddar cheese, sautéed onions, avocado, lettuce and tomatoes

**雞肉漢堡包** 車打芝士、炒洋蔥、牛油果、生菜、番茄

## Hebe Club Burger

\$105

ground beef patty with Cheddar cheese, onions, pickles, lettuce and tomatoes

**會所特色漢堡包** 牛肉漢堡、車打芝士、洋蔥、醃瓜、生菜、番茄

**Beef up your burger with any of our scrummy toppings:**

**可為你的漢堡包加添配料盡情享受吧**

Bacon 煙肉

Feta Cheese 山羊奶芝士

Fried Egg 煎蛋

Blue Cheese 藍芝士

Sautéed Mushrooms 炒蘑菇

Cheddar Cheese 車打芝士

Avocado 牛油果

*Each additional topping \$20*

*每款添加配料*

## Toasted Gammon Ham and Gruyere Cheese Panini

\$78

**烘煙燻火腿芝士意大利麵包**

## Hebe Club Sandwich

\$105

Focaccia with chicken, gammon ham, bacon, fried egg, lettuce and tomatoes

**會所特色三文治** 意式香草包、雞肉、火腿、煙肉、煎蛋、生菜、番茄

The above burgers and sandwiches are accompanied by your choice of fried potato wedges or skin-on fries

以上各款漢堡包或三文治可選擇炸薯角或炸有皮薯條

## Entrees 主菜

<b>Roasted Baby Back Ribs</b> smothered in smoky BBQ sauce; tomatoes, corn on the cob & potato wedges (Please allow 20 minutes) <b>烤燒豬肋骨</b> 煙燻燒烤醬、番茄、粟米、炸薯角 (需時二十分鐘烹製)	(good for 1) \$110 (1位享用) (good for 2) \$198 (2位享用)
<b>British Fish Pie</b> topped with creamy mashed potatoes and melted cheese (Please allow 20 minutes) <b>英式焗魚批</b> 馬鈴薯蓉、芝士 (需時二十分鐘烹製)	\$108
<b>Mexican Fajitas</b> your choice of beef or chicken strips on a sizzling plate served with cheese, Jalapenos peppers, sour cream, guacamole, tomato salsa, tortillas <b>墨西哥鐵板烤肉</b> 可選擇牛肉或雞肉 配芝士、醃辣椒、酸忌廉、牛油果蓉、番茄沙沙醬、墨西哥薄餅	\$128
<b>Fish and Chips</b> golden fried fish fillet in your choice of beer-batter or breadcrumbs, with mixed leaves and tartar sauce <b>炸魚薯條</b> 請選擇脆漿或麵包糠烹調，沙律菜、酸瓜蛋黃醬	\$98
<b>Bangers and Mash</b> mashed potatoes, garden peas and a rich onion gravy <b>英式香腸馬鈴薯蓉</b> 青豆、洋葱汁	\$98

## Italian Favourites 意式美食

<b>Lasagne Bolognese</b> layers of minced beef, cheese and tomato sauce <b>肉醬千層麵</b> 免治牛肉、芝士、番茄醬	\$108
<b>Spaghetti Bolognese</b> the classic minced beef and tomato sauce topped with cheese <b>肉醬意粉</b> 免治牛肉、芝士、番茄醬	\$78
<b>Spaghetti Carbonara</b> with bacon and onions in a creamy cheese sauce <b>煙肉蘑菇意粉</b> 煙肉、洋葱、芝士忌廉汁	\$98
<b>Beef and Capsicum Pizza</b> with onions, caspicum and jalapeno <b>牛肉甜椒薄餅</b> 洋葱、彩椒及墨西哥辣椒	\$148
<b>Tandoori Chicken Pizza</b> with button mushroom and mint sauce <b>印度烤雞肉薄餅</b> 蘑菇及薄荷汁	\$138
<b>Pepperoni and Mozzarella Pizza</b> <b>辣肉腸水牛奶芝士薄餅</b>	\$108

## From the Grill 烤扒

<b>US Beef Tomahawk</b> 美國斧頭牛扒 (Pre-order one day in advance 一天前預訂)	(good for 3-4) \$988 (3-4位享用)
<b>US Pork Tomahawk</b> 美國斧頭豬扒 (Pre-order one day in advance 一天前預訂)	(good for 1-2) \$360 (1-2位享用)
<b>US Rib Eye Steak</b> 美國肉眼牛扒	(340g 克) \$298
<b>US Sirloin Steak</b> 美國西冷牛扒	(220g 克) \$188
<b>Australian Lamb Chops</b> 澳洲羊扒	(330g 克) \$288
<b>Halibut Fillet</b> 比目魚柳	(200g 克) \$78

If you would prefer your dish without Cajun herbs, please inform your server. 閣下如不喜歡香草調味，請通知服務員  
The above dishes are accompanied by seasonal vegetables and your choice of potato wedges or skin-on fries, plus your favourite sauce: Red Wine, Black Pepper or Garlic.  
以上菜式皆配時蔬、炸薯角或炸有皮薯條，並可選擇紅酒汁、黑椒汁或蒜蓉汁

### Side Dishes 配菜

Stir-fried Seasonal Vegetables 清炒時菜	\$48	Sautéed Mushrooms with Garlic 香蒜炒蘑	\$48
Creamy Spinach 忌廉菠菜	\$48	Mashed Potatoes 馬鈴薯蓉	\$42
Broccoli au Gratin 芝士焗西蘭花	\$48		

## Curries 咖喱

-  **Beef Chettinad** classic Indian curry is enrobed with a combination of spices, curry leaves, grated coconut and onions \$128  
印度泰米爾納德邦咖喱牛肉 經典印度咖喱，選用多款咖喱香料、咖喱香葉、椰子及洋蔥烹煮
-  **Lamb Masala** a popular Indian curry cooked with Masala power, turmeric, cumin, coriander and tomatoes \$128  
印度咖喱馬沙拉羊肉 普受歡迎印度咖喱，選用馬沙拉配方香料、薑黃、孜然、芫茜及番茄烹煮
-  **Hyderabadi Chicken Curry** a rich and hearty Indian curry with spices, coconut, onions and mint yoghurt \$98  
印度海得拉巴咖喱雞肉 濃郁咖喱以多款香料，椰子、洋蔥及薄荷乳酪烹煮
-  **Malabar Ling Fish Curry** a mild, tangy and creamy Indian curry with tamarind, coriander, chilli power, tomatoes and onions \$118  
南印度馬拉巴爾咖喱鱈魚柳 惹味奶油咖喱充滿羅望子酸豆、芫荽、辣椒、番茄及洋蔥味道

Curries are accompanied by a poppadum and your choice of the following:

以上各款咖喱菜式皆配豆蓉薄脆及下列壹款食品：

Plain Naan 印度薄餅	Basmati Rice 香草印度飯
Garlic Naan 印度蒜蓉薄餅	Steamed Rice 絲苗白飯

Each additional naan or rice \$25  
添加每款薄餅或飯

# Chinese Favourites 中式美食

**Batter-fried Sole Fillets** your choice of sweetcorn sauce, or sweet & sour sauce \$88  
脆炸龍脷魚柳 可選擇粟米汁或酸甜汁

**Poached Chicken with Scallion and Ginger Soy Sauce** (half chicken 半隻) \$158  
薑蔥霸王雞



**Sichuan Spicy Chicken** (half chicken 半隻) \$148  
四川口水雞

**Sizzling Beef Short Ribs** with onions and black pepper sauce \$108  
鐵板黑椒洋蔥汁牛仔骨

**Sweet and Sour Pork** with pineapple, onions and capsicums \$98  
酸甜咕嚕肉 菠蘿、洋蔥、甜椒

**Braised Eggplant with Minced Pork and Salted Fish** \$88  
魚香茄子

All above dishes are accompanied by steamed rice or crispy egg noodles  
以上各款菜式皆配絲苗白飯或香脆蛋麵

**Hainanese Chicken Rice** (half chicken 半隻) \$148  
served with a fragrant chicken oil rice and Chinese soup  
海南雞飯 配油飯及老火湯

## Rice and Noodles 飯麵

**Nasi Goreng** Indonesian fried rice, shrimps, chicken, chicken satay, fried egg, prawn cracker \$108  
印尼炒飯 鮮蝦、雞肉、雞肉沙嗲、煎蛋、蝦片

**Fried Rice Yeung Chow Style** with BBQ pork, shrimps, eggs, spring onions, lettuce \$90  
揚州炒飯 叉燒、鮮蝦、雞蛋、青蔥、生菜

**Pad Thai** Thai fried noodles, chicken, shrimps, fish cakes, egg, bean sprouts, peanuts \$90  
泰式炒金邊粉 雞肉、鮮蝦、魚餅、雞蛋、芽菜、花生



**Singapore Noodles** with BBQ pork, shrimps, egg, spring onions, bean sprouts, curry paste \$90  
星洲炒米 叉燒、鮮蝦、雞蛋、青蔥、芽菜、咖喱醬




**Laksa Lemak** Malaysian noodles in spicy coconut soup, prawn, snapper fillets, squid, mussels, scallops, bean sprouts \$118  
馬來西亞海鮮喇沙湯麵 鮮蝦、魷魚柳、魷魚、青口、帶子、芽菜

**Beef Pho** Vietnamese noodle soup, bean sprouts, onions, coriander, basil, beef broth \$100  
越式生牛肉湯粉 芽菜、洋蔥、芫荽、羅勒葉、牛肉湯

## Desserts 甜品

**Vanilla Mascarpone Cheesecake** served with fresh berries and passionfruit coulis \$68  
 雲呢拿意大利芝士餅 伴雜莓及百香果蓉

 **Thai Style Black Sticky Rice Pudding** with coconut milk, chia seeds and mango \$68  
 泰式黑糯米布丁 椰奶、奇亞籽及芒果

**Apple Crumble** accompanied by vanilla ice-cream on crispy crumbles \$78  
 香脆蘋果金寶 伴雲呢拿雪糕

**Chocolate Dome** with orange segments in passion fruit coulis \$72  
 朱古力圓頂 伴熱情果蓉橙塊

**Häagen-Dazs Ice-cream** (One scoop 單球) \$30  
**Häagen-Dazs 雪糕** (Two scoops 雙球) \$55

Choice of your favourite ice cream in a bowl or waffle cone  
 請選擇下列雪糕味道於雪糕杯或威化餅脆筒款待  
 Vanilla 雲呢拿 / Chocolate 朱古力 / Strawberry 士多啤梨

**Fresh Fruit Platter** selection of seasonal fruits \$48  
 鮮果拼盤碟

**Assorted Cheese Board** \$98  
 selection of three quality cheeses served with crackers, dried fruits and honey  
**雜錦芝士盤** 三款精選芝士配餅乾、乾果、蜜糖

## Coffee & Tea 咖啡及茶

	<i>Regular</i>	<i>Large</i>		<i>Regular</i>	<i>Large</i>
Brewed Coffee 即磨咖啡	\$25	\$37	English Breakfast Tea 英式早餐茶	\$25	
Espresso 意式濃縮咖啡	\$25	\$37	Earl Grey Tea 伯爵茶	\$25	
Café Latte 牛奶咖啡	\$27	\$42	Camomile Tea 洋甘菊茶	\$25	
Cappuccino 泡沫咖啡	\$27	\$42	Peppermint Tea 薄荷茶	\$25	
Mocha 朱古力咖啡	\$29	\$44	Jasmine Tea 茉莉花茶	\$25	
Iced Coffee 凍咖啡	\$27	\$39	Green Tea 綠茶	\$25	
Iced Latte 凍牛奶咖啡	\$29	\$44	Iced Tea 凍檸檬茶	\$27	\$39
Iced Cappuccino 凍泡沫咖啡	\$29	\$44	Iced Tea with Milk 凍奶茶	\$27	\$39
Iced Mocha 凍朱古力咖啡	\$31	\$46	Hot Chocolate 熱朱古力	\$25	
Irish Coffee 愛爾蘭威士忌酒咖啡		\$55	Iced Chocolate 凍朱古力	\$27	\$39
Kahlúa Coffee 咖啡酒咖啡		\$55			
Bailey's Cappuccino 奶油甜酒泡沫咖啡		\$55			



**Nespresso 咖啡** \$28

Ristretto | Full-bodied and persistent  
 Forte | Round and balanced  
 Leggero | Light and refreshing  
 Decaffeinated | Velvety and aromatic