

五悦亭

5 ON 25 以五种味觉为灵感, 是一家现代高档粤菜餐厅, 让人想起传统的中式夜宵俱乐部。踏上丰盛的用餐盛宴, 每一刻 — 无论是精选优质食材、备受期待的菜肴上桌, 还是美味在口中展开 — 都是由厨房和衣着考究的宾客精心打造的职员。

5 ON 25

Inspired by the five taste senses, 5 ON 25 is a modern upscale Cantonese restaurant that is reminiscent of a traditional Chinese supper club. Embark on a opulent dining affair where every moment – whether in the selection of the premium produce, the arrival of a much anticipated dish at the table, or the unfolding of flavours – is carefully orchestrated by both the kitchen and the smartly dressed staff.

中餐主厨林鸿利

新加坡安达仕酒店中餐主厨林鸿利出生于马来西亚柔佛古来小镇, 父亲经营着一家小型餐饮店, 懂事的他从小在厨房里帮忙, 从洗碗擦桌子开始, 到能够帮忙准备一些简单的食材。在父亲影响下, 他对烹饪的热爱与日俱增。经过多年的努力, 林师傅从帮厨一路晋升成为五悦亭餐厅的主厨。他将自己一路以来不断积累的经验, 融入餐厅的菜单制作中, 在保持粤菜传统经典的口味之上, 加入巧思和创意, 成就了如今备受客人欢迎的菜品。

CHINESE HEAD CHEF LIM HONG LIH

As a small boy growing up in Malaysia's Johor Kulai, Chef Lim started by washing dishes and bussing tables for his father who ran a small coffee shop. Encouraged by his father, his love for cooking grew over the years. With two decades under his belt from working at iconic Cantonese establishments, Chef Lim is now the Chinese Head Chef of 5 ON 25, where he parlays his well-seasoned experience to create his own interpretation of a sophisticated Cantonese menu, that is a blend of well-loved classics and refined inventive dishes.

À LA CARTE

SET DINNER

BEVERAGE

开胃前菜

APPETISER

凉拌虫草花金菇鲜腐竹 🌿🍄 Chilled Bean Curd Sheet <i>Enoki Mushrooms, Cordyceps Flowers</i>	\$22
蜜饯桂花鲜冬菇 🌿 Crispy Locally Grown Shiitake Mushrooms <i>Osmanthus Honey Sauce</i>	\$20
海蜇青瓜 🌿🍆 Dressed Jellyfish Head & Organic Cucumber <i>Garlic, Sesame</i>	\$19
蜜饯糖渍百香果 🌿🍷 Marinated Passion Fruit Peel <i>Flower Honey</i>	\$18
白切手钓鱿鱼筒 🍷🐙 Poached Giant Squid <i>Fragrant Soy Sauce</i>	\$23
子姜皮蛋 🌿 Preserved Egg <i>Pickled Young Ginger</i>	\$16
辣酱浸花螺 🍷🌿🍷 Poached Sea Whelk <i>Homemade Spicy Sauce</i>	\$21
椒盐鹌鹑腿 🍷🌿🍷 Crispy Australian Jumbo Quail Legs (3 Pieces) <i>Salt, Pepper, Chilli</i>	\$24
椒盐脆生蚝 🌿🍷🍷 Crispy Japanese Oysters (3 Pieces) <i>Seaweed, Salt & Pepper</i>	\$20

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

烧味 BBQ

五悦亭广式片皮鸭 🍗🌿🌱	\$50 半只 Half \$98 整只 Whole
5 ON 25 Cantonese-Style Roasted Cage-Free Cherry Valley Duck	
桌边茅台烈焰酒 🍷🌿🌱	\$88 半只 Half \$175 整只 Whole
Table-Side Maotai Flambé	
二度 Second Cooking Method	
黑椒姜葱杂菌 🍄🌿🌱	
Wok-Fried with Locally Grown Mushrooms, Ginger & Spring Onion, Single-Estate Black Kampot Pepper	
椒盐 🍄🌿🌱	
Wok-Fried with Salt & Single-Estate Kampot Pepper	
烟熏樟茶鸭 🍗🌿🌱	\$45 半只 Half \$90 整只 Whole
Signature Applewood-Smoked Cage-Free Cherry Valley Duck	
脆皮风沙鸡 🍗	\$35 半只 Half \$70 整只 Whole
Crispy Fragrant Cage-Free Chicken <i>Golden Garlic</i>	
明炉烧味双拼(烧鸭、叉烧) 🍗🌿🌱	\$42
Chef's Barbecue Combination Platter 5 ON 25 Roasted Duck Barbecued Ibérico Pork 'Char Siew'	

汤类 SOUP

鱼骨花胶汤 🍄🌿🌱	\$39
Double-Boiled Grouper Soup, Fish Maw, Wolfberries	
北海道响螺虫草花炖鸡汤 🍗🌿🌱	\$38
Double-Boiled Chicken Soup, Top Shell, Cordyceps Flowers	
竹笙炖三宝 🍄	\$24
Double-Boiled Chicken Soup <i>Napa Cabbage, Dried Shiitake Mushrooms, Bamboo Fungus</i>	
每日例汤	\$20
Double-Boiled Soup of the Day	
家乡拆鱼羹 🍗🌿🌱	\$28
Hong Kong-Style Braised Fish Soup <i>Black Cod, Sea Cucumber, Fish Maw, Yellow Chives, Vermicelli</i>	
海鲜酸辣羹 🍄🌿🌱	\$25
Hot & Sour Soup <i>Prawns, Scallops, Bamboo Shoots, Assorted Mushrooms</i>	

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。
All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

鮑魚 | 海鮮 | 燕窩
ABALONE, SEAFOOD & BIRD'S NEST

悦亭炒官燕盞 🍴🐙🥬🌿🍄	\$115
Stir-Fried Bird's Nest <i>Sri Lankan Crab Meat, Bean Sprouts, Superior Stock</i>	
极品蚝皇原只十五头澳洲干鲍 🍴🐙	\$298
24-Hour Braised Whole Australian Dried Jade Tiger Abalone (approx. 40g) <i>Oyster Sauce</i>	
蚝皇扣原只澳洲青边鲍鱼 🐙🥬🌿🍄	
8-Hour Braised Whole Australian Green Lip Abalone, Oyster Sauce	
四头位 Four-head (approx. 60g)	\$128
三头位 Three-head (approx. 75g)	\$158
二头位 Two-head (approx. 90g)	\$188
三珍酱煎酿关东辽参 🐙🌿🥬🍄	\$52
Braised Stuffed Sea Cucumber <i>Pork, Shrimp, Yunnan Mushroom Sauce</i>	
金姜煎鲈鱼伴芥兰 🍴🌿🐙🍄	\$42
Crispy-Fried Black Cod Fillet <i>Kai Lan, Ginger, Spring Onion, Light Soy Sauce</i>	
脆炸醋香雪鱼件 🍴🌿🐙🍄	\$39
Crispy-Fried Black Cod Fillet <i>Black Vinegar Sauce</i>	
清蒸龍虎斑件 🍴🐙🍄	\$49
Steamed Queensland Giant Grouper Fillet <i>Hong Kong-Style</i>	
宫保虾球 🍴🐙🥬🌿	\$62
Wok-Fried Black Tiger Prawns <i>'Kung Pao' Style, Li Pu Taro, Dried Chilli, Macadamia Nuts</i>	
XO酱芦笋炒带子 🍴🐙🥬🌿🍄	\$78
Stir-Fried Hokkaido Scallops <i>Green Asparagus, Onion, Signature X.O. Sauce</i>	

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。
All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

游水海鲜

'LIVE' SEAFOOD

生虾(最少300g起) 🌟 Tiger Prawns (min. 300g) 蒜葱清蒸 Steamed with Garlic & Spring Onion 🌿🐷🐷 豉油皇 Wok-Fried with Superior Light Soy Sauce 🌿 酥炸辣椒酱 Deep-Fried with Homemade Chilli Sauce 🌶️🥛🐷	\$14/100g
笋壳 🌿 Marble Goby 港式清蒸 Steamed, Hong Kong-Style 🌿🐷🐷 港式炸 Deep-Fried, Hong Kong-Style 🌿🐷	\$15/100g
东星斑 🌟🌿 Dong Xing Grouper 港式清蒸 Steamed, Hong Kong-Style 🌿🐷🐷 千丝万柳炒 Stir-Fried with Bean Sprouts & Snap Peas 🌿🐷🐷	\$29/100g
西澳小龙虾 🌟 Young Western Australian Lobster 蒜香粉丝蒸 Steamed with Garlic, Spring Onion & Vermicelli 🌿🐷 上汤焗 Simmered in Supreme Broth 🐷	\$28/100g
生猛澳洲龙虾 🌟 South Australian Spiny Lobster 豆豉炒 Stir-Fried with Fermented Black Beans & Chilli 🐷🌶️🌿 三葱爆炒 Wok-Fried with Trio of Onions 🐷🌿	\$42/100g
新鲜南非鲍鱼(100g起) 🌟 South African Perlemoen Abalone (min. 100g) 姜葱焗鲍鱼 Claypot-Baked with Ginger & Spring Onion 🌿🐷🐷	\$38 per piece
苏格兰竹蚌(2天前预订) 🌟 Scottish Bamboo Clam (per piece; pre-order two days in advance) 黄椒酱蒸 Steamed with Yellow Pepper Sauce 🌿🌶️🐷 芦笋酱爆炒 Wok-Fried with Asparagus & Garlic Bean Sauce 🌿🌶️🐷	时价 Market Price
生猛阿拉斯加蟹(2天前预订) 🌟 Wild-Caught Alaska King Crab (pre-order two days in advance) 花雕蛋白蒸 Steamed with Aged Hua Tiao Wine & Egg White	时价 Market Price
生猛象拔蚌(2天前预订) 🌟🌟 Wild-Caught Geoduck Clam (pre-order two days in advance) 刺身 Sashimi 🌿 煲粥 Classic Cantonese Rice Porridge 🐷🌿	时价 Market Price

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。
All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

肉類| 家禽類 MEAT & POULTRY

糖醋伊比利亚猪颈肉 🌿🐷🥄 Sweet & Sour Ibérico Pork Collar <i>Bell Peppers, Dragon Fruit, Red Vinegar</i>	\$38
黑蒜鲜菌炒日本和牛粒 🌿🐷 Wok-Fried Kagoshima Wagyu Zabuton <i>Spore Gardens Mushrooms, Onion, Fermented Black Garlic</i>	\$108
黑椒蒜片炒牛柳粒 🌿🐷🥄 Stir-Fried Tasmanian Cape Grim Angus Tenderloin <i>Leek, Garlic, Single-Estate Black Kampot Pepper</i>	\$52
四川花椒羊柳煲 🌿🐷🥄 Claypot Australian Lumina Lamb Tenderloin <i>Spore Gardens Shiitake Mushrooms, Onion, Sichuan Peppercorns</i>	\$45
手剁伊比利亚猪肉蒸肉饼 🌿🐷🥄 Steamed Minced Ibérico Pork <i>Dried Shiitake Mushrooms & Water Chestnuts</i>	\$38

豆腐| 蔬菜| 蘑菇 BEANCURD, VEGETABLES & MUSHROOMS

一品豆腐煲 🌿🐷🐟🥄🍄 Claypot Braised Beancurd <i>Hokkaido Scallops, Vietnamese Tiger Prawns, Broccoli, Wood Ear Fungus</i>	\$45
石锅手工自制豆腐 🌿🐷🐟 Signature Handmade Tofu in Stone Pot <i>Chicken Broth</i>	\$35
五悦亭麻婆豆腐 🌿🌶️ 5 ON 25 Signature Mapo Tofu <i>Beancurd, Fungus, Spore Gardens Mushrooms, Broad Bean Paste, Fermented Black Beans, Sichuan Peppercorns</i>	\$38
咸鱼鸡粒茄子煲 🌿🐷🥄 Claypot Eggplant <i>Cage-Free Chicken, Salted Fish</i>	\$28
龙虾汤虫草花杞子浸时蔬 🌿🍄🍄 Braised Seasonal Vegetables in Lobster Broth <i>Cordyceps Flowers, Wolfberries</i>	\$38
时令蔬菜 Seasonal Vegetables Hong Kong Kai Lan Hong Kong Choy Sum Baby Bok Choy Asparagus	\$18

烹调方式 Cooking Methods:

蒜蓉炒 Stir-Fried with Garlic

上汤 Poached in Superior Stock 🌿🐷

葱油白灼 Poached with Light Soy Sauce, Scallion Oil 🌿🐷

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。
All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

饭及面

RICE & NOODLE

悦亭龙虾泡饭 🍷🌿🥚🍤	\$35
Boston Lobster Poached Rice 'Pao Fan' <i>Lobster Broth, Spring Onion</i>	
香菜心海鲜炒脆红米饭 🍷🌿🥚🍤	\$38
Beetroot Fried Rice <i>Hokkaido Scallops, Vietnamese Tiger Prawns, Green Beans, Cage-Free Egg, Preserved Vegetables</i>	
咸鱼鸡粒炒饭 🌿🥚🍤	\$32
Traditional Cantonese Fried Rice <i>Salted Fish & Chicken</i>	
窝烧澳洲青边鲍鱼腊味煲饭 (需预备20分钟) 🍷🐙🥚🍤	\$208
Wu Liang Ye Flambéed Claypot-Baked Jasmine Rice (for 2-4 persons) <i>Australian Green Lip Abalone, Cantonese Cured Sausage, Romanesco</i>	
脆瑶虾干豉油皇炒面 🌿🐙🍤	\$35
Wok-Fried Egg Noodles <i>Dried Shrimp, Dried Scallop, Superior Soy Sauce</i>	
滑蛋杂锦炒河粉 🌿	\$35
Wok-Fried Hor Fun <i>Egg Gravy, Yellow Chives, Bean Sprouts</i>	
自选项 Choice of:	
澳洲精选牛里脊肉 Cape Grim Beef Tenderloin 🌿🐙🥚	
越南虎虾、带子 Vietnamese Tiger Prawns, Scallops 🌿🐙🥚	

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

甜品

DESSERT

蛋白生磨杏仁茶 (热) 🥚🥛	\$15
Egg White Sweetened Almond Tea (Hot)	
蜂蜜姜汁撞奶布丁 🥛	\$12
Cantonese Ginger Milk Curd <i>Organic Honeycomb</i>	
陈皮红豆沙	\$12
Red Bean Soup <i>Dried Tangerine Peel</i>	
香芒西米露 🥥	\$12
Mango Cream, Sago Pearls, Pomelo	
咸奶红枣冻与姜香白果 🥚🥛🌰	\$12
Salted Milk Panna Cotta <i>Red Date Jelly, Ginger-Braised Ginkgo Nuts</i>	
桂花蜜龙眼龟苓膏 🌿	\$12
Gui Ling Gao <i>Dried Longan, Osmanthus Honey</i>	
时令鲜果 (每位) 🍏	\$18
Seasonal Fresh Fruit (Per Person)	
冰淇淋 — 五粮液黑巧克力 (5件) 🥛🌿	\$20
Grand Cru Chocolate Ice Cream Bar (5 Pieces) <i>Wu Liang Ye Baijiu</i>	

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

粤尚品味

TASTE OF CANTON SET DINNER

98元/人 (最少2人)

\$98 Per Person (Min. Two to Dine)

APPETISER

Select three per table

凉拌虫草花金菇鲜腐竹 🌿🍄

Chilled Bean Curd Sheet

Enoki Mushrooms, Cordyceps Flowers

海蜇青瓜 🌿🥒

Dressed Jellyfish Head & Organic Cucumber

Garlic, Sesame

蜜饯桂花鲜冬菇 🌿🍄

Crispy Locally Grown Shiitake Mushrooms

Osmanthus Honey Sauce

椒盐鹌鹑腿 🍗🌿🌶️

Crispy Australian Jumbo Quail Leg

Salt, Pepper, Chilli

辣酱浸花螺 🌿🍄🌶️

Poached Sea Whelk

Homemade Spicy Sauce

椒盐脆生蚝 🌿🍄🌶️

Crispy Japanese Oyster

Seaweed, Salt & Pepper

SOUP

Select one per person

竹笙炖三宝 🍄

Double-Boiled Chicken Soup

Napa Cabbage, Dried Shiitake Mushroom, Bamboo Fungus

家乡拆鱼羹 🌿🍄

Hong Kong-Style Braised Fish Soup

Black Cod, Sea Cucumber, Fish Maw, Yellow Chives, Vermicelli

海鲜酸辣羹 🌿🍄🌶️

Hot & Sour Soup

Prawns, Scallops, Bamboo Shoots, Assorted Mushrooms

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

SEAFOOD & MEAT

Select two per table

金姜煎鲈鱼伴芥兰 🍳🌿🐟🐷

Crispy-Fried Black Cod Fillet

Kai Lan, Ginger, Spring Onion, Light Soy Sauce

宫保蝦球 🌿🐞🌶️

Wok-Fried Black Tiger Prawns

'Kung Pao' Style, Dried Chilli, Macadamia Nut

清蒸龍虎班件 🌿🐟

Steamed Queensland Giant Grouper Fillet

Hong Kong-Style

糖醋伊比利亚猪颈肉 🌿🐷🐞

Sweet & Sour Ibérico Pork Collar

Bell Peppers, Dragon Fruit, Red Vinegar

黑椒蒜片炒牛柳粒 🌿🐷🌶️

Stir-Fried Tasmanian Cape Grim Angus Tenderloin

Leek, Garlic, Single-Estate Black Kampot Pepper

四川花椒羊柳煲 🌿🐷🌶️

Claypot Australian Lumina Lamb Tenderloin

Spore Gardens Shiitake Mushrooms, Onion, Sichuan Peppercorn

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

VEGETABLES, RICE & NOODLES

Select one per table

咸鱼鸡粒茄子煲 🌿 🥬 🐟 🐟

Claypot Eggplant

Cage-Free Chicken, Salted Fish

五悦亭麻婆豆腐 🌿 🌶️

5 ON 25 Signature Mapo Tofu

Beancurd, Fungus, Spore Gardens Mushrooms, Broad Bean Paste, Fermented Black Beans, Sichuan Peppercorn

时令蔬菜

Seasonal Vegetables of the Day

咸鱼鸡粒炒飯 🌿 🥬 🐟 🐟

Traditional Cantonese Fried Rice

Salted Fish & Chicken

脆瑤虾干豉油皇炒面 🌿 🥬 🐟 🐟 🍤

Wok-Fried Egg Noodles

Dried Shrimp, Dried Scallop, Superior Soy Sauce

滑蛋越南虎虾炒河粉 🌿 🥬 🐟 🐟 🍤

Wok-Fried Hor Fun

Vietnamese Tiger Prawns, Egg Gravy, Yellow Chives, Bean Sprouts

DESSERT

Choice of one per person

香芒西米露 🍌 🍡

Mango Cream, Sago Pearls, Pomelo

咸奶红枣冻与姜香白果 🌿 🥬 🍌 🍡

Salted Milk Panna Cotta

Red Date Jelly, Ginger-Braised Ginkgo Nuts

桂花蜜龙眼龟苓膏

Gui Ling Gao, Dried Longan, Osmanthus Honey

所有价格均以新加坡元计算, 需加收10%服务费和9%商品及服务税。

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

日本清酒 JAPANESE SAKE

千代结气泡清酒 Chiyomusubi Sparkling SORAH	\$108/300ml \$248/720ml
Fine mousse and a clean, rice-driven profile lifted by delicate floral and orchard-fruit notes — crisp, refreshing, and quietly elegant.	
千代结 纯米大吟酿 强力50 Chiyomusubi Junmai Daiginjo Gouriki 50	\$48/300ml \$158/720ml
Polished and poised: dry-leaning with a gentle touch of sweetness and silky acidity, finishing clean and refined.	
獺祭 纯米大吟酿 39 Dassai 39	\$78/300ml \$178/720ml
Yamada Nishiki at a high polish delivers a supple, juicy palate with hints of cotton candy and banana, beautifully balanced to a seamless finish.	
乐活 火入 LOHAS Hiire	\$200
Sustainably brewed and gently pasteurised, showing graceful layers of flavour with a pure, steady line of acidity — approachable yet quietly complex.	
秀鳳 春日阳光80 Shuho Spring Sunshine 80	\$100
A delightful bridge between classic sake and wine-like freshness; low-glutelin Shunyo rice and minimal polishing yield bright citrus lift, subtle sweetness, and notable balance.	
猛男 雄町 Macho Omachi	\$118
Bold and umami-forward, celebrating the depth of low-polished Omachi — earthy and dry yet rounded, with structuring acidity for versatile food pairing.	
开运 庆酒 特别本酿造 Kaiun Tokubetsu Honjozo	\$110
Yamada Nishiki-led and delightfully dry; a crisp, linear palate with a lift of fresh fruit on the nose and a clean, purposeful finish.	
三井寿 纯米吟酿 山田锦60 搅桶熟成 Mitsui no Kotobuki Junmai Ginjo Yamada Nishiki Bâtonnage	\$118
A meeting of sake craft and wine technique: bâtonnage adds silk and depth while preserving refreshing acidity and the variety's delicate, fine-grained character.	

鮮啤酒 (500毫升)
DRAUGHT BEER (500ml)

\$18 每杯
\$18 Per Glass

虎牌啤酒 — 拉格啤酒 (新加坡)
Tiger — Lager (Singapore)

健力士啤酒 — 黑啤酒 (爱尔兰)
Guinness — Stout (Ireland)

瓶装啤酒 (330毫升)
BOTTLED BEER (330ml)

\$16 每瓶
\$16 Per Bottle

安达仕Lager by Brewlander (新加坡)
Andaz Lager by Brewlander — Lager (Singapore)

Brewlander Love (新加坡)
Brewlander Love — Wild IPA (Singapore)

朝日超干 (日本)
Asahi Super Dry — Lager (Japan)

Estrella Galicia Especial (西班牙)
Estrella Galicia Especial — Lager (Spain) Gluten-Free

佩罗尼 0.0 (意大利)
Peroni Nastro Azzurro 0.0 — Lager (Italy) Alcohol-Free

中国白酒及黄酒
CHINESE LIQUOR & YELLOW WINE

五粮液 (52% ABV)
Wuliangye Baijiu (52% ABV)

\$498
Per Bottle

贵州茅台 (53% ABV)
Kweichow Moutai (53% ABV)

\$998
Per Bottle

慢宋 · 经典清爽型黄酒
Mansong • Classic

\$30 Per Glass/100ml
\$130 Per Bottle

慢宋 · 珍藏清爽型黄酒
Mansong • Special Edition

\$230 Per Bottle

中国茶 CHINESE TEA

\$8 每位
\$8 per person

五悦亭汽泡茶 5 ON 25 SPARKLING TEA

\$10每瓶
\$10 Per Bottle

采用我们招牌的炭火烘焙凤凰单丛“金凤凰”，以枸杞与龙眼干调和，并点缀桂花芬芳；细腻气泡裹挟清雅蜜香，余韵轻盈而圆润。

Our signature sparkling tea marries charcoal-fired Golden Phoenix leaves from Guangdong's Phoenix Mountain with goji and dried longan, gently scented with osmanthus for a light, honeyed sparkle.

五悦亭招牌茶 5 ON 25 Signature Tea

凤凰单丛来自著名的凤凰山。茶叶经揉捻后，在柳条筐中用木炭烘制，以令茶叶片片分明，同时其亦具有精纯的木兰香气。添加枸杞、桂圆和桂花赋予它清新、甘甜的香味。

Charcoal-fired in wicker baskets for definition and purity, this Phoenix Mountain oolong carries a graceful magnolia fragrance. Goji berries, dried longan and osmanthus lend a light, mellow sweetness and a clean finish.

明前龙井 First Flush Dragon Well

明前龙井是中国著名的绿茶之一，盛产于中国浙江省狮子山。用来制作茶叶的新芽赶在清明节来临前收成，然后将之投入极费功夫的干燥过程。制作出来的茶叶表面平滑，茶汤呈浅玉色，口感清新、甘甜、清淡，带有一丝甘栗味。它是可恢复体魄、帮助消化和降低血压的名茶。

Spring-picked buds from Lion Mountain in Zhejiang; flat emerald leaves brew a pale jade liquor with refreshing sweetness, a delicate hint of chestnut and an elegant, lingering finish.

茉莉龙珠 Jasmine Pearl

茉莉龙珠茶源自中国福州。叶芽手工采摘，春季揉捻，精心存放。待夏天，收集好夜间开放的茉莉花朵后，将茶叶从存储处取出，与新鲜采摘的花进行至少连续五个晚上的熏制。当花香渗入茶香，茉莉花茶就会散发甜美精妙的香气，并伴随绿茶的清新。

Hand-picked spring leaves rolled into pearls, then scented over consecutive summer nights with freshly opened jasmine. The infusion is poised and floral, balancing gentle sweetness with fresh green clarity.

雪菊 Snow Chrysanthemum

雪菊茶是来自新疆维吾尔自治区昆仑山的一种稀有且广受欢迎的高海拔花茶。雪菊是世界上唯一在高海拔地区生长的野生菊花，它生长在海拔3000米以上的昆仑山北麓。常饮雪菊花茶可以预防高血压、高胆固醇和高血糖。

A rare high-altitude blossom from the Kunlun range: aromatic and soothing, with honeyed florals, soft spice and a clean, warming finish. Traditionally enjoyed for its calming character.

中国茶 CHINESE TEA

清香铁观音

Anxi Royal Guan Yin

铁观音被誉为茶圣。我们的铁观音采于春季，是中国福建安溪地区最好的乌龙茶。每片茶叶经手工精心挑选，以保证采收的都是幼芽。茶口感柔滑、清香怡人、犹如雨后兰花的香气。

A light-aroma oolong from Fujian's Anxi; hand-picked young leaves yield a smooth, crisp cup with the fragrance of orchid after rain and excellent persistence across multiple infusions.

特选大红袍

Wuyi Red Robe Supreme

大红袍已有300多年的历史。大红袍最初生长在九龙巢的悬崖上，现今大红袍茶叶采摘于武夷山自然保护区矿产丰富的山上，具有木质烘焙的浓郁口感并辅以兰花的香气及淡淡的焦糖甜味。

Rock oolong from the mineral-rich Wuyi reserve: layered roast, orchid blossom and a subtle caramel-tinged sweetness over a firm, stony backbone.

珍藏普洱21年

Vintage Pu Erh — 21 Years


优质的普洱茶必须源自精挑细选的偏远高地的嫩叶，且经过多年精心存储。普洱茶是适宜所有人的茶饮，特别是对肠胃虚弱长者。它能降低脂肪酸，有助于消化并改善食欲。

Carefully aged young-leaf pu erh with mellow earthiness, hints of camphor and red date, and a rounded, restorative finish — traditionally sipped after meals.


果汁
JUICES

\$10 每瓶
\$10 Per Bottle

Alain Milliat

芒果汁 

Mango Nectar

草莓汁 

Senga Sengana Strawberry Nectar

苹果汁 

Cloudy Cox's Apple Juice

矿泉水 (750ml)
MINERAL WATER (750ml)

\$9 每瓶
\$9 Per Bottle

普娜

Acqua Panna

圣培露

San Pellegrino

汽水
SOFT DRINKS

\$8 每杯
\$8 Per Glass

可口可乐

Coca-Cola

零度可乐


Coca-Cola Zero Sugar

雪碧

Sprite

汤力水

Tonic Water

姜汁汽水 

Ginger Ale

苏打水

Soda Water

咖啡 COFFEE

奈斯派索
Nespresso

芮斯崔朵咖啡 可及极具烘烤气息
经典的意大利芮斯崔朵咖啡, 带有可可香气, 挥之不去的烘烤风味
RISTRETTO Cocoa & Intensely Roasted
The classic Italian ristretto with cocoa notes and a lasting roasty character

芮斯崔朵咖啡 \$7
Ristretto

浓烈咖啡 强烈烘烤和可可香气
拉丁美洲和非洲咖啡的强烈混合, 带有一丝可可风味
INTENSO Intense Roasted & Cocoa
An intense blend of Latin American and African coffees with a touch of cocoa notes

浓缩咖啡  \$7
Espresso

美式咖啡  \$9
Americano

浓烈碧昂科咖啡 专为牛奶咖啡食谱, 浓烈烘焙而均衡
BIANCO INTENSO For intense yet balanced recipes with milk

卡布奇诺咖啡  \$11
Cappuccino

拿铁咖啡  \$11
Café Latte

低咖啡因咖啡 可及烘焙谷物气息
一款香气馥郁口感醇厚的低咖啡因咖啡
DECAFFEINATO Cocoa & Toasted Cereal
An aromatic and full-bodied espresso composed of decaffeinated coffees

浓缩咖啡  \$7
Espresso

美式咖啡  \$9
Americano