

Available for Dine-in & Take-away only

LUNCH From 12.00PM till 2.30PM

DINNER From 6.30PM till 10.30PM

水晶套餐

CRYSTAL SET LUNCH AVAILABLE FROM 12.00PM TILL 2.30PM

乐美三式蒸点心

Le Mei Dim Sum Combination

(鲜虾芫菜饺, 金钱海鲜八宝袋, 潮州带子卖)

Steamed fresh shrimp with spinach dumplings Steamed seafood eight treasure bag "Teow Chew Style" fresh scallop dumpling

松子有机菠菜海鲜豆腐羹

Braised organic baby spinach soup with seafood, pine nuts and bean curd

特式酱爆花枝片

Stir- fried squid with with extraordinary sauce

虾仁鸡丝干炒生面

Stir-fried wanton noodles with shrimp and shredded chicken

秘制龟灵膏

Chilled herbal jelly served with honey

Priced at RM93.00nett per person for a minimum of 2 diners

碧玺套餐

TOURMALINE SET LUNCH AVAILABLE FROM 12.00PM TILL 2.30PM

乐美四式蒸炸点心拼

Le Mei Dim Sum Combination

黑松露甜豆珍珠饺,蟹王香菇烧卖皇, 黑椒三文鱼炸芋角王,菠萝蜜明虾角

Steamed black truffle with green pea dumplings Chicken and shrimp dumplings filled with mushrooms (siew mai) Deep-fried crispy yam puff with black pepper salmon fish Crispy fresh prawn dumpling with jackfruits

順德家乡拆魚羹

"Shunde style" traditional shredded fish soup

翡翠牛肝菌爆虾球

Wok-fried shelled prawns with porcini mushroom and vegetables

櫻花虾海鲜红米炒饭

Fried organic brown rice with sakura shrimps and seafood

草莓芦荟豆腐

Chilled strawberry aloe vera beancurd

Priced at RM115.00 nett per person for a minimum of 2 diners



Discount only applicable on ala carte menu. Kindly notify our associates if you have any food allergies. All prices above are zero rated and inclusive of 6% SST.

蛋白石套餐

FIRE OPAL SET LUNCH AVAILABLE FROM 12.00PM TILL 2.30PM

乐美四式蒸炸点心拼

Le Mei Dim Sum Combination

(翡翠晶莹虾饺王, 潮州带子卖, 黑椒三文鱼炸芋角王, 菠萝蜜明虾角)

Crystal's jade shrimp dumplings (har kaw)
"Teow Chew Style" fresh scallop dumpling
Deep-fried crispy yam puff with black pepper salmon
Crispy fresh prawn's dumpling with jackfruits

蟹皇瑶柱海鲜羹

Seafood soup with crab roe and dried scallops

香茅豉油王爆鲜草虾

Wok-fried tiger prawns with superior soy sauce and lemongrass

有机糙米蛋白鱼子蟹肉炒饭

Wok-fried organic brown rice with crab meat, egg white and tobiko

天山雪莲炖桃胶

Double-boiled honey locust fruit with peach resin

Priced at RM136.00 nett per person for a minimum of 2 diners

金玺宝石套餐

CHRYSOBERYL SET LUNCH AVAILABLE FROM 12.00PM TILL 2.30PM

特色三冷热荤

Chef's selection Three hot and cold combination

虫草花响螺炖竹丝鸡

Double-boiled silkie fowl soup with cordyceps flower and sea whelk

三文鱼子蜜汁烤银鳕鱼

Baked honey cod fish fillet with salmon roe

羊肚菌金瓜自制豆腐

Braised morel mushrooms with pumpkin and homemade bean curd

头抽乾炒牛肉河

Wok-fried beef with rice noodle and superior soy sauce

有机豆浆黑芝麻汤圆

Organic soy milk and black sesame dumplings

Priced at RM178.00 nett per person for a minimum of 2 diners



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变石晚套餐

ALEXANDRITE SET DINNER FROM 6.30PM TILL 10.30PM

双熱葷拼盤

Two hot dish combination chef's selection

瑶柱蟹肉鱼鳔羹

Braised crab meat soup with fish maw and dried scallops

沙姜脆皮烧春鸡

Send ginger-marinated roasted crispy spring chicken

避风塘爆鲜草虾

Deep-fried tiger prawns with crispy garlic and dried chili

琥珀核桃伴水芹香

Wok-fried summer vegetables with candied walnut

鱼子海鲜炒饭

Seafood fried rice with tobiko

草莓芦荟豆腐

Chilled strawberry aloe vera beancurd

Priced at RM138.00 nett per person for a minimum of 2 diners

祖母绿套餐

EMERALD SET DINNER FROM 6.30PM TILL 10.30PM

特色三冷热荤

Chef's selection Three hot and cold combination

蟹皇瑶柱海鲜羹

Seafood soup with crab roe and dried scallops

川椒炒澳洲羊排

Wok-fried Australian lamb racks with dried chilies and Szechuan pepper

松茸西兰花炒虾球

Wok-fried shelled prawns with matsutake mushroom and broccoli

广东小炒皇

Cantonese stir-fried green chives and dried shrimps with extraordinary sauce

客家乡情蔬菜炒饭

"Hakka Style" fried rice with prawns and barbecued chicken

香芒楊枝甘露

Chilled mango puree with vanilla ice cream, pomelo, and sago

Priced at RM188.00 nett per person for a minimum of 2 diners

海蓝宝石晚套餐

AQUAMARINE SET DINNER FROM 6.30PM TILL 10.30PM

海鲜三冷热荤

Seafood Three Hot and Cold Combinations

招牌奶油虾球,烟三文鱼伴香橙汁,特式酱爆珊瑚蚌

Sautéed shelled prawns with oriental butter sauce Smoked salmon with orange dressing Wok-fried coral clams with extraordinary sauce

蟹皇海味羹

Braised crab meat soup with assorted sun-dried seafood and crab roe

原只十头鲍魚北扒西兰花

Braised whole abalone (10 Head) with black mushroom and broccoli

三文鱼子蜜汁烤银鳕鱼

Baked honey cod fish fillet with salmon roe

有机糙米蛋白鱼子蟹肉炒饭

Wok-fried organic brown rice with crab meat, egg white and tobiko

有机豆浆黑芝麻汤圆

Organic soy milk and black sesame dumplings

Priced at RM268.00 nett per person for a minimum of 2 diners

玺宝石晚套餐

SAPPHIRE SET DINNER FROM 6.30PM TILL 10.30PM

特色四冷热荤

Four Hot and Cold Combinations

金钱海鲜八宝袋,油鸡枞鲜菌爆带子,鲜果三文鱼子脆虾球,金沙麦香软壳蟹

Steamed seafood eight treasure bag Wok-fried scallop with fresh mushroom and vegetables Crispy prawns coated with mayo dressing garnished with tropical fruit salsa and salmon roe Crispy soft-shell crabs tossed with buttered oats, garlic and chilies

花胶順德拆魚羹

"Shunde style" traditional shredded fish soup with fish maw

松茸海参伴十头鲍魚

Braised whole abalone (10 Head) with matsutake mushroom and sea cucumber

黑松露酱爆和牛伴香煎鹅肝

Wok-fried Australian wagyu with foie gras and black truffle sauce

蝦籽蟹肉燜伊面

Braised Hong Kong ee-fu noodles with crab meat and shrimp roe

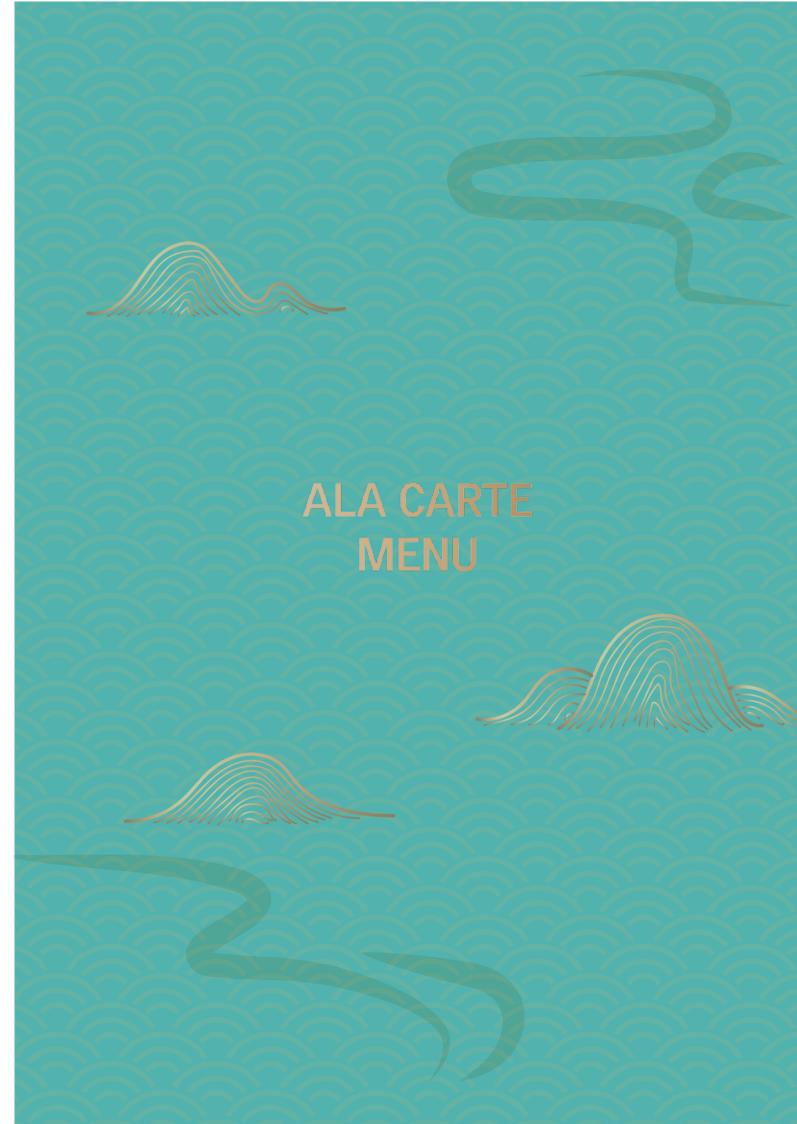
天山雪莲炖桃胶

Double-boiled honey locust fruit with peach resin

Priced at RM298.00 nett per person for a minimum of 2 diners



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DIM SUM

AVAILABLE FROM 12.00 PM TILL 2.30 PM

<mark>邱师傅十大精致点心</mark> Chef Yau's TOP 10 SIGNATURE DIM SUM	Selling Price
特色三式点心拼 Signature Dim Sum Combination (3 pieces)	RM
潮州带子卖/黑松露甜豆珍珠饺/翡翠晶莹虾饺王 "Teow Chew Style" fresh scallop dumpling Steamed black truffle with shrimp paste and green pea dumplings Crystal jade shrimp dumplings (har kaw)	30
翡翠晶莹虾饺 Crystal jade shrimp dumplings (har kaw)	20
蟹王香菇烧卖皇 Chicken and shrimp dumplings filled with mushrooms (siew mai)	18
鲜虾芫菜饺 Steamed fresh shrimp with spinach dumplings	22
黑松露甜豆珍珠饺 Steamed black truffle with shrimp paste and green pea dumplings	26
金钱海鲜八宝袋 Steamed seafood eight treasure bag	22
香叶奶香流沙飽 Steamed pandan leaf buns with salted egg yolk custard	16
鲍鱼糯米鸡 Abalone sticky rice with chicken and mushroom	16
密汁榄菜叉燒飽 Steamed fluffy barbecued chicken buns with olive vegetables	16
家乡鲜竹蒸鱼卖 Handmade steamed bean curd skin with fish paste	16
蚝皇鲍鱼鲜竹卷 Steamed abalone bean curd roll with superior oyster sauce	22
<mark>潮州带子卖</mark> "Teow Chew Style" fresh scallop dumpling	22





特式,煎,炸類 DEEP-FRIED DIM SUM VARIETIES

	Selling Price
黑椒三文鱼炸芋角王 Deep-fried crispy yam puff with black pepper salmon fish 🔮	18
日本地瓜吞拿鱼角 Deep-fried Japanese sweet potatoes with tuna fish and mayonnaise dumplings	18
香煎 芝士明虾腐皮卷 Crispy bean curd rolls with cheese and fresh prawns	20
素芋头丝春卷 Deep-fried spring roll with mushroom and yam	15
菠萝蜜明虾角 Crispy fresh prawn dumpling with jackfruits	20
日式鳗鱼咸旦卷 Deep-fried unagi rolls with salted yolks	28
上海炸锅贴 Shanghainese pan-fried chicken dumpling	18
极品酱炒罗白糕 Wok-fried radish cake with extraordinary sauce ●	18
生滾粥,陽粉類 CONGEE AND RICE ROLLS VARIETIES	0.111.
金银蛋雞絲粥 Congee with century eggs, salted eggs and chicken	Selling Price
生滾干貝帶子粥 Congee with fresh and sun-dried scallops	24
<u>非王鮮虾滑陽粉</u> Rice rolls filled with shrimp and yellow chives	16
蜜味叉燒滑腸粉 Rice rolls filled with barbecued chicken	13
春风得意素陽粉 Rice rolls filled with vegetarian	12



乐美八大名莱

LE MEI 8 SIGNATURE DISHES	RM Per portion
特式酱爆珊瑚蚌 Wok-fried coral clams with extraordinary sauce	88
特式一品窝 Braised sea cucumber with mushrooms, fresh scallops, and fish maw	190
避风塘酥炸生蚝 Deep-fried oyster with crispy garlic and dried chili	78
黑松露酱菜园鸡煲 Stewed with free range chicken with black truffle in clay pot	68
东坡极品牛脸颊配炸馒头 Slow-cooked beef cheek in brown sauce with mushroom and deep-fried mini bun	78
薯仔咖喱燜牛腩 Braised beef brisket curry with potatoes	78
西兰花松茸炒虾球 Wok-fried shelled prawns with matsutake mushroom and broccoli	88
大生蝦 (最少2件起) (可选: 豉油王爆 / 星洲辣子炒/ 上汤瑶柱焗) River Prawns (per piece, minimum order 2 pcs) Wok-fried with superior soy sauce / Wok-fried with sweet and sour chili sauce	65



/ Poached with conpoy and roasted garlic in superior broth





良然/令军 APPETIZERS	RM Per portion
特色三冷热荤 Chef's selection Three hot and cold combination (per person minimum of 4 diners)	36
金磚脆皮豆腐 Crispy bean curd with spices	20
香煎墨鱼饼 Pan-fried cuttlefish cake	25
香脆米通炸鱼球 Deep-fried fish ball with rice cracker	25
酥炸鲜虾九菜饼 Deep-fried chives and ships pancake	25
芝麻蜜汁炸鸡翼 Deep-fried chicken wing with honey glazed sauce and sesame	25
脆香辣白饭鱼 Crispy fried noodle fish with spice and dried chilies ●	28



汤羹

SOUPS

老火汤一直是中国南方烹饪的传统, 把各类搭配得宜的原料一同慢火熬制取其精华以达到保健和美容的疗效

Chinese cuisine has a long history of specially prepared soups featuring a vast selection of ingredients designed to enhance health, beauty and vitality.

Allow our Chef to prepare one for you.	Per person
松茸响螺炖竹丝鸡 Double-boiled silkie fowl soup with matsutake mushroom and sea whelk	88
(需要提前一天预订 Requires one day order in advance)	
虫草花响螺炖竹丝鸡 Double-boiled silkie fowl soup with cordyceps flower and sea whelk	38
瑶柱蟹肉鱼鳔羹 Braised crab meat soup with fish maw and dried scallops	38
順德家乡拆魚羹 "Shunde style" traditional shredded fish soup	28
竹笙瑶柱龙皇羹 Seafood soup with bamboo pith and dried scallops	38
四川酸辣湯 Szechuan-style hot and sour soup with seafood, chicken and bean curd 🥖 🏺	25
云耳鸡丝有机菠菜苗蛋花汤 Shredded chicken soup with wood fungus, organic baby spinach and egg	25







乐美一品海味 LE MEI PREMIUM DRIED SEAFOOD	Per Person RM
紅燒蚧肉燴燕窝 Braised imperial bird's nest soup with crab meat	138
清鸡汤松茸菜膽燉官燕 Double-boiled chicken soup with matsutake mushroom and bird's nest	160
原隻三头蚝皇智利湯鲍 Braised Chile abalone (3 Head) with black mushroom and superior oyster ●	168
十头鲍魚东菇花胶西兰花 Braised whole abalone (10 Head) with fish maw, black mushroom and superior oyster	160
松茸蝦籽伴十头鲍魚 Braised whole abalone (10 Head) with matsutake mushroom and dried shrimp roe	138







特选游水海鲜 (需要提前一天预订)

Live Dragon - Tiger Grouper (SeaNutri) - per 100g

(Deep-fried with Thai chili plum sauce / Steamed with soy sauce Steamed "Teow Chew Style" with bean curd and sour plum broth

Live Seafood (Requires One Day Order in Advance)

波士顿龙虾 Market Price Per Piece (可选; 避风塘炒/ 瑶柱上汤焗/金银蒜粉丝蒸) Boston Lobster (Wok-fried with chilies and garlic / Baked with superior conpoy stock / Steamed with minced garlic and vermicelli) 东星班 (可选: 翡翠炒球/头抽蒸) Leopard Coral Grouper - per 100g (Wok-fried with vegetables / Steamed with premium soy sauce) 笋壳鱼 (可选:油浸/清蒸) Marble Goby Fish - per 100g (Deep-fried and served with soy sauce / Steamed with premium soy sauce) 特选海鲜 Live Seafood 加拿大银鳕鱼-200g (可选: 芝士烤/蜜汁烤/清蒸) Canada Codfish Fillet - 200g 160 (Oven-baked with a butter and parmesan cheese crust / Baked with honey and onion rings / Steamed with premium soy sauce) 斗鲳鱼(中)本地-700g 268 Chinese Promphet - 700a (可选: 潮式风味蒸/清蒸/盐煎伴头抽) Steamed "Teow Chew Style" with bean curd and sour plum broth Steamed with soy sauce / Pan-fried and served with premium soy sauce 新鲜草虾 可选: 金银蒜粉丝蒸/金蒜椒盐爆/白灼 Fresh Tiger Prawns - 400g +/- per portion 80 Steamed with minced garlic and vermicelli / Poached / Stir-fried with crispy garlic and spicy salt 游水红棗魚 - per 100g (可选: 豉汁蒸 / 清蒸 / 盐煎伴头抽) Live Golden Snapper - per 100g 18 (Steamed with black bean sauce / Steamed with soy sauce Pan-fried and served with premium soy sauce) 游水珍珠龙虎斑 (可选: 泰式香辣炸/ 清蒸/潮式风味蒸)

> 🖊 Vegetarian 🥒 Spicy 🏻 🖁 Recommendation Kindly notify our associates if you have any food allergies. All prices above are zero rated and inclusive of 6% SST.

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海鲜

SEAFOOD RM Per portion 姜葱煎焗龙虎班腩 Pan-fried Dragon-Tiger Grouper belly with ginger and spring onions 80 特式酱爆花枝片 Stir-fried squid with with extraordinary sauce 48 莴笋鲜椒爆螺片 Wok-fried coral meat with celtuce and fresh chili 58 招牌虾球 Sautéed shelled prawns with oriental butter sauce 88 翡翠牛肝菌爆斑片 Wok-fried grouper fillets with porcini mushroom and vegetables 80 咸蛋鲜鱿 Crispy squid with salted egg yolk sauce 40 油鸡枞澳洲露笋炒带子 Wok-fried fresh sea scallops with Australian asparagus mushroom marinated terminate sauce 83 金沙麦香软壳蟹 Crispy soft-shell crabs tossed with buttered oats, garlic and chili 40



PUULIKY	Per portion
港式挂炉燒鴨 Crispy roasted duck with plum sauce	38
蒙古风沙雞 Garlic-marinated roasted crispy chicken with soy dipping sauce	35
泰式香芒鸡 Deep-fried boneless chicken thigh with shredded mango and thai chili sauce	30
沙姜脆皮烧春鸡 Send ginger-marinated roasted crispy spring chicken	25
意大利黑醋鲜果咕嚕鸡 Crispy chicken with balsamic vinegar sweet and sour sauce	30
秘制三杯鸡煲 Wok-fried chicken with basil and sweet soy sauce	32
川式辣子鸡 "Sichuan Style" crispy chicken with Szechuan dried chili	30
乌梅山楂琥珀核桃脆鸡柳 Wok-fried crispy chicken with candied walnut and hawthorn sauce	32
酱皇爆走地鸡煲 Wok- fried spicy free range chicken with scallion ✓	48





牛, 羊 BEEF AND LAMB	RM Per portion
澳洲和牛西冷 (可选: 脆蒜黑椒炒/ 牛肝菌彩椒炒/黑松露酱爆) Australian Wagyu Sirloin, marble 6 - 200 grams ∰ Wok-fried with black pepper and crispy garlic / Wok-fried with porcini mushroom and pepper / Wok-fried with black truffle sauce	238
澳洲羊排 (可选: 川椒炒/ 中式煎/ 避风塘爆) Australian Lamb Racks ૄੈ (Wok-fried with dried chilies and Szechuan pepper / Wok-seared with Chinese barbecue sauce / Wok-fried with crispy garlic and chili)	88
澳洲鹿肉片 (可选: 薑蔥爆 / 特式酱鲜菌爆 / 黑椒炒) Australian Venison Fillet (Wok-fried with ginger and spring onions / Wok-fried with fresh mushroom in extraordinary sauce / Wok-fried with black pepper)	56
新西兰羊肉片 (可选: 川式锅巴炒 / 香辣有机秋葵爆) New Zealand Lamb Leg Fllet ("Szechuan Style" stir-fried with rice cracker / Stir-fried organic lady finger with spicy sauce)	42
澳洲牛肉片 (可选: /黑椒炒 / 薑蔥爆/川椒莴笋爆) Australian Beef Fillet (Wok-fried with black pepper / Wok-fried with ginger and spring onions / Stir-fried celtuce with sichuan pepper and dried chili)	48





<mark>田园时蔬及豆付</mark> VEGETABLES BEAN CURD			RM Per portion
蒜子梅菜扒有機豆付 Braised homemade organic bean cu	ırd with roasted	garlic, minced chicken and preserved vegetables	33
麻婆豆腐 (可选: 牛肉或鸡肉) "Szechuan style" braised bean curd	with minced be	eef or chicken and chili	28
羊肚菌金瓜自制豆腐 Braised Morel Mushrooms with pur	npkin and home	made bean curd	38
广东小炒皇 Cantonese stir-fried green chives ar	nd dried shrimps	with extraordinary sauce	36
鱼汤杞子浸秋葵 Poached organic baby lady finger with wolfberries in fish soup		26	
<mark>鱼香茄子煲</mark> Braised eggplant with salted fish, m	ninced chicken a	nd szechuan chili sauce 🕖	30
泰椒虾干炒香港芥兰 Stir-fried Hong Kong kailan with dr	ied shrimp and ⁻	Γhai chili 🥖	30
Fresh Vegetables with Your Choice of Preparation			
香港芥兰 Hong Kong kailan	26	<mark>有机秋葵</mark> Organic baby lady fingers	26
<mark>澳洲露笋</mark> Australian asparagus	42	西兰花 Broccoli	26
奶白苗		有机波菜苗	

(可选: 清炒/蒜茸/蚝油/上湯/ 白灼/ 鱼馬來棧 /鱼汤浸)

(Stir-fried Chinese style / Stir-fried with garlic / Stir-fried with oyster sauce / Braised in a clear broth poached with superior stock / Stir-fried with belacan / Poached in fish soup)

26



Hong Kong nai pak choy

Vegetarian Spicy Recommendation Kindly notify our associates if you have any food allergies. All prices above are zero rated and inclusive of 6% SST.

Organic baby spinach

40



康生活素缘 VEGETARIAN DISHES	RM Per portion
长青素菜汤 Double-boiled assorted garden vegetables in clear broth	20
竹笙上素豆腐湯 Bean curd soup with bamboo pith and seasonal vegetables	22
白果鲜竹扒时蔬 Braised ginkgo nuts and bean curd skin with seasonal vegetables	28
意大利黑醋鲜果素虾 Balsamic vinegar sweet and sour sauce vegetarian prawns	28
农家素三鲜 Stir-fried honey bean with fresh mushroom and lotus root	26
红烧珍菌烩豆腐 Braised bean curd with wild mushroom	26
百灵菇煨时蔬 Braised bai ling mushroom with seasonal vegetables	26
三絲豉油皇炒上海麵 Stir-fried Shanghai noodles with shredded vegetables in supreme soy sauce	25









稻米粉面类

RICE AND NOODLES	RM Per portion
煲仔窝蛋肉碎炒乌冬面 Stir-fried udon with minced and eggs	40
头抽乾炒牛肉河 Wok-fried beef with rice noodle and superior soy sauce	40
滑蛋海鲜河粉 Fried kway teow with assorted seafood and eggs gravy	50
特式酱鸡丝虾仁干炒米 Stir-fried "mee hoon" with extraordinary sauce	40
杨州炒香饭 "Yang Zhou' fried rice with prawns and barbecued chicken	30
客家乡情蔬菜炒饭 "Hakka Style" fried rice with prawns and barbecued chicken	30
<mark>潮式炒面綫</mark> "Teow chew style" fried mee sua	25
櫻花虾海鲜红米炒饭 Fried organic brown rice with sakura shrimps and seafood	40





甜品 DESSERTS	RM Per person
红枣冰糖炖官燕 Double-boiled bird's nest with sugar syrup and red date 🏽 🔮	118
天山雪莲炖桃胶 Double-boiled honey locust fruit with peach resin	22
参须罗汉果炖海底椰 Double-boiled sea coconut with ginseng and luo han guo	22
<mark>有机豆浆黑芝麻汤圆</mark> Organic soy milk and black sesame dumplings	20
香芒楊枝甘露 Chilled mango puree with vanilla ice cream, pomelo, and sago 🔮	20
<mark>秘制龟灵膏</mark> Chilled herbal jelly served with honey	12
草莓芦荟豆腐 Chilled strawberry aloe vera bean curd	18
合时鮮果盤 Freshly sliced seasonal fruits	25
咸蛋雪糕甜紅豆酱 Salted egg ice cream with red bean paste	10



饮料 - DRINKS	Selling Price
东顶乌龙 - Tong Ting Oolong (Taiwan)	RM 15
产自台湾·茶区海拔 公尺·在台湾高山 乌龙茶最负盛名·被誉为 茶中圣品。 冻顶乌龙茶 汤清爽怡人·汤色蜜绿带金黄·茶香清新典雅·香 气清雅· 因为香气独特据说是帝王级泡澡茶浴的佳 品 Grown in tung Ting Mountain, this tea is known by connoisseurs as the world's finest, semi-fermented tea.	13
珍珠香片 - Jasmine Pearl Tea (China)	12
外形圆紧·圆颗粒状·身骨重实·圆如一粒粒珍珠 饮之既有茶味又有花芬芳·饮后令人清爽怡神·喉 润生津。 铁观音独具 观音韵 ·清香雅韵除具有一般茶叶的 保健功能外·还具有抗衰老、抗癌症、抗动脉硬 化、防治糖尿病、减肥健美、防治龋齿、清热降 火·敌烟醒酒等功效 A tranquilizing tea that is rich, smooth, and refreshing, with a strong, delicate Jasmine flower scent.	
金萱茶 - Jin Xuan Tea/Kim Shen (Taiwan)	15
春冬二季茶青原料製作,茶香明顯獨具幽雅花香, 茶湯滋味純和清快不苦澀,刺激性其特色香氣清 逸、滋味醇厚。 Jin Xuan tea is a high mountain tea which has been hand-picked and hand-processed by traditional methods. It is an excellent daily tea with a smooth sweet taste and pleasing color.	
云务录茶 - Yu wu green Tea (China)	12
干而不焦·脆而不碎·青而不腥·细而不断。碧绿清 澈·清香扑鼻·清新爽人 The fragrance and taste of this tea is sweet and refreshing.	
四季春 - Four Season Tea (Taiwan)	15
滋味醇厚·甘醇韻味·具有清揚濃烈的清香·持久而 耐泡 Widely grown in high elevated areas which produce the finest tea leaves and are picked and then process in the month of spring. The delicious flavor is most popular among tea drinkers.	
陈年普洱 - Pu-erh Tea	12
滋味醇厚·甘醇韻味·具有清揚濃烈的清香·持久而 耐泡 Pu-erh tea is mellow and gives a sweet taste in the mouth after drinking. (Pu-erh tea has functions of lowering the triglyceride, cholesterol, hyperuricemia in the body)	
菊花茶 - Chrysanthemum Tea	12
菊花茶花味甘苦,性微寒;有散风清热、清肝明目和 解毒消炎等作用。 对口干、火旺、目涩,或由风、寒、湿引起的肢体疼痛、麻木的疾病均有一定的疗效。 主治感冒风热,头痛病等。 对眩晕、头 痛、耳鸣有防治作用 Chrysanthemum tea is one of China's most popular herbal teas. This tea is well-known for its cooling properties that help to decrease body heat and is recommended for those with fever, sore throat, and other heat-related illnesses.	
Soft Drinks Pepsi/ Pepsi light/ 7up/ Evervess soda/ Evervess tonic	17
Fresh Juice Apple/ Orange/ Carrot/ Watermelon	19
San pallegrino 500ml Evian 750ml Evian 330ml	19 22 12

Kindly notify our associates if you have any food allergies. All prices above are zero rated and inclusive of 6% SST.