



菜单

***LINKEE MENU***















Japanese Cuisine 日式料理



13% discretionary service charged will be added. 账单将附加 13% 的酌情服务费

The allergen information on the menus is obtained from our standard recipes. The preparation and cooking environments may be varied under certain circumstances. If you have any food allergies or special dietary needs please inform a member of staff when placing your order. Full allergen information is available, please ask the manager.

Key To Allergen

-  Egg
-  Lupin
-  Nuts
-  Sulphites
-  Fish
-  Peanuts
-  Molluscs
-  Milk
-  Celery
-  Sesame Seeds
-  Crustaceans
-  Soya
-  Mustard
-  Cereals Containing Gluten



*Sashimi*



生魚片





## 生鱼片 Sashimi Selection

- |    |                            |        |
|----|----------------------------|--------|
| 85 | 生鱼片三拼<br>3 SASHIMI PLATTER | £19.80 |
| 86 | 生鱼片五拼<br>5 SASHIMI PLATTER | £29.80 |
| 87 | 生鱼片七拼<br>7 SASHIMI PLATTER | £39.80 |

## 生鱼片 (3 片 / 份) Sashimi 3 Pieces / Portion

- |    |                        |        |
|----|------------------------|--------|
| 88 | 鲈鱼<br>SEA BASS         | £5.80  |
| 89 | 三文鱼<br>SALMON          | £5.80  |
| 91 | 北极贝<br>ARCTIC CLAM     | £6.80  |
| 92 | 甜虾<br>AMAEBI           | £14.80 |
| 93 | 扇贝<br>SCALLOP          | £7.80  |
| 94 | 章鱼<br>OCTOPUS          | £6.80  |
| 95 | 金枪鱼<br>TUNA            | £8.80  |
| 96 | 黄狮鱼<br>YELLOW TAIL     | £10.80 |
| 97 | 飞鱼籽<br>FLYING FISH ROE | £8.80  |



## 寿司卷

# Maki Rolls

- |     |   |        |
|-----|---|--------|
| 98  | 火龙卷 (8段)<br>GREEN DRAGON ROLLS (8PCS)<br><i>Prawn tempura and avocado</i>                           | £17.80 |
| 99  | 火山卷 (8段)<br>LINKEE SPECIAL ROLLS (8PCS)<br><i>BBQ unagi and special Japanese mayonnaise sauce</i>   | £17.80 |
| 100 | 芒果软壳蟹卷 (8段)<br>GOLDEN SPIDER ROLLS (8PCS)<br><i>Soft shell crab tempura and mango</i>               | £18.80 |
| 101 | 彩虹卷 (8段)<br>RAINBOW ROLLS (8PCS)<br><i>Variety of fish, crab meat and cucumber</i>                  | £15.80 |
| 102 | 加州卷 (6段)<br>CALIFORNIA MAKI ROLLS (6PCS)<br><i>Crab meat, cucumber, avocado and flying fish roe</i> | £12.80 |
| 103 | 鳗鱼卷 (8段)<br>UNAGI ROLLS (8PCS)<br><i>Unagi, crab meat and cucumber</i>                              | £16.80 |
| 104 | 黄瓜小卷 (6段)<br>CUCUMBER ROLLS (6PCS)<br><i>Cucumber</i>   | £5.80  |
| 105 | 牛油果小卷 (6段)<br>AVOCADO ROLLS (6PCS)<br><i>Avocado</i>  | £5.80  |
| 106 | 金枪鱼小卷 (6段)<br>TUNA ROLLS (6PCS)<br><i>Tuna</i>  | £8.80  |
| 107 | 三文鱼炸洋葱卷<br>SALMON AND CRISPY ONION ROLLS<br><i>Salmon, cucumber, avocado and crispy onion</i>       | £12.80 |
| 108 | 金枪鱼炸洋葱卷<br>TUNA AND CRISPY ONION ROLLS<br><i>Tuna, cucumber, avocado and crispy onion</i>           | £12.80 |

火龙卷  
GREEN DRAGON ROLLS



火山卷  
LINKEE SPECIAL ROLLS



芒果软壳蟹卷  
GOLDEN SPIDER ROLLS





# 寿司 Sushi

109	寿司六拼 6 SUSHI PLATTER	£14.80
110	寿司十拼 10 SUSHI PLATTER	£18.80
111	焦糖三文鱼寿司 CARAMELIZED SALMON SUSHI	£3.80 (粒/PC)
112	泡芙龙虾卷 CRAYFISH PUFF ROLL	£6.80
113	泡芙蟹肉卷 CRABMEAT PUFF ROLL	£6.80

## 寿司 (粒 / 价格) Sushi Price / Per Piece

114	鲈鱼 SEA BASS	£2.80
115	三文鱼 SALMON	£2.80
117	北极贝 ARCTIC CLAM	£2.80
118	甜虾 AMAEBI	£5.80
119	豆腐皮 TOFU SKIN	£2.20
120	鳗鱼 EEL	£2.80
121	扇贝 SCALLOP	£3.80
122	章鱼 OCTOPUS	£2.80
123	海虾 SEA SHRIMP	£2.80
124	甜蛋 TAMAGO	£2.80
125	金枪鱼 TUNA	£3.80
126	黄狮鱼 YELLOW TAIL	£3.80
127	飞鱼籽 FLYING FISH ROE	£2.80



寿司十拼  
10 SUSHI PLATTER

焦糖三文鱼寿司  
CARAMELIZED SALMON SUSHI



泡芙龙虾卷  
CRAYFISH PUFF ROLL









Linkee

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66-68 Great Eastern Street London EC2A 3JT  
T: 020 7916 4352 | [www.linkee.uk](http://www.linkee.uk)  
[@linkee.uk](https://twitter.com/linkee.uk)





菜单

***LINKEE MENU***

Cantonese Cuisine 粵菜



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-  Crustaceans
-  Soya
-  Mustard
-  Cereals Containing Gluten





# Linkee

LinKee redefines Asian dining with its unique fusion of contemporary Cantonese dishes and authentic Japanese cuisine. At its core, LinKee specializes in roasted goose, freshly prepared in-house daily and served straight to your table — a rare treat in London. The menu also features distinctive Chinese dishes like steamed chicken with crispy ginger, curry chicken in a bun, braised goose with plum sauce, and baked salted egg lobster with crispy rice, offering something for every palate.

Beyond Cantonese delights, LinKee impresses with its Japanese-inspired creations, including sashimi platters with seven fresh cuts and inventive sushi rolls like the crayfish puff roll and crabmeat puff roll. The culinary journey continues with their charcoal-grilled menu, featuring premium selections like Australian snowflake steak and beef ribs infused with smoky perfection.

LinKee's two-story venue is perfect for any occasion, with a spacious ground floor that seats up to 80 guests, live performances, and a late-night bar.

For a more private experience, the basement offers karaoke rooms where you can enjoy delicious dishes while singing the night away.

LinKee is the ultimate destination for bold flavors, premium dining, and unforgettable experiences in London.



## KIND REMINDER

### 温馨提示

#### ABOUT ORDERING 关于点餐：

- For your health and food safety, outside food and beverages are not allowed in the restaurant.
- The restaurant will not be responsible for any health issues caused by outside food.
- 为了保障您的健康与食品安全，本店禁止携带外来食品和饮料。如因外带食品引起身体不适，本店概不负责
- Some dishes may require longer preparation times.
- Please check with the duty manager about the waiting time before placing your order.
- 部分菜品可能需要较长时间准备，请在点餐前向值班经理确认所需时间
- Menu prices are based on standard portions, with medium portions price at 1.5x and large portions at 2x the regular price.
- 菜单价格以例份计价，中份价格为1.5倍，大份价格为2倍

#### SAFETY NOTICE 安全注意：

- There may be spills of oil or soup on the floor during restaurant operations.
- Please be careful while walking to avoid slipping.
- 餐厅营业期间可能有油污或汤汁洒落，行走时请注意安全，避免滑倒
- The restaurant may be crowded; please supervise your children and ensure they do not run or play in public areas to prevent accidents.
- 餐厅人流较多，请照看好您的孩子，避免在公共区域奔跑或嬉戏，以免发生意外

#### OTHER POLICIES 其他规定：

- Outside food and drinks are not allowed. If you bring your own wine, a nominal corkage or glassware fee will be charged.
- 禁止携带外来食品和饮料。若自带酒水，本店将收取象征性开瓶费或酒杯使用费
- If you have any questions about the pricing, please kindly check with the duty manager before your meal
- 如对收费标准有疑问，请在用餐前与值班经理友好沟通
- For special requests regarding dishes, please inform the duty manager, and we will do our best to accommodate them.
- 若对菜品有特殊要求，请提前告知值班经理，我们将尽力满足您的需求



Roasted  
Goose

廣式燒鵝







# ROASTED GOOSE

## 招牌烧鹅



烧鹅是广东传统特色菜肴。烧鹅色泽金红，味美可口，鲜香多汁、齿颊留香。在清光绪年间的《广州竹枝词》中记载：“广东烤鸭美而香，却胜烧鹅说古冈（今新会），燕瘦环肥各佳妙，君休偏重便宜坊”，可见烧鹅与烧鸭在粤菜之中已早负盛名。一只完美的烧鹅，首先外观上鹅皮色泽红而发亮，皮肉饱满酥香丰盈，外皮香脆；鹅肉的口味方面，讲究要有浓郁鹅味，嫩滑多汁，咸淡适宜，另外，香料的选择与搭配得当、火候适宜也是烧出完美烧鹅的重要因素。

ROAST GOOSE, A TRADITIONAL CANTONESE SPECIALTY, IS FAMED FOR ITS GOLDEN-RED COLOR, CRISPY SKIN, AND TENDER, JUICY MEAT. CELEBRATED SINCE THE QING DYNASTY, IT REMAINS AN ICONIC DISH IN CANTONESE CUISINE.

A PERFECT ROAST GOOSE BOASTS VIBRANT, CRISPY SKIN, FLAVORFUL MEAT, AND A RICH GOOSE AROMA. BALANCED SEASONING, QUALITY SPICES, AND PRECISE ROASTING TECHNIQUES ARE KEY TO ITS CLASSIC TASTE.



# LinKee

## Signature Dishes

### 特 色 菜

- 1 招牌烧鹅 £28.80 (1/4)  
HONG KONG STYLE ROASTED GOOSE £58.80 (1/2)  
£88.80 (WHOLE)
- 2 酸梅鹅 £28.80  
BRAISED GOOSE WITH PLUM SAUCE
- 3 家乡盐水鹅 £28.80  
NANJING-STYLE SLOW COOKED SALTED GOOSE
- 4 笋干鹿茸菇炒鹅丝 £28.80  
STIR-FRIED SHREDDED GOOSE WITH BAMBOO  
SHOOTS AND VELVET MUSHROOMS
- 5 干煸辣子鹅丁 £28.80  
WOK-FRIED SPICY DICED GOOSE WITH CHILI
- 6 烧鹅丝沙拉 £18.80  
SHREDDED ROASTED GOOSE SALAD



招牌烧鹅  
HONG KONG STYLE ROASTED GOOSE



酸梅鹅  
BRAISED GOOSE WITH PLUM SAUCE



盐水鹅  
SLOW COOKED BRINE GOOSE NANJING STYLE



干煸辣子鹅丁  
WOK-FRIED SPICY DICED GOOSE WITH CHILI



## 小食

## Appetizer



10

- 10 荔枝小番茄  
LYCHEE TOMATO £6.80

- 11 手撕盐焗鸡  
SHREDDED CHICKEN BAKED IN SPICY SALT £10.80

- 12 泰式黑毛猪叉烧  
THAI STYLE BARBECUED IBERICO PORK BELLY £11.80

- 13 芥末虾球  
PRAWNS IN WASABI SAUCE £13.80

- 14 泰式无骨凤爪  
THAI STYLE BONELESS CHICKEN FEET £11.80

- 15 鸡肉饺子 (6个)  
CHICKEN DUMPLINGS (6PCS) £7.80

- 16 蔬菜饺子 (6个)  
VEGETABLE DUMPLINGS (6PCS) £7.80

- 17 日式生腌蟹  
RAW MARINATED CRAB £16.80

- 18 日式生腌虾 (4只)  
RAW MARINATED PRAWNS (4PCS) £10.80

- 19 日式生腌三文鱼  
RAW MARINATED SALMON £10.80

- 20 上海秘制熏鱼  
SHANGHAI STYLE SMOKED FISH £11.80

- 21 海藻沙拉  
SEAWEED SALAD £6.80

- 22 毛豆  
EDAMAME £6.80

13





# 汤类

## Soups

- |    |  |        |
|----|--|--------|
| 25 | 海胆茶碗蒸<br>JAPANESE STEAMED EGG WITH SEA URCHIN      | £12.80 |
| 26 | 山珍迷你狮子头<br>STEAMED FRESH MADE MEATBALL & MUSHROOMS | £9.80  |
| 27 | 鲜虾酸辣汤<br>HOT AND SOUR SOUP WITH PRAWNS             | £8.80  |
| 28 | 蟹肉粟米羹<br>CRAB MEAT & SWEET CORN SOUP               | £8.80  |
| 29 | 羊肚菌斋汤<br>MIXED MUSHROOMS & MOREL SOUP              | £9.80  |

山珍迷你狮子头  
STEAMED FRESH MADE MEATBALL & MUSHROOMS





潮州特色菜

# Chaozhou Braised







脆姜丝贵妃鸡  
STEAMED CHICKEN WITH CRISPY GINGER

鸡 肉 类

Chicken

- 33 面包椰香咖喱鸡 £16.80  
COCONUT CURRY CHICKEN IN A BUN
- 34 脆姜丝贵妃鸡 £14.80  
STEAMED CHICKEN WITH CRISPY GINGER
- 35 柠檬鸡 £14.80  
LEMON CHICKEN



意大利黑醋烧小排  
BRAISED SHORT RIBS WITH BALSAMIC VINEGAR

猪 肉 类

Pork

- 52 鲍鱼黑毛猪红烧肉 (4头) £36.80  
BRAISED IBERICO PORK BELLY WITH ABALONE (4 PIECES)
- 53 意大利黑醋烧小排 £14.80  
BRAISED SHORT RIBS WITH BALSAMIC VINEGAR
- 54 蜜柚香橙生炒骨 £14.80  
PORK RIBS GLAZED WITH TANGERINE HONEY





金沙焗龙虾  
BAKED LOBSTER WITH CRISPY RICE



避风塘炒蟹  
HK TYPHOON SHELTER STYLE SPICY FRIED CRAB



金汤酸菜鱼  
SPICY BOILED FISH WITH CHINESE SAUERKRAUT



LINKEE 松鼠鱼  
LINKEE SPECIAL SQUIRREL FISH

## 海鲜类

# Seafood Selection

- |    |   |                     |
|----|---|---------------------|
| 40 | 脆米焗龙虾<br>BAKED LOBSTER WITH CRISPY RICE                           | (时价/SEASONAL PRICE) |
| 41 | 避风塘炒蟹<br>HK TYPHOON SHELTER STYLE SPICY FRIED CRAB                | £28.80              |
| 42 | 金沙焗虾球<br>DEEP FRIED KING PRAWNS WITH SALTED EGG YOLK SAUCE        | £24.80              |
| 43 | 菜脯蒸带子<br>STEAMED SCALLOP WITH PRESERVED RADISH                    | £7.80 (粒/PC)        |
| 44 | 酱爆智利鳕鱼<br>CHEF'S SPECIAL WOK FRIED CHILE COD FISH                 | £35.80              |
| 45 | 清蒸鲈鱼<br>STEAMED SEA BASS WITH GINGER & SPRING ONION               | £22.80              |
| 46 | 椒盐软壳蟹<br>SALT & PEPPER CRISPY SOFT SHELL CRAB                     | £26.80              |
| 47 | 剁椒菜脯蒸鳕鱼<br>DICED CHILLI & PRESERVED RADISH STEAMED CHILE COD FISH | £35.80              |
| 48 | 金汤酸菜鱼<br>SPICY BOILED FISH WITH CHINESE SAUERKRAUT                | £26.80              |
| 49 | LINKEE 松鼠鱼<br>LINKEE SPECIAL SQUIRREL FISH                        | £26.80              |



## 牛肉类

## Beef

- 56 巴旦木雪花牛肉粒 £22.80  
SAUTEED SNOWFLAKE BEEF CUBES WITH ALMONDS
- 57 香辣牛肋骨 £18.80  
SPICY BEEF RIBS



避风塘炒玉米  
HK TYPHOON SHELTER STYLE SPICY FRIED CORN



田园蝶舞 (茄子)  
STIR-FRIED SPICY AUBERGINE



## 蔬菜类

## Tofu & Vegetables

- 60 避风塘炒玉米 £9.80  
HK TYPHOON SHELTER STYLE SPICY FRIED CORN
- 61 金银蛋捞菠菜 £14.80  
POACHED SPINACH WITH TRIO OF EGGS IN  
SUPERIOR BROTH
- 62 金沙焗四季豆 £14.80  
SALTED EGG FRENCH BEANS
- 63 田园蝶舞 (茄子) £10.80  
STIR-FRIED SPICY AUBERGINE
- 64 XO 酱炒芦笋 £12.80  
SAUTEED ASPARAGUS IN OX SAUCE
- 65 蒜蓉清炒空心菜 £10.80  
STIR-FRIED WATER SPINACH IN GARLIC SAUCE



## 饭 面 类

## Rice & Noodles



70

- |    |  |        |
|----|--|--------|
| 70 | 火山饭<br>LINKEE SPECIAL TORCHED SALMON RICE                  | £19.80 |
| 71 | 招牌意大利米型面<br>LINKEE SPECIAL STIR-FRIED ORZO WITH MIXED MEAT | £14.80 |
| 72 | 和牛盖饭<br>WAGYU RICE BOWL                                    | £21.80 |
| 73 | 海胆炒饭<br>SEA URCHIN FRIED RICE                              | £21.80 |
| 74 | 鳗鱼炒饭<br>UNAGI FRIED RICE                                   | £16.80 |
| 75 | 扬州炒饭<br>YANGZHOU SPECIAL FRIED RICE                        | £10.80 |
| 76 | 招牌河粉<br>LINKEE SPECIAL STIR-FRIED HO FUN                   | £14.80 |
| 77 | 星洲炒米粉<br>WOK-FRIED SINGAPORE VERMICELLI                    | £12.80 |
| 78 | 芦笋炒饭<br>EGG FRIED RICE WITH ASPARAGUS                      | £7.80  |

## 甜 点

## Desserts

- |    |                                |       |    |   |       |
|----|--------------------------------|-------|----|---|-------|
| 80 | 冰乳芋泥雪贝<br>TARO SNOW CAKE       | £7.50 | 82 | 水晶桂花糕<br>OSMANTHUS JELLY WITH WOLFBERRIES                             | £7.50 |
| 81 | 豆乳盒子<br>SOYA MILK CUSTARD CAKE | £7.50 | 83 | 冰激凌 (抹茶/荔枝/黑芝麻) (2)<br>ICE CREAM (MATCHA / LYCHEE / BLACK SESAME) (2) | £7.50 |







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# 酒水单

***LINKEE DRINK LIST***



- PLEASE INFORM THE SERVICE TEAM IN ADVANCE OF ANY ALLERGENS.
- ALL GOODS ARE SUBJECT TO THE PHYSICAL ITEM
- A SERVICE CHARGE OF 13% OF THE TOTAL AMOUNT SPENT WILL BE ADDED TO THE BILL AT CHECKOUT.
- 如有任何过敏原请提前告知服务员。一切商品以实物为准。消费总额13%的服务费会在结账时额外纳入账单



SIGNATURE MOCKTAILS 无酒精鸡尾酒



Passion Fruit  
with Lemonade  
柠檬百香果  
£5.95



Mango Coconut  
椰香芒果  
£5.95



Milk Tea  
with Sea Salt  
海盐奶茶  
£5.95



Lychee Yakult  
荔枝养乐多  
£6.95



Peach Lemon Tea  
暴打水蜜桃柠檬茶  
£6.95



Brazil Lemonade  
巴西柠檬水  
£5.95



Virgin Mojito  
维珍莫吉托  
£5.95



Melon Avo  
Honey  
乳香哈密鳄梨  
£6.95

13% DISCRETIONARY SERVICE CHARGED WILL BE ADDED.  
账单将附加☞✓☞的酌情服务费。



SIGNATURE COCKTAILS 鸡尾酒



**Faramita I**  
*Vodka, Triple sec, Malibu, Fresh Lychee Juice*  
彼岸  
£12.95



**Sakura Martini**  
*Vodka, Triple Sec, Passoa, Fresh Lime Juice, Apple Juice*  
樱花马提尼  
£9.95



**White Lady**  
*Dry Gin, Triple sec, Egg White, Fresh Lemon Juice*  
白色女士  
£12.95



**Negroni**  
*Dry Gin, Campari, Vermouth, and Peel of Orange*  
尼格罗尼  
£9.95



**Pina Colada**  
*White Rum, Pineapple Juice, Coconut Cream*  
椰林飘香  
£10.95



**Kobe Spring**  
*White Rum, Midori, Malibu, Pineapple Juice, Lime Juice, Syrup*  
神户春色  
£12.95



**Blue Margarita**  
*Tequila, Blue Curacao, Triple Sec, Fresh Lime Juice*  
蓝玛格丽特  
£9.95



**Manhattan**  
*Roy Whisky, Red Vermouth, Angostura Bitter*  
曼哈顿  
£9.95

13% DISCRETIONARY SERVICE CHARGED WILL BE ADDED.  
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APPERTIZER & LIQUEUR 开胃酒和利口酒

50ml

China Matini / Vermouth / Dry Martini / Cinzano	5.5
Campari & Soda / Dobonnet / Sambuca / Pernod	5.5

SPIRIT 烈酒

VODAKA 伏特加

25ml

Smirnoff / Absolute / Stalichnaya	5.5
Zumrowka / Belvedere	6.5
Grey Goose / Haku (Japaness)	7.5

GIN 金酒

25ml

Beefeater / Tanqueray	6.5
Hendrick / Bombay / Roku Suntory 三得利 “六” (日本)	7.5

RUM 莱姆酒

25ml

Bacardi 百加得	5.5
Havana Club 3YO 哈瓦那俱乐部	5.5
Captain Morgan 摩根船长	5.5

TIQUILA 龙舌兰酒

25ml

Sierra Sliver	5.5
Don Julio	8.5
Patro	8.5

WHISKEY 威士忌

25ml

Chivas 12 years / Jameson / Canadian Club / Jack Daniel	6.5
Johnnie Walker black label	6.5
Glenfiddich 18 Year Single Malt Scotch	10.5
The Macallan 15 Year Single Malt	18.5

作为全球最富盛名的单一麦芽威士忌, 麦卡伦一直是收藏家和投资者竞逐的对象, 几乎横扫了全球拍卖市场的榜单, 马云也是麦卡伦的忠实粉丝.

JAPANESE WHISKEY 日本威士忌

	25ml
Yamazaki Distillers Reserve ABV: 43%                      三得利 山崎 酒厂收藏版	10.5

Yamazaki Sigle Malt has proved to be one of the most popular Japanese whisky available today. The new edition the Distillers Reserve has been brought out to relieve sales pressure on the more expensive 12 years old, but provides the perfect example. 山崎单麦芽已被证明是当今最受欢迎的日本威士忌之一。这个新版本的酒厂收藏版本来是为缓解更昂贵的山崎12 年的销售压力而推出的, 但却为山崎提供了另一个完美的产品

	25ml
Hibiki Japanese Harmony ABV: 43%                      三得利 響	14.5

New to the Suntory stable is Hibiki Japanese Hrmony which is a blen of malt and grain whisky from their distilleres. It is the perfect introduction to Japanese whiskies with a nose of Rosemary and mature wood. The palate is smooth with honey.

这款新晋的无年份響是麦芽和谷物混合威士忌, 是日本调和威士忌最完美的入门版, 带有迷迭香和成熟木材的香气, 带有蜂蜜的光滑口感, 这款酒在響12 年停产接棒后, 获奖无数



Nikka Taketsuru ABV: 43%	竹鶴 純麦芽威士忌	14.5
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这款纯麦威士忌为纪念竹鹤先生的成就与付出而酿造,使用其在苏格兰所学习的蒸馏技术,并分别用余市蒸馏所及宫城峡蒸馏所长期熟成的麦芽威士忌原酒调配而成的纯麦威士忌,集两间酒厂的特色与香气于一体,余韵悠长

25ml

Hennessy V.S.O.P.	轩尼诗 陈酿	8.5
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Hine X.O.	玉鹿 特别陈酿	22.5
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Remi Martin X.O.	人头马 特别陈酿	25.5
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Hennessy X.O.	轩尼诗 特别陈酿	25.5
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## 500ml

National Cellar 1573 ABV: 52% 国窖1573 228

Wu Liang Ye ABV: 52%	五粮液	328
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Mao Tai ABV: 55%	茅台	POA
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500ml

古越龙山花雕 20 年

20年☐年正宗黄酒花雕酒

Tosatsuru Junmai *Polishing Ratio: 65%, ABV:15% (Cold Or Warm)* 6.8 9.8

*Relatively rich nose of cereal and milk chocolate. Smooth and rounded with a long finish of smoky Umami.*

Banbu Bijin Polishing Ratio: 55%, ABV: 15% 38

南部美人 特别纯米酒 精米歩和: 55%, 酒精度: 15%

*Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle.*

Azure Poishing Ratio: 55%, ABV: 15%

土佐鶴 “蔚藍” (吟酿酒) 精米歩和: 55%, 酒精度: 15%

*A smooth sake with a clean finish. Made with deep sea water, purest natural spring water which has travelled for 2000 years at very bottom of the sea.*

13% DISCRETIONARY SERVICE CHARGED WILL BE ADDED.

账单将附加13%的酌情服务费。



SPIRIT
 烈酒

DASSAI
 獺祭

Dassai 45 Polishing Ratio: 45%, ABV: 16%	300ml	21
獺祭 45 (纯米大吟酿酒) 精米歩和度:35%, 酒精度:16%		
Rich and fatty among Dassai collection, 45 has goosebeery and lime skin on the nose. Medium body with mild acidity and tropical notes such as pineapple and mongo.		
Dassai 39 Polishing Ratio: 39%, ABV: 16%;	720ml	78
獺祭 39 (纯米大吟酿) 精米歩和度:39%, 酒精度:16%		
39 refers to the high degree of rice polishing that packs a generous wallop of tropical fruit on the nose. Smooth and mellow, with mild acidity, this supremely balanced sake and levels a clean refreshing finish.		
Dassai 23 Polishing Ratio: 23%, ABV: 16%	720ml	128
獺祭 23 (纯米大吟酿) 精米歩和度:23%, 酒精度:16%		
Say hello to one of the most polished sake in Janpa. This sake has been milled to 23% and it is in a class by itself. With a nose of grapes, flowers, strawberries and mineral water the favor is as luscious as the aroma.		
Dassai Beyond 磨き その先へ Polishing Ratio: ? %, ABV: 16%	720ml	880
獺祭 初磨 「磨之先及」(纯米大吟酿)		
This ultra popular brewery in Japan has a huge following and for good reason –they make great sake. Their Dassai 50 and 39 and 23 are extremely well made sakes that drink velvety with layers of flavor, and so it is no surprise that their super secret “Beyond” project is even better than the others. In a word – it is!		

FRUITS INFUSED
 果酒

	175ml	720ml
Takara Plum Wine ABV: 15%	6.8	22.8
宝酒造梅子酒		
Rich and sweet. Full of Japanese plum and apricot aroma with mild tartness. It is Italian white wine based plum liqueur.		
Tsukasabotan Yama Yuzu Sake ABV: 8%		45.8
司牡丹山柚子酒		
Filled with the fruity aroma of Yuzu on the nose. Extremely refreshing and delicate on palate. Perfectly balanced Yuzu sake followed by elegant acidity		
Chiebijin Black Tea Plum Sake ABV: 7%		45.8
智慧美人 红茶梅酒		
This exceptional liqueur is crafted by blending black tea brewed by the brewery's pure, fresh water, and aged umeshu.		





WHITE WINE 白葡萄酒

175ml720ml

Réserve Blanc - Château Lamothe-Vincent6.826.8

Sauvignon Blanc, Dry; Bordeaux, France / 12.5% vol

干白; 长相思; 波尔多, 法国; 酒精度: 12.50%

Chateau Lamothe Vincent regularly wins awards and has become a benchmark for the appellation. And the result is there! A cuvée with notes of roasted pineapple and lemon, delicately toasted on the palate and a subtle minerality.

Rhino Chenin Blanc - Tussock Jumper29.8

Dry, South Africa · 13.5% vol

干白, 白诗南; 南非, 酒精度: 13.5%

A pleasant discovery of South African chenin. Citrus notes and a lovely freshness. Serve with a platter of cold meats or light fish.

Altosur Torrontes 2020 - Finca Sopenia36.8

Dry; Argentina / Valle de Uco · 13.5% vol

干白, 托龙特; 阿根廷, 酒精度: 13.5%

Superb nose of match, gunflint, pineapple and lemon. Fresh and invigorating on the palate, with pineapple and lemon followed by well-integrated notes of ageing and vanilla. Good length with a peppery, spicy finish. Huge potential and superb RQP.

Verdejo - Dominio de la Granadilla38.8

Dry, Spain / 13% vol

干红; 仙粉黛; 美国; 酒精度: 14.50%

A fresh white wine, vibrating with the typical character of this ancient grape variety that is back in fashion!! The nose is very intense with hints of fruits associated with spices, creating a fresh wine with a very complex bouquet. The finish is long and reminds us of these white fruits.

Pinot Grigio 2023 - Frassinelli62.8

Medium Dry; Italy / Delle Venezie DOC · 12.5% vol;

灰诺皮; 意大利

The Frassinelli estate amazes us with one of the most enjoyable Pinot Grigios! It is a pleasantly fruity cuvée that has an elegant bouquet, focused in particular on refreshing spring flavours. This wine has a long finish, a Pinot Grigio in line with the greatest bottles of the Veneto! To discover straightaway with a delicious antipasto platter.

Riesling Königsschild 2022 - Tesch48.8

Medium Dry, Germany /12% vol;

半干白; 雷司令; 德国

An excellent German Riesling. A lively, petroleum-flavoured, rich nose. Fruity, lively and fresh on the palate. A perfectly dry, saline wine. Excellent value for money for this medium-bodied Tesch Riesling.

Max's Chardonnay 2022 - Penfolds58.8

Australia / Adélaide Hills · 13% vol

干白, 霞多丽; 奔富, 澳大利亚; 13%

Typical Australian chardonnay. Thanks to the battonage, the end result was creamy and densely woven. Its aroma is delicately smoky, with woody notes and a biscuity, caramel,sweet spicy character, while it southern fruits, mainly pineapple, and a mineral character.

13% DISCRETIONARY SERVICE CHARGED WILL BE ADDED.

账单将附加13%的酌情服务费。



Chablis 1er Cru Vau de Vey 2022 - Closerie Des Alisiers 68.8  
*Dry; Burgundy, France / Chablis Premier Cru AOC · 12% vol*  
干白，霞多丽；勃艮第，法国；酒精度：12%  
Super linear wine, sweet with a pinch of salt to make it less boring (but still extremely predictable). Ripe fruit, fresh herbs, enveloping and silky in the mouth with a pleasant overall acidity. Easy-peasy.

**ROSE WINE** 玫瑰红葡萄酒 175ml 720ml

Männara Pinot Grigio Rosato 2023 29.8  
*Medium Dry; Italy / Terre Siciliane IGT · 11.5% vol*  
半干；灰诺皮；意大利；酒精度：11.50%  
This Sicilian rosé is made of the ever so popular Pinot Gris variety. It is an elegant, fresh rosé wine, with rich notes of melon and roses. It's best served slightly chilled, and goes perfectly with long summer aperitifs, as well as white meat and fish.

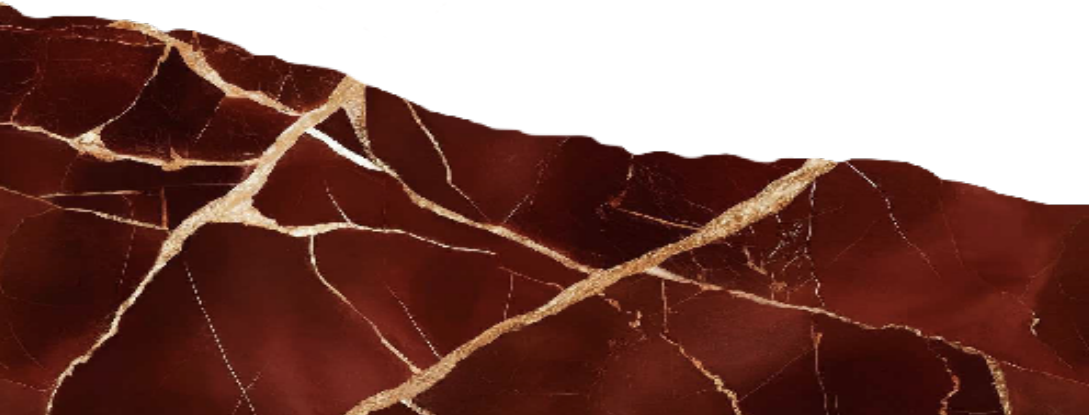
Tradition Rosé 2023 - Domaine La Suffrène 58.8  
*Provence-Alpes-Côte d'Azur / Bandol AOC · 13.5% vol*  
干；灰诺皮；普罗旺斯，法国；酒精度：13.50%  
The Tradition rosé combines freshness and subtlety. Its colour is limpid, brilliant and slightly salmon-coloured. Its nose develops fine aromas of candied citrus fruits and spices and its palate is fresh, balanced and supported by a beautiful aromatic persistence. A Bandol rosé of great finesse!

**RED WINE** 红葡萄酒 175ml 720ml

Talma Tempranillo 2023 - Bodegas Bastida 6.8 28.8  
*Dry; Spain / Jumilla DO · 13% vol*  
干红；丹魄；西班牙；酒精度：13%  
*What a fine expression of Tempranillo, almost like a Pinot, from the south of Spain! We rarely have the opportunity to taste the Tempranillos of this region and the result is great. Peppery, floral and spicy notes in a medium bodied texture. This red should be shared with friends!*

Mancinello Nero di Troia 2021 - Tagaro 38.8  
*Italy / Puglia IGT · 15% vol*  
干红；黑珍珠；意大利；酒精度：15%  
*Mancinello Nero di Troia 2021 by Tagaro is a charismatic red wine that captures the essence of its grape variety and vintage. With an inviting bouquet of dark cherries and a subtle earthy undertone, this wine offers a balanced and accessible drinking experience. The tannins are well-integrated*

Château Moulin Bellegrave 2022 48.8  
*Dry; Bordeaux / Saint-Emilion Grand Cru AOC · 14% vol*  
干红；西拉；波尔多，法国；酒精度：14%  
*The quality of this Saint-Emilion Grand Cru is at the level of the greatest wines of Bordeaux!*





## RED WINE 红葡萄酒

175ml 720ml

### Zinfandel Beyer Ranch 2021 - Wente Vineyard 58.8

Dry; United States · 14.5% vol

干红; 仙粉黛; 美国; 酒精度: 14.50%

*v21 CA Zinfandel in 2023, young but ready for drinking. All you'd expect from a Zin (or a Puglian Primitivo). Inky, rich aroma, plum and plum jam dominated, rather sweet and good acids, not thin in any way. Quite quaffy and warming, good QPR for a US wine in Europe*

### Grey Carmenere 2021 - Ventisquero 62.8

Dry; Chile / Valle de Maipo DO · 13.5% vol

干红; 灰佳美娜; 智利; 酒精度: 13.50 %

This Carmenere was an excellent surprise. Light but very tasty, it has lovely aromas of wild berries on the nose and a palate balanced between suppleness and tannicity.

### Cabernet Franc 2021 - El Enemigo - Ventisquero 68.8

Dry; Argentina / Valle de Uco · 13.5% vol

干红; 品丽多; 阿根廷; 酒精度: 13.5 %

A great terroir sublimated by one of the greatest Argentine estates. A pure and sophisticated expression of the Cabernet Franc grape variety!

### Chianti Classico Riserva 2021 - Villa Antinori - Antinori 86.8

Dry; Italy / Chianti Classico Riserva DOCG · 14% vol

干红; 桑娇维塞; 意大利; 酒精度: 14%

A very well-balanced Chianti. Notes of black fruit accompanied by a touch of herbaceousness complete the aromatic palette. The length is persistent. A very nice discovery!

### Bin 28 Shiraz 2021 - Penfolds 108.8

Dry; Australia / Barossa Valley · 14.5% vol

干红; 西拉; 奔富; 澳大利亚; 酒精度: 14.50 %

*One of the most envied reputations in the world of winemaking...Neither heaviness nor excessive power...Elegance in every mouthful! A superb Australian standard-setter made for epicureans...*

### Château Haut-Batailley 2019 - 5eme Cru Classé 188.8

Dry; Bordeaux / Pauillac AOC · 14.5% vol

赤霞珠, 西拉; 波雅克, 波尔多, 法国; 酒精度: 14.50%

*A great introduction to the classified Grands Crus of Pauillac! This property has 20 hectares of 40-year-old vines. Sold to the Cazes family in 2017, this 5th classified cru offers wines of guaranteed and consistent quality. In this blend where Cabernet Sauvignon dominates in finesse, this Pauillac is obviously pleasant during its early years but will reveal more over time... Elegance, charm and character are the prerogative of this great wine with its impressive length.*

13% DISCRETIONARY SERVICE CHARGED WILL BE ADDED.

账单将附加13%的酌情服务费。



## SPARKING WINE 汽泡酒

175ml

720ml

Vina Spumante Prosecco

12.8

38.80

*Italy ABV: 10.50%*

普洛塞科 干白/意大利 酒精度：10.50%

A crisp, refreshing Prosecco from the Veneto region. Pale straw-yellow with fine bubbles and subtle fruity aromas; the palate is light-bodied with a dry finish.

Cava Cygnus Sador Brut Nature Reserva - U Mes U

58.8

*White; Catalonia Cava; Spain; 11.5% vol*

干白；西班牙；11.50%

Cygnus offers an aromatic complexity where aromas of fruits and smoked walnuts and notes of honey and brioche mix up harmoniously. Great fizz on the palate and long finale ends the tasting. Enjoy these Spanish bubbles for aperitif or with a fruity dessert. *Always keep a bottle in the fridge, it will be the perfect partner of every celebration!*

## CHAMPAGNE 香槟酒

175ml

720ml

NV Moët & Chandon Brut Imperial

98.8

*Champagne/France ABV:12%*

铭锐，干白，香槟地区/法国 酒精度：12%

Classical assemblage, about 35% each of Pinot Noir and Pinot Meunier, with the balance Chardonnay; it is matured for at least three years in bottle and has a 9 g/l dosage. Shows vibrant green apple and citrus fruit, white flowers and brioche and mineral notes.

NV Dom Pérignon Brut

388.8

*Champagne/ France ABV: 12.5%*

香槟王 唐贝里依，干白，香槟地区/ 法国 酒精度：12.5%

A fitting tribute to the genius of the monk from Hautvillers who carried out much research to improve the quality of Champagne. Roughly equal proportions of Pinot Noir and Chardonnay are blended and then left to mature for seven years prior to release.





DESSERT WINE 餐后甜酒

	100ml	500ml
NV Floralis Moscatel	8.8	35.80
Oro Catalunya, Torres/ Spain ABV:13.5%		
莫斯卡特.奥雷 /加泰罗尼亚 西班牙 酒精度:13.50		
	100ml	750ml
Harveys Bristol Cream Sherry	8.8	45.80
Spain ABV:17.5%		
哈维斯 布里斯托尔奶油雪莉酒 / 西班牙 酒精度:17.5%		
英国皇家特许供应商, 全世界销量第一的雪莉酒		
	100ml	750ml
NV, Gonzalez Byass Tio Pepe, Fino Sherry	8.8	55.80
Spain ABV: 13.5%		
蒂奥. 佩佩 雪莉酒 /冈萨雷斯拜亚斯, 西班牙 酒精度:13.5%		
		750ml
2013 Vin Santo del Chianti Serelle		49.80
Ruffino, Italy ABV: 13.5%		
2013 年 基安蒂. 塞雷的圣酒/ 意大利 酒精度:13.5%		
		750ml
2016 Château Grand Jauga		49.80
Sauternes/France ABV: 13.5%		
2016 年法国苏玳的贵腐酒, 酒精度: 13.5%		
	100ml	750ml
2013 Vin Santo del Chianti Serelle	9.8	68.8
Ruffino, Italy ABV: 13.5%		
2013 年 基安蒂. 塞雷的圣酒/ 意大利 酒精度:13.5%		
		750ml
Royal Tokaji 6 Puttonyos		158.8
ABV: 11.50%		
匈牙利贵腐酒 6 匡, 酒精度:11.50%		
	100ml	750ml
NV Dalva 20 Year Old Tawny Port	18.8	158.8
ABV: 11.50%		
无年份 波尔图葡萄酒 20 年/ 葡萄牙		

13% DISCRETIONARY SERVICE CHARGED WILL BE ADDED.  
账单将附加13%的酌情服务费。



BEER 啤酒

	Half - pint	Pint
Asahi Beer Super Dry ABV: 5% 朝日啤酒 辛口	4.95	7.95
Tsingtao Tao Beer ABV: 4.8% 青岛啤酒		330ml 5.95
Budweiser Beer ABV: 4.5% 百威啤酒		330ml 5.95
Corona Beer ABV: 4.5% 科罗娜啤酒		330ml 5.95

TEA 茶

	Cup / 杯
Jasmine Tea 茉莉花茶	3.95
Green Tea with Mongo Flavour 绿茶 (芒果味)	Cup / 杯 3.95
Darjeeling Red tea 大吉岭红茶	Cup / 杯 3.95
Bottled Iced Red Tea 冰红茶	Bottle/瓶 3.95
Bottled Iced Green Tea 冰绿茶	Bottle/瓶 3.95





SOFT DRINKS ☒料

Coke Cola 可乐	2.95
Diet Coke 无糖可乐	2.95
Sprite (No sugar) 无糖雪碧	2.95
Mineral Water 矿泉水(大)	<i>Large</i> 4.95
Sparking Water 气泡水(大)	<i>Large</i> 4.95
Orange Juice 橙汁	4.95
Apple Juice 苹果汁	4.95
Pineapple Juice 菠萝汁	4.95
Lychee 荔枝汁	4.95

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