



Bela Vista

COLD APPETISERS 冷盤

MOP 澳門幣

Frutos do Mar

588

Chilled Seafood Platter:

冰鎮海鮮拼盤：

- **Freshly Poached Live Boston Lobster** (450 grams) 新鮮波士頓龍蝦 (450克)
- **South Africa Abalone** (2 pieces) 南非鮑魚 (2隻)
- **Freshly Shucked Seasonal Oysters** (4 pieces) 新鮮時令生蠔 (4隻)
- **Nigerian Tiger Prawns** (2 pieces) 尼日利亞虎蝦 (2隻)
- **New Zealand Green Mussels** (6 pieces) 紐西蘭青口 (6隻)

Condiments:

Marie Rose Sauce, Mignonette Sauce, Spicy Chilli Sauce, Lemon Wedges and Tabasco
瑪莉玫瑰醬，木犀草醬，辣醬，檸檬角及塔巴斯科辣汁

Ostras Frescas

12 pieces / 12 隻 - 388

Freshly Shucked Seasonal Oysters

6 pieces / 6 隻 - 198

Mignonette Sauce, Lemon Wedges and Tabasco

新鮮即開時令生蠔配木犀草醬，檸檬角及塔巴斯科辣汁

Camarões da Nigeria Cozidos à Portuguesa

178

Poached Nigerian Prawns (6 pieces), Sea Salt, Chilli and Lemon

水煮尼日利亞大蝦



Salada de Polvo do Atlântico

128

Braised Atlantic Octopus Salad with Lemon Vinaigrette

八爪魚沙律

Salada de Orelha de Porco

88

Traditional Portuguese Pork Ear Salad, Bell Pepper Salsa and Coriander

葡式豬耳沙律



廚師推介 Chef Recommendation



素菜推介 Vegetarian



純素推介 Plant-Based

All prices are subject to 10% service charge
所有價目需另加10%服務費

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CHEESE & CHARCUTERIE 芝士及凍肉

MOP 澳門幣

 **Tábua de Queijos e Enchidos Portugueses** 238

Assorted Portuguese Cold Cuts, Pata Negra Ham, Cheeses and Condiments

葡國凍肉芝士拼盤

Presunto Português Pata Negra (24 Months Cured)

200 grams / 200 克 - 228

Portuguese Pata Negra Ham

100 grams / 100 克 - 148

黑毛豬火腿 (24 個月)

 **Tábua de Queijos Portugueses** 188

Assorted Portuguese Cheeses and Condiments

葡國芝士拼盤

Charcuteria Portuguesa

128

Assorted Portuguese Cold Cuts, Pata Negra Ham and Condiments

葡國凍肉拼盤

  **Queijo de Cabra Gratinado** 108

Gratinated Goat's Cheese, Dark Rye Bread and Acacia Honey

焗山羊芝士伴黑麥麵包及金合歡蜂蜜

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HOT APPETISERS 熱前菜

MOP 澳門幣

Frito Misto

228

Crispy-Fried Seafood: Calamari, Prawns, Anchovies, Green Mussels, Crab Claws and Tempura Eggplant

with Lemon Aioli, Marie-Rose Sauce and Piri-Piri Sauce

脆炸雜錦海鮮時蔬

配檸檬蒜蓉蛋黃醬，瑪莉玫瑰醬及霹靂辣汁



Ameijoas à Bulhão Pato

118

White Wine Glazed Sapak Clams, Coriander and Lemon

芫茜檸檬白酒炒沙白蜆



Chouriço de Porco Bisaro Assado

98

Flambéed Iberian Pork Sausage in Brandy

火焰葡國黑毛豬腸

Mexilhoes Salteados à Portuguesa

88

Sautéed Mussels, White Wine and Garlic Chilli Butter

白酒蒜香辣椒炒青口

Pastéis de Bacalhau (5 unidades)

88

Homemade Codfish Cakes (5 pieces) with Tartare Sauce

馬介休球配他他醬 (5件)

Moelas Guisadas

88

Braised Chicken Gizzards

葡式燉雞胗



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SALADS 沙律

MOP 澳門幣

Caesar Salad 78

Romaine Lettuce, Croutons, Bacon, Parmesan Cheese with Anchovy Dressing
凱薩沙律

 **Beetroot Salad with Feta Cheese and Roasted Nuts** 78

Cucumber, Bell Pepper, Cherry Tomatoes, Raisins with Balsamic Vinaigrette
烤堅果菲達芝士紅菜頭沙律

 **Green Vegan Salad** 78

**Avocado, Edamame Beans, Haricot Beans, Broccolini, Asparagus,
Zucchini, Dried Cranberries, Green Apple, Couscous with Basil Pesto**
純素沙律

Additional Salad Supplementary Items 自選配料

Smoked Salmon 煙燻三文魚 38

Caramelised Goat Cheese 焦糖羊奶芝士 38

Poached Egg 水波蛋 18



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SOUPS 湯

MOP 澳門幣

Sopa à Pescador

Fisherman's Seafood Soup

海鮮漁夫湯

138



Sopa da Pedra

Pork Meat in Vegetable Broth

石頭湯

88

Caldo Verde com Chouriço

Potato, Kailan and Chorizo Sausage Soup

薯蓉青菜湯

88



Sopa de Lentilhas

Puy Lentil Soup, Potato, Mushroom, Carrot, Celery, Cherry Tomato, Kale and Spinach

扁豆蕃茄雜菜湯

78



Sopa de Abóbora

Roasted Pumpkin Soup, Sour Cream and Roasted Pumpkin Seeds

烤南瓜湯配酸忌廉伴烤南瓜籽

68



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MACANESE SPECIALTIES 澳葡特色美食饌

MOP 澳門幣

- | | | |
|---|---|-----|
|  | Porco Iberico Balichao Tamarinho
Braised Iberico Pork, Macanese Shrimp Paste, Tamarind, Ginger and Steamed Rice
羅望子薑絲燜伊比利亞豬肉配白飯 | 238 |
| | Camarão Tigre ao Alinho
Sautéed Tiger Prawns in Garlic Chilli Butter
蒜香牛油辣子炒蝦 | 228 |
| | Camarão com Quiabos
King Prawns, Okra, Mild Curry Sauce and Steamed Rice
秋葵咖喱大蝦配白飯 | 168 |
| | Galinha à Africana
African Chicken, Chilli Peanut Coconut Sauce and Vegetable Fried Rice
非洲雞配炒飯 | 148 |
|  | Macanese Minchi
Macanese Minced Beef, Bacon, Potato Hash, Fried Egg and Steamed Rice
澳葡式免治牛肉煙肉配煎蛋及白飯 | 138 |



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CATAPLANA SPECIALTIES 特色銅鍋煲

MOP 澳門幣

Cataplana de Marisco (3 – 4 pessoas)

698

**Giant Seafood Cataplana; Seafood Broth, Scottish Brown Crab
Tiger Prawns, Blue Chilean Mussels, Sapak Clams**

Fresh Squid, Scallops (3 – 4 people)

巨型海鮮銅鍋煲 (3 - 4 人享用)



Cataplana Camarão Tigre com Chouriço

268

Spicy Tiger Prawns and Chorizo Sausage Stew

蒜香虎蝦伊比利亞香腸銅鍋煲



Cataplana de Bacalhau

238

Confit Codfish, Sapak Clams, Pata-Negra Ham and Roasted Padron Peppers

馬介休沙白蜆銅鍋煲

Cataplana de Porco Preto com Ameijoas

208

Iberian Pork, Sapak Clams and Vegetable Stew

伊比利亞豬肉沙白蜆雜菜銅鍋煲



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FISH & SEAFOOD 魚及海鮮

MOP 澳門幣

-  **Arroz de Marisco** 268
Wet Seafood Rice, Scallops, Mussels, Clams, Squids, Prawns and Crab Meat
葡式雜錦海鮮燴飯
- Bacalhau à Lagareiro** 238
Grilled Cod Fish, New Potatoes, Choy Sum with Garlic Olive Oil
香草薯仔碎烤馬介休配菜心及香蒜欖油
- Polvo à Lagareiro** 228
Grilled Octopus, Herb Crushed New Potatoes, Vine-Ripened Tomatoes with Garlic Olive Oil
香草薯仔碎烤八爪魚配香蒜欖油
- Massada de Peixe e Marisco** 228
Braised Seafood, Seabass, Macaroni, Tomato, Carrot, Paprika and Coriander
葡式海鮮大雜燴
-  **Arroz de Polvo** 218
Octopus Rice, Bell Peppers and Coriander
芫茜雜椒八爪魚燴飯
- Bacalhau com Natas** 168
Baked Codfish with Cream, Black Olives and Fresh Parley
忌廉焗馬介休
-  **Bacalhau à Brás** 168
Shredded Cod Fish, Fried Matchstick Potatoes, Onion, Egg, Black Olives and Parsley
薯絲馬介休



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MEAT & POULTRY 肉類及家禽

MOP 澳門幣

 **Leitão à Moda da Bairrada**
Crispy-Roasted Suckling Pig, Chorizo Rice, Orange Salsa
with Peppercorn Sauce
脆皮烤乳豬配葡腸飯伴胡椒汁

Inteiro / Whole / 全隻 - 998
Meio/ Half / 半隻 - 568
Dose/ Quarter / 每份 - 298

Bife de Vitela à Portuguesa 248
Black Angus US Prime Fillet Mignon Steak, Roasted Potato,
Pata-Negra Ham with Green Peppercorn Sauce
烤美國優質安格斯菲力牛排配馬西埃裡青胡椒醬

 **Frango no Churrasco**
Free-Range Portuguese Chicken “Piri Piri”, Potato Wedges
and Roasted Lemon
葡式焗辣雞配薯角

Inteiro / Whole / 全隻 - 228
Meio / Half / 半隻 - 138

Costoletas de Vaca “Short Rib” 198
Red Wine Braised US Prime Beef Short Rib, Truffle Mashed Potato,
Sautéed Portobello Mushrooms, Grilled Peruvian Asparagus
with Red Wine Sauce
紅酒燜美國優質牛小排

 **Arroz de Pato à Portuguesa**
Traditional Portuguese Duck Rice
傳統葡式鴨飯

188

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GRILL (With Cherry Wood Smoke)

MOP 澳門幣

燒烤 (櫻桃木煙燻味)

Lagosta Grelhada

398

Live Boston Lobster (450 grams), Chorizo Devilled Butter

游水波士頓龍蝦 (450 克)

Camarão Tigre da Nigéria Grelhado

388

Nigerian Jumbo Tiger Prawns (2 pieces), Garlic-Chilli Butter Sauce

珍寶虎蝦 (2 隻)

Polvo Grelhado

348

Octopus Tentacles (500 grams), Garlic-Olive Oil Marinade

八爪魚鬚 (500 克)

Posta de Vitela à Mirandesa

338

Black Angus US Prime Beef Sirloin (280 grams), Garlic-Olive Oil Marinade

美國優質安格斯西冷牛排 (280 克)

All grilled dishes are served with one side dish from our sides selection, and 2 sauces or mustards

所有燒烤料理均配 1 款精選配菜及 2 款醬汁或芥末

Sauces 醬汁

Macieira Cream / Garlic Butter / Béarnaise / Madeira Wine

馬西艾拉忌廉 / 香蒜牛油 / 伯納西 / 馬德拉酒

Mustards 芥末

Dijon / Wholegrain / English / Horseradish

第戎 / 全麥 / 英國 / 辣根

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GRILL (With Cherry Wood Smoke) 燒烤 (櫻桃木煙燻味)

MOP 澳門幣

-  **Secretos de Porco Bísaro** 288
Iberian Pork Fillet (280 grams), **Whiskey Marinade**
伊比利豬排 (280 克)
- Robalo Grelhado** 268
Whole Seabass (700 grams), **Citrus Gremolata**
全條鱸魚 (700 克)
- Costoletas de Borrego** 218
New Zealand Rack of Lamb (300 grams), **Cherry Wine Marinade**
紐西蘭羊架 (300 克)

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所有燒烤料理均配 1 款精選配菜及 2 款醬汁或芥末

Sauces 醬汁

Macieira Cream / Garlic Butter / Béarnaise / Madeira Wine
馬西艾拉忌廉 / 香蒜牛油 / 伯納西 / 馬德拉酒

Mustards 芥末

Dijon / Wholegrain / English / Horseradish
第戎 / 全麥 / 英國 / 辣根

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SIDE DISHES 配菜

MOP 澳門幣

-  **Batatinha a Murro** 38
Crushed New Potatoes, Garlic, Extra Virgin Olive Oil and Fresh Herbs
香蒜橄欖油香草薯仔碎
-  **Batata Frita** 38
French Fries
脆炸薯條
-  **Legumes Salteados** 38
Sautéed Seasonal Vegetables
炒時令雜菜
-  **Esparregado** 38
Spinach Puree, Cream and Garlic
蒜香菠菜蓉
-  **Cogumelos Salteados** 38
Sautéed Portobello Mushrooms
炒大啡菇
-  **Arroz de Chouriço** 38
Chorizo Fried Rice
葡腸炒飯
-  **Arroz Carolino** 18
Steamed White Rice
蒸白飯



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PASTA & RISSOTO 意大利粉及意式燴飯

MOP 澳門幣

- 🕒 **Black Bean Spaghetti** 128
**Roasted Butternut Squash, Wild Mushrooms, Kale, Red Cabbage,
Roasted Peanuts and Chives**
烤南瓜野菌炒黑豆意大利粉
- Choice of Spaghetti, Penne or Spinach Tagliatelle**
自選意大利粉，長通粉或菠菜寬意粉
- Carbonara: Bacon, Cream Sauce, Parmesan Cheese 118
煙肉忌廉醬
- Bolognese: Beef Sauce, Parmesan Cheese 118
意式鮮茄牛肉醬
- 🌿 Aglio E Olio: Chilli, Garlic, Parsley, Olive Oil, Parmesan Cheese 98
香辣蒜欖醬
- 🌿 Pomodoro: Tomato, Basil, Parmesan Cheese 98
蕃茄紫蘇醬
- 🌿 **Spinach Tagliatelle**
Braised Puy Lentils, Tomato, Kale and Portobello Mushrooms
素炒菠菜寬意粉
- 🕒 **Vegetable Risotto**
**Haricot Beans, Edamame, Snow Peas, Kale, Zucchini, Miso,
Tempeh and Hazelnuts**
天貝雜豆蔬菜意式燴飯



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ASIAN FAVOURITES 亞洲風味

MOP 澳門幣

Char-grilled Malaysian Marinated Chicken Satay Peanut Sauce, Cucumber and Red Onion

炭烤馬來西亞雞肉沙嗲

One Dozen / 一打 - 198

Half Dozen / 半打 - 118

Nyonya Seafood Curry Laksa

Tiger Prawns, Clams, Fish Cake, Squid, Fried Tofu, Bean Sprouts,
Long Beans, Boiled Egg with Spicy Coconut Broth

娘惹海鮮咖喱叻沙

148

Nasi Goreng

Indonesian Fried Rice, Chicken, Shrimp, Fried Egg, Chilli
Chicken Satay, Pickle Vegetables and Shrimp Cracker

印尼炒飯

128

Wok-fried Beef Hor Fun Noodles

Sliced beef tenderloin, Flat Rice Noodles, Bean Sprouts, Onion and Dark Soy Sauce

乾炒牛河

128

🍷 Curried Soba Noodles

Spicy Coconut Curry Broth, Wild Mushrooms, Green Beans, Ginger and Lime

全素咖喱蕎麥麵

118

Wonton Noodles Soup

Duck Egg Noodles, Shrimp Wontons, Barbecued Pork, Choi Sum and
Pork Bone-Silver Fish Broth

鮮蝦雲吞麵配秘製叉燒及菜心

118

🌿 Stir-fried Udon Noodles

Oyster Mushrooms, Zucchini, Red Pepper, Ginger,
Cashew Nuts and Coconut Aminos

爆炒素烏冬

98

🍷 Vegan Fried Rice

Eggplant, Zucchini, Garden Peas, Carrot, Red Cabbage, Toasted Nuts,
Crispy Tofu Skewers with Chilli Paste

烤堅果蔬菜炒飯伴豆腐串

98

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BURGERS & SANDWICHES 漢堡及三文治

MOP 澳門幣

 **Grilled Wagyu Beef Burger** 158
House-Made 100% Wagyu Beef Burger (200 grams), **Sesame Seed Bun, Tomato, Cheddar Cheese, Bacon, Caramelised Pineapple, BBQ Sauce and French Fries**
雙層和牛漢堡配炸薯條

  **Vegan Burger and Sweet Potato Fries** 128
Whole Wheat Bun, Lentil - Vegie - Chickpea - Walnut Patty with Tahini Slaw Peanut Sauce
純素漢堡配炸薯薯條

Club Sandwich 98
Smoked US Virginian Ham, Crispy Bacon, Chicken Salad, Fried Egg, Lettuce, Tomato and French Fries
公司三文治配炸薯條

 **Vegetarian Kaiser Roll & Sweet Potato Fries** 98
Chickpea Hummus, Butter Lettuce, Grilled Zucchini, Eggplant, Piquillo Peppers, Feta Cheese, Tomato with Basil – Almond Pesto
素食凱撒包配炸薯薯條

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DESSERTS 甜品

MOP 澳門幣

-  **Seleção de Sobremesas** (2 pessoas) 98
Chef's Selection Dessert Platter, Fresh Berries, Vanilla Ice-Cream (2 people)
主廚精選甜品拼盤 (2人享用) 伴新鮮雜莓及雲呢拿雪糕
-  **Pastel de Nata com Gelado Licor 35** 48
Homemade Freshly Baked Portuguese Egg Tart, 35 Liqueur Ice-Cream,
Vanilla Custard
自製現焗葡式蛋撻伴葡撻酒雪糕及雲呢拿吉士醬
- Mouse de Chocolate** 48
Dark Chocolate Mousse, Hazelnut Praline and Raspberries
朱古力榛子慕斯
- Cheesecake Basco** 48
Creamy Burnt Cheesecake, Poached Pear in Muscatel Wine with Bourbon Sauce
巴斯克芝士蛋糕及麝香酒燉啤梨伴波本酒醬
- Gelado Mövenpick**
Ice Cream by Scoop
Vanilla Dream, Swiss Chocolate, Strawberry or Espresso Croquant
莫凡彼雪糕 (每球)
可選: 雲呢拿夢幻 / 瑞士朱古力 / 士多啤梨 / 特濃咖啡
-  **Artyzen's Serradura** 38
Portuguese Sawdust Pudding, Biscuit Crumbs and Sweetened Cream
雅辰木糠布甸

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 純素推介 Plant-Based

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所有價目需另加10%服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering
如果您對食物有任何過敏的疑慮，請在點餐前告知服務員

SPIRITS 烈酒*

MOP 澳門幣

	Shot 小杯	Bottle 瓶
Rémy Martin VSOP 人頭馬VSOP	80	880
Bombay Sapphire 孟買藍寶石金酒	65	580
Stolichnaya Vodka 蘇聯紅牌伏特加	55	500
Bacardi Silver 百加得銀標蘭姆酒	55	500
Jose Cuervo 豪師快活龍舌蘭酒	55	500
Jack Daniel's Tennessee 傑克丹尼田納西威士忌	65	580
John Jameson 尊美醇威士忌	55	500

SINGLE MALT WHISKY 單一麥芽威士忌*

The Macallan Sherry Oak 18 Years Old 麥卡倫雪莉桶18年	-	8,800
The Macallan Double Cask 15 Years Old 麥卡倫雙桶15年	290	3,800
The Macallan Sherry Oak 12 Years Old 麥卡倫雪莉桶12年	170	2,000
The Macallan Double Cask 12 Years Old 麥卡倫雙桶12年	120	1,400
The Glenrothes 18 Years Old 格蘭路思18年	290	3,800
The Glenrothes 12 Years Old 格蘭路思12年	100	1,200
Highland Park 18 Years Old 高原騎士18年	310	3,900
Highland Park 12 Years Old 高原騎士12年	90	1,000

* Beverages with alcohol strength greater than 1.2% vol.
飲品之酒精濃度為1.2%以上

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BEERS 啤酒*

MOP 澳門幣

Macau Beer, Tsingtao, Asahi, Super Bock, Heineken

55

澳門啤酒，青島啤酒，朝日啤酒，超博啤酒，喜力啤酒

HEALTHY JUICES 健康蔬果汁

Morning Sour - Grapefruit, Apple, Lime, Celery (Calories: 115/350ml)

70

醒神晨酸 - 西柚、蘋果、青檸、芹菜 (卡路里：115/350毫升)

Detox - Ginger, Beetroot, Carrot, Green Apple (Calories: 115/350ml)

70

排毒減脂 - 生薑、甜菜根、甘荀、青蘋果 (卡路里：115/350毫升)

Afternoon Booster - Celery, Beetroot, Red Apple (Calories: 122/350ml)

70

午後激活 - 芹菜、甜菜根、紅蘋果 (卡路里：122/350毫升)

FRESH JUICES 鮮果汁

Red Apple, Green Apple, Pineapple, Orange, Grapefruit, Honeydew Melon, Watermelon, Carrot

60

紅蘋果，青蘋果，菠蘿，橙，西柚，蜜瓜，西瓜，甘荀

Glass 杯

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SOFT DRINKS 汽水

MOP 澳門幣
Can 罐

**Coca Cola, Coke Zero, Red Bull, Red Bull Sugar Free, Cream Soda,
Fanta Orange, Sprite, Tonic Water, Soda Water**

40

可樂，零度可樂，紅牛，紅牛無糖，忌廉蘇打，
芬達橙，雪碧，湯力水，蘇打水

OTHER BEVERAGES 其他飲料

Glass 杯

Chocolate, Vanilla, Strawberry, Mango, Banana Milk Shakes

70

朱古力，雲呢拿，士多啤梨，芒果，香蕉奶昔

Chocolate (Hot / Cold)

50

朱古力 (熱/凍)

Milk (Hot / Cold)

50

牛奶 (熱/凍)

STILL WATER 蒸餾水

Small 細

Large 大

Evian 依雲

330ml - 45

1000ml - 65

Nordaq 優質純淨水

500ml - 25

750ml - 35

SPARKLING WATER 氣泡水

Small 細

Large 大

Perrier 巴黎水

330ml - 45

-

Nordaq 優質純淨水

500ml - 25

750ml - 35

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SPECIALTY COFFEES 特色咖啡*

MOP 澳門幣

Cafe Royale (Brandy)

皇家咖啡 (白蘭地)

Glass 杯

65

Calypso Coffee (Dark Rum & Tia Maria)

卡利普索咖啡 (黑蘭姆、添萬利)

65

Irish Coffee (Irish Whiskey)

愛爾蘭咖啡 (愛爾蘭威士忌)

65

Mexican Coffee (Tequila & Kahlua)

墨西哥咖啡 (龍舌蘭、咖啡力嬌酒)

65

COFFEES 精選咖啡

Glass 杯

Regular Coffee (Hot/Cold) 熱咖啡 (熱/凍)

50

Decaffeinated Coffee 低因咖啡

50

Espresso (Single/Double) 特濃咖啡 (單份/雙份)

50

Cappuccino (Hot/Cold) 泡沫咖啡 (熱/凍)

50

Cafe Latte (Hot/Cold) 鮮奶咖啡 (熱/凍)

50

TEAS 精選茗茶

Western Tea 西式茶

Chamomile, Peppermint, English Breakfast, Darjeeling, Earl Grey,
Ceylon Orange Pekoe

洋甘菊, 薄荷茶, 英式早餐茶, 大吉嶺茶, 伯爵茶, 錫蘭紅茶

Pot 壺

50

Chinese Tea 中國茶

Jasmine, Iron Buddha, Oolong, Pu-erh, Green Tea

洋甘菊, 香片, 鐵觀音, 烏龍, 普洱, 綠茶

50

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