



華埠之物語

“A TALE OF CHINATOWNS”





“He remembers those vanished years. As though looking through a dusty window pane, the past is something he could see, but not touch.”

‘In the Mood for Love’ by Wong Kar-Wai

「那些消逝了的歲月，仿佛隔着一塊積着灰塵的玻璃，看得到，抓不着。他一直懷念着過去的一切。如果他能衝破那塊積着灰塵的玻璃，他會走回早已消逝的歲月。」

《花樣年華》 王家衛



PROLOGUE

As far back as the Tang dynasty, endeavouring waves of migrants from China have cast their die into the South China Sea, leaving behind everything they knew, in the hopes that their fortunes would wash ashore someplace where peace, riches, and a better life would be waiting for them.

Making landfall on strange shores, they have left an indelible mark over the centuries on the diverse cultures and societies throughout Asia by carving out pockets in the cities where they settled.

From sultry Siam to cacophonous Kolkata, these pioneers made their home, engaging in hard graft or using their entrepreneurial wit to overcome hardships and build a new life. In many places, they faced discrimination and alienation, forcing them to band together to build a safe space for themselves and those who would follow in their footsteps.

In doing so, they gave rise to the first Chinatowns, where Chinese heritage became dyed with the colours of their newfound homes.

This is their story in liquid form.

序幕

自唐朝起，無數華人逐浪南中國海，將命運擲於波濤之間。他們告別故土，割捨熟悉的一切，懷揣著對太平、富足與美好生活的渴望，勇敢踏上未知旅程，在遙遠的彼岸重新定義家的意義。

這些東方先行者在陌生海岸留下了不朽印記，數百年來，他們的文化基因如絲綢般細密地織入亞洲各國的社會肌理，在落腳之地建立起自己的精神家園。

從熱帶風情的暹羅到喧囂萬象的加爾各答，他們或以勞力換取生計，或憑智慧開創商路，在艱辛與挑戰中一磚一瓦地構築新生。面對歧視與排斥，他們團結一心，為自己與後來者營造安身之所，由此孕育出全球第一批「唐人街」。在這些文化交匯之地，中華傳統與異域風情交融共生，演繹出獨特的海外華人文化圖景。

今夜，讓我們以杯中之物，向這段流動的歷史致敬，重現屬於他們的篇章。

牛車水

CHINATOWN
SINGAPORE



Early in the formation of Singapore, Sir Stamford Raffles divided the British colony into kampungs. The burgeoning Chinese population was relegated to an area to the southwest of the Singapore River, and ox-drawn carts were enlisted to transport drinking water to the new town, giving rise to its Chinese name.

Today, Chinatown heaves with a rich culinary and cultural tapestry, true to Singapore's multiracial character.

新加坡開埠伊始，萊佛士爵士將這片英屬殖民地劃分為數個「甘榜」——各族群的聚居區。蓬勃發展的華人社區被安置於星洲河西南方，因當時缺乏水源，需以牛車運送飲用水而得名「牛車水」。

時至今日，這裡已成為獅城文化與美食的絢麗萬花筒，完美詮釋了新加坡多元共融的國家特質。



\$130

0% ABV
AVAILABLE

MISS JOAQUIM 卓錦小姐

Osmanthus wine, Mui Kwe Lu, N.I.P Exotic City Gin, elderflower, Three Cents grapefruit soda, rose tofu

桂花陳酒、永利威玫瑰露、無名氏香水檸檬酒、
柚子蘇打水、接骨木花利口酒、玫瑰豆腐花

FLORAL 花香 – CRISP 清爽 – FIZZY 氣泡

Taking its name from Singapore's neon-purple national flower, the Vanda Miss Joaquim, this refreshing Paloma twist combines light floral notes like osmanthus, elderflower and rose – the latter a nod to the rose bandung, a popular Singaporean childhood drink.

靈感源自新加坡霓虹紫色的國花——卓錦萬代蘭，這款帕洛瑪 (Paloma) 的沁爽新繹，巧妙糅合桂花、接骨木花與玫瑰的曼妙花香。其中玫瑰芬芳暗藏巧思，向風靡星洲的童年經典玫瑰露 (rose bandung) 溫柔致意。



\$140

KAYA TOAST 咖央多士

Jiuniang, clarified brioche vodka, crème de banane, coconut water, pandan, green apple, gula melaka

酒釀、澄清奶油蛋捲伏特加、香蕉利口酒、椰子水、
斑斕葉、青蘋果汁、椰糖

TOASTED 烘烤 – MALTY 乾草 – BUTTERY 奶油

Brought to Singapore during the mid-19th century by Hainanese immigrants working on British ships, kaya toast has become an inseparable part of the city-state's cuisine. Commonly served in traditional kopitiam, the dependable formula of toast, butter and kaya coconut jam has been recreated here in clarified fashion.

這份由19世紀中葉海南船工帶入獅城的樸實美味，早已昇華為星洲飲食圖鑑的靈魂印記。當傳統咖啡店裡的炭烤吐司邂逅奶油與斑斕椰醬，逐漸演變成經典的早餐及下午茶美食。在這裡我們以澄清的方式重新演繹經典風味。

OPPOSITE PAGE, CLOCKWISE FROM TOP: Tong Ah Building; traditional Peranakan dress; Hainan chicken rice; a cup of kopi; chilli crab with mantou buns; kaya toast; Buddha Tooth Relic Temple.

岷倫洛

BINONDO, MANILA
THE PHILIPPINES



Established in 1594 by Spain to house Catholic Chinese traders, Binondo is recognised as the oldest Chinatown in the world. Named after the Filipino word “binundok”, meaning “like a mountain”, Binondo has assumed many identities over its long history, surviving dozens of wars and occupations.

Visit today and you'll find a marriage of Filipino and Chinese culture in the historic architecture and dishes like pancit malabon and lumpiang Shanghai.

創建於1594年的岷倫洛，是西班牙殖民者為天主教華商所設立的居住區，被公認為全球最古老的唐人街。其名源於菲律賓語「binundok」，意為「如山般」。跨越四個世紀的風雨洗禮，岷倫洛歷經數十場戰爭與多次外族統治，卻始終保持著堅韌不屈的靈魂。

今日漫步其間，斑駁古老的騎樓建築與菲式什錦燴米粉、上海春捲等融合美食，無不訴說著中華兩種文明的完美交融。



\$130

CHAMP'S CUP 可可杯

Cacao nib calvados, Wuliangye baijiu, rice shochu, pineapple, horchata, miso fish sauce butter rim

可可尖卡爾瓦多斯酒、五糧液、番薯燒酎、菠蘿、霍查塔、味噌魚露牛油

SAVOURY 鹹香 — TROPICAL 熱帶果香 — EARTHY 土壤氣息

What's sweet, savoury and purple all over? The champorado, of course. Originating from Mexico, this traditional porridge first arrived in the Philippines during the Age of Exploration, and over the centuries was adapted for local tastes. Today, it's made with boiled sticky rice, roasted cacao and coconut milk, and paired with salted dried fish — forming the inspiration for our salty-sweet cocktail.

源自墨西哥的巧克力米粥(champorado)，自大航海時代傳入菲律賓港灣，經世紀演繹淬鍊出在地風華。如今以糯米及焙炒可可佐以椰漿。地道的早餐儀式總要配一尾鹹香魚乾，方成就這跨越時空的味覺動章。



\$120

ORH NEE 2.0 芋泥二點零

Black glutinous rice wine, white rum, taro purée, coconut milk, ube foam, cream, desiccated coconut

黑糯米酒、朗姆酒、芋頭、椰奶、參薯泡沫、淡忌廉、椰蓉

SWEET 微甜 — CREAMY 口感飽滿 — COMFORTING 熟悉

PER SHOT

\$48

With the Teochew and Hokkien peoples forming a large proportion of the Chinese-Filipino population, the traditional dessert of orh nee, featuring yam paste and coconut milk, was widely served in Chinese households to provide a taste of home. This crowd favourite from our previous menu makes a comeback with the addition of Filipino ube.

作為菲華社群中潮閩子弟的鄉愁密碼，芋泥與椰漿共舞的傳統甜點，曾是無數家宴最暖心的句點。作為我們酒單中的經典之一，此番回歸暗藏巧思——菲律賓參薯幽然融入，綿密芋香讓中菲風味在杯中浪漫邂逅。

0% ABV
AVAILABLE

OPPOSITE PAGE, CLOCKWISE FROM TOP: Binondo Chinatown Arch; Filipina-Chinese maiden wearing the traditional Maria Clara gown; lumpiang Shanghai spring rolls; 'kalesa' horse-drawn carriage; pancit malabon; jeepney bus; Binondo Church; Chinese herbal wines from Destileria Limtuaco, which was founded by a Fujianese immigrant in 1852.

蒂雷塔集市

**TIRETTA BAZAAR, KOLKATA
INDIA**



First documented in 1790, India's largest Chinatown takes its name from Edoardo Turretta, a Venetian architect who owned the land that the area sits on today.

Yet it was a Chinese trader by the name of Tong Achew – by some accounts the first Chinese person to ever settle in India – who established a sugar mill and brought in the Cantonese labourers who would later form the nascent community of Turretta Bazaar. Around 40,000 Chinese lived there at its peak, though the community has gradually dwindled since the 1970s.

印度最大的華人聚居地首次被記載於1790年，取名自威尼斯建築師愛德華多·蒂雷塔——這片土地當時的擁有者。然而，真正奠定這座華埠基石的是一位名叫湯亞周(Tong Achew)的華商，他被認為是首位定居印度的華人。

湯氏在此建立糖廠，引進廣東工匠，為蒂雷塔集市注入了最初的華人血脈。在全盛時期，約有四萬華人在此繁衍生息，共同編織著異國他鄉的中國夢。可惜自七十年代起，這座曾經輝煌的「中國城」逐漸黯淡，華人社區日漸萎縮。



\$140

CHAI-WALLAH 茶魂

Monkfruit coffee wine, Magnolia Lab liqueur, bourbon, Bénédictine, chai masala, cashew cream, milk, pepper

咖啡羅漢果酒、五味雜陳酒、波本酒、廊酒、瑪莎拉茶、腰果忌廉、黑白淡奶、胡椒粉

RICH 醇厚 — SPICED 香料 — NUTTY 堅果味

Chai is an indispensable part of Indian culture, in the same way that 'yuenyeung' is to Hong Kong. We've blended the two great tea-drinking traditions in this silky-smooth milk punch inspired by the classic White Russian and highlighted by warming chai masala notes.

香料茶是印度文化不可或缺的一部分，就像鴛鴦之於香港。當兩大茶魂在這杯經典白俄羅斯(White Russian)變奏中交融，瑪薩拉辛香纏繞絲滑奶韻，輕啜間彷彿聽見加爾各答街頭陶杯碰撞的清脆聲響，與茶餐廳餐匙攪動的綿長迴響。



\$170

RAITA GIN FIZZ 曖昧

Chu Yeh Ching, Two Moons Calamansi Gin, Lillet, cucumber, cream, egg white, Three Cents soda

竹葉青酒、綴月四季桔氹酒、麗葉酒、青瓜、四季桔、淡忌廉、蛋白、蘇打水

VEGETAL 草本 — ELEGANT 優雅 — HARMONIOUS 溫醇

Our twist on the classic Gin Fizz pays tribute to cucumber raita, a refreshing yoghurt side dish perfect for cooling India's fiery curries. Locally distilled calamansi gin and the bamboo-infused Chu Yeh Ching baijiu add citrus and vegetal notes to a cocktail known for being simultaneously rich and light, and absolutely delicious.

向印度料理中完美降溫辛辣咖哩的清爽青瓜優格醬(cucumber raita)致意，我們解構了經典菲士雞尾酒。本地蒸餾的金桔琴酒，遇上竹香縈繞的竹葉青白酒，柑橘清冽與植物靈氣在杯中舒展，濃醇與輕盈的對比，在此完美融合。

OPPOSITE PAGE, CLOCKWISE FROM TOP: Chilli paneer; thali platter; Kolkata tram; Chinese breakfast vendor in Tiretta Bazaar; Toong On Church; rickshaws were introduced by Chinese immigrants to Kolkata; religious effigy in a Chinese temple.

耀華力路

YAOWARAT, BANGKOK
THAILAND



Bathed in the glow of multicoloured Chinese shop signs, the main stretch of Bangkok's Chinatown, Yaowarat Road, has become synonymous with the district as a whole.

As one of the largest and most vibrant Chinatowns in Asia, Yaowarat features a bustling street food scene as well as one of the highest concentrations of gold shops in the world – a testament to the entrepreneurial spirit of the Thai-Chinese community.

沐浴在五彩斑斕的中文霓虹燈下，曼谷唐人街的主幹道——耀華力路已然成為整個華埠的代名詞。

作為亞洲規模最大、最富活力的唐人街之一，耀華力璀璨的街景不僅包括令人垂涎的美食天堂，還擁有全球最密集的金飾店集群之一——無聲見證著泰國華商不凡的商業智慧與堅韌不拔的創業精神。



\$140

0% ABV
AVAILABLE

BLOODY BOAT MAGGI 船麵瑪記

Onion port wine, Green Chartreuse, Absolut vodka, Thai boat noodle reduction, tomato, prik nam som

三生牌洋蔥紅酒、夏翠綠、伏特加、番茄汁、泰式船麵湯、辣椒醋、檸檬、豬紅

CHOOSE YOUR SPICE LEVEL 選擇你的辣度：

BB SPICY 十小辣 🔥 — HOT 中辣 🔥🔥 — HELLFIRE 特辣 🔥🔥🔥

With its spice-rich broth made using pig or cow's blood, Thai boat noodles proved to be the perfect inspiration for our clarified version of the Bloody Mary. It's topped off with onion-infused port wine from local brand Sam Seng for an alluring touch of allium.

以泰國船麵的靈魂豬血或牛血辣湯為引，重新詮釋血腥瑪麗的烈艷風情。澄清版的血腥瑪麗，再以本地品牌三生酒廠出品的洋蔥浸漬波特酒作結，增添誘人的蔥蒜香氣，喚醒記憶中水上市場那碗潑辣滾燙的船麵。



\$120

0% ABV
AVAILABLE

HEART OF GOLD 香芒之情

Tabb Raw baijiu, glutinous rice wine blend, mango purée, galangal, coconut milk

堂白牌中國白酒、黑白糯米酒、熟芒果、高良姜、椰奶

SWEET 微甜 — FRUITY 果味 — EASYGOING 順滑

Mango sticky rice is the quintessential Thai dessert. Think gloriously golden mango, mochi-like purple sticky rice and a drizzling of coconut milk – the perfect triumvirate of sweet comfort. This cocktail is our liquid ode to one of the greatest Asian desserts of all time.

光彩奪目的金黃芒果、似麻糬般的紫糯米，再加上絲滑椰奶——這完美的泰式甜蜜三重奏，如今化作杯中流動的琥珀光暈。這款雞尾酒是我們向這經典甜點的致敬，重現芒果糯米飯的液態篇章。

OPPOSITE PAGE, CLOCKWISE FROM TOP: Odeon Gate; traditional Thai dancer; tuk tuk; Leng Buai Ia Shrine, the oldest in Bangkok's Chinatown; boat noodle vendor and her wares; illuminated signs above Yaowarat Road; Thai milk tea.

利馬唐人街

BARRIO CHINO, LIMA
PERU



Over the course of the 19th century, 100,000 Cantonese labourers embarked on a four-month-long sea voyage from Macau to far-flung Peru in search of better wages, working on sugar plantations, mines and railroads.

Today, it's estimated that up to 15 percent of Peru's population have Chinese ancestry, and Chinese influences can be found throughout Peruvian culture – especially in the ever-popular hybrid cuisine called chifa, which originated in Lima's Chinatown.

十九世紀風雲變幻，十萬粵籍勞工從澳門啟航，跨越四個月的驚濤駭浪，抵達地球另一端的秘魯，只為尋求更好的生計。他們在甘蔗園揮汗如雨，在礦山深處與死神賽跑，在鐵道工程中鑄造奇蹟。

時光流轉，如今秘魯約百分之十五的人口流淌著華夏血脈，中華文化的痕跡深刻地烙印在秘魯社會的方方面面——尤其體現在備受推崇的「Chifa」菜系，這種誕生於利馬唐人街的中秘融合美食，已成為秘魯國家飲食文化的瑰寶。



\$130

FLOWER YEARS 歲月無聲

Ming River baijiu, Sichuan peppercorn, tequila, umeshu, almond orgeat, lime, salt rim

花椒明江白酒、龍舌蘭酒、梅酒、杏仁糖漿、青檸、鹽

BRIGHT 清新 — NUMBING 麻辣 — PIQUANT 甜酸

A cross between a Margarita and a Mai Tai with Chinese elements, this refreshingly sour cocktail comes with an unexpected numbing effect thanks to the use of Sichuan peppercorns.

瑪格麗特的奔放邂逅邁泰的熱情，再以中國元素勾繪出這杯清爽酸甜的雞尾酒。四川花椒在龍舌蘭與杏仁酒間撒下意想不到的微麻尾韻，喚醒安第斯山脈與長江流域的千年對話。



\$140

PALO SALTADO 聖木纏綿

Rice baijiu, blended Scotch, fig leaf, palo santo, light soy sauce, tomato, milk-clarified

米香型白酒、蘇格蘭威士忌、無花果葉、聖木、紅酒醋、生抽、番茄水、牛奶

SMOKY 煙燻 — AROMATIC 芳香 — COMPLEX 多層香氣

The lomo saltado, a Peruvian-Chinese stir-fried dish of marinated beef, onions and tomatoes served with rice and fries, perfectly encapsulates the culture-crossing philosophy of chifa. We've given it a spirit-forward twist alongside aromatic smoky notes from palo santo wood.

醃製牛肉在鑊氣中與洋蔥番茄共舞，薯條跨越太平洋與米飯結盟——這盤秘魯中式炒牛肉(lomo saltado)，完美體現了秘魯中餐「chifa」的文化交融理念。我們擷取聖木煙燻的靈性氣息，讓烈酒鋒芒在杯盞間重現利馬唐人街的百年炊煙。

OPPOSITE PAGE, CLOCKWISE FROM TOP: Alpacas and Vinicunca (Rainbow Mountain); women dressed in traditional Andean clothing; arroz chaufa (Chinese-Peruvian fried rice) with plantains and a side of fries; Metropolitan Cathedral of Lima; lion dancers at the Arco China (Chinese Arch) on Calle Capón, the main street of Peru's Chinatown; pollo Chijaukay.

HOUSE SIGNATURES

本店特色

MILK & HONEY 奶蜜共嚙



Yuk Bing Siu, milk liqueur, pineapple rum, sparkling milky oolong, lychee honey, licorice root tincture

玉冰燒、波蘿朗姆酒、氣泡奶香烏龍茶、
牛奶酒、荔枝蜂蜜、甘草根酊劑

\$130

PAPAYA VAN WINKLE 木瓜之潤



Papaya wine, Magnolia Lab Roselle, ginger, N.I.P Rare Dry Gin, tomato, snow fungus

木瓜酒、五味集陳洛神花酒、
無名氏氈酒、蕃茄、生姜酒、雪耳

\$140

MOCKTAILS 無酒精雞尾酒

ALL \$110



MISS JOAQUIM 卓錦小姐

Seedlip Grove 42, Crossip Hibiscus, rosewater, Three Cents grapefruit soda, grenadine, ginger tofu



ORH NEE 2.0 芋泥二點零

Lyre's Dark Cane, taro purée, coconut milk, agave syrup, ube foam, cream, desiccated coconut



BLOODY BOAT MAGGI 船麵瑪記

Thai boat noodle reduction, tomato, prik nam som, Maggi seasoning, citrus, pork blood curd



HEART OF GOLD 香芒之情

Lyre's White Cane, mango purée, coconut milk, galangal

CANTO CLASSICS

港式經典



\$88

YBS & TONIC 玉冰燒湯力

Yuk Bing Siu, Mezzanine Makers extra-herbal tonic

玉冰燒、閣樓釀造草本湯力水



\$120

BAI-QUIRI 白基里

Tabb Raw baijiu, Plantation 3-Star rum, citrus stock

堂白牌中國白酒、朗姆酒、柑橘



\$160

SHAOXING VESPER 紹興微斯芭

Huadiao wine, Two Moons Signature Dry Gin, vodka, Cocchi Americano, umami bitters, Gordal olive

花雕酒、綴月氈酒、伏特加、朱利奧科奇威末、鹹香苦味酒、煙燻橄欖



\$140

RED CLIFF 赤壁

Wuliangye baijiu, Campari, sweet vermouth, Averna, Magnolia Lab Roselle liqueur, hinoki bitters

五糧液、金巴利、紅威末、雅凡那、五味集陳洛神花酒



\$150+

BARTENDER'S CHOICE 調酒師的選擇

A bespoke cocktail or mocktail tailored to your preferences

根據你的口味訂製雞尾酒或無酒精雞尾酒

COMPENDIUM

概要

BLACK GLUTINOUS RICE WINE

黑糯米酒 \$180

Sam Seng Brand, Hong Kong

Founded in 1961, Sam Seng Brand's Old Deluxe Black Glutinous Rice Wine uses black glutinous rice harvested in Jiangxi province, and is purported to contain a host of antioxidants that is beneficial for blood circulation.

三生酒廠於1961年在深水埗成立，現位於香港最高峰大帽山山坡上的川龍村。他們的超級珍藏黑糯米酒採用江西省收穫的黑糯米，含有多種有助血液循環的抗氧化成份。



PAPAYA WINE 木瓜酒 \$200

Wing Sang Brand, Hong Kong

Made as an all-purpose remedy, this traditional Chinese amaro combines Sichuan papaya with a cornucopia of medicinal herbs like eucommia, saw palmetto and maitake mushrooms, then brewed with Tianjin baijiu and rice wine. Its claims of spleen-strengthening and elimination of dampness are untested, but one thing we do know is that it makes a delicious cocktail.

這款傳統中國苦酒是一種萬能藥物，將四川木瓜與杜仲、鋸棕櫚和舞茸等藥材結合在一起，再以天津白酒和米酒釀製。除了是一款美味可口的雞尾酒，據說也有健脾祛濕功效。

SNAKE WINE 五大蛇酒 \$980

Ser Wong Fun, Hong Kong

Purported to bolster vitality, improve blood circulation and give you a boost in bed, snake wine is an age-old folk medicine. We've sourced our bottles from Ser Wong Fun, known as one of Hong Kong's oldest restaurants.

蛇酒是一種古老的民間藥物，據稱具有增強活力、改善血液循環和提神醒腦的功效。我們從蛇王芬採購蛇酒，這老號創立於1895年，迄今已傳至第四代，專門提供各式以蛇入饌的菜式。





YUK BING SIU 玉冰燒 \$350

Wing Lee Wai, Hong Kong

Founded in 1876, Wing Lee Wai creates Yuk Bing Siu—which literally translates to “jade ice spirit”—by macerating pork fat in rice spirit before bottling to impart notes of milk, rose and pandan.

永利威是香港現存最古老的酒廠之一，成立於1876年，至今仍屹立於上環永樂街124號。它出品的玉冰燒是用米酒浸漬豬油製成，然後裝瓶，散發出淡淡牛奶、玫瑰和班蘭的味道。

MONKFRUIT WINE 羅漢果紅米酒 \$230

Kwei Feng Brand, Guangxi, China

A natural sweetener, monkfruit is prized in Traditional Chinese Medicine for its antioxidants. This wine is made by macerating the monkfruits in a blend of baijiu and red glutinous rice wine for a sweet, toasted flavour.

羅漢果帶著天然甜香，並具抗氧化特性而在中藥界備受推崇。桂峰牌的羅漢果酒採用廣西省種植的羅漢果，然後浸泡在白酒和紅糯米酒中，帶出微甜和獨特的烘焙風味。



JIUNIANG 酒釀

This half-fermented byproduct of the rice wine production process is made using jiuqu (distiller's yeast) and glutinous rice. It's been known to aid in everything from improved blood flow to aiding in digestion.

酒釀類似稀粥，其實是黃酒生產過程中半發酵時的副產品。加入酒麴和糯米製作而成，有助改善血液循環和幫助消化。

MAGNOLIA & ROSELLE 木蘭酒和洛神花酒 \$1,180

Magnolia Lab, Hong Kong

Founded during the pandemic by a Traditional Chinese Medicine practitioner and a banker-turned-bartender, Magnolia Lab is Hong Kong's first homegrown liqueur brand in generations.

五味集陳由一位中醫從業人員和一位銀行家出身的調酒師在疫情期間創立，是香港多年來第一個本地土生土長的釀酒品牌。



COMESTIBLES

美饌佳餚

TAPAS

小食

WHIPPED MALA FETA 麻辣菲達芝士點

Dumpling crisps, cucumber (v) \$68

PORK PATTY BAO 炸豬肉餅包

*Pickled daikon, sweet soy
(Vegetarian version available)* \$68

TYPHOON SHELTER FRIES 避風塘薯條

Fried garlic, chilli, mala dip (v) \$78

CHILLI CRAB SPRING ROLL 辣椒螃蟹春捲

Lime, curry leaf \$78

SUSAN JUNG'S SALTED EGG YOLK WINGS

鹹蛋黃炸雞翼

From the book 'Kung Pao & Beyond' \$78

EGGPLANT CHENCUN NOODLES

茄子陳村粉

Douchi, white sesame (v) \$88

LAP CHEONG PLATTER 臘腸拼盤

*Cured pork sausage, goose liver,
cured pork belly, house pickles* \$128

SHRIMP TOAST 蝦多司

Smoked pork lard, mayo, chilli sauce \$128

DESSERT

甜品

MANGO BAIJIU POMELO 白酒楊枝金露

Coconut milk, sago \$58

MOUTAI CHEESECAKE 茅台芝士蛋糕

Sticky rice quenelle \$118