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## **Va Bene**

*/ Va Ben-ay /*

**In Italian, means "Very Good"**

*Established since the mid-1980s as one of the pioneering authentic Italian brands in Hong Kong, Va Bene has exquisitely re-defined the traditional interpretations of Italian cuisine, by combining authentic Italian flavours with modern presentations.*

*A place for delicate Italian antipasti, exquisite small bites, freshly made pasta, housemade pizza, premium imported seafood, fresh seasonal vegetables and various prime cuts of beef.*

*A healthy and wholesome Italian Feast!*

**Buon appetito!**





Warm Prawns in Olive Oil 香草慢煮大蝦

FIRST BITE



Premium Grass-Fed  
Wagyu Beef Carpaccio  
松露和牛薄片

Warm Prawns in Olive Oil (S) \$168  
香草慢煮大蝦  
Fresh baby basil, garlic chips

Grilled Spanish Octopus \$168  
番茄香檸烤八爪魚  
Tomato, olive oil, lemon juice

Grilled Cheese and Vegetables (V) \$188  
香烤芝士伴時令蔬菜  
Scamorza cheese and grilled seasonal vegetables

Premium Grass-Fed Wagyu Beef Carpaccio \$188  
松露和牛薄片  
Shaved black truffle, minced boiled eggs, capers, mustard dressing

Scallop Carpaccio \$188  
鮮帶子刺身薄片  
Celery and green apple dressing, fennel

Red Prawn Carpaccio \$248  
西西里紅蝦刺身薄片  
Passionfruit and vinegar dressing

Beer-Battered Fried Calamari \$128  
酥炸魷魚圈  
With homemade tartar sauce

Beer-Battered Fried Prawns \$128  
酥炸海蝦  
With homemade tartar sauce



Scallop Carpaccio  
鮮帶子刺身薄片

Red Prawn Carpaccio  
西西里紅蝦刺身薄片

(S) - Signature  
(V) - Vegetarian

All prices are in HKD and subject to 10% service charge.  
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# COLD CUT AND CHEESE



Va Bene Cold Cut and Cheese Sharing Platter  
意大利凍肉及芝士分享拼盤

Va Bene Cold Cut and Cheese Sharing Board (S) \$188  
意大利凍肉及芝士分享拼盤

*24-month aged Parma ham, salami Milano, mortadella, pepperoni, foie gras  
mousse, chicken pate, grana padano, taleggio, gorgonzola, brie, nuts and dried  
fruits, served on two-feet long board*





**Classic Caesar Salad** \$158  
經典凱撒沙律  
*Romaine lettuce, bacon, Parmesan cheese, anchovies, garlic croutons and caesar dressing*

**Whole Lobster and Crab Meat Avocado Salad** \$268  
龍蝦蟹肉牛油果沙律  
*Fresh avocado, mixed greens, yuzu dressing*



(S) - Signature  
(V) - Vegetarian



## SALAD

**Va Bene Salad (V) (S)** \$168  
特色沙律  
*Baby gems lettuce, pear, dried apricot, Roquefort cheese, almonds, pine nuts*

**Burrata and Cherry Tomato Salad (V) (S)** \$158  
布拉搭芝士伴車厘茄沙律  
*Creamy burrata cheese, cherry tomato, arugula, sherry dressing*



**24-Month Aged Parma Ham and Melon** \$158  
巴馬火腿配意大利哈密瓜  
*24-month aged Parma ham, Italian sweet cantaloupe melon, rocket leaves*

**24-Month Aged Parma Ham and Burrata Cheese** \$188  
巴馬火腿配布拉搭芝士  
*24-month aged Parma ham, creamy burrata cheese*

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SOUP



Boston Lobster Bisque  
波士頓龍蝦湯

Forest Mushroom Soup with  
Shaved Black Truffle (V)  
野生雜菌湯配黑松露薄片  
Vegetable stock, truffle pate

\$98

Boston Lobster Bisque (S)  
波士頓龍蝦湯  
Cognac cream, green peas

\$138

Classic Minestrone (V)  
傳統意大利雜菜湯  
Seasonal vegetables, pesto sauce

\$88



PIZZA



Va Bene Super Cheese Trifola  
Va Bene 黑松露多重芝士薄餅

|   |       |  |       |
|---|-------|--|-------|
| <b>Va Bene</b><br><b>Super Cheese Trifola</b> (V) (S)<br>Va Bene 黑松露多重芝士薄餅<br><i>Taleggio, ricotta, Grana padano, truffle mozzarella cheese, freshly shaved black truffle</i> | \$198 | <b>Margherita</b> (V)<br>瑪格麗塔薄餅<br><i>Mozzarella cheese, basil</i>   | \$158 |
| <b>Piccante</b><br>意大利辣肉腸薄餅<br><i>Spicy Italian salami, black olives</i>  | \$168 | <b>Prosciutto</b><br>巴馬火腿火箭菜薄餅<br><i>24-month aged Parma ham, arugula and balsamic vinegar</i>                             | \$178 |
| <b>Salsiccia</b><br>意式肉腸蘑菇薄餅<br><i>Imported Italian pork sausage, mushrooms</i>   | \$178 | <b>Frutti Di Mare</b> (S)<br>意式蕃茄醬海鮮薄餅<br><i>Sautéed mixed seafood, anchovies, Taggiasca olives, basil</i>                 | \$188 |
|   |       | <b>San Babila</b> (V)<br>焦糖洋蔥無花果芝士薄餅<br><i>Parma ham, fresh sliced figs, caramelized onion, fontina, mozzarella cheese</i> | \$188 |

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24-Month Aged Parmesan Cheese Pasta     \$168  
(S)  
即制芝士意粉

**Choice of** 可選配

|                              |            |                   |           |
|------------------------------|------------|-------------------|-----------|
| <i>Smoked Bacon</i>          | +\$18      | <i>Sea Urchin</i> | +\$68/10g |
| 煙肉                           |            | 海膽                |           |
| <i>Black Truffle (v) (s)</i> | +\$78/3g   | <i>Caviar</i>     | +\$98/3g  |
| 黑松露                          |            | 魚子醬               |           |
| <i>Seared Foie Gras</i>      | +\$118/50g |                   |           |
| 香煎鵝肝                         |            |                   |           |



PASTA

|  |       |   |
|--|-------|---|
| <b>Tagliatelle Bolognese</b><br>番茄肉醬自家製扁意粉<br><i>Minced beef, tomato sauce</i>                               | \$168 | <b>Linguine Aglio e Olio with Italian Sausage</b> \$168<br>香蒜橄欖油意大利肉腸意粉<br><i>Italian sausage, mushrooms, garlic and olive oil</i>                    |
| <b>Linguine Aglio e Olio with Mushrooms</b> (V)<br>香蒜辣椒橄欖油蘑菇意粉<br><i>Mushrooms, garlic, olive oil, chili</i> | \$168 | <b>Black Truffle Hand-Twist Pasta with Parma Ham</b> \$198<br>黑松露巴馬火腿手卷意粉<br><i>Black truffle, 24-month aged Parma ham, cream, grated aged cheese</i> |
| <b>Spaghetti Arrabbiata</b> (V)<br>香辣番茄意粉<br><i>Tomato sauce, chili</i>                                      | \$158 | <b>Italian Red Prawn Spaghetti</b> (S) \$268<br>意大利紅蝦鮮蕃茄醬意粉<br><i>Spicy cherry tomato sauce, basil</i>  |
| <b>Forest Mushroom Risotto</b> (V)<br>野生雜菌意大利飯<br><i>Porcini, morel and button mushroom, vegetable stock</i> | \$188 |   |



Italian Red Prawn Spaghetti  
意大利紅蝦鮮蕃茄醬意粉

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Hokkaido Sea Urchin Homemade Tagliolini  
北海道海膽自家製意粉



PASTA

Linguine Vongole \$198  
白酒煮蜆肉扁意粉  
Fresh clams, garlic chips, parsley, white wine sauce

Hokkaido Sea Urchin (S) \$238  
Homemade Tagliolini  
北海道海膽自家製意粉  
Calamari, chili oil, garlic, parsley



Boston Lobster Linguine  
波士頓龍蝦扁意粉

Boston Lobster Linguine (S) \$298  
波士頓龍蝦扁意粉  
Anchovies, basil, garlic oil, tomato sauce



Mixed Seafood Risotto with Sea Urchin  
海鮮意式燴飯配海膽

Mixed Seafood Risotto with Sea Urchin \$268  
海鮮意式燴飯配海膽  
Fresh clams, mussels, squid, sea urchin, prawn stock

Crab Meat Squid Ink Tagliolini with Red Prawn Tartare \$248  
蟹肉墨魚汁意粉配紅蝦塔塔  
Squid ink tagliolini, crab meat, red prawn tartare



Crab Meat Squid Ink Tagliolini with Red Prawn Tartare  
蟹肉墨魚汁意粉配紅蝦塔塔

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# SEAFOOD ON THE ROCKS



## Taste of the Ocean (S)

海洋滋味冰鎮拼盤

Seasonal oysters, Boston lobster, tiger prawns,  
king crab legs, whelk and seasonal seafood served chilled  
on ice with lemon and signature house condiments

For Two  
For Four

\$698  
\$1,298



Selections of Seasonal Oysters  
精選時令生蠔

Please contact our staff for daily availability of seasonal oysters



Huîtres Hélie \$38  
黃金生蠔 /pc  
With generous meat enhanced by crispiness and a good balance of salinity and sweetness



Mont Blanc No.2 \$48  
白朗峰生蠔 /pc  
Soft flesh that yields a salty and nutty flavor



Japanese Snow No.2 \$48  
日之雪花生蠔 /pc  
Full-bodied, creamy and sweet with a slightly nutty flavor



Elizabeth Pearls No.2 \$58  
南非 Elizabeth 生蠔 /pc  
The meat presents a firm and crisp texture, with a naturally sweet flavor



Japanese Ice No.2 \$58  
冰姬生蠔 /pc  
Refreshing with a briny yet sweet aftertaste



Gillardeau No. 2 \$68  
芝拉島蠔 /pc  
With a uniquely chewy and crunchy texture, the scent of the sea and a soft nutty taste



Oyster Platter  
生蠔拼盤  
Take your tastebuds on a journey around the world with our selection of globally-sourced oysters

6pcs \$268  
12pcs \$528

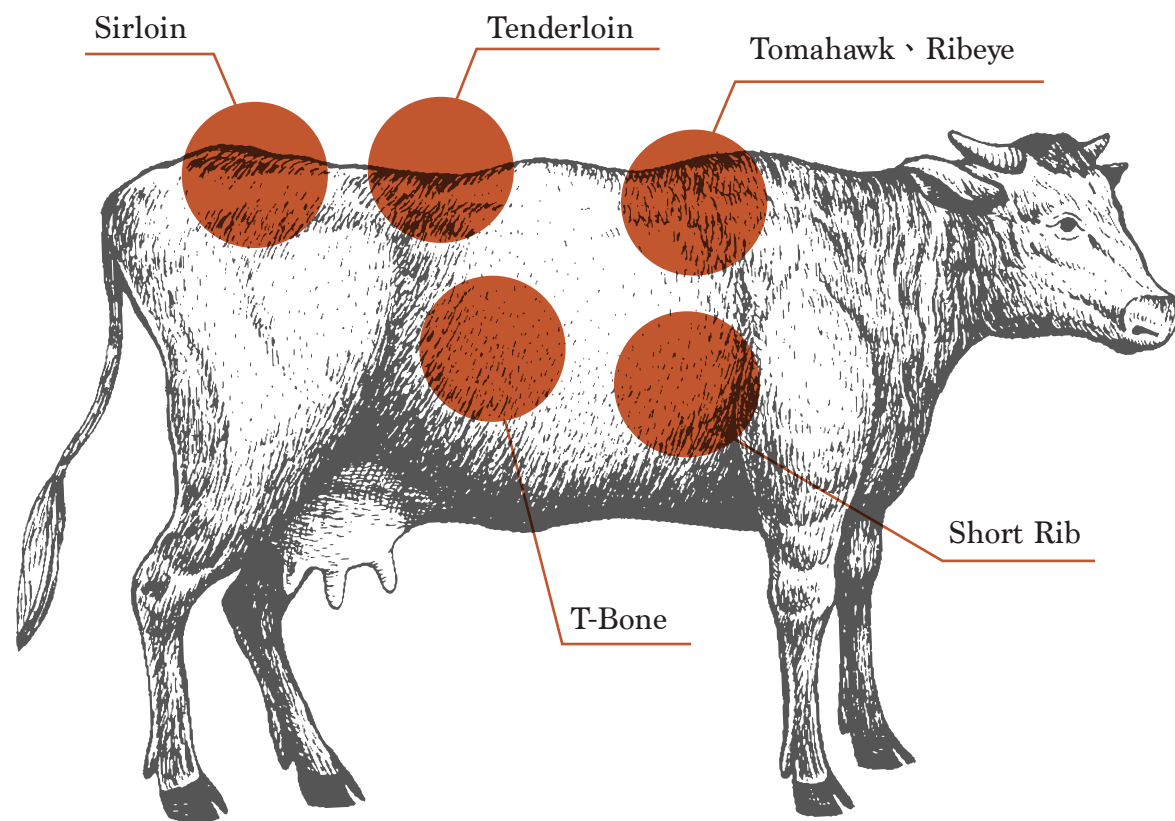


Premium Imported Siberian Sturgeon Caviar  
頂級魚子醬  
Our own imported Premium Siberian Sturgeon caviar selection on crushed ice, served with blinis pancakes and classic condiments

10 g Exquisitely for one \$228 50 g Great for sharing \$1,288  
20 g Perfect for two \$468 125 g Luxury for sharing \$2,888



# INTRODUCTION OF VARIOUS BEEF CUTS



## Tomahawk

*A crowd-pleaser and show-stopper, its signature look is the large intact rib bone connected to the ribeye cut. When cooked, the connected bone and fat releases a wealth of flavour that enhances the sweetness and tenderness of the steak.*

## Ribeye

*An impressively tender cut that is beautifully marbled, giving it its distinctly rich flavour and tender juiciness.*

## Sirloin

*Naturally lean and low in fat content, this cut is known for providing a strong and rich beefy flavour.*

## T-bone

*This cut is the best of both worlds. Being a combination of striploin and tenderloin steaks separated by the T-shaped bone, it offers a rich meaty flavor while remaining juicy and tender.*

## Tenderloin

*Due to being low on connective tissue, this highly-prized cut is one of the most tender despite being naturally lean. Cooked properly, it offers a melt-in-the-mouth sensation.*

## Short Rib

*This on the bone cut has an intense beefy flavour, while the rich marbling gives it a juicy and tender texture.*



# STEAK SELECTION

Australian Wagyu Beef Tenderloin  
澳洲和牛牛柳



Smooth texture and great beef flavour with just the right amount of marbling

180g for the foodie \$338

Japanese Wagyu A4 Sirloin  
日本 A4 和牛西冷扒



Renowned for its buttery texture, unrivaled tenderness and gorgeous marbling

180g for the gastronome \$398

US Black Angus Ribeye (S)  
美國黑安格斯肉眼



The juiciest and most marbled cut from the center of the rib

350g for the meat lovers \$338  
700g for the ravenous meat lovers \$668

Japanese Wagyu A4 Ribeye  
日本 A4 和牛肉眼扒



The most prestigious of cattle, expect absolute indulgence that simply melts in the mouth

350g for the experience \$598

US Prime Beef Sirloin  
美國西冷扒



Pleasant beef-forward flavour with less marbling and a leaner texture

350g for the connoisseurs \$338

Australian Premium Wagyu Beef Tomahawk (S)  
頂級澳洲和牛斧頭扒



Beautifully carved with the long rib bone intact, presenting a lasting impression

1.2 - 1.4 kg for the family \$1,188

Australian Mayura Wagyu Sirloin (S)  
澳洲朱古力和牛西冷扒



Awarded chocolate-fed marbled full blood wagyu beef

150g for the exquisite palette \$398

Australian T-bone Steak  
澳洲 T 骨牛扒



Perfect for those who would like to enjoy two parts of cuts - the strip and the tenderloin in one go

1.2 - 1.4 kg for sharing \$1,288

## Sauce

Red Wine Sauce  
濃郁紅酒汁

Black Pepper Sauce  
微辣黑椒汁

Truffle Sauce  
經典黑松露醬

Onion Sauce  
香甜洋蔥醬

## Premium Pairing

Freshly Shaved Black Truffle  
新鮮黑松露

\$78  
/3g

Grilled King Prawns  
燒虎蝦

\$118  
/3pcs

Pan-Seared French Foie Gras  
香煎法國鵝肝

\$118  
/50g

Grilled Lobster Tail  
燒龍蝦尾

\$188  
/pc

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FOR  
SHARING





# WAGYU TOMAHAWK



Australian Premium  
Wagyu Beef Tomahawk  
頂級澳洲和牛斧頭扒

Australian Premium  
Wagyu Beef Tomahawk (S)  
頂級澳洲和牛斧頭扒



*Beautifully carved with the long rib bone  
leaving an amazing presentation and  
dinner table discussion point*

**1.2 - 1.4 kg** for the family **\$1,188**

## Side Dish

|  |      |  |      |
|--|------|--|------|
| Cheesy Baked Cauliflower (V)<br>芝士焗野菜花 | \$58 | Black Truffle Fries (V)<br>黑松露薯條                 | \$68 |
| Sautéed Spinach (V)<br>炒菠菜             | \$58 | Roasted Potato with<br>Herb Butter (V)<br>香草焗馬鈴薯 | \$58 |
| Sautéed Broccolini (V)<br>炒西蘭花苗        | \$68 | Creamy Mashed Potatoes (V)<br>薯蓉                 | \$58 |
| Sauteed Mushroom (V)<br>炒雜菌            | \$58 |  |      |



MEAT



Va Bene Signature Roast Chicken (S)  
Va Bene 特色烤雞

\$488

**1kg**  
*Juicy and succulent meat with an intense black truffle aroma and a hint of Italian herbs - the perfect dish for sharing, and a Va Bene's signature!*





Canadian Pork Rack  
加拿大豬鞍

|   |       |   |       |
|---|-------|---|-------|
| Canadian Pork Rack<br>加拿大豬鞍<br>300g<br>With a fresh apple purée | \$238 | French Spring Chicken<br>法式燒春雞<br>Sautéed French beans, grilled lemon | \$238 |
| Australian Lamb Rack<br>澳洲羊架<br>300g<br>Potato gratin, lamb jus | \$268 |   |       |

## Side Dish

|  |      |   |      |
|--|------|---|------|
| Cheesy Baked Cauliflower (V)<br>芝士焗野菜花 | \$58 | Black Truffle Fries (V)<br>黑松露薯條              | \$68 |
| Sautéed Spinach (V)<br>炒菠菜             | \$58 | Roasted Potato with Herb Butter (V)<br>香草焗馬鈴薯 | \$58 |
| Sautéed Broccolini (V)<br>炒西蘭花苗        | \$68 | Creamy Mashed Potatoes (V)<br>薯蓉              | \$58 |
| Sauteed Mushroom (V)<br>炒雜菌            | \$58 |   |      |

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# FISH & SEAFOOD



Fresh Clams in Spicy  
Tomato Sauce  
香辣白酒鮮番茄醬煮蜆

Mediterranean  
Seafood Bouillabaisse  
地中海式海鮮湯

Pan-Fried Dover Sole  
香煎龍脷魚

Fresh Clams in Spicy Tomato Sauce  
香辣白酒鮮番茄醬煮蜆

\$238

*Spicy tomato sauce and white wine*

Mediterranean Seafood Bouillabaisse (S) \$298  
地中海式海鮮湯

*Mixed seafood, saffron lobster broth, garlic crouton*

Pan-Fried Dover Sole  
香煎龍脷魚

\$298

*Roasted vegetables, lemon, Taggiasca olive sauce*

Salt-Crusted Baked Whole Italian Sea Bass (S) \$298  
鹽焗原條意大利鱸魚

*Whole Italian sea bass, boiled potatoes with herb butter*

Freshly Grilled Mixed Seafood Platter (S) \$368  
香烤精選海鮮滙

*Tiger prawns, scallops, octopus, calamari, mussels and seasonal seafood selections, served with fennel, cherry tomatoes and lemon oil*



# DESSERT

|  |       |  |       |
|--|-------|--|-------|
| <b>Ricotta Cheesecake</b> (S)<br>瑞可達芝士餅配車厘子醬<br><i>With a sour cherry sauce</i>          | \$88  | <b>Crème Brûlée</b> (S)<br>法式焦糖燉蛋<br><i>Torched caramelized sugar (for sharing)</i>                                | \$138 |
| <b>Hot Chocolate Pudding</b><br>即焗朱古力布甸<br><i>With vanilla gelato</i>                    | \$108 | <b>Italian Cheese Platter</b><br>意大利芝士分享拼盤<br><i>Brie, asiago, gorgonzola, Grana padano, nuts and dried fruits</i> | \$168 |
| <b>Homemade Tiramisu</b><br>自家製提拉米蘇<br><i>A classic Italian favourite! (for sharing)</i> | \$138 | <b>Cake of the Day</b><br>時日蛋糕<br><i>Served with Coffee or Tea</i>   | \$88  |



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# COCKTAIL

il Va Bene

Va Bene 雞尾酒

\$118

Coffee infused campari, whisky, honey, dry vermouth, chocolate bitter

La Farfalla

玉蝶戀花

\$118

Whisky, peach puree, almond syrup, lemon juice, prosecco, icing sugar



Mojito

莫吉托

\$108

Rum, sugar, fresh lime, mint, soda

Aperol Spritz

阿佩羅氣泡酒

\$108

Aperol, prosecco

Negroni

尼格羅尼

\$108

Gin, campari, sweet vermouth

Old Fashioned

古典雞尾酒

\$108

Bourbon whiskey, sugar cube, angostura bitter, orange bitter, orange peel



# COCKTAIL

Amaretto Sour \$108  
杏仁酸酒

*Disaronno amaretto, whisky, angostura bitter, lemon juice, egg white*

Clover Club \$118  
三葉草會

*Gin, raspberries, lemon, egg white*



Classic Martini \$98  
經典馬丁尼

*Gin/vodka, dry vermouth,  
Served the way you like*

Eastside \$108  
東區

*Gin, fresh cucumber, mint, lime*



Cosmopolitan \$118  
大都會

*Citrus vodka, cointreau, lime juice,  
Cranberry juice*

Moscule Mule \$98  
莫斯科騾子

*Vodka, freshly squeezed lime juice, ginger beer, bitters*





# MOCKTAIL

Marine Splash \$78  
海洋浪花

Seedlip spice 98, grapefruit juice, passionfruit syrup, lemon juice, curacao bleu syrup

Carnival \$68  
狂歡嘉年華

Chocolate sauce, popcorn syrup, milk, cream, popcorn



Marine Splash 海洋浪花

Lovey Dovey \$68  
甜蜜蜜

Strawberry puree, orange juice, lemon juice, cotton candy

Strawberry Basil \$68  
草莓九層塔

Fresh strawberries, lemon, basil, soda

Pineapple Rosemary \$68  
菠蘿迷迭香

Pineapple juice, fresh rosemary, lime, sugar

Cucumber Mint \$68  
青瓜薄荷

Fresh cucumber, mint, lemon, lime, soda



Lovey Dovey 甜蜜蜜



# SPECIALTY COFFEE

Va Bene Secret Garden  
Coffee Tonic  
Va Bene 湯力咖啡  
*Espresso, folkington's tonic water*

\$68

Va Bene Earl Grey Coffee Tonic  
Va Bene 伯爵茶湯力咖啡  
*Espresso, earl grey syrup,  
Folkington's earl grey tonic water*

\$68

Homemade Coffee Ice with Milk  
牛奶咖啡冰  
*Coffee ice cube, milk, cream*

\$58

Homemade Coffee Ice with  
Vanilla Milk  
雲尼拿牛奶咖啡冰  
*Coffee ice cube, milk, cream, vanilla syrup*

\$58



Homemade Coffee Ice with  
Caramel Milk  
焦糖牛奶咖啡冰  
*Coffee ice cube, milk, cream, caramel syrup*

\$58

Homemade Coffee Ice with  
Hazelnut Milk  
榛子牛奶咖啡冰  
*Coffee ice cube, milk, cream, hazelnut syrup*

\$58

Caramel Ice Cream Coffee  
焦糖雪糕咖啡  
*Espresso, milk, ice cream, caramel syrup*

\$68

Hazelnut Ice Cream Coffee  
榛子雪糕咖啡  
*Espresso, milk, ice cream, hazelnut syrup*

\$68

Vanilla Ice Cream Coffee  
雲尼拿雪糕咖啡  
*Espresso, milk, ice cream, vanilla syrup*

\$68

+\$10 for a scoop of ice cream  
另加一球雪糕



# HAND SQUEEZED LEMON TEA SERIES



Hand Squeezed Lemon Lime Tea \$68  
鮮榨手工檸檬茶  
*Lemon, lime, tea, syrup*

Hand Squeezed Orange Lemon Tea \$68  
鮮榨手工橘子檸檬茶  
*Lemon, lime, orange, tea, syrup*

Hand Squeezed Grapefruit Lemon Tea \$68  
鮮榨手工西柚檸檬茶  
*Lemon, lime, grapefruit tea*

# HEALTHY JUICE

Apple Juice \$58  
蘋果汁

Fresh Grapefruit Juice \$58  
新鮮西柚汁

Fresh Orange Juice \$58  
新鮮橙汁

Cranberry Juice \$48  
蔓越莓汁

Tomato Juice \$48  
蕃茄汁

Pineapple Juice \$48  
菠蘿汁

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COFFEE & TEA

|                                 |      |
|---------------------------------|------|
| Americano<br>美式咖啡               | \$42 |
| Regular Coffee<br>香濃咖啡          | \$42 |
| Cappuccino<br>泡沫咖啡              | \$42 |
| Latte<br>鮮奶咖啡                   | \$42 |
| Mocha<br>可可咖啡                   | \$42 |
| Espresso<br>意式特濃咖啡              | \$38 |
| Double Espresso<br>雙份意式特濃咖啡     | \$42 |
| Macchiato<br>瑪琪朵咖啡              | \$38 |
| Double Macchiato<br>雙份瑪琪朵咖啡     | \$42 |
| Chocolate<br>朱古力                | \$42 |
| Apple Tea<br>蘋果茶                | \$52 |
| Forest Berries Tea<br>雜莓果茶      | \$52 |
| Lemongrass & Ginger Tea<br>香茅薑茶 | \$52 |
| Rose Tea<br>玫瑰花茶                | \$52 |
| Chamomile Tea<br>洋甘菊茶           | \$48 |
| Earl Grey Tea<br>伯爵茶            | \$48 |
| English Breakfast Tea<br>英式早餐茶  | \$48 |
| Jasmine Tea<br>茉莉花茶             | \$48 |

SOFT DRINK/ WATER

|  |      |
|--|------|
| Coke<br>可樂   | \$48 |
| Coke Zero<br>零系可樂  | \$48 |
| Ginger Ale<br>薑味汽水   | \$48 |
| Ginger Beer<br>薑汁啤酒  | \$48 |
| Soda Water<br>梳打水  | \$48 |
| Sprite<br>雪碧   | \$48 |
| Tonic<br>湯力水   | \$48 |
| Folkington's Indian Tonic Water<br>Folkington 湯力水                | \$58 |
| Folkington's<br>English Garden Tonic Water<br>Folkington 英國花園湯力水 | \$58 |
| Folkington's<br>Earl Grey Tonic Water<br>Folkington 伯爵茶湯力水       | \$58 |
| Mineral Water (Still/Sparkling)<br>礦泉水 / 有汽礦泉水                   | \$68 |