

禧 粵 樓

HEE YUET LAU

Cold Appetisers 冷菜

※ 本類菜餚部分使用酒類調味

※ Prepared with alcohol in selected dishes.

Seasonal Mountain Vegetables
with Sesame Dressing

Allergen: Sesame, Soybeans, Gluten

胡麻山野菜

含:芝麻、大豆、麩質

\$320

Sichuan Pepper Chicken with Seasonal Greens

Allergen: Sesame, Soybeans, Gluten

碧綠椒麻雞

含:芝麻、大豆、麩質

\$420

Marinated Jellyfish

Allergen: Soybeans, Gluten

涼拌海蜇

含:大豆、麩質

\$280



Price in TWD. Subject To 10% Service Charge. 價格為台幣,酌收 10%的服務費.

No Outside Food or Drink Allowed 本餐廳禁帶外食

Pork origin: Taiwan 豬肉產地:台灣

Beef origin: U.S.A , New Zealand, Australia 牛肉產地:美國、紐西蘭、澳洲

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Dim Sum 港式點心

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Pork and Shrimp Siu Mai with Fish Roe / 4 pcs
Allergen: Gluten, Soybeans, Eggs, Fish, Crustaceans

魚籽燒賣/4顆 \$240
含: 麩質、大豆、蛋、魚類、甲殼

Steamed Crystal Shrimp Dumplings / 3 pcs
Allergen: Gluten, Soybeans, Eggs, Crustaceans

水晶蝦餃 /3顆 \$240
含: 麩質、大豆、蛋、甲殼

Steamed Pork Ribs with Black Bean Sauce
Allergen: Gluten, Soybeans

豉汁排骨 \$240
含: 麩質、大豆

Steamed Chicken Feet with XO Sauce
Allergen: Crustaceans, Mollusks, Fish, Gluten, Soybeans, Sesame

XO醬鳳爪 \$240
含: 甲殼、螺貝、魚類、麩質、大豆、芝麻

Steamed Beef Tripe with Braised Sauce
Allergen: Gluten, Soybeans, Sesame

金錢牛肚 \$240
含: 麩質、大豆、芝麻

Salted Egg Yolk Custard Buns / 2 pcs
Allergen: Milk, Eggs, Gluten

小豬流沙包/2顆 \$180
含: 牛奶、蛋、麩質

Crystal Shrimp Dumplings
Allergen: Fish, Gluten, Soybeans

香煎吻魚蘿蔔糕/3塊 \$210
含: 魚類、麩質、大豆

Pan-Fried Chive and Cuttlefish Cakes / 3 pcs
Allergen: Cephalopods, Eggs, Gluten, Soybeans

韭菜花枝煎餅/3顆 \$240
含: 頭足、蛋、麩質、大豆

Deep-Fried Bean Curd Rolls with Shrimp / 3 pcs
Allergen: Crustaceans, Soybeans, Gluten

鮮蝦腐皮卷/3條 \$240
含: 甲殼、大豆、麩質

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Seafood Dishes 海鮮料理

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Steamed Giant Grouper with Preserved
Olive Vegetables and/ Fish Sauce

Allergen: Fish, Soybeans, Gluten

欖菜甘露蒸龍膽石斑/120g/位

含:魚類、大豆、麩質

\$360

Plum Fruit Sweet and Sour Fish Fillet

Allergen: Fish, Soybeans, Gluten, Crustaceans, Mollusks

XO醬爆龍膽石斑球/160g

含:魚類、大豆、麩質、甲殼、螺貝

\$580

Typhoon Shelter-Style Halibut

Allergen: Fish, Soybeans, Gluten

避風塘大比目魚

含:魚類、大豆、麩質

\$520

Braised Seafood Casserole with Crab Roe

Allergen: Fish, Soybeans, Gluten, Crustaceans,
Mollusks, Eggs

蟹黃海鮮煲

含:魚類、大豆、麩質、甲殼、螺貝、蛋

\$520

Crispy Prawns with Tropical Fruit Salad / 5 pcs

Allergen: Crustaceans, Eggs, Soybeans, Sesame, Gluten

熱帶水果沙律蝦球/5隻

含:甲殼、蛋、大豆、芝麻、麩質

\$580

Wok-Fried King Prawns with Premium
Soy Sauce / 5 pcs

Allergen: Crustaceans, Soybeans, Gluten

生抽海大蝦/5隻

含:甲殼、麩質、大豆

\$580

Wok-Fried Hokkaido Scallops with Assorted
Seafood / 4 pcs

Allergen: Crustaceans, Gluten, Soybeans, Mollusks

北海干貝爆雙鮮(4顆)

含:甲殼、麩質、大豆、螺貝

\$580

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Mest Selections 肉類料理

※ 本類菜餚部分使用酒類調味

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Wok-Fried Beef Short Ribs with
Black Pepper Sauce

Allergen: Gluten, Soybeans

香爆黑椒牛仔骨

含: 麩質、大豆

\$580

Pan-Seared Lamb Chops with
Worcestershire Sauce / 2 pcs

Allergen: Gluten, Soybeans

唸汁嫩羊排 / 2支

含: 麩質、大豆

\$520

Sweet and Sour Chicken with Pineapple

Allergen: Gluten, Soybeans

波蘿咕嚕雞球

含: 麩質、大豆

\$520

Wuxi-Style Braised Pork Ribs

Allergen: Gluten, Soybeans

無錫肋排骨

含: 麩質、大豆

\$580

Pork Ribs with Citrus Orange Sauce

Allergen: Gluten, Soybeans

柑橘橙汁骨

含: 麩質、大豆

\$520

Wok-Fried Beef with Chinese Kale
in Oyster Sauces

Allergen: Mollusks, Gluten, Soybeans

蠔皇芥藍炒牛肉

含: 螺貝、麩質、大豆

\$420



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Vegetable Dishes 食蔬料理

Wok-Fried Green Beans with Preserved
Olive Vegetables

Allergen: Gluten, Soybeans

Wok-Fried Chayote Shoots with
Fermented Bean Curd

Allergen: Gluten, Soybeans

Wok-Fried Water Caltrop Greens with
Wild Mushrooms and Bean Sprouts

Wok-Fried Asparagus (Vegetarian)

攪菜四季豆

含: 麩質、大豆

\$360

腐乳炒龍鬚

含: 麩質、大豆

\$320

野菇銀芽炒水蓮

\$320

清炒蘆筍 (素)

\$420

Rice and Noodles 飯與麵

※ 本類菜餚部分使用酒類調味

※ Prepared with alcohol in selected dishes.

Truffle and Mushroom Fried Rice
(Vegetarian)

Allergen: Gluten, Soybeans

Fried Rice with Whitebait, Scallops
and Fish Roe

Allergen: Eggs, Mollusks, Fish, Gluten, Soybeans

White Wine Mullet Roe Fried Rice

Allergen: Eggs, Crustaceans, Mollusks, Fish, Gluten, Soybeans

Braised E-Fu Noodles with Assorted
Mushrooms (Vegetarian)

Allergen: Gluten, Soybeans, Eggs, Sesame

Cantonese-Style Fried Noodles with Seafood

Allergen: Crustaceans, Mollusks, Cephalopods, Fish, Gluten,
Soybeans, Sesame

Taiwan Taikeng No. 9 Rice / Per Person

松露茸菇炒飯(素)

含: 麩質、大豆

\$380

吻魚福貝魚卵炒飯

含: 蛋、螺貝、魚類、麩質、大豆

\$420

XO醬廣州炒飯

含: 蛋、甲殼、螺貝、魚類、麩質、大豆

\$420

干燒菌菇伊府麵(素)

含: 麩質、大豆、蛋、芝麻

\$380

廣東海鮮炒麵

含: 甲殼、螺貝、頭足、魚類、
麩質、大豆、芝麻

\$420

台梗九號香米/位

\$35

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Soup 湯品

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Cantonese Buddha Jumps Over the Wall
with Abalone / Per Person

Allergen: Mollusks, Fish, Gluten

Double-Boiled Chicken Soup with Fish Maw
and Cordyceps Flower / Per Person

Allergen: Fish, Gluten

Hot and Sour Seafood Soup with Crab Meat

Allergen: Crustaceans, Mollusks, Fish, Sesame, Soybeans, Gluten

Fresh Fish Soup with Wild Mushrooms

Allergen: Fish, Sesame

廣式鮑魚佛跳牆/位

含:螺貝、魚類、麩質

\$380

蟲草花膠金縷雞燉湯/位

含:魚類、麩質

\$380

蟹肉海皇酸辣羹

含:甲殼、螺貝、魚類、芝麻、大豆、麩質

\$480

野菌鮮魚湯

含:魚類、芝麻

\$480

Dessert 甜品

Sweet Snow Fungus and Gum Tragacanth
Soup with Red Dates / Hot or Cold / Per Person

Hot Chinese Almond Tea with Fried Dough
Stick / Per Person

Allergen: Tree Nuts, Gluten

紅棗銀耳燉雪燕/冷或熱/位

\$180

油條杏仁茶/熱/位

含:堅果類、麩質

\$180

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Premium Tea Selection 茗品

TAIWAN TEA CORPORATION 台灣農林系列

Per Pot壺

Taiwan Golden Oolong Tea (Rich Roast) 台灣黃金烏龍(濃香)

\$400

以輕發酵中焙火製成，茶湯琥珀橙黃，帶有焙火香、堅果香並伴隨著熟果甜香，口感扎實渾厚，尾韻回甘，純飲或者添加香氣明顯的水果都很適合。

Lightly oxidized and medium-roasted, this tea presents a bright amber-golden liquor with delicate roasted and nutty aromas, complemented by the sweetness of ripe fruits. Full-bodied and mellow with a lingering sweet finish, it is delightful on its own or paired with aromatic fruits.

Sanyi Red Oolong Tea

三義紅烏龍茶

\$400

台灣新興的特色烏龍茶，發源於台東鹿野，結合了「重發酵」與「重烘焙」工藝。它帶有紅茶般琥珀橙紅的茶湯顏色，卻兼具烏龍茶的甘醇回韻與熱帶熟果香氣，口感圓潤順口，是一種不需加糖就自帶濃郁蜜香的特色茶。

A distinctive Taiwanese oolong originating from Luye, Taitung, crafted through deep oxidation and roasting. Its amber-red liquor reveals rich honeyed notes and aromas of ripe tropical fruits, with a smooth, mellow body and a lingering naturally sweet finish.

Taiwan Chrysanthemum Tea

台灣菊花茶

\$400

台灣苗栗銅鑼特產，可以應用於茶類、無咖啡因類等多元應用。

A specialty from Tongluo, Miaoli, Taiwan, offering a distinctive flavor and versatile applications in tea and caffeine-free beverages.

自備酒水服務費 啤酒\$500 /瓶 葡萄酒 \$500 /瓶 烈酒 \$1000/瓶

Beverage Service Charge Beer \$500 / Wine \$500 / Spirit \$1000

價格為台幣,酌收 10%的服務費.

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Premium Tea Selection 茗品

Wang De Chuan Tea

王德傳系列

Per Pot壺

Sijichun Oolong Tea

四季安尚烏龍

\$400

以臺灣特有品種四季春製作，採自然農法不施用農藥化肥；為保留完整風味，採摘甘甜芽葉與香氣充足的嫩茶梗製作，並以30-35%中度發酵的傳統製茶工藝，達到「綠葉紅鑲邊」標準；再以三分文火晝夜烘焙，為清新奔放的品種香增添了醇潤層次。

Crafted from Taiwan's distinctive Sijichun cultivar and naturally grown without pesticides or chemical fertilizers. Sweet young leaves and aromatic tender stems are carefully selected and moderately oxidized to achieve the traditional "green leaves with red edges" character. A gentle, extended roasting process further enhances its vibrant floral aroma, adding mellow depth, roundness, and a lingering finish.

Beipu Oriental Beauty Tea

北埔東方美人茶

\$400

白毫烏龍茶又稱東方美人茶，茶葉外觀有明顯的紅、白、黃、褐、綠五色相間。茶樹幼芽上有毫毛保護，所以茶葉外觀有白毫，也是名稱由來。

臺灣獨創茶品，採摘自新竹縣北埔鄉，初夏時節茶樹遭小綠葉蟬叮咬，茶農採摘蜷曲葉片以60-65%的高度發酵製作，竟產生蜂蜜甜香，滋味醇潤大獲好評。相傳英國女王飲用後大為驚豔，賜名「東方美人茶」

Also known as Oriental Beauty Tea, this distinctive Taiwanese oolong is crafted from tea leaves grown in Beipu, Hsinchu. Naturally bitten by tea green leafhoppers in early summer, the leaves are carefully harvested and highly oxidized at approximately 60-65%, developing their signature honeyed sweetness and ripe-fruit aroma. Smooth, mellow, and elegantly sweet, the tea offers a refined fragrance with a lingering finish.

Osmanthus Pu-erh Tea

桂花普洱

\$400

產於西雙版納古茶樹的普洱，經渥堆發酵後轉為醇潤甘甜，桂花清芬再為普洱老韻注入了清純甜美的新氣象，成為令人難忘的溫柔茶滋味

Crafted from ancient tea trees in Xishuangbanna, this Pu-erh tea undergoes traditional pile fermentation to develop a smooth, mellow body and natural sweetness. Delicate osmanthus blossoms complement the tea's deep, aged character with an elegant floral fragrance, creating a gentle and refined flavor with a lingering finish.

自備酒水服務費 啤酒\$500 /瓶 葡萄酒 \$500 /瓶 烈酒 \$1000/瓶

Beverage Service Charge Beer \$500 / Wine \$500 / Spirit \$1000

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威勝Wynns酒莊介紹

Wynns Coonawarra Estate Introduction

因Wynns威勝酒莊而誕生聞名的Coonawarra庫納瓦拉產區
The Coonawarra Region: Born Famous Through Wynns



John Riddoch 是創建 Wynns Coonawarra Estate 威勝酒莊的指標性人物。1861 年 John 在 Coonawarra 定居。現今 Wynns 酒標上著名的三座山牆式酒莊及週遭的葡萄園即是由 John Riddoch 親手打造，並在當時命名為 Chateau Comaum。

John Riddoch is the iconic figure behind the founding of Wynns Coonawarra Estate. He settled in Coonawarra in 1861, and it was John Riddoch himself who built the estate's famous triple-gabled winery — now featured on every Wynns label — along with the surrounding vineyards, originally naming the property Chateau Comaum.

1950 Samuel Wynn and Co 買下 John 的酒莊，並改名 Wynns Coonawarra Estate。Wynns 在1981 年時已擁有 Coonawarra產區廣達 950公頃的葡萄園，並掌握超過70%以上比例的Terra Rossa土壤，一躍成為該產區指標酒莊。

In 1950, Samuel Wynn and Co. purchased John's estate and renamed it Wynns Coonawarra Estate. By 1981, Wynns owned as much as 950 hectares of vineyards across the Coonawarra region, controlling over 70% of its prized Terra Rossa soil — establishing itself as the region's defining estate.

澳洲最重要的卡本內紅酒 懂得人就懂

Australia's Most Important Cabernet — Those Who Know, Know.

2016 年威勝酒莊首席釀酒師 Sue Hodders 與法國名廚 Guillaume brahimi 對談中，Sue 非常自信地說了一句名言：「Those Who Know Cabernet, Know Wynns. (懂卡本內的人，就懂威勝酒莊)」之後酒界人士也給了有趣且更簡捷的詮釋那就是：「Those Who Know, Know. 懂的人，就懂！」

In a 2016 conversation between Wynns Coonawarra Estate's Chief Winemaker Sue Hodder and celebrated French chef Guillaume Brahimi, Sue confidently delivered what would become an iconic line: "Those who know Cabernet, know Wynns." Wine industry insiders later distilled this into an even punchier phrase: "Those who know, know."

坐擁特殊的風土條件，讓澳洲著名酒評家James Halliday對Wynns威勝酒莊鍾愛有加，將威勝黑標卡本內譽為「澳洲最重要的卡本內紅酒！」

Blessed with an extraordinary terroir, Wynns Coonawarra Estate has long been a favorite of renowned Australian wine critic James Halliday, who has hailed the Wynns Black Label Cabernet Sauvignon as "Australia's most important Cabernet."

Coonawarra獨有的紅色土壤層「Terra Rossa」聞名於世，藉由其中富含的鐵質，可以釀製出具有豐沛果香又有著細緻單寧的獨特酒款。擁有Coonawarra最古老的葡萄園的優勢，讓Wynns威勝酒莊不只CabernetSauvignon讓人期待，百年老藤的Shiraz每年都獲得James Halliday高分肯定，認為「它值得如此的高評價！」。

Coonawarra's distinctive red soil, known as Terra Rossa, is world-famous — its rich iron content produces wines with vibrant fruit character and refined tannins. With the advantage of Coonawarra's oldest vineyards, Wynns is celebrated not only for its Cabernet Sauvignon but also for its century-old-vine Shiraz, which James Halliday rates highly year after year, calling it "thoroughly deserving of such acclaim."

Wynns威勝酒莊不只擁有歷史悠久的葡萄園，精湛釀酒工藝與絕佳的風土條件，讓威勝酒莊名列澳洲前十大指標酒莊，冷涼氣候為葡萄酒帶來特有的優雅細緻風格，讓威勝有著「澳洲酒後」之稱，黑牌卡本內也被澳洲指標酒窖Wine Ark從上萬瓶酒款中評選為第八名最具收藏價值的葡萄酒名單，2024年並榮獲第61屆金馬獎指定紅白酒品牌

Beyond its historic vineyards, Wynns' exceptional winemaking craftsmanship and outstanding terroir have earned it a place among Australia's top ten benchmark estates. The region's cool climate lends its wines a distinctive elegance and finesse, earning Wynns the title "Queen of Australian Wine." The Black Label Cabernet Sauvignon was also ranked 8th on Australia's leading wine cellar Wine Ark's list of most collectible wines, selected from tens of thousands of labels, and in 2024 Wynns was named the official red and white wine partner of the 61st Golden Horse Awards.

禧 粵 樓

HEE YUET LAU

Red Wine 精選紅酒

	Region 產 區	Price 售 價
VIÑA ERRÁZURIZ estate Merlot / 2021 伊拉蘇酒廠 莊園梅洛紅酒/2021	Chile 智利	\$1,500 / 750ML
Wynns Gables Cabernet Sauvignon/2022 威勝酒莊 酒窖系列卡本內紅酒/2022	Australia 澳洲	\$1,500 / 750ML
Wynns Black Label Shiraz/2022 威勝酒莊 黑牌希哈紅酒/2022	Australia 澳洲	\$1,880 / 750ML
Remole rosso 2021 / Italy 雷夢尼莊園 雷夢尼紅酒/2021	Italy 義大利	\$1,850 / 750ML
Robert Mondavi Private Selection Cabernet Sauvignon 羅伯蒙岱維酒莊特選卡本內蘇維翁紅酒	U.S.A. 美國	\$2,100 / 750ML
KIM CRAWFORD Pinot Noir 2020 金卡佛酒廠 黑皮諾紅酒/2020	New Zealand 紐西蘭	\$2,500 / 750ML
Robert Mondavi Napa Valley Cabernet Sauvignon 羅伯蒙岱維 那帕山谷 卡本內蘇維濃紅酒	U.S.A. 美國	\$3,600 / 750ML

自備酒水服務費 啤酒\$500 /瓶 葡萄酒 \$500 /瓶 烈酒 \$1000/瓶

Beverage Service Charge Beer \$500 / Wine \$500 / Spirit \$1000

價格為台幣,酌收 10%的服務費.

Price in TWD. Subject To 10% Service Charge.

本餐廳禁帶外食

No Outside Food or Drink Allowed

禧 粵 樓

HEE YUET LAU

Beer 啤酒

Taiwan Gold 600ml	台灣金牌 600ml	\$160
Heinken 650ml	海尼根650ml	\$250

Sorghum liquor 高粱

Kinmen Kaoliang Liquor 38 750ml	金門高粱38度 750ml	\$900
Kinmen Kaoliang Liquor 58 750ml	金門高粱58度 750ml	\$1,200

Whisky 威士忌

Johnnie Walker Black Label 12 Years 700ml	約翰走路黑牌12年 700ml	\$1,500
Johnnie Walker Green Label 15 Years 700ml	約翰走路綠牌15年 700ml	\$1,800

自備酒水服務費 啤酒\$500 /瓶 葡萄酒 \$500 /瓶 烈酒 \$1000/瓶

Beverage Service Charge Beer \$500 / Wine \$500 / Spirit \$1000

價格為台幣,酌收 10%的服務費.

Price in TWD. Subject To 10% Service Charge.

本餐廳禁帶外食

No Outside Food or Drink Allowed

禧 粵 樓

HEE YUET LAU

White Wine 精選白酒

Region
產 區

Price
售 價

Selbach Oster red label riesling / 2019

Germany 德國

\$1,550 / 750ML

賽爾巴哈奧斯特酒廠 經典微甜麗絲玲白酒/2019

Château Loumeat white wine 2019

France 法國

\$1,750 / 750ML

波爾多白酒/2019

Robert Mondavi private selection
Chardonnay 2020

U.S.A. 美國

\$1,900 750ML

羅伯蒙岱維酒莊 特選夏多內白酒/2020

Wynns Coonawarra Estate Riesling

Australia 澳洲

\$1,550 / 750ML

威勝酒莊 庫納瓦拉麗絲玲白酒

Sparkling Wine 氣泡酒

Dopff Crémant D' Alsace Cuvée
Juline N.V

France 法國

\$2,200 / 750ML

亞爾薩斯氣泡酒

Champagne 香檳

Cattier Brut Quartz Champagne N.V.
卡帝雅香檳 石英 不甜香檳

France 法國

\$4,000 / 750ML

自備酒水服務費 啤酒\$500 /瓶 葡萄酒 \$500 /瓶 烈酒 \$1000/瓶

Beverage Service Charge Beer \$500 / Wine \$500 / Spirit \$1000

價格為台幣,酌收 10%的服務費.

Price in TWD. Subject To 10% Service Charge.

本餐廳禁帶外食

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禧 粵 樓

HEE YUET LAU

Still Water & Sparkling Water 礦泉水 & 氣泡水

San Pellegrino 1000 ml	聖佩黎洛1000ml/瓶	\$220
Acqua Panna 1000ml	普娜1000ml/瓶	\$220



Juice 季節新鮮果汁

Fresh Juice 330ml	新鮮果汁 330ml	\$200
Fresh Juice 1500ml	新鮮果汁 1500ml	\$800

Soda 汽水

Coca-Cola 330ml	可口可樂 330ml	\$90
Sprite 330ml	雪碧 330ml	\$90

自備酒水服務費 啤酒\$500 /瓶 葡萄酒 \$500 /瓶 烈酒 \$1000/瓶

Beverage Service Charge Beer \$500 / Wine \$500 / Spirit \$1000

價格為台幣,酌收 10%的服務費.

Price in TWD. Subject To 10% Service Charge.

本餐廳禁帶外食

No Outside Food or Drink Allowed