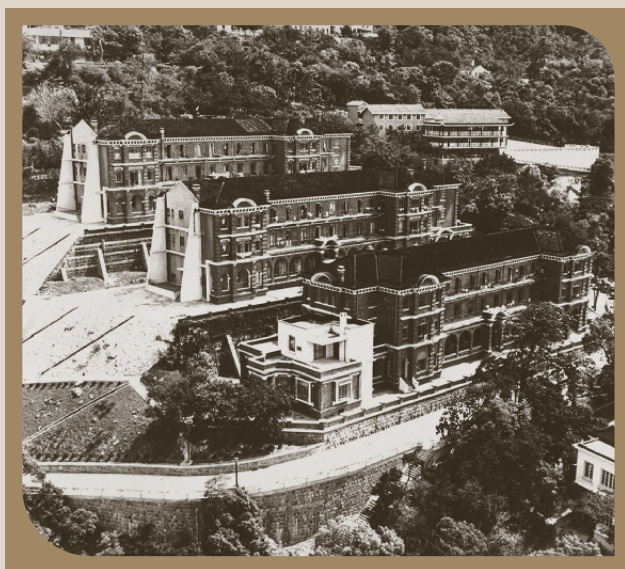




"OLD HALLS"

香港大學校友會於一九三零年代成立，是香港大學首個校友組織，歷史悠久。位於中環蘭桂坊的會所，由專業團隊管理，為會員提供酒店級數的用餐體驗。

會所中菜廳供應眾多優質的中式佳餚。由傳統手功菜、摩登中菜，以至家常小炒均一應俱全，滿足會員的不同需求。

The Hong Kong University Alumni Association was established in the 1930s, making it the first alumni organization of the University of Hong Kong. The self-owned clubhouse is located in the Lan Kwai Fong area in Central and is divided into a Chinese restaurant and DB Lounge, managed by a dedicated team that strives to provide a dining experience on par with top-notch hotels.

行政總廚 黎家榮

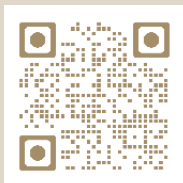
擁有超過二十年深厚的入廚造詣，黎家榮師傅於過去三年多以來擔任香港大學校友會 (HKUAA) 行政總廚，以其獨到的烹飪哲學引領會所中菜的演進。黎師傅對中華廚藝抱有極致的熱忱，深諳傳統食譜之精髓。他堅持嚴選頂級食材，並以精湛細膩的現代手法重新演繹經典。每一道佳餚均是匠心獨運，在保留傳承風味的同時，展現出中菜優雅而創新的現代格調，完美呈獻中華飲食文化的永恒魅力。

Executive Chef Ka-Wing LAI

With over two decades of culinary excellence, Executive Chef Ka-Wing Lai has led the culinary team at the Hong Kong University Alumni Association (HKUAA) for over three years, bringing a visionary approach to the evolution of Chinese gastronomy. Channelling his profound passion for Chinese cuisine into every dish, Chef Lai emphasizes premium ingredients and refined culinary finesse. He is dedicated to preserving original flavours while elevating them with modern elegance, creating inventive dishes that are deeply rooted in tradition and beautifully radiate the timeless heritage of Chinese culture.



Elevate Us
with Your Valued Feedback!



誠邀您分享用餐體驗
令服務更臻完善

茶芥 Tea Charge

午市 Lunch : \$15 位 per person

晚市 Dinner : \$20 位 per person

舊普洱 | 荔枝紅茶 | 龍井 | 鐵觀音 | 香片 | 白牡丹 | 菊花 | 人蔘烏龍

Old Pu'er | Lychee Black | Longjing | Tie Guan Yin | Jasmine | White Peony |
Chrysanthemum | Ginseng Oolong

SIGNATURE COCKTAILS

MAIN LIB

Hua Diao, St. Germain, Cranberry
\$98



LILY POND

Gin, Brandy, Yuzu, Watercress Honey
\$98



HAPPY PARK

Seasonal Chinese-Tea
Leaf-infused Whisky
\$98



SUPER PASS

Mou Tai, Whisky, Ginger, Apple
\$98

SPARKLING TEA

White Peach Earl Grey
\$42

Yuzu Genmaicha
\$42





龍珠鴛鴦盛

(龍蝦芝士伊麵 拼 白咖喱豬扒飯)

Classic Tai Chi Yin-Yang Duo

(Lobster with E-fu Noodle & Cheese ;
White Curry Pork Chop Rice)



太極生兩儀

游水東星斑二食

(縱菌炒斑球 • 星斑蓮藕盒)

"Tai Chi" Garoupa Two Ways

(Wok-fried Garoupa Fillet with Wild Termite Mushrooms ;
Crispy Lotus Root stuffed with Garoupa & Kurobuta Pork)



太極布甸

Tai Chi Mango
& Coconut Pudding



川渝乾坤鍋

(酸菜黃花魚片 拼 水煮牛肉)

Sichuanese Tai Chi Yin-Yang Duo

(Yellow Croaker Fillet in Pickled Cabbage & Chili ; Poached Beef in Chilli Broth)

推薦菜式

SIGNATURE

② 太極生兩儀

游水東星斑二食
(樅菌炒斑球 拼 星斑蓮藕盒)

② 皇牌原隻鮑魚 脆皮焗雞飯

② 龍珠鴛鴦盛

(龍蝦芝士伊麵 拼 白咖喱豬扒飯)



川渝乾坤鍋

(酸菜黃花魚片 拼 水煮牛肉)

京蔥爆炒日本A5和牛

一品花膠蟹肉粉絲煲

白灼潮汕驕牯牛極品



麻香醬鮑魚

招牌慢煮西班牙 黑毛豬叉燒

極品鮑參佛跳牆

② 禪衣百花釀遼參

瑤柱蝦乾手剁 蒸黑豚肉餅

葡汁焗釀鮑魚響螺

"Tai Chi" Garoupa Two Ways

(Wok-fried Garoupa Fillet with Wild Termite Mushroom ;
Crispy Lotus Root stuffed with Garoupa & Kurobuta Pork)

Signature Crispy Chicken stuffed with Braised Whole Abalone & Jasmine Rice

Classic Tai Chi Yin-Yang Duo

(Lobster with E-fu Noodle & Cheese ; White Curry Pork Chop Rice)

Sichuanese "Tai Chi" Yin-Yang Duo

(Yellow Croaker Fillet in Pickled Cabbage & Chili ;
Poached Beef in Chilli Broth)

Wok-fried Japanese A5 Wagyu Beef with Sweet Baby Leek & Scallion

Braised Premium Fish Maw & Hand-picked Crab Meat with Glass Vermicelli in Claypot

Poached Premium ChaoShan Caponised Beef Cut

Chilled Whole Abalone with Spicy Sesame Dressing

Sous-Vide Spanish Ibérico Pork Char Siu with Honey Glaze

"Buddha Jumps Over the Wall"

Supreme Imperial Broth with Whole Abalone, Fish Maw, Sea Cucumber & Conpoy

Crispy Sea Cucumber stuffed with King Prawn Mousse

Steamed Hand-chopped Kurobuta Pork Patty with Conpoy & Sun-dried Shrimp

Baked Stuffed Abalone with Sea Whelk

\$1288

\$888

\$688

\$588

\$428

\$398

\$288

\$228

\$198

\$198 位 per person

\$198 位 per person
(2位起 pax up)

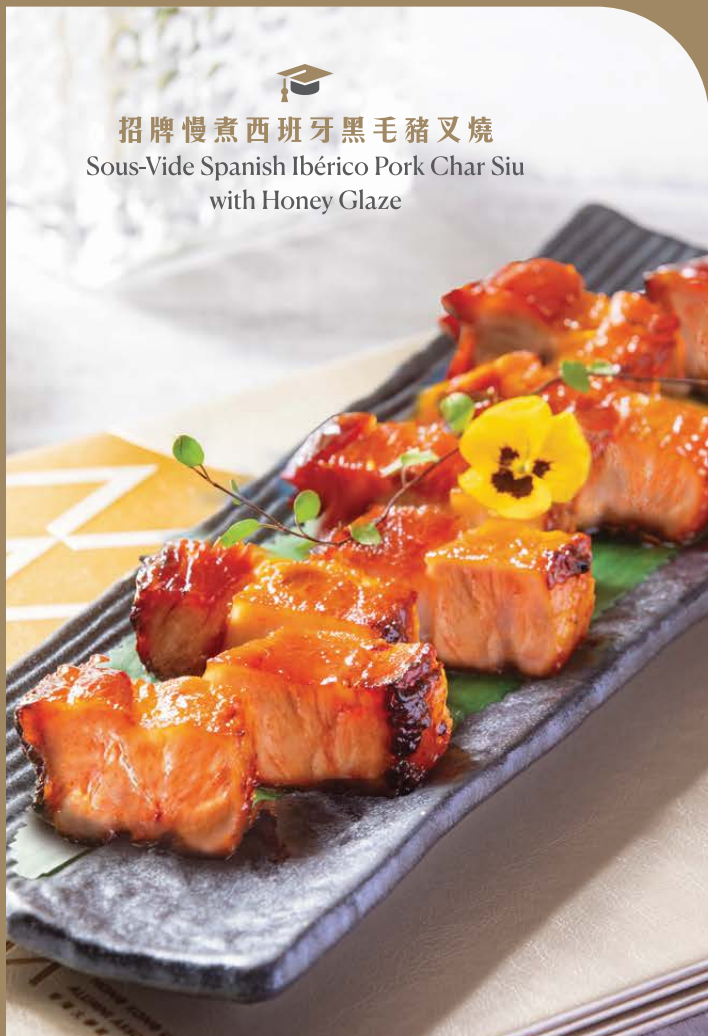
\$188

\$98 位 per person






麻香鳳尾蝦多士
Deep-fried Prawn
on Toast




招牌慢煮西班牙黑毛豬叉燒
Sous-Vide Spanish Ibérico Pork Char Siu
with Honey Glaze




麻香醬鮑魚
Chilled Whole Abalone
with Spicy Sesame Dressing

前菜

APPETIZER

🎓 🌶️ 🥥 麻香醬鮑魚

Chilled Whole Abalone with Spicy Sesame Dressing \$228

國酒浸醉乳鴿

Drunken Pigeon infused with Aged Chinese Baijiu \$198

🎓 招牌慢煮西班牙
黑毛豬叉燒

Sous-Vide Spanish Ibérico Pork Char Siu with Honey Glaze \$198

🎓 🥥 麻香鳳尾蝦多士 (6件)

Deep-fried Prawn on Toast (6pcs) \$168

🌶️ 香辣凍花螺

Chilled Spicy Sea Whelk \$108

🌶️ 一口柑橘播椒
皮蛋撻 (4件)

Petite Century Egg Tartlet with Citrus-infused Roasted Green Chilli (4pcs) \$88

🌱 脆皮冰川藜麥茄子

Crispy Eggplant with Glacier Quinoa \$88

🌱 涼拌繡球菌

Chilled Cauliflower Fungus Salad \$88



國酒浸醉乳鴿
Drunken Pigeon Infused
with Aged Chinese Baijiu



一口柑橘播椒皮蛋撻
Petite Century Egg Tartlet
with Citrus-Infused Roasted Green Chilli



太極鴛鴦羹

Braised Tai Chi Tofu,
Pumpkin & Sweet Corn Soup
with Assorted Seafood



極品鮑參佛跳牆

"Buddha Jumps Over the Wall"
(Supreme Imperial Broth with Whole Abalone,
Fish Maw, Sea Cucumber & Conpoy)



湯羹

SOUP

🎓 極品鮑參佛跳牆

"Buddha Jumps Over the Wall"

\$198 位 per person

Supreme Imperial Broth with Whole Abalone, Fish Maw, Sea Cucumber & Conpoy

🎓 金銀杏汁燉白肺湯

Double-boiled Almond Soup with Pig's Lung

\$528 12位 persons

\$58 位 per person

🎓 松茸燉七彩菇菌湯

Double-boiled Assorted Wild Mushroom Soup with Matsutake

\$318 6位 persons

\$58 位 per person

🎓 太極鴛鴦羹

Braised Tai Chi Tofu, Pumpkin & Sweet Corn Soup with Assorted Seafood

\$288 6位 persons

精選例湯

Soup of the Day

\$258 6位 persons

\$48 位 per person

紅燒花膠雞絲羹

Braised Shredded Fish Maw & Chicken in Thick Soup

\$258 6位 persons

\$48 位 per person



🎓 金銀杏汁燉白肺湯
Double-Boiled Almond Soup
with Pig's Lung

蟲草花杞子蒸雞

Steamed Chicken
with Cordyceps Flower & Wolfberry涼拌繡球菌
Chilled Cauliflower
Fungus Salad冰川藜麥茄子
Crispy Glacier Eggplant
with Quinoa

NOURISH DELIGHTS

 脆皮冰川藜麥茄子

Crispy Eggplant with Glacier Quinoa

\$88

 涼拌繡球菌

Chilled Cauliflower Fungus Salad

\$88

 松茸燉七彩菇菌湯

Double-boiled Assorted Wild Mushroom Soup with Matsutake

\$318 6位 persons
\$58 位 per person

蟲草花杞子蒸雞

Steamed Chicken with Cordyceps Flower & Wolfberry

\$168

 原個羊肚菌蔬菜炒南瓜

Stir-fried Assorted Mushrooms & Vegetables in Pumpkin

\$188

 薑汁黃糖炒芥蘭

Stir-fried Kale with Ginger & Brown Sugar

\$108

 金銀蒜蒸娃娃菜

Steamed Baby Chinese Cabbage with Minced Garlic

\$98

 梅菜蒸菜芯

Steamed Choy Sum with Preserved Vegetables

\$98

 牛油果松子肉鬆蛋白炒飯

Fried Rice with Avocado, Pine Nut, Minced Pork & Egg White

\$138

  海欖燉雪梨 (凍/熱)

Double-boiled Pear with Malva Nut (Iced / Hot)

\$88





禪衣百花釀遼參

Crispy Sea Cucumber Stuffed
with King Prawn Mousse



蠔皇原隻鮑魚扣花膠

Braised Whole Abalone
with Fish Maw in Oyster Sauce



DRIED SEAFOOD

 一品花膠蟹肉
粉絲煲

Braised Premium Fish Maw & Hand-picked
Crab Meat with Vermicelli in Claypot

\$398

蠔皇原隻鮑魚
扣遼參

Braised Whole Abalone
with Sea Cucumber in Oyster Sauce

\$548 位 per person

蠔皇原隻鮑魚
扣花膠

Braised Whole Abalone with Fish Maw
in Oyster Sauce

\$288 位 per person

 (D2) 禪衣百花釀遼參

Crispy Sea Cucumber stuffed
with King Prawn Mousse

\$198 位 per person
(2位起 pax up)

碧綠花菇扣蠔皇
原隻鮑魚

Braised Whole Abalone
with Mushroom in Oyster Sauce

\$198 位 per person

桂花炒素翅

Stir-fried Vegetarian Shark Fin
with Scrambled Egg

\$188



川渝乾坤鍋
Sichuanese Tai Chi
Yin-Yang Duo



葡汁焗釀嚮螺鮑魚
Baked Stuffed Abalone
with Sea Whelk



SEAFOOD

  川渝乾坤鍋
(酸菜龍躉魚片 拼 水煮牛肉)

Ⓛ2 古法炆斑翅

  金湯煎釀鮫魚

 順德生炒桂魚片

 避風塘軟殼蟹

 竹筒烤焗滑鱔

 金沙麥皮黃金蝦

 Ⓛ2 芝士焗釀鮮蟹蓋

葡汁焗釀鮑魚嚮螺

 椒鹽鮮魷

Sichuanese "Tai Chi" Yin-Yang Duo \$588
(Yellow Croaker Fillet in Pickled Cabbage & Chilli ; Poached Beef in Chilli Broth)

Traditional Slow-braised Grouper Fin \$588
in Rich Brown Sauce

Pan-seared Stuffed Dace Fish \$298
with Superior Golden Broth

Wok-seared Mandarin Fish Fillet in Shunde Style \$288

Crispy Soft-shell Crab in Typhoon Shelter Style \$288
with Golden Garlic & Chilli

Baked Eel in Bamboo Tube \$238

Crispy Prawn with Cereal & Salted Egg Yolk \$238

Baked Stuffed Fresh Crab Shell \$198 位 per person
with Golden Cheese Gratin

Baked Stuffed Abalone with Sea Whelk \$98 位 per person

Deep-fried Squid with Salt & Pepper \$148





太極生兩儀
游水東星斑二食
(樅菌炒斑球 拼 星斑蓮藕盒)

"Tai Chi" Garoupa Two Ways
(Wok-fried Garoupa Fillet with Wild Termite Mushrooms ;
Crispy Lotus Root Stuffed with Garoupa & Kurobuta Pork)

MARKET SEAFOOD

名廚臻選鮮魚 SIGNATURE PREMIUM FISH



D2

太極生兩儀

游水東星斑二食

(樅菌炒斑球 拼 星斑蓮藕盒)

"Tai Chi" Garoupa Two Ways

(Wok-fried Garoupa Fillet with Wild Termite Mushroom ;
Crispy Lotus Root Stuffed with Garoupa & Kurobuta Pork)

\$1288



潮式鴛鴦菜脯蒸方利

Steamed Whole Sole with Dual Preserved Turnip
in TeoChew Style

\$588 /斤(600g)

龍蝦及蝦、蟹類 LOBSTER, SHRIMP OR CRAB

D2

澳洲龍蝦

Australian Lobster

\$688 /斤(600g)

D2

本地龍蝦

Local Lobster

\$508 /斤(600g)

建議做法 Recommended Preparation:

- 黑松露蛋白炒球 +\$200

Sautéed with Egg White & Black Truffle

- 上湯龍蝦煎脆米 +\$150

Simmered in Superior Broth with Crispy Rice

- 上湯伊麵 +\$100

Simmered in Superior Broth with E-fu Noodles

- 麻婆豆腐 +\$50

Braised with Mapo Tofu

- 蒜蓉粉絲蒸 / 避風塘炒 / 芝士焗 / 薑蔥炒

Steamed with Minced Garlic & Glass Noodles / Wok-fried Typhoon Shelter Style /
Baked with Cheese / Wok-fried with Ginger & Scallions

D2

原隻大肉蟹

Whole Crab

\$588 /斤(600g)

建議做法 Recommended Preparation:

- 蟹肉粉絲煲 +\$100

Braised with Glass Noodles in Claypot

- 避風塘炒 / 薑蔥炒 / 香辣炒 / 黑白胡椒炒

Wok-fried Typhoon Shelter Style / Wok-fried with Ginger & Scallions
Wok-fried with Chilies / Wok-fried with Black & White Pepper

D2

基圍蝦

Jinga Shrimp

\$348 /斤(600g)

建議做法 Recommended Preparation:

- 白灼 / 蒜蓉粉絲蒸 / 避風塘炒 / 香辣炒

Poached / Steamed with Minced Garlic & Glass Noodles / Wok-fried Typhoon Shelter Style / Wok-fried with Chilies

海鮮價格隨市場供應浮動，菜單價格僅供參考。
Seafood prices fluctuate with market supply. Prices shown are for reference only.



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian

D2

48 小時前預訂 Pre-order 48 hours in advance



潮式鴛鴦菜脯蒸方利
Steamed Whole Sole with
Dual Preserved Turnips
in Teochew Style



MARKET SEAFOOD

貝殼類 SHELLFISH

② 南非鮮鮑魚	South African Abalone	\$138 /件
② 大連鮮鮑魚	Dalian Abalone	\$88 /件
② 大扇貝	Scallop	\$108 /件

建議做法 Recommended Preparation:

- 果皮蒸 / 蒜蓉粉絲蒸 / 豉汁炒
Steamed with Aged Tangerine Peel / Steamed with Minced Garlic & Vermicelli / Wok-fried with Black Bean Sauce

魚類 FISH

② 紅瓜子斑	Tomato Groupa	\$988 /斤(600g)
② 東星斑	Leopard Coral Groupa	\$688 /斤(600g)
② 老虎斑	Tiger Groupa	\$488 /斤(600g)
② 沙巴龍躉	Sabah Giant Groupa	\$328 /斤(600g)

建議做法 Recommended Preparation:

- 四川麻辣水煮 +\$100
Sichuan Spicy Poached Style
- 拍薑海鹽蒸 / 滕椒蒸 / 清蒸 / 豆酥蒸
Steamed with Smashed Ginger & Sea Salt / Steamed with Sichuan Rattan & Chilli Pepper / Traditional Steamed / Steamed with Crispy Fermented Soybean Crumbs

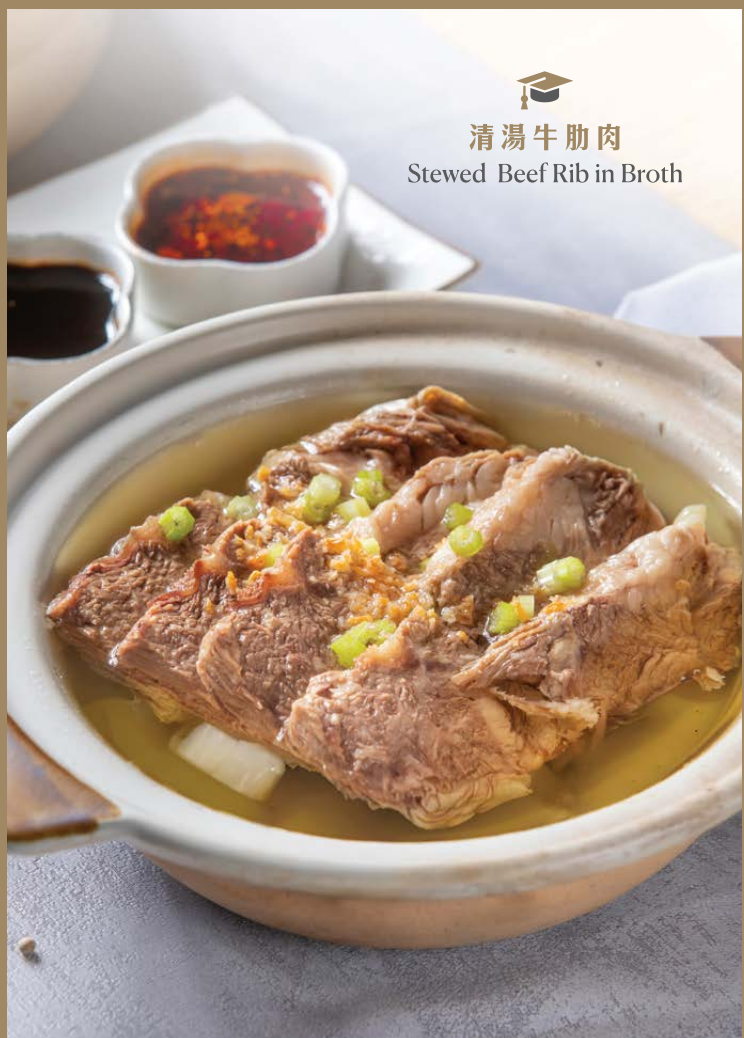
海鮮價格隨市場供應浮動，菜單價格僅供參考。
Seafood prices fluctuate with market supply. Prices shown are for reference only.



京蔥爆炒日本A5和牛
Wok-Fried Japanese A5 Wagyu Beef
with Sweet Baby Leeks & Scallions



麻香脆皮牛腩
Crispy-skinned
Beef Brisket



清湯牛肋肉
Stewed Beef Rib in Broth



肉

MEAT

牛 BEEF



京蔥爆炒日本
A5和牛

Wok-fried Japanese A5 Wagyu Beef
with Sweet Baby Leek & Scallion

\$428



白灼潮汕驕
牯牛極品

Poached Premium ChaoShan Caponised Beef Cut

\$288

惹味一口和牛鬆

Sautéed Wagyu Beef Mince

\$288

清湯牛肋肉

Stewed Beef Rib in Broth

\$288



麻香脆皮牛腩
伴 咖喱醬

Crispy-skinned Beef Brisket with Sesame Sauce
& Curry

\$238



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48 小時前預訂 Pre-order 48 hours in advance

辣子紐西蘭羊架
Wok Fried New Zealand Lamb Rack
with Szechuan Chilli



冰梅京燒骨
Wok-fried Pork Rib
in Plum Sauce & Tangerine Peel





肉

MEAT

羊 LAMB



辣子紐西蘭羊架

Wok Fried New Zealand Lamb Rack
with Szechuan Chili

\$328

豬 PORK



瑤柱蝦乾手剝
蒸黑豚肉餅

Steamed Hand-Chopped Kurobuta Pork Patty

\$188



欖角蜂蜜一字骨

Honey-glazed Pork Rib with Olive Leaf

\$188

冰梅京燒骨

Wok-fried Pork Rib in Plum Sauce & Tangerine Peel

\$168

拔絲鳳梨咕嚕肉

Sweet & Sour Pork with Pineapple Strip

\$168



推薦 Recommended



含果仁 Nuts



辣 Spicy



素菜 Vegetarian



48 小時前預訂 Pre-order 48 hours in advance

HKUAA

HONG KONG UNIVERSITY
ALUMNI ASSOCIATION DINING
香港大學校友會會所餐廳



招牌脆皮鹽焗雞
Signature Salt-baked
Crispy Chicken





家禽

POULTRY

 (D2) 招牌脆皮鹽焗雞

Signature Salt-baked Crispy Chicken

\$388 隻 whole

(D2) 茶燻豉油雞

Smoked Chicken with Tea Leave

\$188 半隻 half

\$368 隻 whole

金牌校友脆皮雞

Signature Deep-fried Chicken
in Cantonese Style

\$188 半隻 half

\$368 隻 whole

檸香薑蔥炒鴨件

Wok-Fried Duck with Scallion, Ginger
& Lemon Zest

\$288

蟲草花杞子蒸雞

Steamed Chicken with Cordyceps Flower
& Wolfberry

\$168

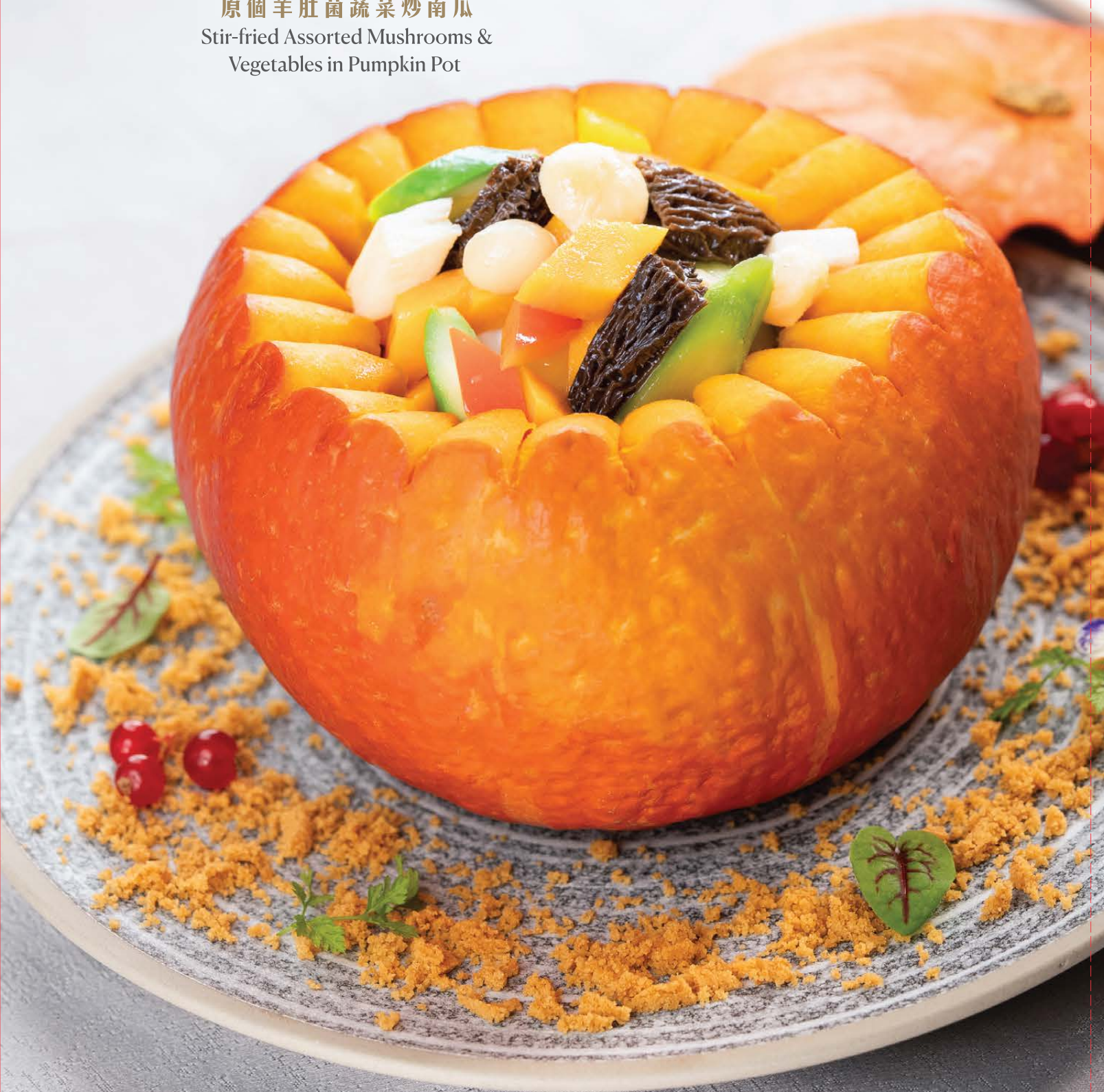


HKUAA

HONG KONG UNIVERSITY
ALUMNI ASSOCIATION DINING
香港大學校友會會所餐廳



原個羊肚菌蔬菜炒南瓜
Stir-fried Assorted Mushrooms &
Vegetables in Pumpkin Pot



蔬菜

VEGETABLES

   原個羊肚菌蔬菜
炒南瓜

Stir-fried Assorted Mushrooms
& Vegetables in Pumpkin Pot

\$188

 椰香葡汁焗時蔬

Baked Seasonal Greens in
Portuguese Coconut Curry

\$168

蝦乾粉絲雜菜煲

Poached Assorted Vegetables
with Vermicelli & Dried Shrimp in Pot

\$138

 黑醋魚香茄子煲

Braised Eggplant with Black Vinegar & Minced Pork

\$128

 大澳啫啫唐生菜

Sizzling Chinese Lettuce with Tai-O Shrimp Paste

\$118

 素珍紅燒豆腐煲

Braised Tofu with Vegetables in Pot

\$118

魚湯時令蔬菜

Poached Seasonal Vegetables in Fish Soup

\$113

 薑汁黃糖炒芥蘭

Stir-fried Kale with Ginger & Brown Sugar

\$108

 金銀蒜娃娃菜

Steamed Baby Chinese Cabbage with Minced Garlic

\$98

 梅菜蒸菜芯

Steamed Choy Sum with Preserved Vegetables

\$98

 清炒 / 蒜蓉時令蔬菜

Stir-Fried/Garlic Seasonal Vegetables

\$98

HKUAA

HONG KONG UNIVERSITY
ALUMNI ASSOCIATION DINING
香港大學校友會會所餐廳



龍珠鴛鴦盛

(龍蝦芝士伊麵 拼 白咖喱豬扒飯)

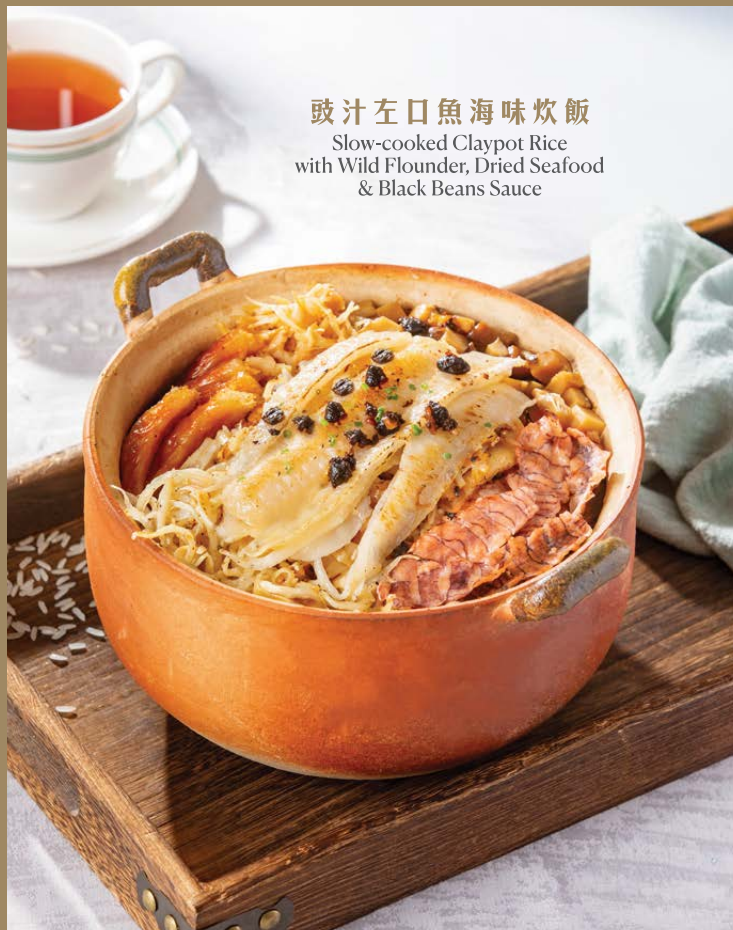
Classic Tai Chi Yin-Yang Duo

(Lobster with E-fu Noodle & Cheese ;
White Curry Pork Chop Rice)



皇牌原隻鮑魚脆皮焗雞飯

Signature Crispy Chicken Stuffed
with Braised Whole Abalone & Jasmine Rice



豉汁左口魚海味炊飯

Slow-cooked Claypot Rice
with Wild Flounder, Dried Seafood
& Black Beans Sauce

RICE & NOODLES

 **D2 皇牌原隻鮑魚
脆皮焗雞飯**

Signature Crispy Chicken stuffed
with Braised Whole Abalone & Jasmine Rice **\$888**

  **D2 龍珠鴛鴦盛**
(龍蝦芝士伊麵 拼 白咖喱豬扒飯)

Classic Tai Chi Yin-Yang Duo **\$688**
(Lobster with E-fu Noodle & Cheese; White Curry Pork Chop Rice)

豉汁左口魚海味炊飯

Slow-cooked Claypot Rice with Wild Flounder,
Dried Seafood & Black Bean Sauce **\$388**

**櫻花蝦脆米
和牛鬆炒飯**

Wok-fried Wagyu Beef Rice **\$228**
with Sakura Shrimp & Crispy Rice Puff

燒汁蟹籽鰻魚炒飯

Kabayaki-glazed Eel Fried Rice **\$188**
with Crab Roe & Scallion

濃湯海鮮脆米泡飯

Crispy Rice with Seafood in Supreme Broth **\$168**

 **牛油果松子肉鬆
蛋白炒飯**

Fried Rice with Avocado, Pine Nut,
Minced Pork & Egg White **\$138**

 **松露什菌炆伊麵**

Braised E-Fu Noodles with Truffle & Mushrooms **\$138**

**鑊仔乾炒安格斯
封門柳牛河**

Stir-fried Rice Noodles with Sliced Angus Hanger Steak **\$138**

絲苗白飯

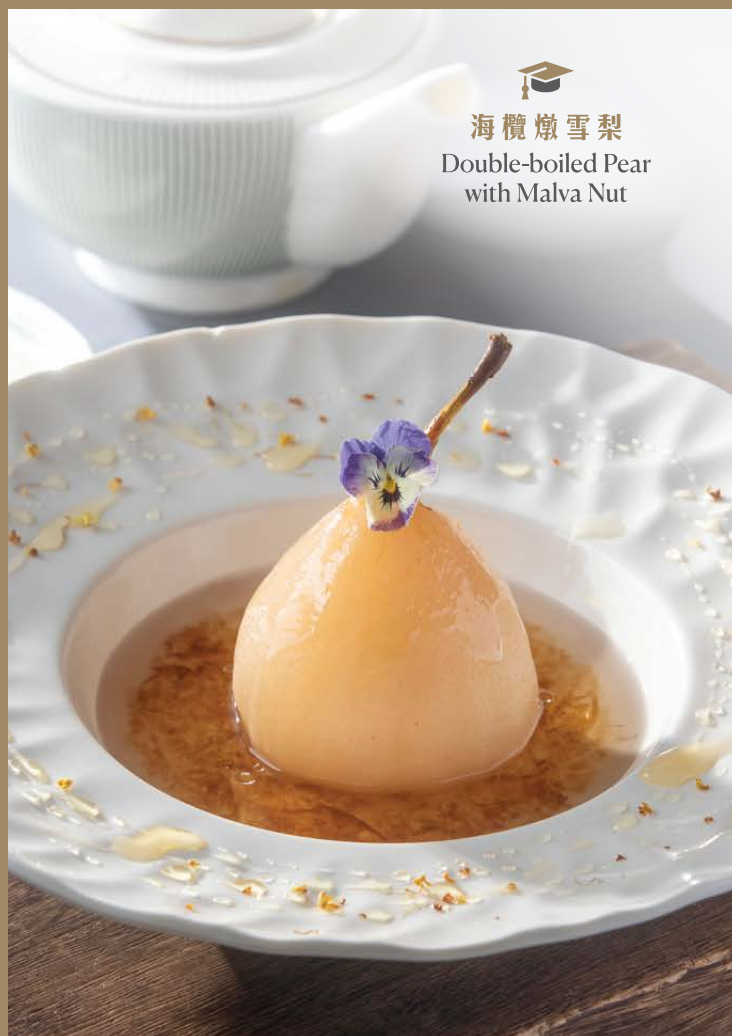
Jasmine Rice **\$20**




 泡沫蛋白杏仁茶 配 果仁撻
 Almond Tea Topped with Meringue
 & Handmade Nut Tart




 太極布甸
 Tai Chi Mango & Coconut Pudding




 海欖燉雪梨
 Double-boiled Pear
 with Malva Nut

DESSERT

每位 per person

  泡沫蛋白杏仁茶
配果仁撻Almond Tea Topped with Meringue &
Handmade Nut Tart

\$98

  海欖燉雪梨 (凍/熱)

Double-boiled Pear with Malva Nut (Iced / Hot)

\$88

 太極布甸

Tai Chi Mango & Coconut Pudding

\$68

紅豆沙湯圓

Sweet Red Bean Soup
with Sesame Glutinous Rice Dumpling

\$48

芝麻珍珠泰式奶茶凍

Chilled Thai Milk Tea Panna Cotta
with Black Sesame and Tapioca Pearls

\$48

特色雪糕

Ice Cream of The Day

\$48

所有菜式不添加味精
Dishes are prepared without additional MSG

會員如有特殊飲食需要或食物敏感，請於點餐前告知侍應生
For members who have food allergies or special dietary requirements,
please kindly inform your server upon placing your order

開瓶費 Corkage Fee

\$150/瓶 per standard bottle (標準容量葡萄酒及清酒 wine and sake)
或 OR
\$300/瓶 per bottle (烈酒 liquor)

切餅費 Cake-Cutting Fee

\$150/個 per cake (1 LB)

HKUAA

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