



Xi Yan 喜宴 Maxwell Private Dining General Dining Bar
#01-15/17 Maxwell Chambers Suites, 28 Maxwell Road, Singapore 069120

厨师好介绍 Chef Signature Recommendation

		小 Small	中 Med	大 Large
S01	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax   	16	-	-
S02	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles 	26	38	-
S03	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup 	13 每位 per pax	-	-
S04	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax) 			45 / Half 80 / Whole
S05	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)  <small>香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board</small>	48	-	-
S06	香煎宮崎和牛配芥末胡麻醬 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5) 			110 / 200g
S07	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm) 	-	132 800g	165 1kg
S08	過橋海鮮石斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth 	55	82	138
S09	金不換辣酒煮蚬配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine) 	35	-	-
S10	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad 	13 每位 per pax	-	-
S11	香茅蟹肉焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat 	-	148 / 800g	238 / 2 crab
S12	私房海鮮白米粉 (蝦, 竹蛸, 墨魚) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish) 	40	60	80

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Signature



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Vegetarian Option

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前菜 APPETIZERS

			小 Small	中 Med	大 Large
101	秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)	👍	22	-	44
102	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	🌿	20	34	38
103	芥菜胡麻漿拌小黃瓜卷海蜇頭 Jellyfish & Japanese Cucumber in Sesame Wasabi Sauce	🌿	20	30	50
104	炸淡水小蝦 Salt & Pepper River Prawns (Seasonal)	👍	22	32	52
105	酥炸辣椒小章魚 Squid Game		28	-	-
106	招牌烤蜜汁豬頸肉 (配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce	👍	24	35	-
107	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce		24	-	-
108	紅油抄手 Prawn Pork Dumpling in Sichuan Sauce (6 / 8 / 10 pcs)		18	24	30
109	喜宴招牌 XO 萝卜糕 XO Radish Cake	👍	22	-	-
	<i>Add-On XO Sauce (Single, Double or Triple portion)</i>		8	16	24
110	韓式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese		25	-	-
111	四川辣子雞 Crispy Sichuan Chilli Chicken (La Zi Ji)	👍	24	35	-
112	辣子菇(雞腿鮑菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)	🌿	24	35	-
113	蝦醬雞翅 Prawn Paste Fried Chicken Wings (12 / 20 split pcs)		18	30	-

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汤 Soup

		每位 Per pax
120	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith	15
121	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom	30
122	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake	34
123	四川酸辣汤 Hot & Sour Soup (素食选择 vegetarian option available)	13

海味 Supreme Seafood

		每只 / piece 至少二 / min 2 pcs
200	蚝皇扣原条关东辽参 Braised Hokkaido Sea Cucumber with Supreme Oyster Sauce	38 / Pax
201	鲍您称心 (鲍粒花枝蝦膠釀海參) Steamed Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone (Waiting Time 30 Minutes)	48 / pax
205	清酒黄金鲍鱼 Braised Abalone in Japanese Sake & Soy Sauce (6 Head 100+g)	38 / 6 head
206	清酒蘑菇芦笋焖黄金鲍鱼 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g)	38 / 6 head



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Vegetarian Option

活海鲜
Live Seafood
(Advance Order 提前预定)

澳洲龙虾
Live Australia Lobster Seasonal Price

烹调式 调理方法 Style of Preparation :

210 私房姜葱焖面线 
Stewed Mee Sua with Ginger & Scallion

波士顿活龙虾 \$148/ 800g
Live Boston Lobster

烹调式 调理方法 Style of Preparation :

211 香辣薑葱腐乳炒龙虾
Lobster Stir Fried with Fermented Beancurd Sauce

212 金不换沙爹蛋黄龍蝦
Lobster Stir with Chao Zhou Sacha, Salted Egg Yolk & Basil

213 金不换辣酒煮龙虾配葛絲
Lobster Stir Fried in Spicy Basil Wine with Korean Glass Noodles

214 波士顿龙虾面线
Lobster with Noodles & Yunnan Ham in Broth Reduction

阿拉斯加蟹 Seasonal Price
Alaska King Crab

烹调式 调理方法 Style of Preparation :

220 私房姜葱焖面线 
Stewed Mee Sua with Ginger & Scallion

加拿大象拔蚌 Seasonal Price
Canada Geoduck Clam

烹调式 调理方法 Style of Preparation :



225 刺身 
Sashimi

226 XO 酱炒
Stir Fried Geoduck Clam with XO Sauce

活海鲜
Live Seafood
(Advance Order 提前预定)

	苏格兰竹蚌 Scotland Bamboo Clam		至少 1kg min 1kg order
烹调式 调理方法 Style of Preparation :			
230	黑银蒜粉丝蒸 Steamed Bamboo Clam with Minced Black Garlic & Vermicelli		135 / kg
日本大生蚝 Japan Hyogo Oyster			
烹调式 调理方法 Style of Preparation :			
235	刺身 Sashimi with Lemon, Thai Chilli Sauce & Tabasco Sauce (6 件套 / set of 6pcs)		30
	附加 Additional pieces		4.50
236	南乳炸 Deep Fried with Tarocurd (至少二 / min 2 order)		16
237	豉汁蒸 Stewed Mee Sua with Ginger & Scallion (至少二 / min 2 order)		16
238	泰皇酱生蠔煲 Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce (1 個生蠔煲仔或 2 個生蠔煲仔 / 1 or 2 pc per claypot)		1 只 pc 18 2 只 pcs 25

活海鲜
Live Seafood

	大肉蟹 Live Sri Lanka Crab		\$15.50 / 100g
烹调式 调理方法 Style of Preparation :			
240	金不换沙爹蛋王炒蟹 Crab with Chao Zhou Sacha, Salted Egg Yolk & Basil		
241	黑胡椒螃蟹 Black pepper crab		
242	喜宴辣椒螃蟹 Xi Yan Style Chilli crab		
	馒头 Add-on Mantou (至少二 / min 2 order)		1.50 each



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Vegetarian Option

海鮮 Seafood

			小 Small	中 Med	大 Large
250	金不換辣酒煮蝦配葛絲 Prawns Stir Fried in Spicy Basil Wine with Korean Glass Noodles		30	45	-
251	炒大蝦泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao		30	45	-
252	蒜茸椒盐炒大蝦 Prawns Stir Fried with Salt & Garlic		30	45	-
253	金不換沙爹蛋王炒大蝦 Prawns Stir Fried with Basil Salted Yolk Chao Zhou Sacha Sauce		30	45	-
254	松露芙蓉大蝦 Prawns Stir Fried with Egg White, Salmon Roe & Black Truffle		30	45	-
255	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari		26	39	52
256	香茅大蝦蟹肉燜米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat (6 pcs)		70	-	-

活魚 Fish

(Advance Order 提前預定)

	东星斑 Coral Trout Fish (Advance Order) 提前預定				Seasonal Price
	烹调式 調理方法 Style of Preparation :				
260	清蒸 Steamed with Soya Sauce in HK Style				
261	凉瓜枝竹燜 Stewed with Bitter gourd & Bean curd Skin in Claypot				
	苏丹鱼 Sultan Fish (Advance Order) 提前預定				Seasonal Price
	烹调式 調理方法 Style of Preparation :				
265	姜蓉蒸 Steamed with Minced Ginger				
266	豉汁蒸 Stewed Mee Sua with Ginger & Scallion				

Small is for 4 pieces, Medium for 6 pieces. Unless specified.



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活魚 Fish

	顺壳鱼 Live Soon Hock Fish	小 Small	中 Med	大 Large
270	私房泡椒豆豉河粉蒸筍殼魚 Steamed Marble Goby (Soon Hock) with Pickled Chilli on Flat Rice Noodles (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm)	-	132 800g	165 1kg
271	港式蒸筍殼魚 Steamed Marble Goby (Soon Hock) HK Style in Soy Sauce (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm)	-	132 800g	165 1kg
	活石斑鱼 Live Grouper	小 Small	中 Med	大 Large
275	港式油浸石斑鱼 Deep Fried Grouper HK Style in Soy Sauce (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm)	-	132 800g	165 1kg
276	過橋海鮮石斑胡椒豆腐海鮮湯 (配炒粿条) Blanched Red Grouper with Fried Rice Noodles in White Pepper Seafood Broth	 55	82	138
277	過橋海鮮老虎斑龙虾胡椒豆腐海鮮湯 Blanched Red Grouper, Lobster with Crispy Rice & Silken Tofu in White Pepper Seafood Broth	 -	228	-
	鲈鱼片 Barramundi Fillet			20 / 每只 piece
	烹调式 調理方法 Style of Preparation :			
280	港式清蒸 Steamed with Soya Sauce in HK Style			
281	私房泡椒豆豉河粉蒸 Steamed with Pickled Chilli on Flat Rice Noodles			
282	港式油浸 Deep Fried with Soya Sauce in HK Style			
283	炸配香茅蝦膏 / 柚子沙拉 Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad & Calamansi Juice			

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家禽类 Poultry

半只/整只
Half / Whole

400	每週招牌烤雞 Chef Roast Chicken & Duck				
	(2 天提前預定 2-day Advance Order Required)				H \$ 35 W \$ 65
	(柠檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)				
	<ul style="list-style-type: none"> • Roast Chicken with Kaffir Lime Leaf • Oolong Tea Smoked Chicken with Mango Salsa • Roasted Chicken with Dried Ginger & Clam Sauce Marinade 				
	(客家卤水鴨, 荔枝烤鴨, 客家咸水鴨拼豆干)				H \$ 40 W \$ 80
	<ul style="list-style-type: none"> • Hakka Marinated Duck • Roasted Lychee Duck • Hakka Savoury Salted Duck with Beancurd Cake 				
S04	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)				H \$ 45 W \$ 80

豆腐, 鸡蛋 Beancurd & Egg

			小 Small	中 Med	大 Large
500	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce		24	35	-
501	手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po		22	32	-
502	特汁客家云南火腿干贝酿豆腐 Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (干 Dry / 汤 Soup) (4, 6 pcs)		20	30	-
503	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish (素食选择 vegetarian option available)		24	-	-

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蔬菜 Vegetable

		小 Small	中 Med	大 Large
600	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic <i>(素食选择 vegetarian option available)</i>	23	34	-
601	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper <i>(不含麸质选择 Gluten-free option available)</i>	23	34	-
602	云南火腿炒青龍菜 Jiu Rong Vegetable with Chinese Ham <i>(素食选择 vegetarian option available)</i>	23	34	-
603	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs <i>(素食选择 vegetarian option available)</i>	23	34	-
604	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic	23	34	-
605	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves <i>(素食选择 vegetarian option available)</i>	23	34	-
606	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	23	34	-
607	橄欖菜干扁四季豆 French Beans with Crispy Olives & Minced Pork <i>(素食选择 vegetarian option available)</i>	23	34	-
608	手撕包菜 Stir Fried Hand Peeled Beijing Cabbage with Crispy Pork	23	34	-
609	浓鸡汤杞子浸叶菜 Poached White Cabbage with Chicken Broth & Conpoy	23	34	-
610	五花肉银杏菜花 Beijing Cauliflower Ginko & Pork Belly	23	34	-

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面和米饭 Noodle & Rice

		小 Small	中 Med	大 Large	
700	私房鮑魚海鮮白米粉 (小鮑魚, 蝦, 竹蛭, 墨魚) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)		48	72	-
701	私房喜宴大蝦面 King Prawn Noodles in Special Broth (S 3-4pax, M 5-6pax)		34	50	-
702	大肚婆炒飯 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic) (素食选择 <i>vegetarian option</i>)	 	22	32	-
703	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps		26	38	-
704	黑松露火腿炒飯 Black Truffle & Chinese Ham Fried Rice		26	38	-
705	特炒菌菇两面黃 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce		24	38	-
706	风味炒果条 Cai Po Chinese Bacon Fried Kway Teow		22	33	-
707	芝麻白飯 Steamed White Rice with Sesame		1.50 每碗 / bowl	-	-

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甜品 Dessert

		每位 Per pax
800	私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan (per bowl /每碗) (3 pcs)	7
801	手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan (per bowl /每碗) (3 pcs)	7
802	喜宴手搓鴛鴦雙味湯圓 Xi Yan Ying Yang (Mixed) Tang Yuan (per bowl /每碗) (4 pcs)	8
803	燕窩蓮子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 天提前預定 1-day Advance Order Recommended)	50
804	西米椰子雪糕 (配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk	9
805	椰子蛋白蒸燕窩 (整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 天提前預定 1-day Advance Order Recommended)	60
806	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 天提前預定 1-day Advance Order Recommended)	20
	手搓雪糕 Xi Yan Signature Homemade Ice Cream	一勺 1 Scoop
810	椰糖雪糕 Palm Sugar Ice Cream	6 两勺 2 Scoop
812	椰子雪糕 Coconut Ice Cream	6 9
814	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus	7 10
815	枸杞雪糕 Superberry Goji Ice Cream & Jelly	6 9



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中国茶

Chinese Tea

About Xi Yan's Top-Grade Teas

每位
Per pax

普洱茶 Pu Er Tea

- | | | |
|-----|--|----|
| 901 | Yiwu Rustic Pu Er Tea (Sheng) 2001-2002
(Xishuangbanna, Yunnan) | 12 |
|-----|--|----|

The tea of the Yi Wu tea district (in Xishuangbanna, Yunnan) is rich with a distinctly open and expansive tea bouquet and potency. The production of this tea cake is primarily from "yellow flakes", "yellow flakes" typically are the relatively larger and older tea leaves that the tea farmers select from the raw tea for their own use. The tea infusion is satiny and gracious, sweet and rich, full and satisfying, with a clean and refreshing flavor and a "toothy" viscosity that makes the entire mouth salivate. The tea's energy is powerful, conveying a cool and refreshing sensation, effusing the fragrant aroma of primordial soil.

乌龙茶 Oolong tea

- | | | |
|-----|--|----|
| 902 | Aged Dong Ting Oolong (>30 years)
(Nantou region of Central Taiwan) | 15 |
|-----|--|----|

This tea comes from Dong Ding Mountain. It was plucked and processed more than 30 years ago. Through natural fermentation over time its character has evolved into unique aroma and flavor. Its comfortable Cha Qi returns us to ages past.

- | | | |
|-----|--|----|
| 903 | 2022 Alishan Honey Oolong
(Alishan, Taiwan) | 12 |
|-----|--|----|

This tea has a honey and fruity fragrance because it is bug-bitten. As more tea farmers have gone organic, they have had to come up with ways to cope with the katydids that come and eat their tea, especially when neighbours use pesticides and all the bugs come to their fields. Allowing bugs to bite the tea, and then processing it accordingly, began with Oriental Beauty in Beipu County, but has recently spread to Nantou as well. This tea is processed with much more oxidation and roast than your typical Taiwanese oolong. Allowing the bugs to bite the tea means it will be more oxidized right off the bush. It also means that you can process it to have a honey fragrance. The bugs bite the leaves and their saliva reacts with the compounds in the tea to start oxidation before the leaves are even plucked. The oxidation and roast was increased to get a darker, more full-bodied brew—and also enhance the honey fragrance. The Qi of this tea is uplifting, sweeping upwards. You will feel elated drinking it. The tea soup is amber in colour.

- | | | |
|-----|--|----|
| 904 | Traditional Mu Zha Tie Guan Yin 木栅铁观音
(Muzha, Taiwan) | 12 |
|-----|--|----|

Traditionally Tie Guan Xin was manufactured over three or four days by hand. This time-consuming process is rarely used today, replaced by electric machinery that speeds up the process. Our Mu Zha Tie Guan Yin was made in the age-old way in Mu Zha. Medium in oxidation, this strong throaty infusion leaves one's mouth and throat comfortable and warm.

- | | | |
|-----|------------------------------|---|
| 905 | Spring 2022 Dong Ding Oolong | 8 |
|-----|------------------------------|---|

Dong Ding is one of the classic tea-growing districts in Taiwan, meaning "Frozen Summit". The tea was brought from Fujian long ago, and has become one of Taiwan's most famous teas. Our Dong Ding comes from the Nantou area, and is grown in limited quantities. Oxidation is around 30% and as a result the taste is quite light with a sweet roasted nut aroma.



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中国茶

Chinese Tea

	绿茶 Green tea	每位 Per pax
906	<p>An Ji Bai Cha Anji county of Zhejiang Province</p> <p>An Ji Bai Cha (安吉白茶) is a famous Chinese green tea hailing from Anji County of Zhejiang Province in China. This tea is made from fine, select buds that are carefully picked and processed by hand. It produces a bright and crisp liquor with fresh, smooth, delicately herbaceous flavours. This specimen comes from a natural farming small tea garden. It is very clean.</p> <p>An Ji Bai Cha is sometimes mistakenly described as a white tea. While 'Bai Cha (白茶)' does translate as white tea, this only refers to the appearance of the leaf of the tea plant rather than the tea type. In reality, this is a delicate green tea.</p> <p>It has a smooth and crisp character with a verdant profile. The taste is herbaceous, savoury, lightly vegetal and grassy. There are nutty, umami notes. The aftertaste is creamy-smooth, without astringency or bitterness. This is a light and delicate tea that nevertheless delivers plenty of complex flavours.</p>	12
907	<p>Guizhou Mao Jian (Miao village, Guizhou, Yunnan)</p> <p>A green tea from the province of Guizhou, in southern China, on the eastern border of Yunnan. Difficult to access due to its mountainous terrain, this province, populated by numerous ethnic minorities, has remained isolated for a long time and is mainly turned towards agriculture.</p> <p>The name 'Mao Jian' translates as 'fur tips' and it refers to the appearance of the young tea leaves when they are plucked – they are covered with tiny 'hairs' or 'fur'. This rare tea is very time and labour consuming to produce, as approximately 50,000 buds need to be plucked to make only 500 grams of finished tea. After plucking, the leaves of this Mao Jian green tea are rolled and pan fried, resulting in compact needle-like dry leaves.</p> <p>This Mao Jian is from an alpine ecological (i.e. organic) tea garden in Miao Village, Guizhou, China. Rich in selenium*, a rare trace element unique to the local soil; Mao Jian is pure buds, and the tea soup is rich in bean and seaweed flavours, fresh and sweet. with a long finish . Described as one of the finest tea in China.</p>	10
908	<p>Dragon Pearl Jasmine tea</p> <p>Dragon Pearl Jasmine is comprised of little, hand-rolled 'pearls' gently infused with jasmine flowers. The blend is pure joy, with the floral and sweet aromas of the light coloured brew.</p> <p>These prized jewels are hand rolled with green teas and jasmine flowers from the Fujian province of China. The subtropical, mild and humid climate provides the perfect environment for growing the tea and jasmine plants. Soft, downy green tea buds are picked in early spring and hand-rolled into pearls and kept in cold storage until the blooming of the jasmine flowers. Chinese tea growers are only able to harvest the jasmine flowers during the summer months when they bloom. The buds are handpicked during the day when they are closed. At night, when the flowers bloom, it can then be used to scent the tea pearls. This creates the unique flavor and distinctive aroma of the tea.</p>	5
	<p>菊普茶 Chrysanthemum tea</p>	
909	Chrysanthemum Tea	7
910	<p>"JuPu" Chrysanthemum and Yi Wu Pu Er tea</p> <p>Top grade chrysanthemum with Yi Wu Pu Er – refreshing combination</p>	14



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Prices are subject to service charge of 10% and prevailing GST.

饮料 Drinks

	果汁 Juice Drinks	每杯 Per glass
910	潤喉蜂蜜柑桔 (熱/冷) (每杯) Kamquat Honey Juice Drink (Hot/Cold)	6
	汽水 Soft Drinks	每杯 Per glass
921	可乐 / 康怡可乐 / 康怡可樂 / 雪碧 (每杯) Coke / Coke Zero / Coke Light / Sprite	6
922	苏打 / 汤力水 (每杯) Soda Water / Tonic Water	6
923	干姜啤酒 Ginger Ale	6
	瓶装水 Bottled water	
931	新西兰泉水 NZ Pure Spring Water (330ml)	7.50
932	新西兰泉水 NZ Pure Spring Water (750ml)	16
933	意大利苏打矿泉水 San Pellegrino Sparkling Water (330ml)	7.50
934	意大利苏打矿泉水 San Pellegrino Sparkling Water (750ml)	16



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