



芙悦軒
FLAVORS

湘粵料理 & 港式飲茶

「芙」· 別緻優雅的文化精髓

「悦」· 五感到心的心靈饗宴

「軒」· 傳承古味的時尚融合



蒜香脆皮雞

Roasted Crispy Chicken in Garlic Flavour



化皮乳豬

Signature Roast Porkling



櫻花蝦炒娃娃菜

Fried Baby Cabbage and Sakura Shrimp



蟹茸金沙炒豆腐

Stir-Fry Shredded crab, Tofu with Salted Egg Yolk



乾炒牛肉河粉

Stir-fried Rice Noodles with Beef



廣州炒飯

Fried Rice in Cantonese Style



韭黃鮮蝦腸粉

Chive and Shrimp Rice Noodle Rolls



臘味蘿蔔糕

Pan-Fried Turnip Cakes



腐皮鮮蝦捲

Fried Bean Curd Rolls with Shrimp



筍尖蝦餃皇

Shrimp Dumplings with Bamboo Shoot

※本公司使用國產豬，請安心享用。

Persistence of ideal and savor for the Artistry of Gourmet.
FLAVORS is our refinement of Chinese Cuisine Culture.
The feast of spiritual fulfillment thru the enjoyment of food.
A combination of inheritance and modern tastes.

必點精選 TOP10

- | | |
|---|----------|
| <p>蒜香脆皮雞 (半隻/一隻) 每日限量</p> <p>Roasted Crispy Chicken in Garlic Flavour (half/whole)</p> | 450/900 |
| <p>化皮乳豬 (台灣豬) 假日限定</p> <p>Signature Roast Porkling</p> | 580 |
| <p>蟹茸金沙炒豆腐 (非基改)</p> <p>Stir-Fry Shredded crab, Tofu with Salted Egg Yolk</p> | 340 |
| <p>櫻花蝦炒娃娃菜</p> <p>Fried Baby Cabbage and Sakura Shrimp</p> | 300 |
| <p>乾炒牛肉河粉 (台灣牛)</p> <p>Stir-fried Rice Noodles with Beef</p> | 280 |
| <p>廣州炒飯 (台灣豬)</p> <p>Fried Rice in Cantonese Style</p> | 260 |
| <p>韭黃鮮蝦腸粉</p> <p>Fried Baby Cabbage and Sakura Shrimp</p> | 特點 - 170 |
| <p>腐皮鮮蝦捲</p> <p>Fried Bean Curd Rolls with Shrimp</p> | 特點 - 170 |
| <p>筍尖蝦餃皇</p> <p>Shrimp Dumplings with Bamboo Shoot</p> | 悅點 - 150 |
| <p>臘味蘿蔔糕 (台灣豬)</p> <p>Pan-Fried Turnip Cakes</p> | 小點 - 85 |

芙悦精緻小菜



蠔油芥藍菜

NT\$ 180

紹興醉蝦

NT\$ 280

涼拌苦瓜

NT\$ 180

梅漬番茄

NT\$ 180

胡麻西蘭菜

NT\$ 180

悦藏版限定

黑椒牛仔骨

悅點 - 150

蟲草菇燒賣

大點 - 120

菌菇羅漢捲

大點 - 120

芋泥煎軟餅

中點 - 110

紫米紅豆露

中點 - 110

特調飲品

Non-Alcohol Beverage

特調飲品



一期一會，味蕾與心的對話

A conversation between tastes and your heart.

特色茶類

Special Tea

特
調
飲
品

- | | |
|---|----|
| 舒眉 (薰衣草、馬鞭草、烏龍茶)
Lavender、Verbena、Oolong Tea | 35 |
| 荷波 (波斯茶、薄荷、玫瑰果、綠茶)
Rooibos、Mint、Rose Hip、Green Tea | 35 |
| 希音 (洛神、檸檬草、鐵觀音)
Roselle、Lemon Grass、Tieguanyin | 35 |
| 瑰碧 (玫瑰茶、香蜂草、香片)
Rose、Balm、Jasmine | 35 |
| 靖緒 (洋甘菊、迷迭香、普洱)
Chamomile、Rosemary、Puer | 35 |

經典茶類

Tea

- | | |
|---|----|
| 香片
Jasmine | 35 |
| 白毫烏龍
Oolong | 35 |
| 普洱茶
Puer Tea | 35 |
| 普洱菊花
Puer Chrysanthemum Tea | 35 |
| 鐵觀音
Tieguanyin | 35 |
| 波斯茶 (無咖啡因)
Rooibos Tea (Caffeine Free) | 35 |

以上消費皆須加收10%服務費

特調

Special

港式鴛鴦

Hong Kong Milk Tea

110

鐵觀音拿鐵

Tieguanyin Milk Tea

110

絲襪奶茶

Silk Stocking Milk Tea

110

凍檸茶

Iced Lemon Tea

95

凍檸樂

Iced Lemon Cola

95

咸檸七

Salty Lemon Seven

95

葡萄醋多酚

Grape Vinegar

95

以上消費皆須加收10%服務費

其他

Others

當日新鮮果汁

Daily Juice

壺 500 / 杯 150

可口可樂

Coca Cola

60

蘋果西打

Apple Soda

60

礦泉水

Mineral Water

60

芭樂柳橙汁

Guava and Orange Juice

壺 200

茶花綠茶 (無糖)

Seasonal Flowers Green Tea (No Sugar)

壺 200

麗尊精選咖啡

Lees Pricate Selection Coffee

杯 160

自備酒水服務費說明

Corkage Fee Standard

為維護服務品質，本餐廳酌收酒水服務費。

Thank you for dining with us.

Please be informed our corkage standard.

烈酒 (40%以上)

Liquor (40% up)

Whisky . Brandy . etc

瓶 500

紅酒、葡萄酒類

Wine

瓶 300

飲酒過量，有礙健康。

以上消費皆須加收10%服務費

粵菜

Cantonese Cuisine

粵菜



山林的探險，深海的奇幻之旅

An expedition of taste from mountain to sea.

明爐櫻桃鴨

ROASTED DUCK

粵
菜



精選宜蘭櫻桃鴨

明爐櫻桃鴨三吃 (需提前三天預訂)

2800

Roasted Duck (Please Pre-order Three Days In Advance)

◆ 第一吃

The First Cooking Method

京醬片皮鴨

◆ 第二吃 (擇一)

The Second Cooking Method (Choose One)

和風鴨脯

乾煸四季豆鴨柳


胡麻莫札瑞拉起司鴨脯沙拉

XO醬金菌鴨絲天使細麵

芋香鴨肉滾米粥

◆ 第三吃 (擇一)

The Third Cooking Method (Choose One)

宮保高麗菜炒鴨骨 

薑蔥杏菇爆肉骨

蔥爆雞蛋豆腐肉骨

蜜汁杏菇炒鴨骨

避風塘炒鴨骨

酸菜鴨骨湯

紹菜鴨骨湯

港式燒臘

CANTONESE-STYLE BARBECUE

蒜香脆皮雞

Roasted Crispy Chicken in Garlic Flavour



化皮乳豬

Signature Roast Porking

和風香油雞

Chicken in Japanese Style



CANTONESE-STYLE BARBECUE

港式燒臘

Cantonese-Style Barbecue

蒜香脆皮雞 (半隻/一隻) 每日限量 Roasted Crispy Chicken in Garlic Flavour (half/whole)	450/900
乳豬拼盤 (每例) (台灣豬) 假日限定 Roasted Porkling Platter (Regular)	650
化皮乳豬 (每例) (台灣豬) 假日限定 Signature Roast Porkling (Regular)	580
什錦拼盤 (每例) Cantonese Assorted Platter (Regular)	420
胡麻燻蹄 (台灣豬) Smoked Pork Hock with Japanese Sesame Sauce	370
蔬果胡麻冰卷 Squid Salad with Japanese Sesame Sauce	370
芙悅紹興醉雞捲 Shaoxing-Soaked Chicken roll	300/380
明爐烤肥鴨 Roasted Duck (Regular)	280/360
蜜汁松阪 (台灣豬) Roasted Barbecue Pork with Honey Sauce (Regular)	280/360
香油雞 (和風醬/香蔥油) Chicken in Japanese Style	280/360
港式臘味拼 (肝腸/臘腸) (台灣豬) Sausages platter in HK style (Flavoured sausage)	280/360
五香滷牛腱 (澳洲牛) Braised Beef Shank With Mixed Sauce	280/360
佛山燻蹄 (台灣豬) Pig Trotters in HK Style	280/360
黃瓜海蜇絲 Marinated Jelly Fish with Cucumbers	220/320

以上消費皆須加收10%服務費

海鮮饌

SEAFOOD



黃金泡菜軟殼蟹卷

Soft-shell Crab Roll with Korean Kimchi



蟹茸金沙炒豆腐

Stir-Fry Shredded Crab, Tofu with Salted Egg Yolk



日式蒸玉腐龍膽魚捲

Steamed Garoupa in Japanese style

SEAFOOD

海鮮饌

Seafood

富貴沙汁蝦球 Fried Shrimp with Mayonnaise	600
XO醬炒日本鮮帶子 Stir-Fry Japanese Fresh Scallop in XO Sauce	560
避風塘草蝦 Cantonese Fried Shrimp	480
剝椒蒸開邊草蝦 Steamed Shrimp with Chopped Garlic	480
黃金泡菜軟殼蟹卷  Soft-shell Crab Roll with Korean Kimchi	460
生菜蝦鬆 Minced Shrimp with Lettuces	460
金沙鮮魚塊 Pan Fried Chopped Grouper with Salted Egg Yolk	400
蟹茸金沙炒豆腐 (非基改) Stir-Fry Shredded Crab, Tofu with Salted Egg Yolk	340
日式蒸玉腐龍膽魚捲 (每件) (非基改) Steamed Garoupa in Japanese Style (Per piece)	230

港式煲仔

HONG KONG CASSEROLE

明蝦粉絲煲

Steamed Shrimp with Vermicelli in Casserole



XO醬海鮮豆腐煲

Seafood and Tofu with XO Sauce Stir-Fry



腐竹台灣黃牛腩煲

Roll Dried Tofu and Beef



HONG KONG CASSEROLE

港式煲仔

Hong Kong Casserole

明蝦粉絲煲 (台灣豬)

Steamed Shrimp with Vermicelli in Casserole

720

薑蔥海鮮粉絲煲

Assorted Seafood with Vermicelli in Casserole

530

XO醬海鮮豆腐煲 (非基改)

Seafood and Tofu with XO Sauce Stir-Fry

480

虎掌鮮菇海參煲

Simmer Pork Tendons & Sea-Cucumber in Claypot

480

腐竹台灣黃牛腩煲

Roll Dried Tofu and Beef

440

椒麻肥腸豆腐煲 (台灣豬) (非基改)

Spicy Crispy Pork Intestine and Tofu Claypot

420

鹹魚雞粒豆腐煲 (非基改)

Simmer Tofu with Salty Fish & Diced Chicken in Claypot

340

翅、參、鮑

SHARK'S FIN / SEA CUCUMBER / ABALONE



瑤柱鮑參肚羹

Braised Hotbed Scallops, Shredded Abalone



日式蒸玉腐大連鮮鮑

Japanese Style Steamed Dalian's Abalone with Tofu

紅燒中旗排翅 (一人份)

Earthenware-Pot Shark Fin (Per person)

1680

蠔汁鮮鮑翡翠蔬 (四粒)

Abalone and Bok Choy with Oyster Sauce

850

鮑絲參翅羹 (一人份)

Steamed Abalone and Konnyaku (Per person)

620

瑤柱鮑參肚羹 (一人份)

Braised Hotbed Scallops, Shredded Abalone (Per person)

400

日式蒸玉腐大連鮮鮑 (一人份) (非基改)

Japanese Style Steamed Dalian's Abalone with Tofu (Per person)

220

以上消費皆須加收10%服務費

風味小炒

STIR FRYING

金沙杏菇嫩雞球

Chicken Balls with King
Trumpet Mushroom and Salted Egg Yolk



欖菜家鄉小炒

Fried Lam Vegetables



蠔油菌菇爆牛肉 (台灣牛)

Sautéed Beef and Mushroom in Oyster Sauce

420

干煸四季豆肥腸 (台灣豬)

Dry-Fried Pork Intestines with French Beans

420

風味蒜香鮮軟絲

Stir-Fry Squid with Mashed Garlic Sauce

420

金沙杏菇嫩雞球

Chicken Balls with King Trumpet Mushroom and Salted Egg Yolk

380

欖菜家鄉小炒 (台灣豬)

Fried Lam Vegetables

380

XO醬炒鮮蝦臘味蘿蔔糕 (台灣豬)

Stir-Fry Shrimp with Turnip Cake in XO Sauce

320

以上消費皆須加收10%服務費

牛、豬肉類

BEEF / PORK



乾鍋水煮牛

Griddle Sliced Beef in Chili Oil




糖醋咕咾肉排

Fried Sweet and Sour Tenderloin

蜜汁田園牛肉粒 (紐西蘭牛)

Beef Balls with Brown Sauce

580

乾鍋水煮牛 (台灣牛) 

Griddle Sliced Beef in Chili Oil

450

芥藍炒牛肉 (台灣牛)

Stew-Fried Chinese Kale and Beef

420

紅麴冰糖無錫排骨 (台灣豬)

Wuxi Style Spare Ribs in Sweet Red Yeast Rice Sauce

420

糖醋咕咾肉排 (台灣豬)

Fried Sweet and Sour Tenderloin

380

以上消費皆須加收10%服務費

羹湯品

SOUP



杏菇三鮮湯

Seafood & King Oyster Mushroom Soup



南瓜海鮮羹

Pumpkin Seafood Soup

老火煲例湯 (準備時間約40分) (台灣豬)

Cantonese Daily Soup

380

杏菇三鮮湯

Seafood & King Oyster Mushroom Soup

380

南瓜海鮮羹

Pumpkin Seafood Soup

340

野菇雞片湯

Sliced Chicken Broth with Mushroom

340

杏菇皮蛋魚片湯

Sliced Fish Soup with Century Egg & King Oyster Mushroom

320

以上消費皆須加收10%服務費

時蔬

VEGETABLE

鴻喜菇瑤柱扒豆腐

Beech Mushroom with Chinese Broccoli



櫻花蝦炒娃娃菜

Fried Baby Cabbage and Sakura Shrimp



菌菇白果炒蘆筍

Stir-Fry Mushrooms, Ginkgo and Asparagus

400

鴻喜菇瑤柱扒豆腐 (非基改)

Beech Mushroom with Chinese Broccoli

340

XO醬櫻花蝦四季豆

Sautéed Sergestid Shrimp and French Beans in XO Sauce

320

櫻花蝦炒娃娃菜

Fried Baby Cabbage and Sakura Shrimp

300

以上消費皆須加收10%服務費

時蔬

VEGETABLE

銀杏雲耳炒水蓮根

White Water Snowflakes Stir-Fried
with Ginkgo and Wood Ear Mushrooms



醬醋雲耳

Edible Tree Fungus with Special Sauce



枸杞百合炒時蔬

Fried Vegetable with Jujube

340

臘味炒芥藍 (台灣豬)

Fried Chinese Broccoli

320

銀杏雲耳炒水蓮根

White Water Snowflakes Stir-Fried with Ginkgo and Wood Ear Mushrooms

300

醬醋雲耳

Edible Tree Fungus with Special Sauce

280

以上消費皆須加收10%服務費

米飯類

RICE



烏魚子炒飯

Mullet Roe Fried Rice



福建炒飯

Fried Rice with Mixed Seafood

烏魚子炒飯

Mullet Roe Fried Rice

320

XO醬海鮮炒飯

Fried Rice with XO Sauce

300

福建炒飯

Fried Rice with Mixed Seafood

300

鹹魚雞粒炒飯

Fried Rice with Salted Salmon and Chicken

280

廣州炒飯 (台灣豬)

Cantonese Style Fried Rice

260

以上消費皆須加收10%服務費

米飯類、粥類

RICE / PORRIDGE



臘味煲仔飯
Claypot Rice with Preserved Meat



芋香排骨飯
Taro Pork Ribs Rice

滑蛋牛肉燴飯 (台灣牛)

Stew Beef and Scrambled Egg with Rice

280

臘味煲仔飯 (台灣豬)

Claypot Rice with Preserved Meat

260

芋香排骨飯 (台灣豬)

Taro Pork Ribs Rice

260

瑤柱魚片粥

Porridge with Boiled Scallops & Fish Slices

220

花生皮蛋鹹骨粥 (台灣豬)

Porridge with Preserved Egg & Pork Chop

220

瑤柱冬菇雞球粥

Diced Chicken Porridge with Boiled Scallops and Mushroom

220

以上消費皆須加收10%服務費

麵食類

NOODLES

乾炒牛肉河粉

Stir-fried Rice Noodles with Beef



廣州炒麵

Cantonese Style Fried Noodles

乾炒松阪肉河粉 (台灣豬)

Stir-fried Rice Noodles with Pork

280

乾炒牛肉河粉 (台灣牛)

Stir-fried Rice Noodles with Beef

280

廣州炒麵 (台灣豬)

Cantonese Style Fried Noodles

280

牛肉炒麵 (台灣牛)

Beef Fried Noodles

280

台式炒米粉 (台灣豬)

Taiwanese Style Fried Rice Vermicelli

280

以上消費皆須加收10%服務費

素食

VEGETARIAN



金湯珍菇蔬菜包
Pumpkin and Mushroom



荷香原籠素八寶菜飯
Steamed Eight Treasures Vegetable Rice
in Lotus Leaves (Vegetarian)

菩提子炒山藥四蔬

Stir-fry Sorted Vegetables with Soapberry and Chinese Yam

320

雲耳針菇炒水蓮

Stir-Fry White Water Snowflake with Fungus and Enoki Mushroom

320

金湯珍菇蔬菜包

Pumpkin and Mushroom

300

荷香原籠素八寶菜飯 (準備時間約30分)

Steamed Eight Treasures Vegetable Rice in Lotus Leaves (Vegetarian)

280

素什錦河粉

Stir Fry Flat Rice Noodle with Assorted Vegetarian Ingredients (Vegetarian)

260

冬菇白果素撈麵

Vegetarian Dried Noodles with Mushroom

260

以上消費皆須加收10%服務費

港點

Dim Sum

港
點

樸實的珠寶盒 藏著剔透的琉璃
翡翠色的玉石 經典又令人迷戀

A piece of liuli or a piece of jade.
Classic and fascinated.

港點

DIM SUM

小點

Small

85

中點

Medium

110

大點

Large

120

悅點

Superb

150

特點

Special

170

頂點

Excellent

280

港
點

主廚推薦

CHEF'S SPECIAL

腐皮鮮蝦捲

Fried Bean Curd Rolls with Shrimp

特點 - 170

黃金鮮蝦餅

Deep-Fried Shrimp Cake

特點 - 170

雪影叉燒包 (台灣豬)

Crispy BBQ Pork Buns

悅點 - 150

筍尖蝦餃皇

Shrimp Dumplings with Bamboo Shoot

悅點 - 150

黃金流沙包

Egg Yolk Buns

悅點 - 150

蘿蔔千層酥

Turnip Pastry

悅點 - 150

蜂巢芋頭角 (台灣豬)

Deep-Fried Taro Dumplings

大點 - 120

XO醬干貝芋頭糕 (台灣豬)

Scallop Taro cake in XO Sauce

大點 - 120

豉汁蒸排骨 (台灣豬)

Pork Spare Ribs in Black Bean Sauce

大點 - 120

蒸籠類

Steamed Salty Dim Sum



上湯鮮竹捲 (台灣豬)

Bean Curd Rolls in Soup

小點 - 85



錦繡魚翅餃 (台灣豬)

Shark's Fin Dumplings with Shrimp

小點 - 85



腐竹牛肉丸 (巴拉圭)

Beef Balls with Bean Curd Sheet

小點 - 85



晶瑩珍珠丸 (台灣豬)

Glutinous Rice with Pork Balls

小點 - 85



橄仁馬來糕

Olive Kernel Sponge Cake

小點 - 85



塔塔鮮燒賣 (台灣豬)

Basil Flavored Shumai

小點 - 85



蠔皇叉燒包 (台灣豬)

Barbeque Pork Buns

中點 - 110



蠔油燴鳳爪

Chicken Feet Braised in Oyster Oil

中點 - 110



魚子蒸燒賣 (台灣豬)

Shumai with Fish Egg

中點 - 110



水晶韭菜餃

Shrimp & Chives Dumplings

中點 - 110



荷葉糯米雞

Glutinous Rice Wrapped
in Lotus Leaves

中點 - 110



酸辣雞肉餃

Hot and Sour
Chicken Dumplings

中點 - 110

以上消費皆須加收10%服務費

蒸籠類

Steamed Salty Dim Sum



豉汁蒸排骨 (台灣豬)

Pork Spare Ribs
in Black Bean Sauce

大點 - 120



XO醬干貝芋頭糕 (台灣豬)

Scallop Taro Cake in XO Sauce

大點 - 120



脆酸菜大腸 (台灣豬)

Pork Intestine
with Pickled Cabbage

大點 - 120



甲仙芋泥包

Jiaxian Taro Bun

大點 - 120



白河蓮蓉包

Baihe Lotus Paste Bun

大點 - 120



蛙力抹茶黃金流沙包

Egg Yolk Buns

悅點 - 150



黃金流沙包

Egg Yolk Buns

悅點 - 150



筍尖蝦餃皇

Shrimp Dumplings with Bamboo Shoot

悅點 - 150



萬里蟹肉餃

Wanli Crab Meat Dumplings

悅點 - 150



鮑魚燒賣

Abalone Siu Mai

特點 - 170



小籠鮮湯包

(台灣豬) 假日限定

Steamed Bun Stuffed
with Juicy Pork

特點 - 170

以上消費皆須加收10%服務費

煎炸類

Pan-fried and Deep-Fried Dim Sum



臘味蘿蔔糕 (台灣豬)

Pan-Fried Turnip Cakes

小點 - 85



豆沙芝麻球

Deep-Fried Glutinous Rice
Sesame Balls with Red Bean Paste

小點 - 85



金勾鹹水餃 (台灣豬)

Deep-Fried Glutinous
Rice Dumplings

小點 - 85



韭黃炸春捲 (台灣豬)

Deep-Fried Garlic Chives Spring Rolls

中點 - 110



黃金流沙球

Golden Quicksand Ball

中點 - 110



蜂巢芋頭角 (台灣豬)

Deep-Fried Taro Dumplings

大點 - 120



芝麻韭菜捲

Sesame Chive Roll

大點 - 120



脆皮煉奶銀絲卷

Crispy Condensed Milk Silver Roll

大點 - 120



蘿蔔千層酥

Turnip Pastry

悅點 - 150



黃金鮮蝦餅

Deep-Fried Shrimp Cake

特點 - 170



腐皮鮮蝦捲

Fried Bean Curd Rolls with Shrimp

特點 - 170



韭菜鮮蝦煎餅

Leek and Shrimp Pancakes

特點 - 170

以上消費皆須加收10%服務費

烤類

Baked



芙悅軒蛋塔

Butter Egg Tarts

小點 - 85



朱古力蛋塔

Chocolate Egg Tart

小點 - 85



蜜汁叉燒酥(台灣豬)

Baked BBQ Pork Puffs

中點 - 110



蘿蔔絲酥餅(台灣豬)

Baked Shredded Turnip

大點 - 120



雪影叉燒包(台灣豬)

(準備時間約30分)

Baked Bun with BBQ Curd

悅點 - 150

腸粉類

Steamed Rice-Roll



香茜牛肉腸粉(巴拉圭)

Beef Rice Noodle Rolls

悅點 - 150



松阪叉燒腸粉(台灣豬)

BBQ Pork Rice Noodle Rolls

特點 - 170



韭黃鮮蝦腸粉

Chive and Shrimp Rice Noodle Rolls

特點 - 170



瑤柱包二兩

Youtiao Rice Noodle Rolls

特點 - 170

以上消費皆須加收10%服務費

甜點類

Dessert



牛奶紅豆糕

Milk Cake with Red Beans

小點 - 85



花豆三色糕

Macrobiotic White Dutch
Runner Bean Cake

小點 - 85



抹茶紅豆糕

Matcha Cake with Red Beans

小點 - 85



焦糖雞蛋布丁

Caramel Egg Pudding

小點 - 85



蜜糖甜芋頭

Sweet Taros

小點 - 85



什果水果凍

Fruits Curd

小點 - 85



芋泥珍圓露

Brown Sugar Tapioca with Taro Paste

小點 - 85



什果杏仁豆腐

Almond Bean Curd

中點 - 110



紅棗燉雪蓮

Snow Lotus with Red Dates Soup

中點 - 110



香芒燉奶酪

Mango Panna Cotta

中點 - 110



杏仁凍奶露

Almond Panna Cotta

中點 - 110



蜜汁龜苓膏

Turtle Jelly with Honey

中點 - 110



原味有機傳統豆花

Plain Organic Tofu Pudding

小 210 / 大 315

以上消費皆須加收10%服務費