

# 品麵縱橫南北 五感尋覓鄉念

麵條，是中國最古老的主食之一，其歷史可追溯至東漢時期，已有超過一千九百年的記載。從漢魏六朝到唐宋元明清，不同朝代的典籍中均有對麵食的描寫。早期稱呼多樣，如水浸麵、湯餅、水引餅、不托、轉飴等，直至宋代，「麵條」一詞方成通稱。

長條形的麵條外貌雖似簡單，卻蘊含千變萬化的工藝與風味：冷淘、溫淘、素麵、煎麵……皆屬其列；製麵技法更是琳瑯滿目——可擀、可削、可搓、可壓、可提、可撥、可抵、可漏，各具匠心。古時達官貴人亦以麵食宴客，既是日常所需，亦是一門講究的待客之道。

時至今日，中華麵文化已於世界各地開枝散葉，成為國際餐桌上的熟悉身影。當中尤以地域風味見稱，各地皆有經典之作：例如酸辣開胃的山西岐山臊子麵、煙火氣十足的老北京炸醬麵、濃郁厚實的河南燴麵、香辣醒胃的陝西油潑麵、清爽鹹香的上海蔥油拌麵，以及帶有閩南風情的廈門沙茶麵……每一碗，都代表著一個地方的氣候、物產、記憶與味道。

在MOODLE BY THE GRAND，我們希望透過這些地道麵食，讓你不只吃到味道，更吃出一份跨越地域與時代的情感共鳴。



Noodles are one of the most ancient staple foods in China, with historical records tracing their origins back over 1,900 years to the Eastern Han Dynasty. From the eras of Han and Wei through Tang, Song, Yuan, Ming, and Qing, noodles have consistently appeared in culinary texts, though their names varied.

Though seemingly simple in form, noodles come in countless varieties and are crafted through an astonishing array of techniques—rolled, shaved, pulled, pressed, kneaded, cut, or scooped—each style reflecting regional tastes and local ingenuity. Historically, noodles were not only everyday fare, but also delicacies served to honored guests by nobles and officials.

Today, Chinese noodle culture has flourished worldwide, celebrated for its diversity of regional styles and deep cultural roots. Signature noodles from different provinces reflect the flavors and traditions of their origins: the tangy and spicy Shanxi Qishan noodles in hot and sour soup with minced pork, the bold and savory Traditional Beijing fried bean sauce noodles, the rich and hearty Stewed noodles in Henan style, the aromatic and fiery Xian Bianbian noodles, the umami-packed Shanghai style scallion oil noodles, and the coastal charm of Xiamen Noodles in Satay Sauce—each bowl tells a story of its homeland.

At MOODLE BY THE GRAND, we strive to serve more than just flavor—we invite you to experience a sensory journey through time and place, where every bowl reconnects you to memory, meaning, and the essence of Chinese noodle artistry.



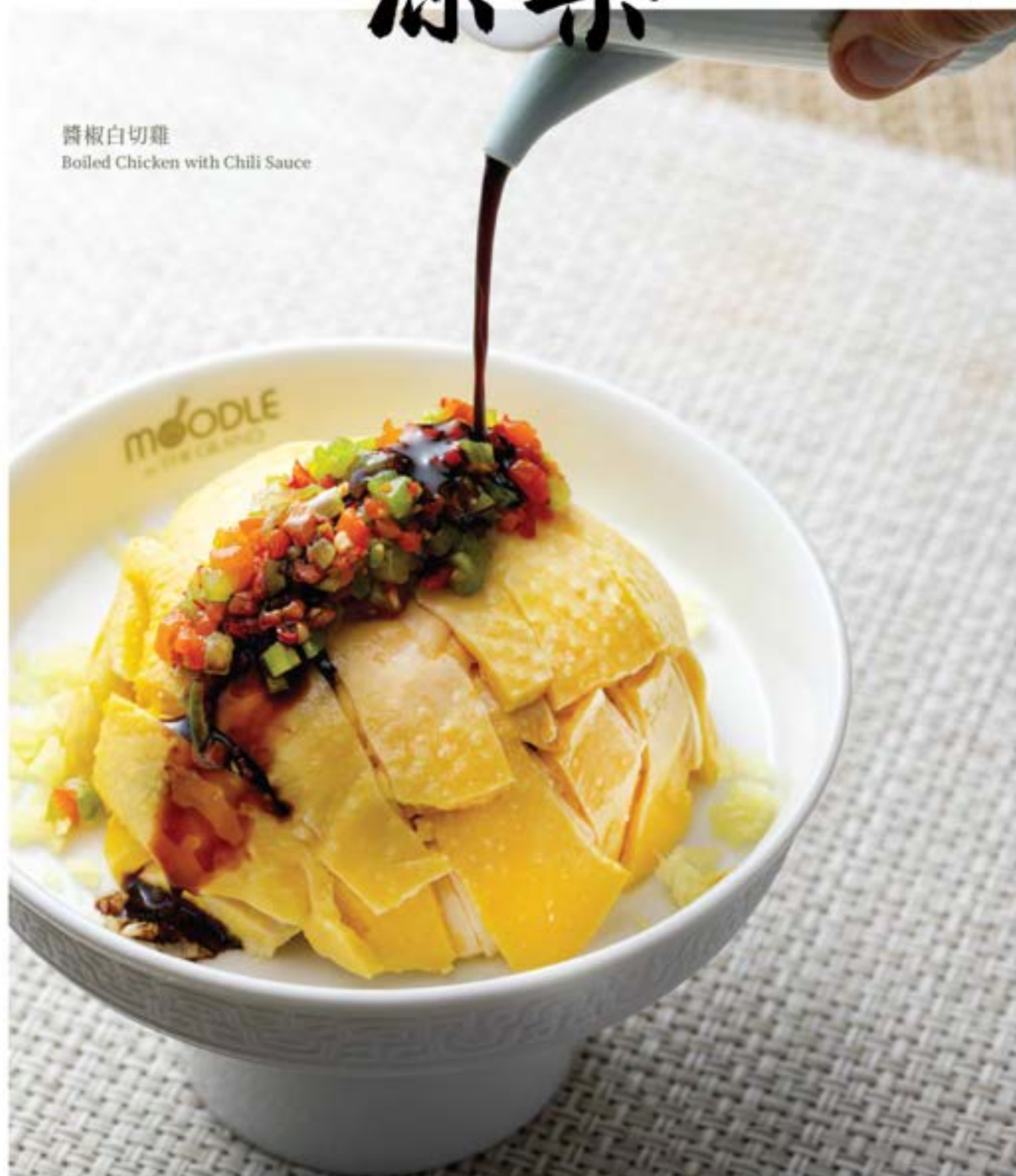


COLD DISH

# 涼菜

醬椒白切雞

Boiled Chicken with Chili Sauce





### 夫妻肺片(牛肚、牛腩、牛舌、青瓜)

Beef Tripe, Beef Shank, Ox Tongue with Sliced Cucumbers in Chili Sauce

小份  
Small

\$78

大份  
Large

\$108



### 醬椒白切雞

Boiled Chicken with Chili Sauce

例  
Regular

\$68

半隻  
Half

\$88



### 蒜香養衣青瓜

Shredded Cucumber with Soy Sauce, Garlic, Vinegar and Chili

\$48

### 涼拌皮蛋豆腐

Preserved Eggs and Bean Curd in Signature Chili Sauce

\$58



### 雲片白肉卷

Sliced Boiled Pork Rolled with Carrot and Cucumber in Garlic Sauce

小份  
Small

\$78

大份  
Large

\$98



### 芥末秋葵

Mustard Okra

\$48



### 桂花糯米蓮藕

Lotus Root Stuffed with Steamed Osmanthus Glutinous Rice

\$60



### 雲片白肉卷

Sliced Boiled Pork Rolled with Carrot and Cucumber in Garlic Sauce



### 夫妻肺片(牛肚、牛腩、牛舌、青瓜)

Beef Tripe, Beef Shank, Ox Tongue with Sliced Cucumbers in Chili Sauce





重慶冷串串  
Assorted Skewers  
in Chongqing Style



老醋脆花生  
Crispy Peanuts with Homemade Chinese  
Vinegar

		老醋脆花生 Crispy Peanuts with Homemade Chinese Vinegar	\$ 38
		小份 Small	大份 Large
		藤椒拌魚皮 Fish Skin with Vine Pepper Dressing	\$ 58 \$ 78
		小份 Small	大份 Large
		蜀味金錢肚 Spicy Beef Tripe in Sichuan Style	\$ 68 \$ 88
		小份 Small	大份 Large
		青瓜絲粉皮 Shredded Cucumber and Bean Starch Sheet in Sesame Dressing	\$ 48 \$ 68
		小份 Small	大份 Large
		三色腐皮絲 Shredded Beancurd Sheet with Carrot, Cucumber and Green Pepper	\$ 48 \$ 68
		重慶冷串串 (自選四款，不可重複選項) Assorted Skewers in Chongqing Style (Choice of four, no duplicate options) 自選四款: 鮑魚、牛百葉、冬菇、椰菜花、鵝鴨蛋、海蝦、海帶 Please Select Four Kinds: Abalone, Beef Tripe, Chinese Mushroom, Cauliflower, Quail Egg, Shrimp, Seaweed	\$ 68



藤椒拌魚皮  
Fish Skin with Vine Pepper Dressing



三色腐皮絲  
Shredded Beancurd Sheet with  
Carrot, Cucumber and Green Pepper





醬香豬耳  
Pig's Ear in  
Homemade Sauce



自家製陳醋海蜇花  
Jellyfish with Homemade  
Aged Vinegar



醬香豬耳

Pig's Ear in Homemade Sauce

黑魚籽澹心蛋

Caviar with Soft-Boiled Egg



自家製陳醋海蜇花

Jellyfish with Homemade Aged Vinegar



匠心手作櫻桃鵝肝

Cherry Foie Gras



老上海醬鴨

Marinated Duck in Old Shanghai Style

小份  
Small

大份  
Large

\$68

\$88

一隻  
1 piece

兩隻  
2 pieces

\$28

\$50

小份  
Small

大份  
Large

\$68

\$88

\$128

例  
Regular

半隻  
Half

\$88

\$138



黑魚籽澹心蛋  
Caviar with Soft-Boiled Egg



老上海醬鴨  
Marinated Duck  
in Old Shanghai Style

# 櫻桃鵝肝

Cherry  
Foie Gras





# 熱食

## HOT DISH

迷你春卷 (三鮮金華火腿春卷) (六件) Mini Spring Rolls with Jinghua Ham and Three Delicacies (6 Pieces)	\$68
 (自家手擀皮)東北酸菜黑豚豬肉水餃配自家秘製清湯 (八件) Northeastern Iberico Pork with Chinese Pickled Cabbage Dumplings in homemade broth (8 Pieces)	\$78
(自家手擀皮)小蔥西班牙黑豚肉餃子配自家秘製清湯 (八件) Iberico Pork with Spring Onion Dumplings in homemade broth (8 Pieces)	\$78
滴水虎皮蛋 Marinated Tiger Skin Preserved Eggs	一隻 1 piece: \$28
	兩隻 2 pieces: \$50
家鄉蕃茄炒蛋 Homestyle Stir-fried Tomato and Eggs	\$58
青椒炒肉絲 Stir-fried Shredded Pork with Green Pepper	\$58
 紅樓茄羹 Honglou Style Eggplant 茄子、雞胸肉、香菇、秀珍菇、香乾、松子、腰果 Eggplants, Chicken Breast, Mixed Mushrooms, Dried Bean Curd, Pine Nuts, Cashew Nuts	\$58
濃湯娃娃菜 Braised Baby Cabbage in Broth	\$68
青炒上海雞毛菜 Sautéed Shanghai Chicken Feather Greens	\$68
 銀芽炒鱔糊 Sautéed Shredded Eel with Bean Sprouts	\$98
山東把子肉(爛肉) (兩件) Shandong Style Braised Pork Belly (2 pieces)	\$55
沙茶本地鮮牛肉 Fresh Local beef in Shacha Sauce with Onion and Lettuce 每天限量供應 Daily limited supply	\$88



紅樓茄羹  
Dream of the Red Chamber Eggplant



# 麵食

NOODLES

山西岐山臊子麵

Shanxi Qishan Noodles in Hot and Sour Soup with Minced Pork

山  
西

山西一條麵（長壽麵）

Longevity Noodles

陝  
西

陝西油潑麵

Xian Bianbiang Noodles

河  
南

河南燴麵

Stewed Noodles in Henan Style

四  
川

四川酸菜鮮魚麵

Hot and Sour Fish Soup Noodles with Chinese Pickled Cabbage

廣  
東

五香牛腩牛肚麵

Braised Beef Shank and Beef Tripe Soup Noodle

福  
建

廈門沙茶麵

Xiamen Noodles in Shacha Sauce

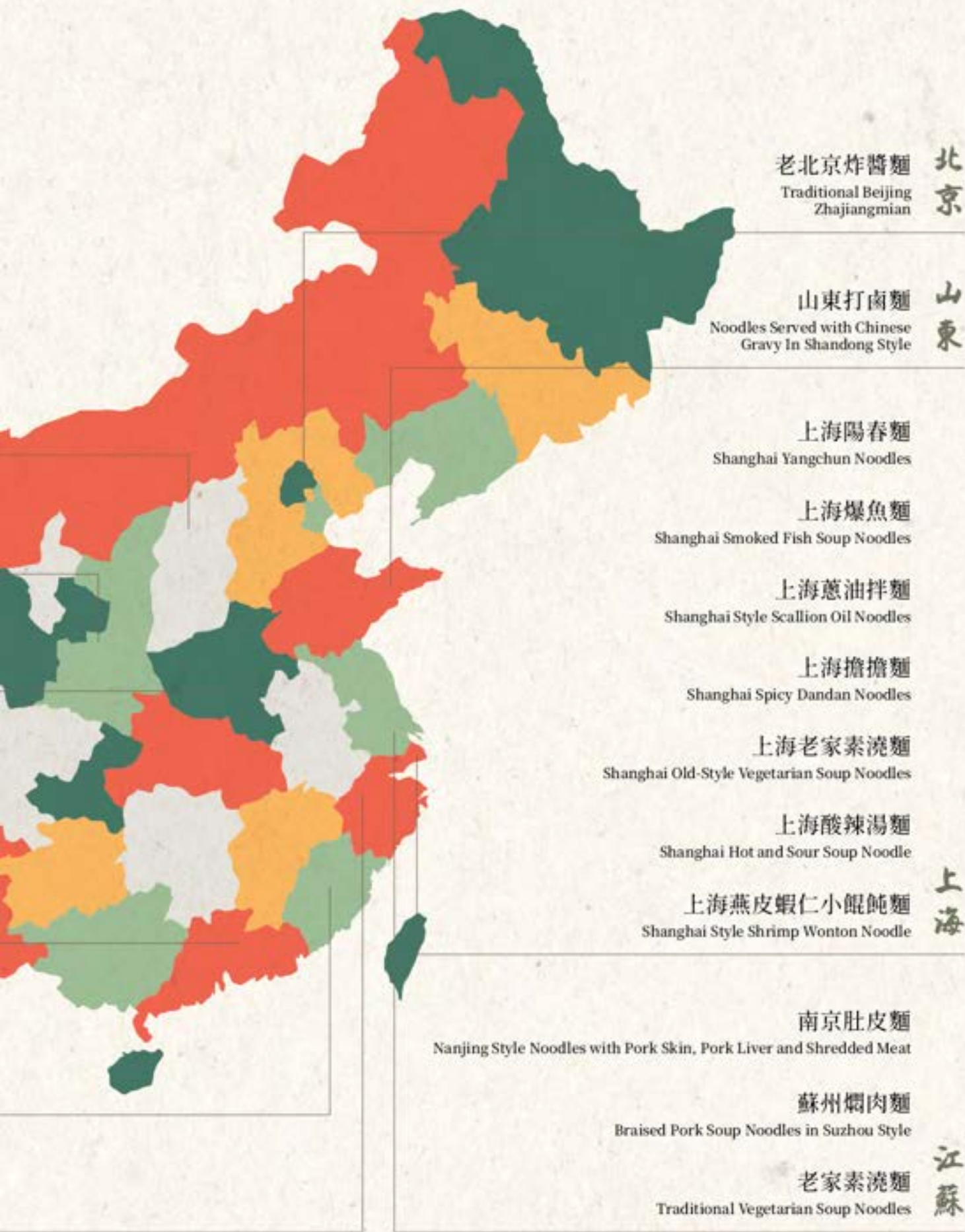
廈門沙茶麵配本地鮮牛肉

Xiamen Noodles in Shacha Sauce with Fresh Local Beef

浙  
江

杭州片兒川

Hangzhou Pian'erchuan Noodles



老北京炸醬麵  
Traditional Beijing  
Zhajiangmian

北京

山東打鹵麵  
Noodles Served with Chinese  
Gravy In Shandong Style

山東

上海陽春麵  
Shanghai Yangchun Noodles

上海爆魚麵  
Shanghai Smoked Fish Soup Noodles

上海蔥油拌麵  
Shanghai Style Scallion Oil Noodles

上海擔擔麵  
Shanghai Spicy Dandan Noodles

上海老家素澆麵  
Shanghai Old-Style Vegetarian Soup Noodles

上海酸辣湯麵  
Shanghai Hot and Sour Soup Noodle

上海燕皮蝦仁小餛飩麵  
Shanghai Style Shrimp Wonton Noodle

上海

南京肚皮麵  
Nanjing Style Noodles with Pork Skin, Pork Liver and Shredded Meat

蘇州燜肉麵  
Braised Pork Soup Noodles in Suzhou Style

老家素澆麵  
Traditional Vegetarian Soup Noodles

江蘇



# 湯底

BROTHS

湯底，是一碗麵靈魂之所在。

在MOODLE BY THE GRAND，我們用心調製兩款招牌湯底，為您帶來獨特的風味，完美滿足各種口味需求。

Broths – The Soul of Every Bowl.

At MOODLE BY THE GRAND, we believe the broth is the soul of every bowl of noodles. Our chefs have crafted two signature broths with great care, offering distinct flavors to satisfy every palate.



# 清湯

CLEAR  
BROTH

我們的清雞湯精選優質老雞、雞骨架、豬筒骨、雞腳及赤肉，特別加入黃鰻骨，釋放自然鮮甜的湯底。十年金華火腿骨的加入，更提升了湯品的鮮香，使層次更加分明。

在製作過程中，我們會先將材料灼水去雜質，然後以中火煮一小時，再轉小火慢燉兩小時。之後，我們會加入冬菇及杞子，再煮一小時，讓湯品的味道更為豐富。為提升湯底的鮮味，師傅用上乾瑤柱及蝦乾等蒸製三小時，蒸出濃縮精華湯汁，加入湯底中作調味。

這碗湯的口感清甜鮮香，濃而不膩，回味無窮，是您探索中國大江南北麵食的完美開端。

Our clear chicken broth is prepared using premium old hen, chicken carcass, pork femur, chicken feet, and lean pork. We enhance its natural sweetness with the addition of yellow eel bones, and enrich its umami depth with 10-year-aged Jinhua ham bone.

To further elevate its umami, dried conpoy (scallops) and dried shrimp are steamed separately for three hours, then their concentrated essence is blended into the base.

The result is a broth that is clean yet complex—light but lingering. It is the perfect prelude to your culinary journey across China's rich and diverse noodle traditions.

在MOODLE BY THE GRAND，我們的湯底均由大廚每日現熬，堅持使用新鮮、真材實料。我們以時間和心思熬製每一碗湯底，為您帶來層次分明、充滿靈魂的味覺享受。無論您偏愛輕盈清甜還是濃郁香醇，這兩款湯底定能讓您的味蕾得到滿足。

At MOODLE BY THE GRAND, every broth is prepared fresh daily by our head chef, using only real, high-quality ingredients. Whether you enjoy something light and clear, or rich and full-bodied, our broths are thoughtfully made to offer a soulful, multi-layered taste experience that brings each bowl of noodles to life.



# 濃湯

RICH  
BROTH

若您偏愛濃郁的湯底，我們的濃雞湯將是您的理想選擇。此湯底以雞骨架、豬骨、雞腳、老雞、豬腳及金華火腿為主要材料，這些豐富的食材結合了深厚的風味。湯底經過大火熬煮三小時，讓所有食材的精華充分釋放，湯色逐漸變成金黃色，散發出誘人的香氣。

在熬煮的最後階段，我們會加入花膠，使湯底更加濃郁，並增加了豐富的膠質和香味。每一口都充滿了濃厚的膠質和精華，令人忍不住一口接一口。

For those who prefer a fuller, heartier base, our rich chicken broth offers a deeply satisfying experience. Made from a blend of chicken carcasses, pork bones, chicken feet, aged hen, pork knuckles, and Jinhua ham, this broth is simmered at high heat for three hours to extract every drop of flavor. As it cooks, it gradually turns golden, releasing an irresistible aroma.

In the final stage, we add fish maw, enhancing the broth's luxurious texture and collagen-rich mouthfeel. Each sip is thick, velvety, and filled with slow-cooked essence—a true indulgence.



# 河南



## 河南烩麵

Stewed Noodles in Henan Style

自家製雞蛋手擀粗麵、自家秘製高湯、羊肉、小雲耳、鹌鹑蛋、上海青菜

Homemade Hand-Rolled Thick Egg Noodles, Homemade Soup, Lamb, Small Fungus, Quail Eggs, Green Vegetables

\$98

# 陝西



## 陝西油潏辣麵

Xian Biangbiang Noodles

自家製蛋白手擀粗寬麵、紅蘿蔔、蒜芯、小蔥、蒜蓉、香菜、蕃茄、雞蛋、上海青菜

Homemade Hand-Rolled Egg White Wide Noodles, Carrots, Garlic Shoot, Spring Onions, Minced Garlic, Coriander, Tomatoes, Egg, Green Vegetables

\$88

【加配韓牛(四片) Add Korean Beef (4 pieces)+\$ 58】

一口長壽，一條傳承

A Bite of Longevity, A Strand of Tradition



山西一條麵  
Longevity Noodle

山  
西

在山西，有一種麵叫「一條麵」，顧名思義——一碗只有一條麵，一氣呵成，粗壯且勁道，拉至半米以上，象徵長壽、連續不斷、福氣綿延。

傳統中，這款麵又叫「長壽麵」、「壽麵」，多見於生日、過節或賀壽時享用。據說食落唔可以咬斷，寓意「食到尾，好運到尾」。而在山西坊間，師傅要做到一碗只有一條、完整不斷嘅麵，係對功夫、技藝同心意嘅最高致敬。

In Shanxi, there is a unique type of noodle known as "Longevity Noodle"—a single, unbroken strand that fills the entire bowl. Stretched to over half a meter in length, thick and chewy, it symbolizes longevity, continuity, and lasting fortune.

Traditionally referred to as "Longevity Noodles" or "Birthday Noodles", this dish is often served during birthdays, festivals, or celebratory occasions. It is said that the noodle should not be bitten through while eating—finishing it in one go symbolizes long-lasting good luck. For local chefs, crafting a truly unbroken, one-strand noodle is considered the highest tribute to skill, precision, and heart.



# 山西

## 山西一條麵 (長壽麵) Longevity Noodles

請提前2天預訂  
Please pre-order 2 days in advance

配家鄉蕃茄炒蛋  
With Homestyle Stir-fried Tomato and Eggs \$ 88

配青椒炒肉絲  
With Stir-fried Shredded Pork with Green Pepper \$ 88

配青椒炒肉絲及家鄉蕃茄炒蛋  
With Stir-fried Shredded Pork with Green Pepper and Homestyle Stir-fried tomato and eggs \$ 108

# 山西

## 一條麵長壽宴 LONGEVITY SET

請提前3天預訂  
Please pre-order 3 days in advance

只限晚市供應 Available for dinner only

### 冷盤

#### 五福臨門

#### Five Blessing Appetizers

醬椒白切雞、自家製老醋海蜇蜆花、涼拌手拍黃瓜、櫻桃鵝肝、蜀味金錢肚

Boiled Chicken with Chili Sauce, Jellyfish with Homemade Aged Vinegar,  
Smacked Cucumber Salad, Cherry Foie Gras, Spicy Beef Tripe in Sichuan Style

## 山西一條麵 (長壽麵) Longevity Noodles

酒糟黃魚件 (年年有餘)  
Yellow Croaker Fillet with Fermented Rice Wine

紅燒獅子頭 (團團圓滿)  
Braised Minced Pork Meatballs with Soy Sauce

蠔皇原隻3頭鮑魚扣鵝掌 (步步高升)  
Braised Whole 3 Heads Abalone with Goose Web in Oyster Sauce

乾煸四季豆 (四季平安)  
Dried-fried French Beans with Minced Pork and Preserved Vegetables

迷你壽桃包  
Mini Longevity Bun

【供4位用 For 4 persons】

\$ 1,588

# 山西



 **山西岐山臊子麵**  
Shanxi Qishan Noodles in Hot and Sour Soup with Minced Pork  
自家製雞蛋手擀麵、酸辣味清湯、五花肉碎、木耳、雞蛋、韭菜  
Homemade Hand-Rolled Egg Noodles, Hot and Sour Broth, Minced Pork,  
Black Fungus, Eggs, Chinese Leeks

\$88

# 山東



**山東打鹵麵**  
Noodles Served with Chinese Gravy in Shandong Style  
雞蛋手擀麵、五花肉、茄子、豆腐、冬菇、韭菜  
Hand-Rolled Egg Noodles, Pork Belly, Eggplant, Bean Curd, Chinese Mushrooms, Chinese Leeks

\$88





上海



上海擔擔麵

Shanghai Spicy Dandan Noodles

龍鬚麵、自家秘製高湯、豬肉碎、花生碎、芝麻醬、小蔥

Dragon Beard Noodles, Homemade Soup, Minced Pork, Crushed Peanuts, Sesame Sauce, Spring Onions

\$88



上海

上海爆魚麵

Shanghai Smoked Fish Soup Noodles

龍鬚麵、自家秘製清湯、燻青魚、上海青菜

Dragon Beard Noodles, Homemade Broth, Smoked Mackerel, Green Vegetables

\$88

上海



### 上海蔥油拌麵

Shanghai Style Scallion Oil Noodles

龍鬚麵、自家秘製清湯、櫻花蝦、小蔥、上海青菜

Homemade Dragon Beard Noodles, Homemade Broth, Dried Sakura Shrimps, Spring Onions, Green Vegetables

\$78

上海



### 上海陽春麵

Shanghai Yangchun Noodles

龍鬚麵、自家秘製清湯、小蔥、上海青菜

Dragon Beard Noodles, Homemade Broth, Spring Onions, Green Vegetables

\$68





上海酸辣湯麵  
Shanghai Hot and Sour  
Soup Noodle

上海



上海酸辣湯

Shanghai Hot and Sour Soup

黑木耳絲、筍絲、豆腐、金針菇

Shredded Black Fungus, Shredded Bamboo Shoots, Bean Curd and Enoki Mushrooms

\$58



上海酸辣湯麵

Shanghai Hot and Sour Soup Noodle

龍鬚麵、黑木耳絲、筍絲、豆腐、金針菇

Dragon Beard Noodles, Shredded Black Fungus, Shredded Bamboo Shoots, Bean Curd and Enoki Mushrooms

\$88

# 上海



上海燕皮蝦仁小餛飩  
Shanghai Shrimp Wonton  
with Shallow Skin

## 上海燕皮蝦仁小餛飩

Shanghai Style Shrimp Wonton

河蝦仁、豬肉、雞蛋絲、自家秘製清湯

River Shrimp, Pork and Shredded Fried Egg, Homemade Broth

\$68

## 上海燕皮蝦仁小餛飩麵

Shanghai Style Shrimp Wonton Noodles

龍鬚麵、河蝦仁、豬肉、雞蛋絲、自家秘製清湯

Dragon Beard Noodles, River Shrimp, Pork and Shredded Fried Egg, Homemade Broth

\$98

# 上海



上海老家素湯麵  
Shanghai Traditional  
Vegetarian Noodles

## 上海老家素湯麵

Shanghai Old-Style Vegetarian Soup Noodles

龍鬚麵、自家秘製清湯、麵筋、木耳、冬菇、草菇

Dragon Beard Noodles, Homemade Broth, Wheat Gluten, Black Fungus, Chinese Mushrooms, Straw Mushrooms

\$88

## 上海老家素撈麵

Shanghai Old-Style Vegetarian Tossed Noodles

龍鬚麵、麵筋、木耳、冬菇、草菇

Dragon Beard Noodles, Wheat Gluten, Black Fungus, Chinese Mushrooms, Straw Mushrooms

\$78



# 廣東



## 五香牛腩牛肚麵

\$ 108

Braised Beef Shank and Beef Tripe Soup Noodle

龍鬚麵、自家秘製清湯、牛腩、牛肚

Dragon Beard Noodles, Homemade Broth, Beef Shank, Beef Tripe

# 四川



## 四川酸菜鮮魚麵

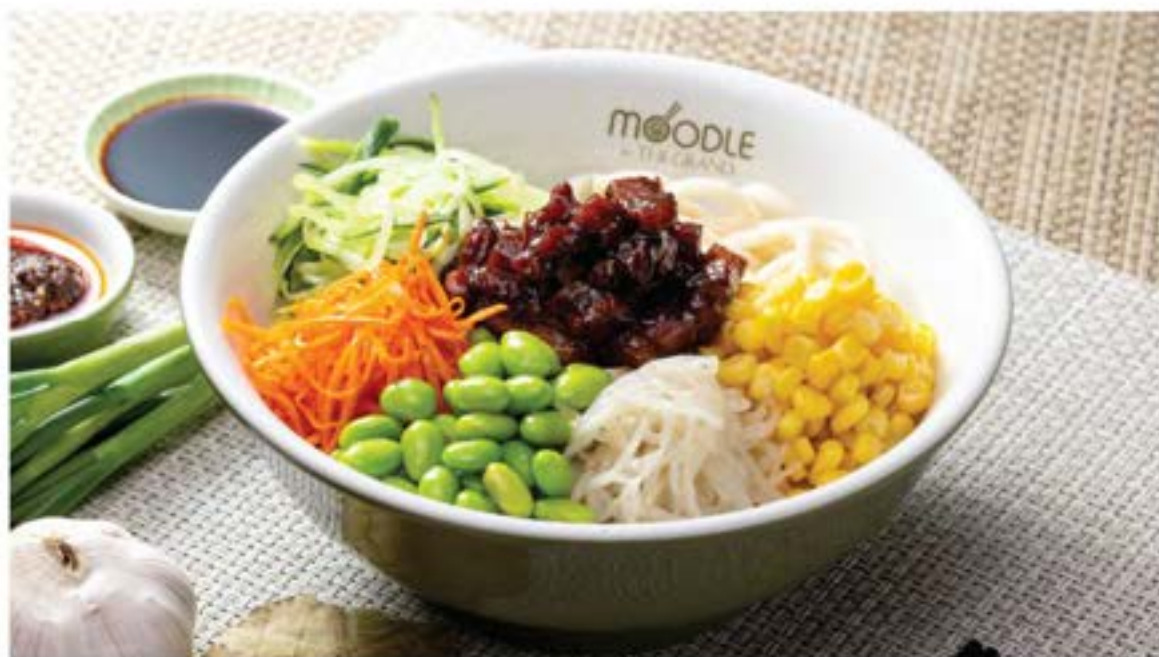
\$ 98

Hot and Sour Fish Soup Noodles with Chinese Pickled Cabbage

龍鬚麵、酸辣魚高湯、鱸魚、酸菜

Dragon Beard Noodles, Hot and Sour Soup, Seabass, Chinese Pickled Cabbage

# 北京



## 🌟 老北京炸醬麵

\$88

Traditional Beijing Zhajiangmian

上海粗麵、自家秘製醬香豬肉炸醬、紅蘿蔔、青瓜、芽菜、毛豆、粟米粒  
Shanghai Thick Egg Noodles, Homemade Fried Minced Pork Bean Sauce, Carrots, Cucumbers, Bean Sprouts, Green Soybean, Corn Kernel

# 杭州



## 杭州片兒川

\$88

Hangzhou Pian'erchuan Noodles

龍鬚麵、自家秘製清湯、豬肉、筍片、青雪菜  
Dragon Beard Noodles, Homemade Broth, Pork Meat, Sliced Bamboo Shoots, Preserved Green Vegetables



# 江蘇



## 南京肚皮麵

Nanjing Style Noodles with Pork Skin, Pork Liver and Shredded Meat

龍鬚麵、自家秘製清湯、豬肉絲、豬皮、豬肝、炸菜、蕃茄、上海青菜

Homemade Dragon Beard Noodles, Homemade Broth, Shredded Pork Meat, Pork Skin, Pork Liver, Pickled Mustard, Tomatoes, Green Vegetables

\$88

# 江蘇



## 蘇州燜肉麵

Braised Pork Soup noodles in Suzhou style

龍鬚麵、自家秘製清湯、山東把子肉(燜肉) (兩件)、上海青菜

Dragon Beard Noodles, Homemade Broth, Shandong Style Braised Pork Belly (2 Pieces), Green Vegetables

【加配山東把子肉(燜肉)(兩件) Add Shandong Style Braised Pork Belly (2 pieces) +\$55】

\$98



福建

### 廈門沙茶麵

\$98

Xiamen Noodles in Shacha Sauce

龍鬚麵、自製秘製沙茶湯、鮮蝦、墨魚丸、油豆腐、豆芽、上海青菜

Dragon Beard Noodles, Homemade Shacha Sauce, Shrimps, Cuttlefish, Fried Bean Curd, Bean Sprouts Balls, Green Vegetables

### 廈門沙茶麵配本地鮮牛肉 每天限量供應 Daily limited supply

\$138

Xiamen Noodles in Shacha Sauce with Fresh Local Beef

龍鬚麵、本地鮮牛肉、洋蔥、生菜、自家秘製沙茶湯

Dragon Beard Noodles, Fresh local Beef, Onions, Lettuce, Homemade Shacha Sauce



DESSERT

# 甜品



迷你原味高力豆沙球 (三件) Deep Fried Souffle Egg White with Red Bean Paste (3 pieces)		\$ 48
迷你朱古力高力豆沙球 (三件) Deep Fried Souffle Egg White with Red Bean Paste and Chocolate (3 pieces)		\$ 48
迷你士多啤梨高力豆沙球 (三件) Deep Fried Souffle Egg White with Red Bean Paste and Strawberry (3 pieces)		\$ 48
🍌 迷你三色高力豆沙球 (三件) Assorted Deep Fried Souffle Egg White with Red Bean Paste (Original, Chocolate, Strawberry) (3 pieces)		\$ 48
	半份 Half	全份 Regular
赤瑛藏金 (山渣蘋果糕) (六件) Hawthorn and Apple Cake (6 pieces)	\$ 26	\$ 48
朱衣點墨 (紅棗糕) (四件) Red Dates Cake (4 pieces)	\$ 26	\$ 48
燕窩桂花糕 (四件) Osmanthus Jelly Cake Bird's Nest (4 pieces)	\$ 36	\$ 68
元肉杞子桂花糕 (四件) Osmanthus Jelly Cake with Longan and Goji Berries (4 pieces)	\$ 32	\$ 60
🍌 蜂蜜荔枝桂花糕 (四件) Osmanthus Jelly Cake with Honey and Lychee (4 pieces)	\$ 32	\$ 60
🍌 墨雲香卷 (黑芝麻卷) (三件) Black Sesame Roll (3 pieces)		\$ 60
🍌 金藏映月 (香芒布甸) Fresh Mango Pudding		\$ 48
桂花酒釀冰粉 Osmanthus Rice Wine Ice Jelly		\$ 48
椰奶紫薯冰粉 Purple Sweet Potato Ice Jelly with Coconut Milk		\$ 48
西瓜啖啖冰粉 Watermelon Chewy Ice Jelly		\$ 48
🍌 詩禮銀杏 (滋潤之選) Ginkgo of Poem and Etiquette (nourishing choice) 【每天限量供應・需10-15分鐘新鮮製作】 【Daily limited supply and freshly made in 10-15 minutes】		\$ 68