

PENTOLA

CREATE THE BEST
FOOD & DRINK
EXPERIENCE
IN TOWN

ISSUE 02
SEPTEMBER 2023

FOOD & DRINKS MENU



Fun to eat

1











PENTOLA 品牌名字源自廚師烹調用的煲具，由豐富餐飲經驗團隊主理，繼續一貫專注、用心製作餐飲，希望帶領客人重新回歸食物本質，享用新鮮烹調美食。

近年世界一直動盪，令日常生活也變得無常複雜。團隊因此希望藉此打造一家以“FUN TO EAT”為主題的餐廳，為客人打造愉悅的用餐體驗。

PENTOLA 第一間店選址在大埔一所舊學校改建的地標，因此室內設計刻意保留原有建築。店外由進入以特別打造 Photobooth 門口一刻開始希望顧客能夠像拍照一樣，尋回從食物得到的快樂。店內以香港舊用紅磚建築作主調，配以品牌不同的繽紛色彩及有趣的圖案食具作點綴。

PENTOLA 觀塘二店座落於觀塘裕民坊 3 樓，落地玻璃設計坐擁戶外天然光及花園景觀。店內的兩條石柱邀請到本地藝術家刻劃上「九龍官塘、手工意粉」字樣，融入本地文化元素。中央酒吧是調酒師的表演舞台，讓食客品嚐到秘製配方手工意粉同時完整體驗到意大利風情創作調酒。

The brand name “PENTOLA” derives from the cookware commonly used by chefs. The experienced team will strive to provide their guests with the best dining experience with authentic flavors and carefully selected ingredients.

There has been a lot of uncertainty in the past few years. Despite the uncertainties, PENTOLA will always offer a “FUN TO EAT” dining experience to diners.

The first PENTOLA is set in Tai Po, which is located in a renovated landmark. The interior of the restaurant has reserved the original note of the architecture, which was formerly a school. The shop front is designed as a photobooth-like entrance that allows the diners to capture the pure happiness of their dining experience. While the interior of the restaurant is made of historic red bricks from Hong Kong and decorated with colorful and patterned tableware.

The second store of PENTOLA is located on the 3rd floor of Yue Man Square in Kwun Tong. The floor-to-ceiling window design brings outdoor natural light and cozy garden views for guests. Local artists were invited to carve the Chinese words “Kwun Tong, Kowloon, Handmade Spaghetti” on the two stone pillars in the store to incorporate local cultural elements, as well as the central bar is a stage for our professional mixologist to showcase their bespoke cocktail concepts to the guest.

PENTOLA





PENTOLA



PENTOLA



Fun to eat

Food



新鮮青口配茴香酒汁

新鮮青口、白酒、蒜片、意大利番茜、酸種多士

FRESH MUSSEL W/ PERNOD WINE

FRESH MUSSEL, WHITE WINE, GARLIC, PARSLEY, SOURDOUGH TOAST

製作需時大約20分鐘
ALL SOURDOUGH PIZZAS REQUIRED 20 MINUTES
OF PREPARATION TIME

沙律、湯 SALAD & SOUP

廚師精選餐湯 (請向店員查詢)

SOUP OF THE DAY (KINDLY ASK OUR STAFF FOR DETAILS)

意大利焗海鮮湯

蜆肉、青口、虎蝦、鱸魚、蕃茄、番紅花、茴香

CIOPPINO

CLAM, MUSSEL, TIGER PRAWN, SEA BASS, TOMATOES, SAFFRON, FENNEL

* 孕婦不建議食用，請先諮詢專業醫生意見

* NOT RECOMMENDED FOR PREGNANT WOMEN, KINDLY SEEK FOR DOCTOR'S
ADVICE

🍴 朝鮮薊田園沙律配意大利陳醋

朝鮮薊、櫻桃蕃茄、意大利陳醋、麵包粒

ARTICHOKE GARDEN SALAD W/ BALSAMIC VINEGAR

ARTICHOKE, CHERRY TOMATOES, BALSAMIC VINEGAR, BREAD

🍴 菲達芝士火箭菜沙律

菲達芝士、櫻桃蕃茄、塔賈斯卡橄欖、杏仁

FETA CHEESE ROCKET SALAD

FETA CHEESE, CHERRY TOMATOES, TAGGIASCHE OLIVES, ALMOND

青口 MUSSEL

🍴 新鮮青口配辣蕃茄汁

新鮮青口、辣椒、蕃茄、羅勒、酸種多士

FRESH MUSSEL W/ SPICY TOMATO SAUCE

FRESH MUSSEL, CHILI, TOMATOES, BASIL, SOURDOUGH TOAST

新鮮青口配煙肉

新鮮青口、風乾豬面頰肉、橄欖油、意大利番茜、酸種多士

FRESH MUSSEL W/ BACON

FRESH MUSSEL, GUANCIALE, OLIVE OIL, PARSLEY, SOURDOUGH TOAST

新鮮青口配茴香酒汁

新鮮青口、白酒、蒜片、意大利番茜、酸種多士

FRESH MUSSEL W/ PERNOD WINE

FRESH MUSSEL, WHITE WINE, GARLIC, PARSLEY, SOURDOUGH TOAST

🍴 素食選項
VEGETARIAN

🍴 菜式含辣椒
SPICY

🍴 菜式含芝士
CHEESE

最低消費: 每人一杯飲品

加一服務費 (四捨五入計算)

本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)

酸種披薩 SOURDOUGH PIZZA

半份 全份
HALF WHOLE

\$48

🍴

瑪格列達烤酸種披薩

蕃茄醬、羅勒、水牛芝士、酸種麵包

\$88

\$138

ROASTED SOURDOUGH PIZZA
IN MARGHERITA STYLE

TOMATO SAUCE, BASIL, MOZZARELLA CHEESE, SOURDOUGH BREAD

\$118

🍴

莎樂美腸烤酸種披薩

莎樂美腸、蕃茄醬、羅勒、黑水櫻、水牛芝士、酸種麵包

\$98

\$148

ROASTED SOURDOUGH PIZZA W/ SALAMI

SALAMI, TOMATO SAUCE, BASIL, BLACK OLIVES,
MOZZARELLA CHEESE, SOURDOUGH BREAD

\$118

\$128

小食 LIGHT BITES

\$118

🍴

黑松露薯條配黑松露蛋黃醬

TRUFFLE FRIES W/ TRUFFLE MAYONNAISE

\$68

白鯷魚茄子蓉多士

白鯷魚、茄子、橄欖油、酸種多士

\$98

BRUSCHETTA W/ EGGPLANT PURÉE

ANCHOVIES, EGGPLANT, OLIVE OIL, SOURDOUGH TOAST

\$118

地中海風味烤多春魚

水瓜柳、意大利番茜、塔賈斯卡橄欖、青檸、橄欖油

\$108

ROASTED CAPELIN IN MEDITERRANEAN STYLE

CAPERS, PARSLEY, TAGGIASCHE OLIVES, LIME, OLIVE OIL

\$128

🍴

意大利生牛肉薄切配黑松露油

牛柳、巴馬臣芝士、黑松露油、火箭菜

\$148

BEEF CARPACCIO

BEEF TENDERLOIN, PARMESAN CHEESE, BLACK TRUFFLE OIL, ROCKET

意大利風乾火腿拼盤

24個月巴馬火腿、莎樂美腸、寇帕火腿、新鮮水果

\$168

ITALIAN COLD CUT PLATTER

24 MONTHS PARMA HAM, SALAMI, COPPA HAM, FRESH FRUITS


主菜 MAIN COURSE

 自家製肉丸闊扁麵 **\$118**

牛肉、豬肉、番茄、羅勒、手工闊扁麵

TAGLIATELLE W/ HOMEMADE MEATBALL

BEEF, PORK, TOMATOES, BASIL, HANDMADE TAGLIATELLE

 卡邦尼煙肉意粉 **\$138**

風乾豬面頰肉、佩克里諾芝士、手工意粉

SPAGHETTI ALLA CARBONARA

GUANCIALE, PECORINO ROMANO CHEESE, HANDMADE SPAGHETTI

  紅菜頭藍芝士意大利飯 **\$148**

紅菜頭蓉、哥根蘇拿藍芝士、杏仁、意大利飯

BEETROOT RISOTTO

BEETROOT PURÉE, GORGONZOLA, ALMOND, RISOTTO

 蒜香白酒蜆肉意粉 **\$158**

新鮮蜆肉、蒜片、辣椒、檸檬汁、意大利番茜、手工意粉

SPAGHETTI ALLE VONGOLE

FRESH CLAM, GARLIC, CHILI, LEMON SAUCE, PARSLEY, HANDMADE SPAGHETTI

 意大利香草醬大蝦闊扁麵 **\$158**

虎蝦、番茄乾、黑水糰、意大利香草醬、手工闊扁麵

TAGLIATELLE ALLE TIGER PRAWN PESTO SAUCE

TIGER PRAWN, SUN-DRIED TOMATOES, BLACK OLIVES, PESTO SAUCE, HANDMADE TAGLIATELLE

 慢煮牛面頰番紅花意大利飯 **\$168**

牛面頰、番紅花、巴馬臣芝士、意大利飯

SLOW-COOKED BEEF CHEEK RISOTTO

BEEF CHEEK, SAFFRON, PARMESAN CHEESE, RISOTTO

* 孕婦不建議食用，請先諮詢專業醫生意見

* NOT RECOMMENDED FOR PREGNANT WOMEN, KINDLY SEEK FOR DOCTOR'S ADVICE

炭燒安格斯封門柳配燒汁薯條 **\$198**

GRILLED ANGUS HANGER STEAK W/ FRENCH FRIES

焗蒜蓉牛油大海蝦意粉 **\$228**

大海蝦、車厘茄、海鮮濃汁、海鮮牛油、手工意粉

BAKED GARLIC BUTTER KING PRAWN SPAGHETTI

KING PRAWN, CHERRY TOMATOES, SEAFOOD BISQUE, SEAFOOD BUTTER, HANDMADE SPAGHETTI

分享菜 SHARING DISH

製作需時大約45分鐘
ALL SHARING DISHES REQUIRED 45 MINUTES
OF PREPARATION TIME

 PENTOLA 特色烤黃油雞 (全隻) **\$328**
PENTOLA SPICY ROASTED WHOLE CHICKEN

西班牙烤乳豬 (¼隻) **\$388**

ROASTED SPANISH SUCKLING PIG (¼ PORTION)

炭燒澳洲斧頭扒 (45安士) **\$1088**

GRILLED AUSTRALIAN TOMAHAWK (45 OZ)

加配 ADD ON

田園沙律 **+\$28**

GARDEN SALAD

炒雜菜 **+\$38**

SAUTEED VEGETABLES

意大利粟米蓉 **+\$38**

CREAMY POLENTA

特色烤薯 **+\$48**

ROASTED POTATO

 素食選項
VEGETARIAN

 菜式含辣椒
SPICY

 菜式含芝士
CHEESE

最低消費：每人一杯飲品

加一服務費 (四捨五入計算)

本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)

甜品 DESSERT

奶凍配百香果醬

PANNA COTTA W/ PASSION FRUIT PUREE

\$48

提拉米蘇

TIRAMISU

\$58

2小時無限暢飲 2 HOURS FREE FLOW

- * 無限暢飲優惠只適用於以下四款飲品 (四選一)
- * 無限暢飲優惠必須全客人參與
- * 以人頭計算 (不包括6歲或以下兒童)
- * 下單起計享用時間為兩小時內

- * FREE FLOW ONLY APPLICABLE TO THE FOLLOWING FOUR DRINKS (CHOOSE ONE)
- * FREE FLOW REQUIRES THE PARTICIPATION OF THE WHOLE TABLE
- * PER HEADCOUNT (NOT INCLUDED CHILDREN AT 6 OR UNDER)
- * 2 HOURS LIMIT START FROM ORDERING

紅酒

HOUSE RED WINE

\$118

白酒

HOUSE WHITE WINE

\$118

檸檬茶

HOUSE BLEND TEA W/ LEMON

\$118

蘋果汁

APPLE JUICE

\$118

 必須年滿 18 歲或以上 (酒精飲品)
ALCOHOLIC DRINKS MAY ONLY BE SERVED TO PEOPLE WHO ARE 18 OR ABOVE

最低消費: 每人一杯飲品
加一服務費 (四捨五入計算)
本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON
10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)
ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)



炭燒澳洲斧頭扒 (45安士)

GRILLED AUSTRALIAN TOMAHAWK (45 OZ)



朝鮮薊田園沙律配意大利陳醋
朝鮮薊、櫻桃蕃茄、意大利陳醋、麵包粒

ARTICHOKE GARDEN SALAD W/ BALSAMIC VINEGAR
ARTICHOKE, CHERRY TOMATOES, BALSAMIC VINEGAR, BREAD



意大利香草醬大蝦闊扁麵

虎蝦、番茄乾、黑水橄、意大利香草醬、手工闊扁麵

TAGLIATELLE ALLE TIGER PRAWN PESTO SAUCE

TIGER PRAWN, SUN-DRIED TOMATOES, BLACK OLIVES,
PESTO SAUCE, HANDMADE TAGLIATELLE



慢煮牛面頰番紅花意大利飯
牛面頰、番紅花、巴馬臣芝士、意大利飯

SLOW-COOKED BEEF CHEEK RISOTTO
BEEF CHEEK, SAFFRON, PARMESAN CHEESE, RISOTTO



意大利燉海鮮湯

蜆肉、青口、虎蝦、鱸魚、蕃茄、番紅花、茴香

CIOPPINO

CLAM, MUSSEL, TIGER PRAWN, SEA BASS, TOMATOES, SAFFRON, FENNEL



自家製肉丸闊扁麵

牛肉、豬肉、蕃茄、羅勒、手工闊扁麵

TAGLIATELLE W/ HOMEMADE MEATBALL

BEEF, PORK, TOMATOES, BASIL, HANDMADE TAGLIATELLE



意大利生牛肉薄切配黑松露油
BEEF CARPACCIO

Spentola

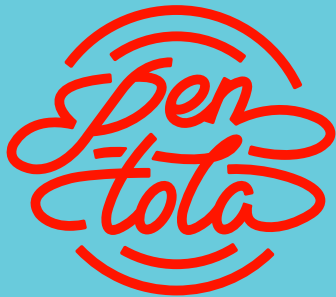
Spentola



新鮮青口配辣蕃茄汁
FRESH MUSSEL W/ SPICY TOMATO SAUCE



白鯧魚茄子蓉多士
BRUSCHETTA W/ EGGPLANT PURÉE



PENTOLA特色烤黃油雞 (全隻)
PENTOLA SPICY ROASTED WHOLE CHICKEN

Beverage



1 3
2

1 MYSTICAL ROSA
MANGO JUICE / PINEAPPLE JUICE / ORANGE JUICE /
APPLE AND HIBISCUS / SODA WATER

2 HOUSE BLEND TEA W/ LEMON

3 LATTE

COFFEE

CURRENT HOUSE BLEND COFFEE - TIRAMISU

55% ETHIOPIA GUJI SHAKISSO NATURAL / 30% ETHIOPIA GUJI URAGA WAHSED /
15% PAPUA NEW GUINEA LAMARI WASHED

FLAVOR NOTES : FLORAL / BERRIES / CHOCOLATE LIQUEUR

	HOT	ICED
👍 HOUSE BLACK COFFEE	\$40	\$44
COLD BREW	/	\$53

中午12時至下午6時期間供應
AVAILABLE FROM 12NN-6PM

ESPRESSO BASED BEVERAGES

DOUBLE ESPRESSO	\$35	/
DOUBLE MACCHIATO	\$40	/
PICCOLO LATTE	\$45	/
DIRTY	/	\$45
FLAT WHITE	\$45	/
LATTE	\$45	\$49
CAPPUCCINO	\$45	\$49
CARAMEL LATTE	\$48	\$52
MOCHA	\$53	\$57
COFFEE TONIC	/	\$50

TEA

CURRENT HOUSE BLEND TEA

50% LAPSANG SOUCHONG BLACK TEA / 50% PHOENIX OOLONG

FLAVOR NOTES : FLORAL / HONEY / DRIED LONGAN

	HOT	ICED
👍 HOUSE BLEND TEA W/ LEMON	\$42	\$46
APPLE AND HIBISCUS TEA	\$42	\$46
YUZU CITRUS OOLONG TEA	\$42	\$46
TURMERIC AND LEMON GINGER TEA	\$42	/

WATER

	250ml	750ml
ACQUA PANNA	\$34	\$68
SAN PELLEGRINO	\$34	\$68

OTHERS

	HOT	ICED
CHOCOLATE	\$50	\$54
UJI MATCHA LATTE	\$50	\$54
COKE (CAN)	/	\$32
APPLE JUICE	/	\$39
ORANGE JUICE	/	\$39

OPTIONS OF THE MILK

FULL CREAM MILK / OAT MILK	FREE	FREE
----------------------------	------	------

👍 推薦 RECOMMENDATION

最低消費: 每人一杯飲品
加一服務費 (四捨五入計算)
本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON
10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)
ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)

BOTTLED BEER

MAK'S LEMONGRASS IPA

INDIA PALE ALE / 4.8% / 40 IBU

FLAVOR NOTES: LYCHEE / LEMONGRASS / LEMON / FRUITY

\$78

MAK'S MICHELIA ALBA

PALE ALE / 5.5% / 48 IBU

FLAVOR NOTES: FLORAL / LIME / FRUITY

\$78

DRAFT BEER

YOUNG MASTER SEASONAL (500ML)

DRAFT NITRO STOUT / 4.2% / 15 IBU

FLAVOR NOTES: SILKY / ESPRESSO / CHOCOLATEY

\$88

YOUNG MASTER PILSNER UNFILTERED (500ML)

DRAFT PILSNER / 4.5% / 22 IBU

FLAVOR NOTES: CRISP / REFRESHING / CRUSHABLY DRY

\$88

WINE

GLASS BOTTLE

LEVORATO PRIMITIVO IGT (HOUSE RED WINE)

ITALY / PRIMITIVO

FLAVOR NOTES: RED BERRY / BLACK BERRY / VANILLA

\$68 \$200

LEVORATO PINOT GRIGIO DOC (HOUSE WHITE WINE)

ITALY / PINOT GRIGIO

FLAVOR NOTES: GREEN APPLE / LEMON / PEAR /
APRICOT / CRISPY

\$68 \$200

BOSIO MOSCATO D'ASTI DOCG (SPARKLING)

ITALY / MOSCATO

FLAVOR NOTES: ORANGE BLOSSOM / HONEYSUCKLE /
PEAR / PEACH / SWEET AND REFRESHING

/ \$220

CINZANO CUVÉE STORICA PROSECCO DOC (SPARKLING)

ITALY / PROSECCO

FLAVOR NOTES: LIME / GREEN APPLE / PEAR / DRY

/ \$250

BOSCHI DEI SIGNORI BAROLO DOCG (PREMIUM RED WINE)

ITALY / BAROLO

FLAVOR NOTES: FLORAL / CHERRY / RICH / COMPLEX /
TANNIN

/ \$540

 必須年滿 18 歲或以上 (酒精飲品)
ALCOHOLIC DRINKS MAY ONLY BE SERVED TO PEOPLE WHO ARE 18 OR ABOVE

最低消費: 每人一杯飲品

加一服務費 (四捨五入計算)

本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON

10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)

ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)

SIGNATURE COCKTAIL

OO LONG BREEZE

OO LONG TEA INFUSED GIN / FRESH LEMON JUICE / TONIC WATER
FLAVOR NOTES: OO LONG TEA / CITRUS

\$78

PI DIRTY

PALE INK / OAT MILK
FLAVOR NOTES: VANILLA / FLORAL / SUGARCANE

\$78

SWEET DREAM

PERFUME TREES GIN / ROSE BUTTERFLY PEA FLOWER TEA / TONIC WATER /
FRESH LEMON JUICE
FLAVOR NOTES: FLORAL / HERBAL / GRAPE / BERRIES

\$98

LEMON MERINGUE PIE

CAPTAIN MORGAN ORIGINAL SPICED RUM / FRESH LEMON JUICE /
CARAMEL SYRUP / EGG WHITE
FLAVOR NOTES: LEMON / CARAMEL / VANILLA

\$118

FLORAL ESPRESSO MARTINI

HOUSE ESPRESSO / PERFUME TREES GIN / PALE INK /
THE BITTER TRUTH ELDERFLOWER LIQUEUR
FLAVOR NOTES: ORANGE BLOSSOM / JASMINE / MICHELIA ALBA /
CITRUS / HERBAL

\$128

MODERN IRISH COFFEE

KENYA NYERI JUNGLE ESTATE RED CHERRY SLD ANAEROBIC NATURAL /
JAMESON IRISH WHISKEY / OKINAWA BROWN SUGAR / CREAM /
MAKER'S MARK STRAIGHT BOURBON WHISKEY
FLAVOR NOTES: VANILLA / RED VELVET CAKE / COCONUT /
CHERRY LIQUEUR / CHOCOLATE

\$148

CLASSIC COCKTAIL

AROUND THE WORLD

GIN / MINT LIQUEUR / PINEAPPLE JUICE

\$78

GIMLET

GIN / LIME JUICE / SIMPLE SUGAR SYRUP

\$78

APEROL SPRITZ

APEROL / PROSECCO / SODA WATER

\$88

CAMPARI ORANGE

CAMPARI / ORANGE JUICE

\$88

MARGARITA

TEQUILA / COINTREAU / LIME JUICE

\$88

PINA COLADA

RUM / COCONUT MILK / PINEAPPLE JUICE / LIME JUICE

\$88

NEGRONI

PERFUME TREES GIN / CAMPARI / MARTINI VERMOUTH ROSSO

\$128

WHISKEY SOUR

JAMESON IRISH WHISKEY / LEMON JUICE / EGG WHITE /
SIMPLE SUGAR SYRUP

\$128

MARTINI

PERFUME TREES GIN / MARTINI VERMOUTH EXTRA DRY

\$138

MOCKTAIL

GOLDEN HAWAII

COCONUT MILK / PINEAPPLE JUICE / LEMON JUICE

\$68

MINT SODA

MINT / LIME JUICE / SIMPLE SUGAR SYRUP / SODA WATER

\$68

CLEAR COLD BREW

SOLID COLD BREW / MILK-WASHED MILK / SIMPLE SUGAR SYRUP

\$78

SUNSHINE

YUZU PUREE / MILK-WASHED MILK / LEMON JUICE / SODA WATER

\$78

MYSTICAL ROSA

MANGO JUICE / PINEAPPLE JUICE / ORANGE JUICE /
APPLE AND HIBISCUS / SODA WATER

\$88

 必須年滿18歲或以上 (酒精飲品)
ALCOHOLIC DRINKS MAY ONLY BE SERVED TO PEOPLE WHO ARE 18 OR ABOVE

最低消費: 每人一杯飲品
加一服務費 (四捨五入計算)
本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON
10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)
ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)



MYSTICAL ROSA

MANGO JUICE / PINEAPPLE JUICE / ORANGE JUICE /
APPLE AND HIBISCUS / SODA WATER



NEGRONI

PERFUME TREES GIN / CAMPARI / MARTINI VERMOUTH ROSSO



LEMON MERINGUE PIE

CAPTAIN MORGAN ORIGINAL SPICED RUM / FRESH LEMON JUICE /
CARMEL SYRUP / EGG WHITE
FLAVOR NOTES: LEMON / CARMEL / VANILLA



CAMPARI ORANGE
CAMPARI / ORANGE JUICE



CLEAR COLD BREW

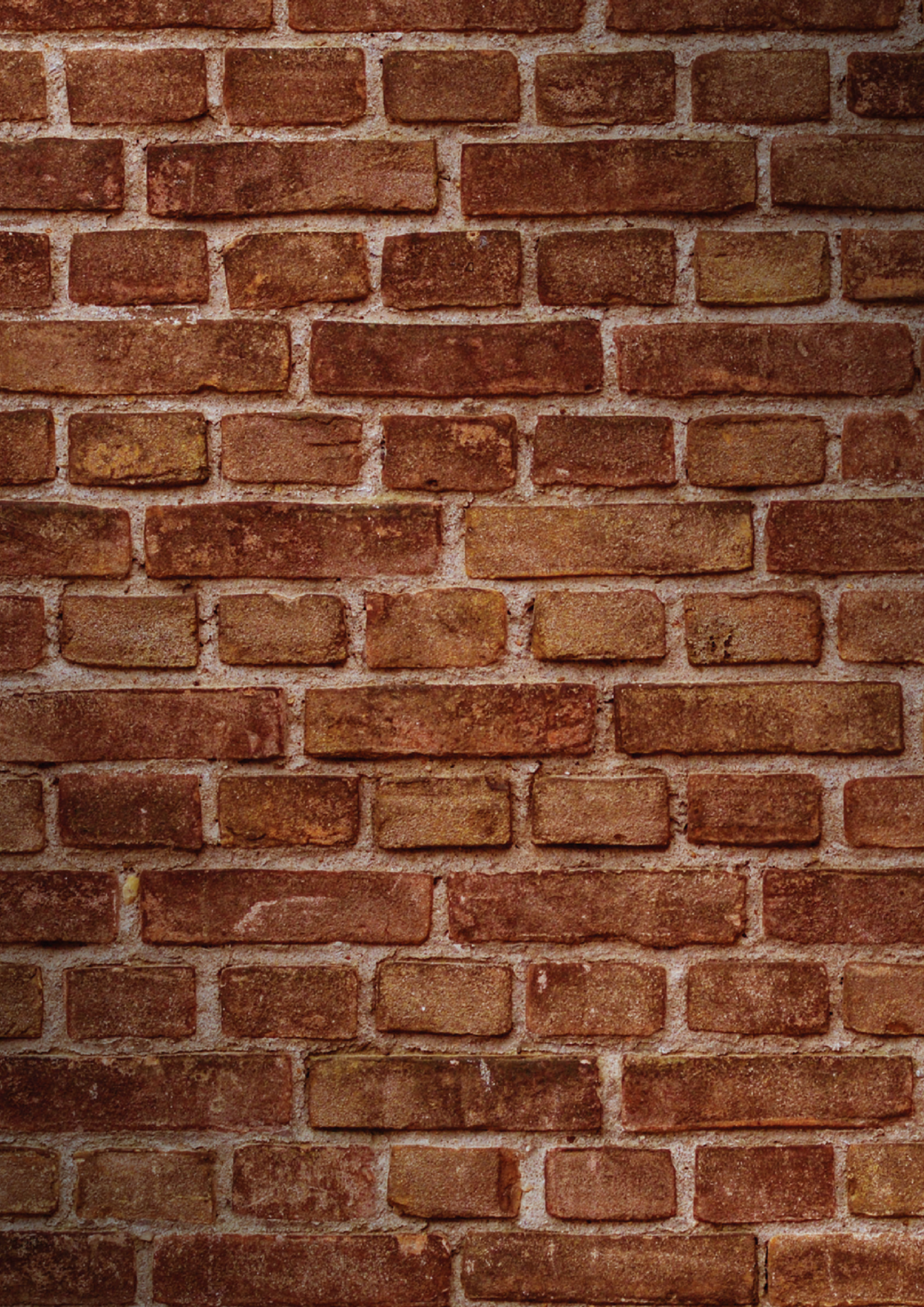
SOLID COLD BREW / MILK-WASHED MILK / SIMPLE SUGAR SYRUP



SUNSHINE

YUZU PUREE / MILK-WASHED MILK / LEMON JUICE / SODA WATER









**SHOP G01& 02, TAI PO ARTS CENTRE, 12 ON PONG ROAD, TAI PO, NT.
MON - SUN / 12:00 - 22:00
LAST ORDER / 21:00**