

鲜活海鲜 fresh seafood

游水大龙虾
Live Crayfish

时价 POA

做法: Preparation Styles:

刺身 Sashimi

姜葱 Ginger & Scallion Stir-fry

黑松露 Black Truffle Sauce

椒盐 Salt & Pepper Crispy

避风塘 Typhoon Shelter Style
(Spicy Garlic Crumb)

芝士焗 Cheese Baked

咸蛋黄 Salted Egg Yolk

可炒饭/伊面打底 Served with:
Fried rice or E-fu noodles



鲜活黑金鲍
Live Paua

时价 POA

做法: Preparation Styles:

白灼 Poached

姜葱 Ginger & Scallion Stir-fry

XO酱 XO Sauce

蚝皇 Oyster Sauce Braised



鲜活游水鱼(笋壳/青衣) 时价 POA
Live Fish(Blue Cod/Wrasse)

做法: Preparation Styles:

油浸 Oil-Poached

清蒸 Steamed (Cantonese Style)

剁椒蒸 Steamed with Chopped Chilli 🌶️

红烧 Red-Braised (Soy-Based)

新鲜原料 柔嫩鲜美

Fresh
ingredients are
tender
and delicious

触动灵感，传世百年探索深邃内涵，
开启悠远境界。



鲜活象拔蚌 时价 POA
Live Geoduck

做法: Preparation Styles:

刺身 Sashimi

XO酱 XO Sauce Stir-fry

姜葱 Ginger & Scallion Stir-fry

白灼 Poached

Perfect pursuit
Quality enjoyment

完美追求。
品质享受。



鲜活贵妃蚌
Atlantic Surf clam

时价 POA

做法： Preparation Styles:

蒜蓉粉丝蒸 Steamed with Garlic & Vermicelli

鲜活生蚝
Oyster

时价 POA

做法： Preparation Styles:

蒜蓉粉丝蒸 Steamed with Garlic & Vermicelli

刺身 Natural Sashimi



东北铁锅炖 (配玉米饼/手工花卷)

— Northeastern Braised Specialties —

(All served with your choice of traditional cornbread buns or handmade scallion rolls)

配菜/Side Dishes

游水鲍鱼/Live Paua POA/只

榛蘑/Hazel Mushrooms \$18

豆角/Green Beans \$9

粉条/Potato Noodles \$9

冻豆腐/Frozen Tofu \$9

大白菜/Chinese Cabbage \$9

土豆/Potatoes \$9

酸菜/Fermented Cabbage \$9

玉米/Sweetcorn \$9

干豆腐/Tofu Skin \$12

阳春面/Yangchun Noodles \$9



小猪盖被

Piglet Under Blanket Stewed Pork Ribs with Green Beans

(Signature dish: pork ribs stewed under a layer of dough "blanket")

\$ 88.00 2-4人份 \$ 148.00 6-8人份



酸菜炖骨头

Stewed Pork Bone with Chinese Sauerkraut

(Traditional fermented cabbage with tender pork, hearty broth)

\$ 58.00 2-4人份 \$ 88.00 6-8人份



小鸡炖排骨

\$ 78.00 2-4人份 \$ 138.00 6-8人份

Free-Range Chicken & Pork Rib Stew



小鸡炖榛蘑

Free-Range Chicken & Wild Mushroom Stew

(With prized Chinese hazel mushrooms)

\$ 98.00 2-4人份

\$ 158.00 6-8人份



得莫利炖鱼

Demoli Mixed Fish Stew

(Northeastern-style fish medley with rich broth)

\$ 88.00 2-4人份

\$ 148.00 6-8人份



筋头巴脑锅

Beef Tendon & Brisket Pot

(Collagen-rich beef stew with melt-in-your-mouth texture)

\$ 88.00 2-4人份

\$ 148.00 6-8人份

爽口凉菜

— Appetizers & Cold Dishes —



哈尔滨红肠 \$ 16.80

Harbin Smoked Sausage

(Northeastern China's iconic garlicky smoked sausage)



五彩大拉皮 \$ 18.80

Colorful Glass Noodle Salad

(Translucent potato noodles with julienned vegetables in sesame sauce)

餐前开胃、赏心悦目

凉菜菜肴是现代宴席中不可缺少、引人入胜的一类菜品，选料精细、口味干香脆嫩、爽口不腻、色泽艳丽、造型整齐美观、摆盘和谐悦目，味透肌里，品有余香。

盐焗走地鸡 \$ 38.00

Free-Range Salt-Baked Chicken

(Traditional Hakka-style, tender free-range chicken with aromatic salt crust)



抚顺麻辣拌 \$ 19.80

Fushun Spicy Mix

(Northeastern-style dry tossed salad with spicy numbing sauce)



糖醋小排 \$ 18.80
Sweet & Vinegar Pork Ribs
 (Crispy bite-sized ribs in tangy glaze)



皮蛋拌豆腐 🌶️ \$ 14.80
Century Egg & Tofu Salad
 (Silken tofu with preserved egg and ginger dressing)



山椒木耳 🌶️ \$ 14.80
Mountain Pepper Wood Ear Mushrooms
 (Crunchy fungus with Sichuan peppercorn dressing)

白灼螺片 \$ 36.80
Poached Whelk Slices
 (Precision-sliced conch with light soy dip)



经典, Classic, is to the delicious obsession 是对美味的执着

一道道内外兼修的凉菜呈现在您的面前，不得不承认，他们在色泽上永远是出类拔萃。搭配看似平淡，却内蕴变化，令人食后充满惊喜与期待。新鲜，精巧，细致，是最基础的要求，此时，又多添了一份自然与淳朴。咸亨凉菜专家在最恰当的时刻，为您的美食之旅锦上添花。

美食之旅，从新品原料和创新做法开始——

凉菜的精致细腻，如同水一般温柔的女子。在秀色可餐与可餐秀色之间，萌生着一种朦胧却爽朗的感觉。极致的冷菜，演绎浓厚、或清爽的的美味，与清鲜的凉菜相呼应着。秀色让味蕾忍不住起舞，即使最挑剔的嗅觉也可以得到惊喜。



老醋花生 \$ 12.80
Crispy Peanuts in Aged Vinegar
(Deep-fried peanuts with sweet-black vinegar glaze)



黄瓜拌海蜇 \$ 16.80
Jellyfish & Cucumber Salad
(Crunchy jellyfish with refreshing cucumber ribbons)



菠菜拌蚬肉 \$ 18.80
Spicy Clam & Spinach Salad
(Baby clams tossed with spinach in chili dressing)



炸花生米 \$ 9.80
Crispy Fried Peanuts
(Classic beer snack with sea salt)

招牌特色菜

— Signature Specialties Main courses —



鲍鱼红烧肉

Braised Pork Belly with Abalone
(Tender pork belly and premium abalone in masterstock sauce)

\$ 88.80



江南神仙鸡(鲍鱼, 猪脚, 仔鸡)

Jiangnan "Divine Chicken" Pot
(Free-range chicken, pork trotters and abalone slow-braised in claypot)

\$ 88.80



剁椒蒸笋壳鱼(1-1.2kg) 🌶️ \$ 78.80

Steamed Blue Cod with Chopped Chilli
(NZ blue cod steamed with authentic Hunan-style fermented chilli)



松鼠笋壳鱼(1-1.2kg)

\$ 88.80

Sweet & Squirrel Blue Cod
(Whole crisp-fried fish carved like a squirrel, with pine nut garnish)



招牌特色烤鱼(1-1.2kg) \$ 78.80 🌶️🌶️

Signature Charcoal Grill Fish

(Whole fish charcoal-grilled with Sichuan spices)



老干妈铁板茄盒 🌶️ \$ 32.80

Sizzling Eggplant with Lao Gan Ma

(Crispy eggplant parcels with iconic chilli sauce on hotplate)



槟榔芋头扣肉 \$ 36.80

Taro & Pork Belly Tower

(Layered taro and braised pork – Hakka classic)



油浸笋壳鱼(1-1.2kg) \$ 78.80

Oil-Poached Blue Cod

(Cantonese-style fish gently cooked in premium oil)



招牌蒜香骨 \$ 32.80

Signature Garlic Ribs
(Crispy pork ribs with golden garlic crust)



芥末口味虾 \$ 48.80

Wasabi King Prawns
(Tiger prawns with wasabi-infused mayonnaise)



招牌香酥鸭(半只) \$ 34.80

Signature Crispy Duck (Half)
Deep-fried to golden perfection, this duck boasts crispy skin and juicy meat, often seasoned with spices for an irresistible crunch.



南京盐水鸭(半只) \$ 28.80

Nanjing Salted Duck (Half)
A classic Nanjing dish featuring tender duck meat cured in aromatic brine, then poached to perfection. Known for its delicate salty flavor and smooth texture.



剁椒腊肉蒸芋头 \$ 38.80

Steamed Taro with Cured Pork & Chilli
(Fermented chilli and smoked pork over taro)



一品小炒皇 \$ 36.80

Imperial Stir-Fry
(Chef's selection of premium seasonal ingredients)

和牛粒系列 Wagyu Cubes Selection
(Premium NZ Wagyu beef cubes):



黑椒和牛粒 \$ 68.80
Black Pepper Wagyu- Seared
medium-rare with crushed peppercorn crust



XO酱炒和牛粒 \$ 68.80
XO Sauce Wagyu
Wok-tossed with house-made XO sauce

CLASSIC HOT 经典热菜
在这里寻觅味蕾最深层的诱惑

Here The Temptation Of Looking For The Deepest Taste Buds
每一道菜品，都经过层层工序，精心打造，烹饪，突破传统。
将名贵的食材和现代创新手法创意运用，焕发新的生命。
在视觉与味觉上给人以震撼的享受。

Every dishes, all through the layers of processes, well-built, cooking,
breaking tradition. The expensive ingredients and innovative approach to creative
use of modern, full of new life. In the visual and taste gives a shock of pleasure.



杭椒和牛粒 🌶️ \$ 68.80
Hangzhou Pepper Wagyu
With mild green peppers in savory glaze



黑松露和牛粒 \$ 68.80
Black Truffle Wagyu
Shaved fresh truffle finish

凤尾虾球系列 Phoenix Tail Prawn Series (Jumbo tiger prawn presentations):



咸蛋黄虾球 \$ 36.80
Salted Egg Yolk Prawns
Creamy golden yolk coating



菠萝咕噜虾球 \$ 36.80
Pineapple Sweet & Sour Prawns
Crispy prawns with fresh pineapple



黑松露虾球 \$ 36.80
Truffle-Infused Prawns
Black truffle oil drizzle

寻寻觅觅的美食 Sear ching/Dining

It often leaves a slight numb sensation in the mouth. However, most peppers were brought to china from the americans in the 18th century so you can thank global trade for much of sichuan cuisine's excellence. Sichuan hot pots are perthas the most famous hotpots in the world, most notably the yuan yang (mandarin duck) hotpot half spicy and half clear.



XO酱碧绿炒虾球 \$ 36.80
XO Sauce & Greens Prawns
Wok-seared with seasonal greens



豉椒虾球 \$ 36.80
Black Bean Pepper Prawns
Fermented black bean sauce

茶香系列 Tea-Aroma
Specialties:



茶香脆皮肥肠 \$ 42.80
Crispy Tea-Smoked Intestines

惊艳美食，与您共享

AMAZING GOURMET, SHARE WITH YOU

生活的滋味，可以是这样的，匆匆逝去的，是流金的岁月，久久留存的，是唇齿间的回味，以情感触摸氛围，用思想见赏盛宴，生活的滋味，竟可以这样如美妙的诗意，如痴如醉。

The taste of life, can be like this, pass, is the golden years, long aftertaste is retained, lips, to touch the emotional atmosphere, with ideas see reward feast, the taste of life, such as can be as wonderful as poetry.



茶香大虾 \$ 48.80
Tea-Scented King Prawns



茶香排骨 \$ 32.80
Tea-Infused Pork Ribs

暖心砂锅系列 Claypot Comfort Series
(Served sizzling in traditional sand pots):



砂锅酸萝卜老鸭 \$ 58.80
Sour Duck & Radish Pot



砂锅西红柿炖牛腩 \$ 38.80
Tomato Braised Beef Brisket



砂锅酸菜白肉 \$ 28.80
Pork Belly & Pickled Cabbage

砂锅虫草花胡椒猪肚鸡 \$ 38.80
Pepper & Chicken Soup



避风塘系列 Typhoon Shelter Classics
(Hong Kong-style crispy garlic topping):



避风塘大虾 \$ 48.80
Typhoon Shelter Prawns



避风塘茄盒 \$ 38.80
Typhoon Shelter Eggplant

景观多一点
生活迈高一线

真正的健康饮食，
是既和中华悠久的饮食文化一脉相承，
又和全新的世界性饮食文化紧密相联的饮食精神。
Truly healthy diet is the only ancient Chinese food culture
and the same strain, and world food culture and a new spirit
of the diet closely.



避风塘炒蟹/3只 \$ 68.80
Typhoon Shelter Crab/3 Crabs

啫啫煲系列

Sizzling Clay Pot Series (Cantonese Style)



啫啫鸡 \$ 36.80

Sizzling Chicken in Clay Pot

Tender chicken seared with ginger, scallions, and aromatic spices in a piping-hot clay pot



啫啫肥肠 \$ 42.80

Sizzling Pork Intestines in Clay Pot

Crispy braised pork intestines wok-seared with garlic, chili, and fermented bean paste



啫啫大虾 \$ 48.80

Sizzling Prawns in Clay Pot

Fresh prawns stir-fried with garlic, black pepper, and scallions in a fiery clay pot



啫啫笋壳鱼(1-1.2kg) \$ 78.80

Sizzling Blue cod in Clay Pot(1-1.2kg)

Blue cod cooked with ginger, soy sauce, and cilantro in a savory clay pot broth

环境优雅 美味不凡 EXQUISITE CUISINE

Leisurely Environment Special Grade



啫啫鳗鱼(需预定) \$ POA

Sizzling Eel in Clay Pot(pre order)

Succulent eel glazed in a sweet-savory sauce with garlic and shallots, served sizzling hot



啫啫生菜 \$ 32.80

Sizzling Lettuce in Clay Pot

Crisp lettuce wok-seared with garlic, ginger, and a touch of soy sauce in a blazing-hot clay pot - a Cantonese classic



招牌香辣蟹/3只 🌶️ \$ 68.80
Signature Chilli Crab/3 crabs



海鲜豆腐煲 \$ 32.80
Seafood Tofu Hotpot

我们品尝美味，更是用视觉的灼热去享受美味。
我们品味生活，以真实的触感来回馈自然给予的新生与希望.....

用 ❤️ 做好每一份美食！



咸鱼鸡粒茄子煲 \$ 32.80
Salted Fish & Diced Chicken Eggplant Clay Pot



咸鱼鸡粒豆腐煲 \$ 28.80
Salted Fish & Chicken Tofu Pot



咸蛋黄虾仁豆腐煲 \$ 30.80
Salted Egg Yolk Prawn Tofu



招牌香辣虾 🌶️ \$ 48.80
Signature Chilli Prawns



香酥辣子鸡 🌶️ \$ 38.80
Crispy Chilli Chicken



铁板黑椒鸡球 \$ 28.80
Black Pepper Chicken Sizzler

HEALTHY+FOOD

HOTDSHES[经典美食]

真情食意

HOTS DISH 名厨精选

CHARACTERIZED BY ITS SPICY
Featured Chef



豉椒鸡球 \$ 28.80
Chicken with Black Bean Sauce



干锅小炒鸡 🌶️ \$ 36.80
Dry Pot Chicken



特色锅包肉 \$ 28.80
Crispy Sweet & Sour Pork



水煮鱼片 🌶️ \$ 58.80
Sichuan Boiled Fish



京酱肉丝 \$ 32.80
Peking Meat Wraps



农家小炒肉 🌶️ \$ 38.80
Farmhouse Stir-Fried Pork



溜肉段 \$ 28.80
Braised Pork Slices



水煮牛肉 🌶️ \$ 38.80
Sichuan Boiled Beef



小炒牛肉 🌶️ \$ 38.80
Hunan-style Wok-Seared Beef with Coriander



铁板黑椒牛肉 \$ 32.80
Black Pepper Beef Sizzler



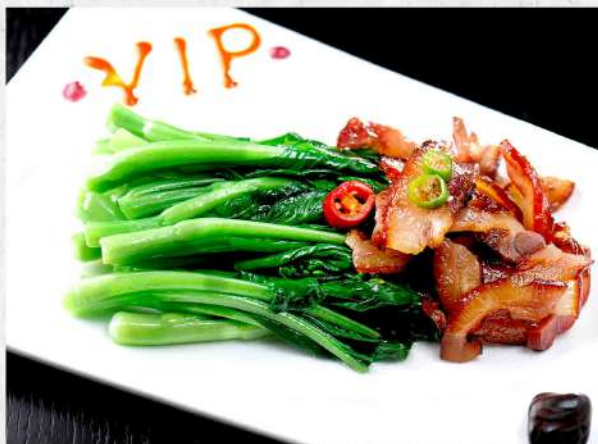
葱爆羊肉 \$ 36.80
Scallion Explosion Lamb

HERE, ENJOY AND BE HAPPY 在这里，享受并快乐着

在美食的国度里，厨师们精心寻找的食材和无限创意的佳肴，如同在宣纸上浸润的水墨一样散布在口腔的每一个味蕾上，酸甜苦辣皆是最爱。



孜然羊肉夹饼 🌶️ \$ 38.80
Xinjiang Cumin Lamb Buns



腊味菜心 \$ 38.80
Chinese Broccoli with Cured Meats



地三鲜 \$ 26.80
Three Earthly Delights- Potato, eggplant & bell pepper trio



白灼菜心 \$ 36.80
Blanched Chinese Broccoli



酸菜炒粉 \$ 22.80
Pickled Cabbage Vermicelli

IN THE SCENERY
LIP BUCCAL STAYS SWEET

满目景色
唇颊留香 ○
舌尖上的美食



上汤娃娃菜 \$ 28.80
Baby Bok Choy in Superior Broth



尖椒干豆腐 \$ 28.80
Tofu Skin with Green Peppers



新鲜山药炒木耳 \$ 38.80

Mountain Yam & Wood Ear Mushrooms



干煸四季豆 \$ 36.80

Dry-Fried Green Beans



西红柿炒鸡蛋 \$ 24.80

Tomato & Egg Stir-Fry



鱼香茄子 \$ 28.80

Fish-Fragrant Eggplant



手撕包菜 \$ 24.80

Hand-Torn Cabbage

小吃/甜品

Snacks & Desserts



拔丝山药 \$ 36.80

Candied Yam Strings

(Crispy fried yam threads with molten caramel glaze – serve immediately)



拔丝地瓜 \$ 28.80

Golden Sweet Potato Caramel

(Hot crispy sweet potato chunks with stretchy toffee coating)

滋补有一手

餐前必不可少

激起您的胃动力

一种可以传达情感的食物，它将唇齿间温柔的风景轻轻描绘，似恋人耳语；时而羞涩，时而热辣，时而甜蜜，时而酸溜溜……那就是记忆中的味道！



花胶红枣炖奶 \$ 28.80

Fish Maw & Red Date Milk Pudding

(Premium collagen-rich fish maw stewed with jujubes in silky milk custard)



红糖糍粑 \$ 18.80

Brown Sugar Mochi Cakes

(Pan-fried glutinous rice cakes with caramelized brown sugar syrup)



香芋西米露 \$ 6.80

Taro & Sago Coconut Cream

(Velvety taro pudding with pearl sago in coconut milk)



葱油饼 \$ 12.80

Scallion Pancakes

(Flaky pan-fried layers with spring onion fragrance)

童年虾片 \$ 16.80

Retro Shrimp Crackers

(Light crispy shrimp chips – childhood favorite snack)



暖心汤品

Comfort Soups

养生炖汤

Nourishing Herbal Soups

(Slow-simmered with traditional Chinese herbs)

五指毛桃炖老鸡

Aged Chicken Soup with
Five-Finger Peach Root

(Herbal broth with Southern Chinese medicinal
roots, collagen-rich chicken)

\$ 38.80 2-3人

\$ 108.00 8-10人



花胶虫草花炖老鸡

Double-Stewed Chicken with
Fish Maw & Cordyceps

(Premium fish collagen + antioxidant
mushrooms in golden broth)

\$ 58.80 2-3人

\$ 198.00 8-10人



鲍鱼西洋参炖老鸡

Abalone & American Ginseng
Chicken Soup

(Luxury seafood-herb fusion for vitality
and recovery)

\$ 68.80 2-3人

\$ 238.00 8-10人





家常汤

Homestyle Classics
(Comforting daily specials)

招牌羊杂汤 \$ 28.80

Signature Lamb Offal Soup
(Rich broth with tender heart, liver, and tripe – Kiwi farmer's favorite)

NEED SOUP AFTERTASTE
极品羹汤 © 回味悠长

无汤不成席
因为汤在煲制过程中各种原料的营养成分
能得到充分的渗出
使汤千姿百态，味美异常
故爱喝汤的人甚多
Not a seat free soup
System because the soup in the pot during the nutritional
content of various materials Leakage can be fully
The soup mix, taste abnormalities
So many people love soup



鸡茸粟米羹 \$ 19.80

Silky Chicken & Sweet Corn Chowder
(Creamy blend of free-range chicken and golden corn kernels)

主食类

— Rice and Noodle —

招牌粥系列 Signature Congee Series (Slow-cooked rice porridge):



咸蛋黄海鲜粥 \$ 34.80

Salted Egg Yolk Seafood Congee

(Creamy rice porridge with prawns, scallops & rich salted duck egg sauce)



皮蛋瘦肉粥 \$ 22.80

Century Egg & Pork Congee

(Classic comfort food with silky egg curds and tender pork)



滑牛粥 \$ 22.80

Silky Beef Congee

(Velvety sliced beef in ginger-infused porridge)



鲜虾粥 (8只) \$ 24.80

Fresh Prawn Congee

(8 juicy NZ-caught prawns in delicate white broth)



香菇滑鸡粥 \$ 16.80

Shiitake Chicken Congee

(Free-range chicken with aromatic mushrooms)



炒饭炒面水饺

Wok-Fried Specialties/Dumplings

黑松露鲍鱼炒饭(含黑金鲍一只)

Black Truffle & Pāua Fried Rice

(Contains 1 whole NZ black abalone, premium black truffle oil)

\$ 78.80

Fragrance shop

FULL OF JUICE TASTE

飘香全店 有汁有味

喜怒哀乐，酸甜苦辣，油盐柴火酱醋茶……
细品，慢慢嚼，静静感，经历岁月，
写下了一个一个个故事，品尝了滋味万千。
总能品出一分甘美，一分醇芳。

The passions, sour, sweet, bitter, hot sauce vinegar and tea, salt firewood……
Chewing, chewing slowly, quietly, through the years,
Wrote a story one by one, tasted the taste of thousands.
One can always make a point of sweetness, one alcohol fang.

海鲜炒饭

Seafood Fried Rice

(Prawns, squid and fish with wok hei aroma)

\$ 20.80



鸡肉炒饭

Chicken Fried Rice

(Free-range chicken with egg and spring onions)

\$ 18.80



猪肉白菜/20个 \$ 19.80
Pork and cabbage/20pcs

猪肉韭菜虾仁/20个 \$ 19.80
Pork, Chinese chives and shrimp/20pcs



咸鱼鸡粒炒饭 \$ 22.80
Salted Fish & Chicken Fried Rice
Wok-fried rice with crispy salted fish, tender chicken cubes, eggs, and scallions for a bold, flavorful classic



牛肉炒饭 \$ 18.80
Beef Fried Rice
(Tender beef strips in dark soy sauce)



扬州炒饭 \$ 20.80
Yangzhou Fried Rice
(Traditional BBQ pork, shrimp and vegetable mix)



鸡肉炒面 \$ 16.80
Chicken Chow Mein
(Stir-fried egg noodles with crisp vegetables)



牛肉炒面 \$ 18.80
Beef Chow Mein
(Wok-seared beef with thick noodles in savory sauce)

酒水饮料

Drinks & Beverages

鲜榨西瓜汁 \$ 12.00 /杯/glass
Fresh Watermelon Juice

可乐 \$ 4.00
Coca-Cola

芬达 \$ 4.00
Fanta

雪碧 \$ 4.00
Sprite

无糖可乐 \$ 4.00
Coca-Cola Zero Sugar

康师傅冰红茶 \$ 4.50
Master Kong Iced Black Tea

康师傅茉莉清茶 \$ 4.50
Master Kong Jasmine Green Tea

康师傅绿茶 \$ 4.50
Master Kong Green Tea

茶π 柚子绿茶 \$ 4.50
Tea π Pomelo Green Tea

茶π 青提乌龙茶 \$ 4.50
Tea π Green Grape Oolong Tea

元气森林-白桃 \$ 4.50
Genki Forest White Peach Sparkling Water

元气森林-葡萄 \$ 4.50
Genki Forest Grape Sparkling Water

王老吉 \$ 4.00
Wong Lo Kat Herbal Tea

青岛啤酒/600ml \$ 10.00
Tsingtao Beer 3.6%

哈尔滨啤酒/500ml \$ 10.00
Haerbin Beer 3.6%

乌苏啤酒/620ml \$ 11.00
WUSU Beer 3.6%

扎啤/500ml \$ 12.00
export gold 3.5%

扎啤啤酒塔/3L \$ 58.00
export gold 4%

韩国烧酒(原味/果味) \$ 15.00
Jinro Soju 13.5%(Original/Fruit)

Heineken zero 0% \$ 10.00

Steinlager light 2.5% \$ 10.00

白葡萄酒 \$ 12.00 /杯/glass
Sauvignon Blanc 13% \$ 48.00 /瓶/bottle

奔富BIN389 \$ 188.00
Penfold 389 13.5%

江小白40° \$ 22.00
Jiangxiaobai 40%

五粮液52° \$ 398.00
Wuliangye 52%

天茅台53° \$ 888.00
Maotai 52%