



关于浅水湾海番村

About Senibong Bay Seafood Restaurant

“用一个爱的承诺，永续相聚的时光”

延续地主对妻子一生的爱，
浅水湾海番村希望让人世间的所有相遇，
都能在最美的时光里，相聚于此。
浅水湾海番村建于一片靠海的土地上。

这片原本空旷的无人土地，有着最迷人的紫红夕阳，
和一个美丽的未完承诺。

曾经这片土地是地主对妻子的承诺：

地主计划退休后在这片土地建个小木屋
与妻子携手度过下半辈子的时光。

等到地主退休的那一刻，妻子却离开了人世。

海风习习，

地主独守这片空地，始终永不出售给任何人。

让爱的承诺延续下去，

是浅水湾在这里开设海鲜餐厅的首要宗旨。

我们说服了地主让我们在这里建起梦想中的海鲜餐厅，
将这份爱转化为最真挚的祝福，让更多人能在此相聚、相惜。

夕阳美景、精致美食、动人音乐，

把快乐带给大家-就是浅水湾对所有宾客的承诺。

*"A promise of love that manifests into good times that last a lifetime"
Inspired by the eternity love of a husband for his late wife Senibong Bay hopes
to create a place for people to spend good times together
Building unforgettable memories that last a lifetime.*

*Senibong Bay Seafood Restaurant stands majestically on a beautiful piece
of land by the seaside*

*A mesmerizing purple sunset on this vacant land that
stood witness to a true love's unfulfilled promise.*

*This piece of land was a promise made by a husband to his wife. To build a little cottage
and spend their remaining time together after he retires.*

But his plan didn't come true due to the unexpected passing of his wife.

Amidst the whisper of the sea breeze

The landlord stayed on to the land, and vowed to never sell it to anyone

Let the promise of love continues

*This is the primary idea behind Senibong Bay Seafood Restaurant.
We were touched by the landlord's unwavering love towards his late wife. And
we were passionate about making this land a meaningful place
Where people can gather and cherish good times together.
We finally convinced landlord into renting out the place*

*To build what has now become Senibong Bay Seafood Restaurant.
Spectacular sunset, delicious food and live music that serenades through the night
Paired with the unwavering love of landlord that turned into
sincere blessings for every customer*

All of which converge into a promise we strive to deliver at Senibong.



· 全马第一品牌现代海番村 ·



LB01 上汤龙虾
Special Consomme
Gravy Lobster



LB03 香草龙虾
Special Italian
Vanilla Cream
Lobster



CB01 辣子螃蟹
Special Chili
Sauce Crab



CB03 黑椒螃蟹
Black Pepper
Crab



ND04 浅寿面
Senibong Bay
Egg Noodles



L02 香煲七星斑
Signature
Huang-Liao
Red Grouper



CK01 火山鸡
Volcano Chicken



PB01 印尼咖喱虾
Indonesian
Prawn Curry



S03 浓汤白翅
(小鲍翅)
Premium Shark Fin
Soup Broth with
Superior Chicken



ND01 招牌有钱人炒饭
Richman Fried Rice



闭着眼睛点 道道都好吃



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐, Chef Recommendation



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐, Chef Recommendation

前菜

APPETIZER

FF11 蟹肉水果冰菜
Ice Plant with Crab Meat Salad

RM 98
(Large)



RECOMMENDED
★招牌★
推荐

FF01 咸蛋鱼皮
Salted Egg Fried Fish Skin
25 / Serve

FF02 蜜汁苏东仔
Deep Fried Baby Squid with Honey Sauce
38 / Serve

FF03 凉拌鱿鱼
Chilled Tossed Squid
38 / Serve

FF04 咸蛋软壳蟹
Salted Egg Soft Shell Crab
38 / Serve

FF05 椒盐软壳蟹
Salt and Pepper Soft Shell Crab
38 / Serve

FF06 牛油软壳蟹
Butter Soft Shell Crab
38 / Serve

FF07 手拍黄瓜
Chilled Smashed Cucumber
25 / Serve

FF08 炸薯条
French Fries
16 / Serve

FF09 炸虾饼
Deep Fried Prawn Cutlets
18 / Serve

FF10 炸馒头 (最少4粒)
Deep Fried Steamed Buns (Min 4 Pcs)
2 / PC

FF01 咸蛋鱼皮
Salted Egg Fried Fish Skin
25 / Serve



FF02 蜜汁苏东仔
Deep Fried Baby Squid with Honey Sauce
38 / Serve



FF07 手拍黄瓜
Chilled Smashed Cucumber
25 / Serve



FF11 蟹肉水果冰菜
Ice Plant with Crab Meat Salad

M L
58 98

FF12 泰式巴古菜
Chilled Vege Paku Salad in Thai Style

20 38

FF13 咸蛋四蔬
Vege Tempura with Salted Egg

20 38



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨師推荐, Chef Recommendation

拼盘类

Platter

PT01 四喜拼盘
Four Season Combination Platter

RM 128

PT02 五福拼盘
Five Fortune Combination Platter

RM 158

PT03 龙虾拼盘 (预订) (十人分)
Lobster Platter (Reserves) (10 Pax)

RM 338

PT03

龙虾拼盘

Lobster Platter
(预订) (十人分)
(Reserves) (10 Pax)
RM 338

宴席开场, 五色冷盘, 匠心荟萃。
★沙拉龙虾, 鲜甜弹牙;
★桂花鱼翅, 醇香温润;
★蟹肉合片盒, 酥脆可口;
★泰式凉拌海蜇, 酸辣开胃;
★酱香蒸鸭, 烟熏醇厚;
★款款新鲜制作, 品相大气,
为您开启盛宴华章。

RECOMMENDED
★招牌★
推荐



Opening of the Feast: The Five-Color Cold Platter, A Gathering of Culinary Ingenuity.

- ★ Australian Lobster King: A feast to savor, fresh and delectable, tender, fragrant, yet firm.
- ★ Gumboyster flavoured Shrimp: Fin' Seng, Mildly fragrant and smooth.
- ★ Crisp Crisped Minced Pork: Delightfully crisp and flavorful.
- ★ Thai style Cold Jellyfish Salad: Sweet, spicy, and appetizing.
- ★ Steamed Smoked Duck: Rich taste and tender texture.

Each selection is freshly prepared with a grand presentation, ready to dazzle in the magnificent chapter of your banquet.



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨師推荐, Chef Recommendation

龙虾类

LOBSTERS

LB06

刺身龙虾
(附药材汤)

Lobster
Sashimi
(with Herbal Soup)

刺身是高端海鲜料理的极致体现，比鲜，比品质！

★口感：是一场关于“鲜”“甜”“脆”的感官盛宴。
★冰凉的口感更加衬托出肉质的脆爽，让鲜甜味在口中缓慢释放。

Sashimi is the pinnacle of premium seafood cuisine, where freshness and quality are paramount.

★ The experience is a sensory feast of freshness, sweetness, and crispiness.
★ The chilled texture heightens the delicate crunch of the meat, allowing the clean, sweet flavor to unfold slowly on the palate.



食物图片仅供参考。Pictures shown above are for illustration purposes only.

时价

SEASONAL PRICE



LB01 上汤龙虾 (+RM5)
Special Consomme Gravy Lobster (+RM5)



LB02 金沙龙虾
Golden Sands Lobster



LB03 香草龙虾
Special Italian Vanilla Cream Lobster

LB04 芝士龙虾
Cheese Lobster

LB05 椒盐龙虾
Salt and Pepper Lobster



LB06 刺身龙虾 (一食两味；药材高汤)
Lobster Sashimi (Two Flavors; with Herbal Soup)



LB01 上汤龙虾
Special Consomme
Gravy Lobster

RECOMMENDED
★招牌★
推荐

醇雅的上汤，温润包裹着熟得恰到好处的好处的鲜弹龙虾肉。

★汤汁：金黄清澄，滋味醇厚深邃。

★龙虾肉：烹饪火候是精髓。完美的上汤处理使龙虾肉“刚熟”呈现出一种极致的对比口感。

The delicate, superior broth gently envelops the perfectly cooked, springy lobster meat.

★ The soup is golden clear, with a profound and mellow depth of flavor.

★ The lobster meat is cooked to the ideal moment — “just done” — creating a masterful contrast in texture.



LB03 香草龙虾
Special Italian
Vanilla Cream
Lobster



LB02 金沙龙虾
Golden Sands
Lobster



CUSTOMER
FAVORITE
★顾客★
最爱



食物图片仅供参考。Pictures shown above are for illustration purposes only.



厨师推荐。Chef Recommendation

RECOMMENDED
★招牌★
推荐



CB07
阿拉斯加帝王蟹
(推荐三味)
Alaska King Crab
(Recommended in Three Flavours)

极致鲜甜，肉质饱满与细腻，一口纯粹而浓冽的鲜甜！
★粗扎如帝王权杖的蟹腿，是精华所在。饱满弹牙的纤维感，扎实又饱满。
★几乎没有腥气，只有纯粹的蟹鲜，是一种霸道又优雅的鲜甜。

Intensely Sweet And Rich, With Plump Yet Delicate Meat. A Pure, Crisp Sweetness.
★ The thick, scepter-like legs are the essence—firm, springy, and satisfyingly substantial.
★ Barely any brinniness, just pure crab umami—a bold yet refined sweetness.

螃蟹类 CRABS

时价
SEASONAL PRICE

- CB01 辣子螃蟹
Special Chilli Sauce Crab
- CB02 咸湿螃蟹
Salted Egg Crab
- CB03 黑椒螃蟹
Black Pepper Crab
- CB04 金沙奶白螃蟹
Golden Cream Sauce Crab
- CB05 蛋白蒸螃蟹
Egg Steamed Crab
- CB06 金香螃蟹
Kam-Heong Crab
- CB07 阿拉斯加帝王蟹 (推荐三味)
Alaska King Crab
(Recommended in Three Flavours)



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐 Chef Recommendation



CB01
辣子螃蟹
Special Chilli
Sauce Crab

CB03
黑椒螃蟹
Black Pepper
Crab

CB04
金沙奶白螃蟹
Golden Cream
Sauce Crab

CB02
咸湿螃蟹
Salted Egg
Crab

CUSTOMER
FAVOURITE
★顾客★
最爱



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐 Chef Recommendation

鱼类

SEASONAL PRICE
时价

L01 顺壳鱼
Goby Fish



L02 七星斑
Red Grouper



L03 龙虎斑
Dragon Tiger Grouper



L04 老鼠斑
Highfin Grouper



L05 红鸡鱼
Red Snapper



L06 金目卢
Seabass



L07 鳕鱼
Cod Fish



L08 鲨鱼唇
Shark's Lip



L09 野生巴丁鱼
Wild Patin Fish



L10 野生白苏丹
Wild Sultan Fish



L11 野生黑皇帝
Wild Black Emperor Fish



L12 野生丁嘉兰
Wild Mongalan Fish



COOKING METHOD

香煲 (+RM5)
Signature Hiang-Bao (+RM5)

生煲
Stew in Claypot

港蒸
Cantonese Steamed

娘惹蒸
Nonya Style Steamed

潮州蒸
Teow Chew Steamed

油浸
Deep Fried with Soy Sauce

酸甜炸
Sweet & Sour Deep Fried

叁叁炸
Sambal Fried

三味炸
Tiga Rasa Deep Fried



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐. Chef Recommendation

L02 香煲七星斑
Signature Hiang-Bao
Red Grouper



顾客最爱



L10 椒盐白苏丹鱼鳞
Pepper Salt
Sultan Fish Scales

L10 港蒸
野生白苏丹
Cantonese
Steamed
Wild Sultan
Fish



招牌推荐



极致鲜甜，肉质嫩滑如果冻般细致柔滑。
+丰腴的胶质感：丰腴、润泽，饱满多汁
+独特的果木清香：油脂香气浓郁，风味层次丰腴

Extremely sweet and fresh, with a tender, jelly-like texture.
+ Rich gelatinous succulent moist and juicy
+ Distinct fruity aroma luxuriously buttery, with complex layers of flavor.



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐. Chef Recommendation

虾类

PRAWNS

虾球类

SHELLED PRAWNS

	250g	500g
 P01 印尼咖喱虾 Indonesian Prawn Curry	58	88
P02 干烧虾 Dry Roast Prawn	58	88
P03 鼓油皇虾 Fried Prawn with Soy Sauce	58	88
	<u>M</u>	<u>L</u>
PB01 麦片虾球 Cereal Shelled Prawn	58	88
PB02 咸蛋虾球 Salted Egg Shelled Prawn	58	88
PB03 蒜香虾球 Garlic Fried Shelled Prawn	58	88
 PB04 黑松露虾球 Black Truffle Shelled Prawn	58	88

PB04 黑松露虾球
Black Truffle Shelled Prawn
RM 88 (Large)

 **PB01 印尼咖喱虾**
Indonesian Prawn Curry
RM 88 (Large)



充满南洋风情的经典菜肴，口感柔滑香醇。
*咖喱的辛香热辣，包藏着新鲜Q弹。
*鲜甜的虾，整体口感浓郁又惹味。

RECOMMENDED
招牌推荐



食物图片仅供参考。Pictures shown above are for illustration purposes only.

 厨师推荐 · Chef Recommendation

SQ01
石锅香辣苏东
Hot and Spicy Squid in Hot Stone Pot



★顾客最爱★



 **SQ06 泰式酸柑蒸苏东**
Steamed Squid in Thai Style

 **SQ05 干煎苏东**
BBQ Squid



	<u>M</u>	<u>L</u>
 SQ01 石锅香辣苏东 Hot and Spicy Squid in Hot Stone Pot	38	76
SQ02 咸蛋苏东 Salted Egg Fried Squid	38	76
SQ03 麦片苏东 Cereal Squid	38	76
SQ04 叁巴苏东 Sambal Squid	38	76
 SQ05 干煎苏东 BBQ Squid	60	120
 SQ06 泰式酸柑蒸苏东 Steamed Squid in Thai Style	60	120

苏东类

Squid



食物图片仅供参考。Pictures shown above are for illustration purposes only.

 厨师推荐 · Chef Recommendation

时价 SEASONAL PRICE

SC01 刺身象拔蚌
(一食两味: 药材高汤)
Geoduck Sashimi
(Two Flavors; with Herbal Soup)

SC02 刺身生蚝
Oyster Sashimi

SC03 蒜蓉蒸圣子皇
Garlic Steamed Razor Clam

SC04 蒜蓉蒸扇贝
Garlic Steamed Scallop

SC05 白灼贡贡 28
Boiled Gonggong / Serve

贝壳类 CLAMS

RECOMMENDED
★招牌★
推荐

SC06 沙白 时价
White Clam SEASONAL PRICE

SC07 啦啦 S L
La-la 22 40



COOKING METHOD

- 蒜米小辣椒
Chilli Garlic Sauce
- 叁叁
Sambal
- 金香
Kam-Heong
- 上汤
Superior Stock

SC01 刺身象拔蚌(附药材汤)
(with Herbal Soup)



厨师推荐 Chef Recommendation

SC06 沙白
White Clam

SC03 蒜蓉蒸圣子皇
Garlic Steamed Razor Clam

SC04 蒜蓉蒸扇贝
Garlic Steamed Scallop

SC02 刺身生蚝
Oyster Sashimi

CUSTOMER FAVORITE
★顾客★
最爱



食物图片仅供参考。Pictures shown above are for illustration purposes only.



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐 Chef Recommendation

S03

浓汤白翅
(小鲍翅)
Premium Shark Fin
Soup Broth with
Superior Chicken

RM 88
/ Serve

S04

干贝盅仔翅
Shark Fin Soup
with Scallop

RM 38
/ Serve

CUSTOMER
FAVORITE
★顾客★
最爱★

S01

浅水湾一品煲
Senibong Bay
Seafood Pot

RM 298
(10 Pax)

RECOMMENDED
★招牌★
推荐



S01 浅水湾一品煲
Senibong Bay Seafood Pot

M L
158 298
(5 Pax) (10 Pax)



S02 蟹肉鱼翅
Shark Fin with Crab Meat

98 138



S03 浓汤白翅(小鲍翅)
Premium Shark Fin Soup Broth
with Superior Chicken

88
/ Serve

S04 干贝盅仔翅
Shark Fin Soup with Scallop

38
/ Serve



S05 火龙汤(男人之宝)(预订)
Herbal Fire Eel Soup (Reserves)
(Man Power)

68
/ Serve
(Reserves)

S06 洋参炖鸡汤
Chicken Soup with Ginseng Roots

18
/ Serve

S07 五头鲍烩龙船大海参(预订) 时价
Five Head Abalone Braised
Sea Cucumber SEASONAL PRICE
Upon Order (Reserves)

海味佳肴

Seafood Delicacies



S07 五头鲍烩龙船大海参(预订)
Five Head Abalone Braised
Sea Cucumber

时价
SEASONAL PRICE
Upon Order (Reserves)

CUSTOMER
FAVORITE
★顾客★
最爱★



两种顶级滋养食材的完美结合，奢华而深刻的味觉体验！
The perfect union of two premium nourishing ingredients, offering a luxurious and profound tasting experience.
+ 五头鲍：精心焗制，肉质极度软糯肥厚鲜美
+ 龙船海参：将鲍汁的浓郁鲜美完全吸纳，甘香满溢
+ Five head abalone: Expertly braised to an exceptionally tender, thick, and silky beautiful texture.
+ Dragon boat sea cucumber: Fully absorbs the intense, savory richness of the abalone sauce, delivering a wonderfully fragrant and satisfying finish.



S05 火龙汤(男人之宝)(预订)
Herbal Fire Eel Soup (Reserves)
(Man Power)

68
/ Serve
(Reserves)



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐. Chef Recommendation



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐. Chef Recommendation

鸡类

Volcanic
火山
RM 98
(Whole)

Volcano Chicken



RM 88
(Whole)

食物图片仅供参考。Pictures shown above are for illustration purposes only.

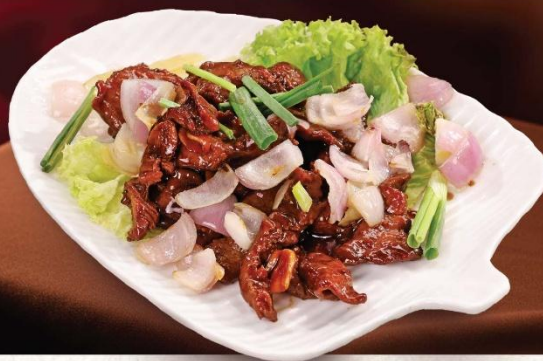
 廚師推薦, Chef Recommendation

CK04
浅水湾辣子鸡
RM **68**
(Large)
Senibong Bay
Diced Chicken
with
Dried Chilli



DM03 宫保鹿肉
Venison in Kung-Pou

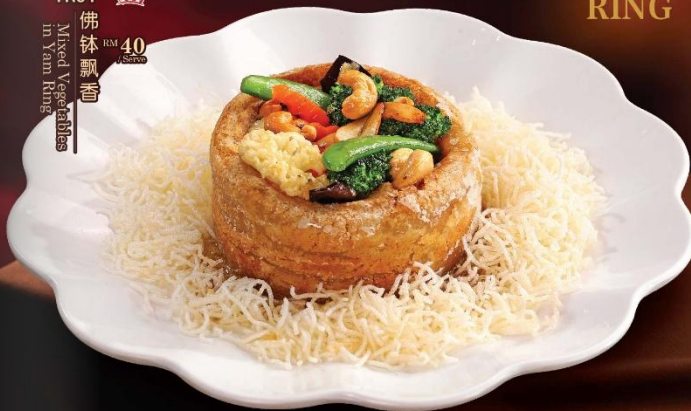
姜葱鹿肉
Venison in
Ginger and Onion

RM 80
(Largo)

YR03 佛钵酸甜鸡丁 40
Sweet and Sour Diced Chicken in Yam Ring / Serve

佛钵飘香
Mixed Vegetables
in Yam Ring

RM 40
/ Serve



SENIBONG
BAY SEASIDE
RESORT

食物圖片僅供參考。Pictures shown above are for illustration purposes only.

 厨师推荐, Chef Recommendation

鹿肉

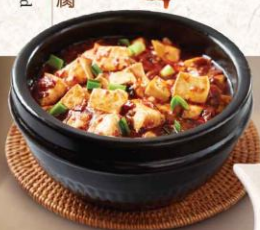
YAM RING

豆腐类

BEAN CURD

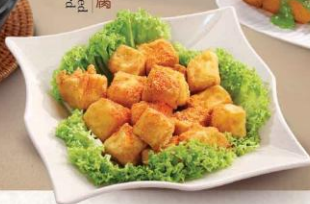
TF03
麻婆豆腐
Mapo Bean Curd

RM 40
(Large)



TF04
骰子豆腐
Fried Diced Bean Curd

RM 30
(Large)



TF01
招牌翡翠豆腐
Signature Jade Seafood Bean Curd

RM 50
(Large)

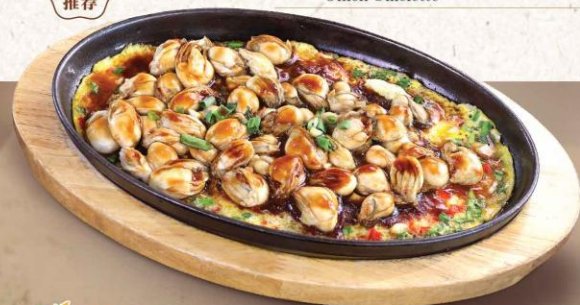


	S	L
TF01 招牌翡翠豆腐 Signature Jade Seafood Bean Curd	28	50
TF02 四喜豆腐 Happy Bean Curd	28	50
TF03 麻婆豆腐 Mapo Bean Curd	22	40
TF04 骰子豆腐 Fried Diced Bean Curd	18	30
TF05 铁板豆腐 Sizzling Bean Curd in Hot Plate	18	30
TF06 海鲜豆腐煲 Seafood Bean Curd Pot	40	75

蛋类

OMELETTE

RECOMMENDED
★招牌★
推荐



EG01
铁板蚝蛋
Teppanyaki Oyster Omelette

RM 35
(Serve)

	S	L
EG01 铁板蚝蛋 Teppanyaki Oyster Omelette	35 / Serve	
EG02 虾仁煎蛋 Shrimps Omelette	18	30
EG03 芙蓉煎蛋 Fu-Yong Omelette	18	30
EG04 大葱煎蛋 Onion Omelette	15	25

蔬菜类

VEGETABLES

VG01
XO美国芦笋带子
American Asparagus with Scallops in XO Sauce

RM 120
(Large)



VG07
鱼香茄子煲
Fried Brinjal with Salted Fish in Claypot

RM 38
(Large)



VG02
西兰花带子
Broccoli with Scallops

RM 90
(Large)

VG05
青龙苗炒豆芽
Green Dragon Chives Stir Fried with Bean Sprout

RM 38
(Large)



	S	L
VG01 XO美国芦笋带子 American Asparagus with Scallops in XO Sauce	60	120
VG02 西兰花带子 Broccoli with Scallops	50	90
VG03 马来风光 Kangkong Belacan	20	38
VG04 清炒奶白 Garlic Stir Fried Milk Cabbage	20	38
VG05 青龙苗炒豆芽 Green Dragon Chives Stir Fried with Bean Sprout	20	38
VG06 干锅菜花 Grilled Cauliflower in Claypot	20	38
VG07 鱼香茄子煲 Fried Brinjal with Salted Fish in Claypot	20	38
VG08 四季豆苗 Stir Fried Baby French Beans	20	38
VG09 清炒香港芥兰 Garlic Stir Fried Hong-Kong Kailan	20	38

ND05 招牌米粉
Signature Beehon
RM 36 (Large)

ND01 招牌有钱人炒饭
Richman Fried Rice
RM 58 (Pot)

ND04 浅水湾长寿面
Senibong Bay Longevity Egg Noodles
RM 76 (Large)

炒饭粉类

RICE / NOODLES

	S	L
ND01 招牌有钱人炒饭 Richman Fried Rice	58	
ND02 海鲜炒饭 Seafood Fried Rice	18	36
ND03 扬州炒饭 Yang-Zhou Fried Rice	18	36
ND04 浅水湾长寿面 Senibong Bay Longevity Egg Noodles	38	76
ND05 招牌米粉 Signature Beehon	18	36
ND06 干炒面线 Stir Fried Mee Sua	18	36
ND07 啦啦福建面 Hokkien Mee with Lala	18	36
ND08 滑蛋河粉 Hor Fun in Egg Gravy	18	36



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐, Chef Recommendation

DR01 柳橙百香 Orange and Passion Fruit	22 / Jug
DR02 蜜桃荔枝 Peach and Lychee Juice	22 / Jug
DR03 茉莉蜜桃茶 Jasmine Peach Tea	22 / Jug
DR04 冬瓜蜜 Melon Honey	22 / Jug
DR05 西瓜汁 Watermelon Juice	22 / Jug
DR06 酸柑柠檬 Lime Juice	22 / Jug
DR07 竹蔗马蹄 Sugarcane Water Chestnut	22 / Jug

DR08 香椰 Coconut	9 / Jug
DR09 罐装饮料 Canned Drinks	3.80 / Can
DR10 中国茶(杯) Chinese Tea (Glass)	1.50 / Glass
DR11 铁观音/香片/普洱 Tie Guan Yin / Xiang Pian / Pu Er	15 / Pot
DR12 茶王 Cha Wang	22 / Pot
DR13 Spritzer 矿泉水 Spritzer Mineral Water	3 / Bottle

饮料

BEVERAGE



DR02 蜜桃荔枝
Peach and Lychee Juice
RM 22 / Jug

DR01 柳橙百香
Orange and Passion Fruit
RM 22 / Jug

DR04 冬瓜蜜
Melon Honey
RM 22 / Jug

DR03 茉莉蜜桃茶
Jasmine Peach Tea
RM 22 / Jug

DR05 西瓜汁
Watermelon Juice
RM 22 / Jug

DR06 酸柑柠檬
Lime Juice
RM 22 / Jug

DR07 竹蔗马蹄
Sugarcane Water Chestnut
RM 22 / Jug



食物图片仅供参考。Pictures shown above are for illustration purposes only.

厨师推荐, Chef Recommendation

酒精饮品

ALCOHOL BEVERAGE



BEER

DA01 Carlsberg	25 / Bottle	70 / 3 Bottles
DA02 Carlsberg Smooth Draught	25 / Bottle	70 / 3 Bottles
DA03 Sapporo	28 / Bottle	80 / 3 Bottles
DA04 Heineken	28 / Bottle	80 / 3 Bottles
DA05 Guinness Stout	28 / Bottle	80 / 3 Bottles



WINE

DA06 Matahari (Tempranillo)	108 / Bottle
DA07 Casa Vella (Cabernet Sauvignon)	208 / Bottle
DA08 Tempus Two Silver (Sauvignon Blanc)	108 / Bottle
DA09 Dassai 45 (Japan) 750ml	238 / Bottle
DA10 Lu-Zhou Lao Jiao (China)	(Inquire with Our Waiter/Waitress)
DA11 Lang Jiu Qing Hua (China)	(Inquire with Our Waiter/Waitress)

LIQUOR

DA12 The Singleton of Glen Ord 12 Yrs (Single Malt Scotch Whisky)	(Inquire with Our Waiter/Waitress)
DA13 Johnnie Walker Gold Label (Reserve Scotch Whisky)	(Inquire with Our Waiter/Waitress)