



「秘制小黄瓜」 \$10/份  
Sum Made Secret Recipe Cucumber

「酱香脆萝卜」 \$16/份  
Pickled Crunchy Radish

「凉拌海蜇头」 \$16/份  
Delicious Jellyfish Sashimi Salad

「凉拌木耳」 \$16/份  
Crunchiest Black Fungus Salad

「酸甜腌萝卜」 \$10/份  
Sweet & Sour Pickled Radish

「椒麻香干捞鸡」 \$48/半只 \$88/一只  
Peppercorn Shredded Chicken Salad

「松花鸡腿配海蜇菜丝」 \$68/份  
Smoked Chicken Thigh with Century Egg Served with Jellyfish Salad

## 凉菜 Cold Dishes

凉菜切配的主要原料大部分是熟料，因此这与热菜烹调方法有着截然不同的区别，它的主要特点是：选料精细、口味干香、脆嫩、爽口不腻，色泽艳丽，造型整齐美观，拼摆和谐悦目。在上餐次序上，凉菜通常都是放在最前面，起到点饥，开胃的作用。

The main raw materials for cold dishes are cooked ingredients, which is completely different from the cooking methods of hot dishes. Its main characteristics are: fine selection of ingredients, dry and fragrant taste, crispy and tender taste, refreshing and not greasy, bright color, neat and beautiful shape, harmonious and pleasing to the eye. In the order of serving, cold dishes are usually placed in the fridge for over night.

「三文鱼刺身」 \$88/份  
Salmon Sashimi

「捞起三文鱼」 \$98/份  
Auspicious Lou Hei with Fresh Salmon

「七彩鸡丝捞起」 \$88/份  
Prosperity Lou Hei with Shredded Chicken

EXTRA: 黑松露 +\$40/份  
Black Truffle

捞起，又名鱼生，源自广东沿海，是顺德的特色菜。每逢农历新年，马来西亚和新加坡的华人社区也会食用鱼生，寓意新的一年好运连连，事业繁荣。这道菜的主角是色泽鲜艳的三文鱼生片，搭配各色蔬菜和调料，象征着好运和繁荣。“捞起”在粤语中意为“搅拌”，因为食用这道菜的传统就是将所有食材混合在一起，在农历新年庆祝活动中，大家围在一起，一边高声说出吉祥话，一边将鱼生搅拌，寓意好运高翻。

Emerging from the coastal areas of Guangdong and flourishing in Shunde, Yusheng or Lo Hei is a vibrant dish that has become a Lunar New Year staple among Chinese communities in Malaysia and Singapore. This lively concoction, adorned with bright salmon slices and a riot of colorful vegetables, is a symbol of prosperity and good fortune. The tradition is a joyful affair, with everyone around the table mixing the ingredients while voicing auspicious wishes, truly living up to the Cantonese meaning of "Lo Hei" - "tossing up good fortune."



图片仅供参考。出品以实物为准。  
PICTURE FOR REFERENCE ONLY, PRODUCED TO PREVAIL IN KIND.



「海底椰炖走地鸡」 \$18/位  
Sea Coconut Stewed with Free-Range Chicken

「花旗参炖乌鸡」 \$25/位  
American Ginseng Stewed with Silkie Chicken

「原味海螺松茸炖鸡」 \$42/位  
Chicken Soup with Sea Conch and Matsutake Mushrooms

「佛跳墙」(预定) \$468 8-12/位 \$888 18-22/位  
Buddha Jumps Over The Wall

A famed Chinese delicacy made with a variety of luxurious ingredients, like abalone and shark's fin, known for its rich flavour that's said to be so enticing, even Buddha would leap over a wall to taste it.

## 炖汤 Steamed Stew

炖汤的营养成分丰富，含有蛋白质、维生素、氨基酸、钙、铁、锌等人体所需要的营养元素，并能增进食欲，补充能量、水分，维持身体健康。

Stewed soup is rich in nutrients, including protein, vitamins, amino acids, calcium, iron, zinc, and other essential nutrients for the human body. It can also enhance appetite, replenish energy and water, and maintain physical health.

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心美 SUM MADE

「鸡茸玉米羹」 \$12/位  
Chicken Floss & Corn Soup

「西湖牛肉羹」 \$12/位  
Beef Soup with Fresh Coriander

「海鲜豆腐羹」 \$12/位  
Seafood Tofu Soup

## 羹汤 Nourishing Soup

作为一种黏稠浓汤，主要由肉、菜及勾类调和，亦能加面成为面羹，另有甜如豆沙、糖等做成的甜食。羹因大量使用勾类，加上调和料等提味，食材方面几乎都是肉类，口味较重且热量

In Chinese cuisine, "羹" refers to a thick, hearty soup. It's carefully crafted with a variety of ingredients, all simmered slowly to create a rich, flavorful dish. A staple at family gatherings and celebrations, it symbolizes abundance and good health.



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## 「广式片皮鸭」 Canton-Style Crispy Roast Duck

一食：「荷叶薄饼卷鸭肉」 \$88/份  
1 Course: Boneless Roast Duck with Pancake

二食：「生菜包/椒盐骨」 \$98/份  
2 Courses: Minced Duck Wrapped in Lettuce or Salt & Pepper Duck Bones

三食：「蔬菜鸭骨汤」 \$118/份  
3 Courses: Vegetable Duck Bone Soup

心美  
SUM MADE  
粵式烧味

图片仅供参考。出品以实物为准。  
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## Cantonese-style Roast

烧味是广东传统美食文化中的代表之一，主要指的是各种烤制或烧制的肉类和禽类，如叉烧、蜜汁烤翅、烧鹅、脆皮烧肉等等。这些烧制出的肉类和禽类口感鲜美、香气扑鼻。

Shaowei is one of the representatives of traditional food culture in Guangdong, mainly referring to various grilled or roasted meats and poultry, such as barbecue, honey sauce grilled wings, roasted geese, crispy grilled meat, and so on. These roasted meats and poultry have a delicious taste and a strong aroma.



「香烧脆皮鹌鹑」 \$28/只  
Aromatic Crispy Roasted Quail

「心美贵妃鸡」 \$36/半(half) \$68/只(whole)  
Sum Made's Gui Fei Chicken

「古法手撕盐焗鸡」 \$42/半(half) \$78/只(whole)  
Traditional Hand-Shredded Salt-Baked Chicken

「脆皮大肠」 \$46/份  
Deep Fried Pork Intestines

「秘制烧腊排骨」 \$38/份  
Secret Recipe Barbecued Pork Ribs

图片仅供参考，出品以实物为准。  
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「心美秘制黑叉烧」 \$22 /半例(half) \$36 /例  
Sum Made's Secret Recipe Honey Glazed BBQ Pork

「澳门烧腩肉」 \$20 /半例(half) \$36 /例  
Macau-Style Roasted Pork Belly

「秘制脆皮灌汤烧鸭」 \$35/半(half) \$68/只(whole)  
Secret Recipe Crispy-Skinned Juicy Roast Duck

「心美烧腊拼盘」 \$68/份  
Sum Made Cantonese Barbecue Platter



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# 心美 SUM MADE

## 「南岛贵妃蚌」

Cloudy Bay Storm Clams

\$时价 (Market Price)

「推荐做法」

Chef's Recommendation

「蒜蓉粉丝蒸」

Steamed with Minced  
Garlic & Vermicelli

「剁椒粉丝蒸」

Steamed with Chopped  
Chili & Vermicelli

## 「原只游水大鲍鱼」

Ocean-Fresh, Live Whole Large Abalone

\$时价 (Market Price)

「推荐做法」

Chef's Recommendation

「清蒸」

Steamed with Secret Recipe Soy Sauce

「XO酱西芹炒」

Wok-Fried with XO Sauce & Chinese celery

「姜葱爆炒」

Wok-Fried with Ginger & Scallions

「芦笋炒」季节限定

Stir-fried with Asparagus +\$25

## 「新西兰生蚝」

Fresh Jumbo Oyster (Seasonal)

\$88/打

\$98 (Super Jumbo)

「推荐做法」

Chef's Recommendation

「蒜蓉蒸」

Steamed with Minced Garlic

「蒜蓉粉丝蒸」

Steamed with Minced  
Garlic & Vermicelli

「芥末刺身」

Sashimi with Wasabi

## 游水海鲜

Seafood 时价 (Market Price)



## 游水鱼

### 「游水青衣」\$时价 (Market Price)

Live Parrot Fish

「推荐做法」

Chef's Recommendation

「炒球」

Sauteed Thinly Sliced Fish with Seasonal Vegetables

「清蒸」

Whole Fish Steamed with Secret Recipe Soy Sauce

「椒盐」

Salt & Pepper

「避风塘」

Typhoon Shelter with Chilli & Garlic

### 「游水笋壳」\$时价 (Market Price)

Live Blue Cod

### 「游水花魁」\$时价 (Market Price)

Live Sable Fish

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## 「新西兰南岛游水红龙虾」

Live South Island Red Rock Lobster

\$时价 (Market Price)

「推荐做法」 Chef's Recommendation

「姜葱」 Ginger & Scallions

「椒盐」 Salt & Pepper

「香辣」 Hot & Spicy

「刺身」 Sashimi

「避风塘」 Typhoon Shelter with Chilli & Garlic

「三葱龙虾」「龙虾时价+\$10」

Lobster with Scallions, Onions, and Leek

「龙腾四海-鲜龙虾鸡蛋羹」+\$8/each person

Steamed Savoury Egg Custard with Lobster Soup (topped with lobster  
ment) 需预定 (Reservation Required)

EXTRA: 伊面 Lobster Yee Mein +\$25

炒饭 Fried Rice +\$25

黑松露炒饭 Black Truffle Fried Rice +\$35

预定: 「龙虾泡饭」+\$88

Reservation Required -Lobster Pao Fan (Rice in Broth)

## 「新西兰北岛游水青龙虾」

Live North Island Packhorse Rock Lobster

\$时价 (Market Price)

## 「南岛小龙虾」

South Island Scampi

一号南极小龙虾: 刺身 (\$23/只) 其他做法 \$230/KG

二号南极小龙虾: 刺身 (\$16/只) 其他做法 \$198/KG

「推荐做法」 Chef's Recommendation

「姜葱」 Ginger & Scallions

「刺身」 Sashimi

「椒盐」 Salt & Pepper

「上汤」 chicken broth

「避风塘」 Typhoon Shelter with Chilli & Garlic

「蒜蓉」 Stir-fried with Garlic Mince



「虾汤泡饭」\$88  
Rice in Rich Shrimp Broth

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# 心美 SUM MADE

「推荐做法」 Chef's Recommended Cooking Method

「冰鲜 Iced Fresh」

\$88 / 条 (1.2kg or less)

\$108 / 条

「鲜活 Fresh From the Tank」

\$时价 (Market Price)



「心美藤椒鱼」 冰鲜/鲜活 Iced Fresh/ Fresh From the Tank Price +\$10 (加工费)  
Sum Made's Szechuan Peppercorn with Fish Slices



「风味炖鱼配油条」 \$98 / 份  
Braised Fish with Fried Dough Sticks

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心美  
海鲜



「鲜花椒蒸鱼」 冰鲜/鲜活 Iced Fresh/ Fresh from the Tank Price +\$10 (加工费)  
Steamed Whole Fish with Fresh Szechuan Peppercorns

「家烧黄花鱼」 \$68 / 份  
Home-style Braised Yellow Croaker

「海南黄椒酱蒸鲜鱼」 冰鲜/鲜活 Iced Fresh/ Fresh from the Tank Price +\$10 (加工费)  
Whole fish steamed with Hainaness Yellow Chili Sauce

## 海鲜 Seafood

鱼的肌纤维比较短，蛋白质组织结构松散，水分含量比较多，肉质比较鲜嫩，容易消化、吸收。鱼具有高蛋白、低脂肪、高维生素、口味好的优点，有健脾养胃等作用。

The muscle fibers of fish are relatively short, the protein tissue structure is loose, the water content is high, and the meat is relatively fresh and tender, easy to digest and absorb. Fish has the advantages of high protein, low fat, high vitamins, and good taste, and has functions such as strengthening the spleen and stomach.

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「椒盐河虾仔」  
Salt & Pepper Crispy Shrimplets

\$38/份

「芒果酱虾球」  
Shrimp coated with Mango Sauce

\$42/份

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「蚝皇鲍片扒花菇」  
Braised Sliced Abalone in  
Rich Oyster Sauce with  
Mushrooms

\$138/份



「单只蚝皇鲍鱼」  
Whole Abalone Braised  
in Rich Oyster Sauce

\$88/位



「心美蚝皇聚宝盆」  
(需预定)  
Sum Made's Deluxe Treasure  
Pot-braised Whole Abalone,  
Sea Cucumber & Fish Maw

\$168/位



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心美  
♡  
海鲜

「冰镇鲍鱼」  
Chilled Abalone from Marlborough Sounds

小\$98

大\$138

特大\$188 (1kg+)

冰鲜鲍鱼的口感会更加鲜美和嫩滑，  
吃起来口感细腻柔滑，肉质紧实

Chilled abalones are distinctive  
to the live ones, as they are  
more tender and fragrant



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心美 ♡ SUM MADE



「北菇花胶扣海参」  
Braised Sea Cucumber with Shiitake Mushrooms & Fish Maw

\$168/份

「冰镇海螺/盐焗海螺」  
Iced Chilled Conch Delicacy / Roasted with Salt

\$68/份

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# 心美 SUM MADE

## 主打菜

House Special/Signature Dish

「很怀旧的炸春卷 (6PSC)」 \$18/份  
'Just Like the Old Times' Fried Spring Rolls



「招积茄子」  
Awesome Eggplants  
\$36/份



「香脆虾球」  
(6PSC)  
Crispy Shrimps  
\$16/份



「茶膳格格肉」  
Diced Beef Stir-fried  
with Tea Leaves  
\$46/份

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「三杯银鳕鱼」 \$38/份  
Three-Cup Silver Silver Cod

「非一般的凤梨咕噜球」 \$32/份  
Extraordinary Sweet & Sour Pork with Pineapple

「新派口蘑牛仔粒」 \$48/份  
Stir-fried Diced Beef with Button Mushrooms

「和味凤爪」 \$32/份  
Salt and Pepper Chicken Feet

心美  
主 打 菜

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「梅子脆香骨」 \$42/份  
Plum-Glazed Crispy Spare Ribs

「西柠鸡」 \$32/份  
Pan-Fried Chicken with Lemon Sauce

「脆皮牛肋排」 \$42/份  
Crispy Grass-Fed Beef Ribs

「鲜花椒焗黑毛猪排骨」 \$42/份  
Pork Spare Ribs Pan-Fried with Fresh Sichuan Peppercorns

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心美  
主打菜

## 心美 SUM MADE

「好好味的蒜香排骨」 \$42/份  
Yum Yum Garlic Spare Ribs

「金银蒜蒸大虾」 \$48/份  
Steamed Prawns with Garlic

「盐香猪手」 \$42/份  
Salted and Fragrant Pork Trotters

「牛柳粒加夏威夷果」 \$58/份  
Stir-fried Diced Beef with Macadamia Nuts



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# 心美 SUM MADE

「香煎琵琶豆腐」  
Pan-fried Pipa Tofu  
(blended with fish flesh)  
\$36/份



「五指毛桃焗走地鸡」  
Free-range Chicken Golden Braised  
with Dried Hairy Fig  
\$78/份



「芥辣味焗牛仔骨」  
Pan-fried Wasabi Beef Ribs  
\$48/份



「葱爆和牛」  
Stir-fried Australian Wagyu  
Beef with Scallions and Onions  
\$68/份



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# 心美 SUM MADE

## 主打菜 House Special/Signature Dish



「心美小炒皇」  
(豆角 萝卜干 花蛤肉)  
Sum Made Deluxe Stir-fry (Green Beans, Dried Radish & Clam Meat)  
\$38/份

「鹿茸菌烩蜂窝豆腐」  
Dried Velvet Mushroom Braised with Tofu  
\$38/份

「风味博贺港脆鱿」  
Braised Squid with Konjac  
\$46/份

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心美  
♡  
主打菜

「子姜焖鸭」  
Braised Duck with Tender Ginger  
\$58 / 半 (half) \$108 / 只 (whole)



「鸡汁白菜仔」  
Baby Bok Choy Simmered  
in Chicken Broth  
\$32 / 份



「红腰豆番茄炖牛尾」  
Chinese Braised Oxtail with  
Tomato and Kidney Beans  
\$68 / 份



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心美 ♡ SUM MADE

主打菜  
House Special/Signature Dish



「金衣虾丸」 \$68 / 份  
House-Made Golden Shrimp Balls (in Salty Egg Yolk Coating)

「上汤虾丸芥菜」 \$48 / 份  
Shrimp Balls and Mustard Greens in Rich Broth

「樱花虾干黄埔滑蛋」 \$32 / 份  
Soft Scrambled Eggs with Dry Sakura Shrimp

「五谷杂粮养生豆腐」 \$38 / 份  
Five-Grain Tofu Stew

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「辣子鸡」  
Sauteed Szechuan Chicken \$32/份

「香辣水煮牛肉」  
Spicy Boiled Beef Fillets \$38/份

「宫保鸡丁」  
Kung Pao Chicken \$32/份

「豉椒牛肉」  
Stir-Fried Beef with Pepper & Black Bean Sauce \$32/份

心美  
♡  
我是辣妹



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心美 ♡ SUM MADE

### 铁板类 Teppanyaki

羊排肉，筋，骨完美相接，只一块羊排却又着丰富的口感和滋味。肉鲜嫩，筋韧香，骨髓更是让人流连。无论是黑椒，还是香草，亦或孜然，它都能包容，不同的调料，让自己呈现不一样的风格。  
Lamb chops, tendons, and bones are perfectly connected. Just one piece of lamb chops has a rich taste and taste. The meat is fresh and tender, the tendons are tough and fragrant, and the periosteum is even more lingering. Whether it's black pepper, vanilla, or cumin, it can accommodate different seasonings, presenting a different style.

「黑椒羊排」  
Black Pepper Lamb Chop \$58/份

「姜葱牛肉」  
Beef with Ginger & Spring Onion \$32/份

### 蒸品 Steamed Dish

肉饼的口感细腻，酥软多汁。搭配上一些适宜的调料，感受到深入骨髓的味蕾刺激。  
The meat patty has a delicate and juicy taste. Paired with some suitable seasonings, you can feel the deep bone marrow taste buds stimulation.

「马鲛咸鱼蒸肉饼」  
Steamed Pork Patty with Salted Mackerel \$38/份

「香菇马蹄肉饼」  
Pork Patty with Shiitake Mushroom & Water Chestnuts \$32/份

「菜脯肉饼」  
Preserved Radish Pork Patty \$28/份



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心美 SUM MADE

环保的绿菜  
Organic Vegetable



「肉糟捞/生炒菜心」  
Stir-fried Choy Sum \$32/份

「蒜蓉炒时蔬」  
Stir-Fried Seasonal Vegetables with Garlic \$32/份

「白灼不同菜青」  
Blanched Mixed Vegetables \$28/份

「澳门虾酱啫有机花菜」  
Stir-Fried Organic Cauliflower with Macao Shrimp Paste \$32/份

「葱香炒山药」  
Stir-fried Yam with Crispy Rice \$48/份

「沙茶肉糟啫怀卡托扁豆」  
Stir-Fried Waikato Kidney Beans with Minced Pork & Satay Sauce \$36/份

「生捞芥菜」  
Blanched Mustard Greens with Secret Sauce \$32/份

「豆豉鲛鱼油麦菜」  
Sautéed Romaine Lettuce with Fried Dace & Black Bean Sauce \$38/份

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「瑶柱蛋白炒饭」  
Dried Scallop Fried Rice with Egg White \$36/份

「一定掂炒面」  
House Special Fried Noodle \$28/份

「生炒糯米饭」  
Stir-fried Glutinous Rice \$28/份

「菌皇酱和牛炒饭」  
Wagyu Beef Fried Rice with Secret Mushroom Sauce \$48/份

「咸鱼鸡粒炒饭」  
Fried Rice with Salted Fish and Diced Chicken \$25/份

「扬州炒饭」  
Yang Chou Fried Rice \$23/份

「干炒牛河」  
Stir-Fried Rice Noodles with Beef \$28/份

「生炒牛肉饭」  
Beef Fried Rice \$23/份

心美  
来一个饭面

图片仅供参考，出品以实物为准。  
PICTURE FOR REFERENCE ONLY, PRODUCED TO PREVAIL IN KIND.

# 心美 SUM MADE

## 点心单尾 Dessert

中国的传统糕点是老少咸宜的点心，不同的糕点呈现出不一样的口感和风味  
The traditional Chinese pastries are Dim sum suitable for people of all ages. Different pastries have different tastes and flavors.

### 「酥皮菠萝包」(3PS) \$ 9 /份 Crispy Baked Pineapple Buns

菠萝包，是源自香港的一种甜味面包，据说是因为菠萝包经烘培过后表面呈金黄色，即点的脆皮状似菠萝而得名。与众不同的「心美楼」菠萝包还特别添加了香甜的菠萝粒，为其增添了名副其实的的口感和风味。

### 「顺德红豆双皮奶」 \$ 7 /份 Double-Layer Milk Pudding with Red Bean Topping

红豆双皮奶，其状如膏，其色洁白，质感细腻嫩滑，口味甜香清淡。

### 「嫩滑豆乳布丁」 \$ 7 /份 Silky Soy Milk Pudding

布丁的口感既不会过于繁实，也不会过于松散，恰到好处地嫩滑度让人陶醉其中。

### 「心美姜汁糕」(3PS) \$ 9 /份 Sum Made's Ginger Rice Cake

采用优质原生态老姜研磨成姜蓉，融合鲜奶精致而成，口感细腻软糯，入口立即能感受到新鲜姜味对味蕾的刺激，细嚼还能感受到姜末与甜味的清新混搭之风。

### 「清爽红枣糕」(4PS) \$ 9 /份 Fragrant Red Date Cake

红枣糕香味浓郁，寒味十足，叶片形状分外趣雅，入口清新弹牙，留下芳香蔓延，甜而不腻。

### 「椰林玉兔」 \$ 7 /份 Bunny Coconut Pudding

椰林玉兔的口感十分独特，给人带来独特的美食体验。