





OUR PHILOSOPHY

我们的哲学理念

At Horizon Grill, we take dining to a magnificent new height.

From the highest quality produce to classical culinary techniques, our team of passionate chefs has curated an exceptional menu that embodies their understanding of the local and international palate.

Featuring the best of contemporary European cuisine with creative Asian inspired elements, allow us to lead you and your loved ones on a memorable gastronomic journey that comes together with stunning Kuala Lumpur skyline view and exceptional service.

在Horizon Grill, 我们致力让用餐体验再创新高。从品质一流的生鲜食材, 到堪称经典的烹饪技巧, 我们充满热诚的厨师团队巧妙地将自身对本地和国际美食的了解, 融汇贯通至精心策划的超凡菜品当中。

凭借充满亚洲创意元素且令人赞不绝口的现代欧式佳肴、吉隆坡令人叹为观止的天际线美景, 以及无微不至的绝佳服务, 且让我们带领您与您的挚爱携手共进, 迈上一趟令人回味无穷的美食之旅。



WE SERVE SUSTAINABLE FOOD



我们诚意献上可持续的美食佳肴

Our commitment to sustainability is at the heart of everything we do, which is why we prioritise using locally sourced and sustainably produced ingredients, including our fish, prawn and scallop from ethical, responsible fisheries.

我们立志精益求精, 以身体力行的方式全面贯彻对可持续性的承诺。这也是为何我们优先选用在本地采购, 以及通过可持续方式生产的食材的原因。我们的鱼虾和扇贝皆来自于负责任且符合道德操守的渔夫。

HORIZON GRILL
**EXTRAORDINARY
MENU**
超凡美食菜单

**8-COURSE
TABLE PACKAGE**
8道菜套餐
MYR 1,298 PER PERSON
每位 1,298 令吉

| | |
|------------------------------|---|
| FIRST COURSE 第一道菜 | HAMACHI 鰺鱼   Torched Japanese Hamachi, Papaya, Mango, Yuzu Kosho 火烧日本鰺鱼、木瓜、芒果和柚子胡椒酱 |
| SECOND COURSE 第二道菜 | HOKKAIDO SCALLOPS 北海道扇贝   Pan-seared Scallop, Sea Urchin Espuma, Pumpkin, Ginger, Almond, Shaved Black Truffle 香煎扇贝、海胆泡沫、南瓜、姜、杏仁和刨片黑松露 |
| THIRD COURSE 第三道菜 | BONE MARROW 牛骨髓  Steak Tartare on Grilled Bone Marrow, Salsa Verde, Harissa 鞑靼牛肉配上烤牛骨髓、绿莎莎酱和哈里萨辣酱 |
| FOURTH COURSE 第四道菜 | TUSCANY CACCIUCCO 托斯卡纳海鲜汤  Tiger Prawn, Octopus, Squid, Mussels, Asari Clam 虎虾、八爪鱼、鱿鱼、贻贝和花蛤 |
| PASTA 意大利面 | RAVIOLI TWIST 特色意大利饺    Homemade Double Ravioli of Spinach & Pumpkin, Butter Sage Sauce, 36-month Parmesan Cheese, Toasted Hazelnut, Black Truffle 自制菠菜与南瓜双味意大利饺、奶油鼠尾草酱、36个月的帕马森芝士、烤榛子和黑松露 |
| MAIN COURSES 主菜 | HALIBUT 大比目鱼   Asari Japanese Clams, Garlic, Yuzu, Leek, Sweet Potato 日本花蛤、蒜头、柚子、韭葱和红薯 |
| | MIYAZAKI TENDERLOIN 宫崎菲力牛排  Creamy Potato, Hohohotake Mushroom, Leek, Morel Jus, Shaved Black Truffle 幼滑薯泥、日本白菇、韭葱、羊肚菌菇原汁和刨片黑松露 |
| DESSERT 甜品 | HAZELNUT TARTLET 榛果挞    Chocolate Marbling, Praline, Caramel Sauce 巧克力云石、果仁糖和焦糖酱 |

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CAVIAR SELECTIONS
精选鱼子酱

Chopped Egg Yolk & Egg White, Crème Fraîche, Shallot, Chives, Buckwheat Blini  
碎蛋黄与蛋白、法式酸奶油、红葱、细香葱、荞麦小煎饼

| | |
|--|------------|
| IRANIAN BELUGA CAVIAR 30g 伊朗大白鲟鱼子酱 30克 | 798 |
| IRANIAN BAERII CAVIAR 30g 伊朗西伯利亚鲟鱼子酱 30克 | 578 |

COLD APPETISER
冷开胃菜

TUNA 金枪鱼   **88**
Tuna Tataki, Tempura Avocado, Bell Pepper, Ponzu, Jalapeno
金枪鱼塔塔基、鳄梨天妇罗、灯笼椒、柚子酱和墨西哥辣椒


☆ **PROSCUITTO 火腿** **125**
Home-Made Dry Aged Wagyu Prosciutto, Porcini Mushroom, 36-Month Parmesan Cheese, Italian Extra Virgin Olive Oil, Grilled Brioche
自制的干式熟成和牛火腿、香炒牛肝菌菇、36个月的帕马森芝士、意大利特级初榨橄榄油, 以及烤布里欧面包

☆ **BONE MARROW 牛骨髓**  **138**
Steak Tartare on Grilled Bone Marrow, Salsa Verde, Harissa
鞑靼牛肉配上烤牛骨髓、绿莎莎酱和哈里萨辣酱

HAMACHI 鰺鱼   **128**
Torched Japanese Hamachi, Papaya, Mango, Yuzu Kosho
火烧日本鰺鱼、木瓜、芒果和柚子胡椒酱

HOT APPETISER
热开胃菜

☆ **HOKKAIDO SCALLOPS 北海道扇贝**   **148**
Pan-seared Scallop, Sea Urchin Espuma, Pumpkin, Ginger, Almond, Shaved Black Truffle
香煎扇贝、海胆泡沫、南瓜、姜、杏仁和刨片黑松露

ROCKEFELLER BAKED OYSTER 洛克菲勒烤生蚝  **148**
3 pieces 3只
Spinach, Seaweed Butter, Calamansi, Cheese
菠菜、昆布奶油、酸柑和芝士

FOIE GRAS 鹅肝   **150**
Pan-seared Foie Gras, Apple, Raisin, Trompette de la mort Mushroom, Black Truffle
香煎鹅肝、苹果、葡萄干、灰喇叭菌和黑松露

SOUP
汤类

☆ **TUSCANY CACCIUCCO**  **148**
托斯卡纳海鲜汤
Tiger Prawn, Octopus, Squid, Mussels, Asari Clams
虎虾、八爪鱼、鱿鱼、贻贝和花蛤

CHESTNUT & MUSHROOM SOUP  **92**
栗子蘑菇汤
Porcini, Morel, Portobello, Hohohotake, Shiitake, French Chestnut, Black Truffle
牛肝菌菇、羊肚菌菇、大啡菇、日本白菇、日本一口菇、法国栗子和黑松露

CHICKEN CONSOMMÉ & WAGYU TORTELLINI  **88**
法式清鸡汤与和牛意式饺子
Organic Chicken Consommé, Wagyu Filling, Chives
有机清鸡汤、和牛馅料和细香葱



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SALAD

沙拉

CAESAR SALAD 凯撒沙拉

Hard Boiled Egg, Nori, Crouton

水煮蛋、紫菜、面包丁

ADD ON 加料

Grilled Honey-Miso Chicken Breast + 30

香烤蜜汁味增鸡胸肉

Smoked Scottish Salmon + 30

烟熏苏格兰三文鱼

BURRATA 布拉塔

Mixed Tomatoes, Avocado, Basil Oil

番茄风味、鳄梨和罗勒油

PASTA

意大利面

½ BOSTON LOBSTER SPAGHETTI

波士顿龙虾意大利直面

CHOICES OF 可任选

Arrabbiata Sauce with

Cherry Tomato, Basil, Chili

香辣番茄酱配搭小番茄、罗勒和辣椒

Traditional Aglio-Olio with

Olive Oil, Garlic, Chili

传统蒜香意大利面配搭橄榄油、蒜头和辣椒

AUSTRALIAN LAMB RAGÙ TAGLIATELLE

澳洲羊肉酱意大利扁面

Kalamata Olives, Pecorino Cheese,

Fava Bean, Mint

卡拉马塔橄榄、佩科里诺芝士、蚕豆和薄荷

☆ RAVIOLI TWIST

特色意大利饺

Homemade Double Ravioli of Spinach & Pumpkin,

Butter Sage Sauce, 36-month Parmesan Cheese,

Toasted Hazelnut, Black Truffle

自制菠菜与南瓜双味意大利饺、奶油鼠尾草酱、

36个月的帕马森芝士、烤榛子和黑松露

SEAFOOD

海鲜

HALIBUT

大比目鱼

Asari Japanese Clams, Garlic, Yuzu,

Leek, Sweet Potato

日本花蛤、蒜头、柚子、韭葱和红薯

COD

鳕鱼

Braised Cod Tripe with Kanzuri,

Smoked Potato, Paprika, Grilled Capsicum

焖炖鳕鱼肚配搭日式柚香辣椒、

烟熏马铃薯、红椒粉和香烤灯笼椒

AQUARIUM

生猛海鲜

BOSTON LOBSTER

波士顿龙虾

Half or Whole 半只或整只

Burnt Garlic Butter, Chopped Chives,

Roasted Baby Potato

奶油蒜烧、配搭细香葱碎、烤小马铃薯

☆ LOBSTER GRATIN THERMIDOR

法式焗龙虾

Whole Lobster Gratinéd with Porcini Mushroom,

Roasted Baby Potatoes, Shaved Black Truffle

焗烤全龙虾配搭牛肝菌菇、

烤小马铃薯和刨片黑松露

FOR TWO PERSONS

双人套餐

GRILLED SURF & TURF 688

COMBINATION   

海陆双拼烧烤

Choices of 2 side dishes

附带2道自选配菜

Herb Crusted Half Lobster, Sabah Prawn,

Beef Angus Tenderloin, Thyme Juice,

American Sauce

外层裹上香草料的半只龙虾、沙巴大虾、

安格斯菲力牛排、百里香汁、美式酱

RISOTTO BOUILLABaisse

马赛鱼汤意大利烩饭

Lobster, Octopus, Hokkaido Scallop,

Barramundi, Iranian Saffron

龙虾、八爪鱼、北海道扇贝、金目鲈、伊朗番红花

5TH YEAR ANNIVERSARY SPECIAL 5周年特备精选

CATCH OF THE DAY EN PAPILOTE

生鲜鱼获纸包料理

Seabass, Sabah Prawns, Hokkaido Scallops,

Spanish Octopus, Australian Clams

with Kalamata Olives, Cherry Tomato,

Seaweed Chimichurri

鲈鱼、沙巴大虾、北海道扇贝、

西班牙八爪鱼和澳洲蛤蜊、配搭卡拉马塔橄榄、

小番茄和海带阿根廷青酱



CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



LACTOSE
乳糖



GLUTEN
麸质



NUTS
坚果

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CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
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VEGETARIAN
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SANTA MARIA GRILL

All Grilled Meats Are Complementary With One(1) Sauce & One(1) Side

☆ JAPANESE BEEF SERIES 日本牛肉系列

Japanese Beef or Wagyu beef are cattle that is of whole or partial Japanese origin

日本牛肉或和牛肉是指整个或部分源自于日本的牛肉

TOTTORI A5 SIRLOIN 鸟取A5西冷牛排

Tottori wagyu have intense marbling, umami flavours and that delightful melt-in-the-mouth texture so beloved among wagyu devotees. Cattle are raised in Tottori Prefecture at Mt. Daisen

鸟取和牛肉具有密集的大理石纹理、迷人的鲜味，以及入口即化的愉悦口感，在和牛爱好者间备受追捧。这些牛只饲养于鸟取县的大山一带

| 200g | 250g | 300g |
|------|------|------|
| 588 | 638 | 718 |

TOKUSHIMA A5 SIRLOIN 德岛A5西冷牛排

Beef belonging to the Japanese Black Cattle breed and is born and raised in Hyogo Prefecture, Japan. Known for its cherry red colour, tender texture and great dense meaty taste

德岛牛属于日本黑毛和牛品种，在日本兵库县土生土长。以其樱桃红般的色泽、嫩滑的质地，以及浓郁醇厚的肉质口感而闻名

| 200g | 250g | 300g |
|------|------|------|
| 488 | 540 | 608 |

MIYAZAKI A5 TENDERLOIN 宫崎A5菲力牛排

This wagyu is born and raised and processed in the prefecture of Miyazaki, Japan. It has unique wagyu characteristics, such as buttery and tender texture

这种和牛在日本宫崎县培育、饲养和加工。它具有和牛独一无二的肉质特性，口感分外顺滑柔嫩。

| 200g | 250g | 300g |
|------|------|------|
| 578 | 650 | 728 |

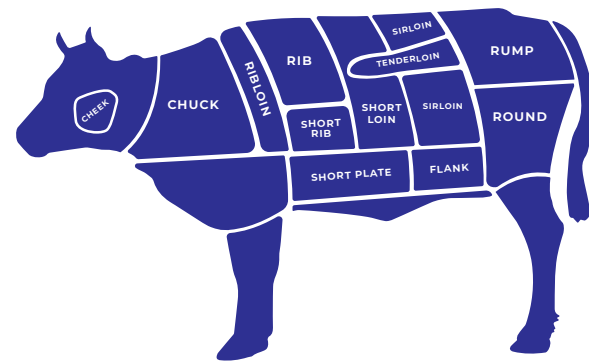
TOMAHAWK A5 战斧A5牛排

Carved from the rib and is known to be incredibly marbled, with large chunk of fat in the middle that melts deliciously when grilled

从肋骨上切下的肉块会呈献出华丽的大理石纹理，切块中具有丰富的肌间脂肪，而且还会在烤制时逐渐融化，绽放出令人垂涎的肉香

ASK FOR AVAILABILITY
请问是否有提供

GUIDE TO OUR BEEF CUTS 牛肉部位分解图



☆ ANGUS BURGER 安格斯汉堡 118

*AVAILABLE FOR LUNCH ONLY 仅供午餐时段

House-made Minced Angus Beef Patty, Veal Bacon, Sunny Side Up, Gherkins, Cheddar Cheese, Onion, Tomato, Butter Lettuce

自制的安格斯牛肉馅饼、小牛培根、太阳蛋、腌小黄瓜、切达芝士、洋葱、番茄、奶油生菜



CHEF'S SIGNATURE 厨师招牌菜



WELLBEING 健康



VEGETARIAN 素食



LACTOSE 乳糖



GLUTEN 麸质



NUTS 坚果

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圣玛丽亚烧烤精选

所有烧烤肉类皆配搭1份自选酱料和1份配菜

ARGENTINIAN BEEF SERIES 阿根廷牛肉系列

Devesa beef are of the finest breed of Aberdeen Angus cattle from the province of Pampas, Argentina

德维萨 (Devesa) 牛肉来自于阿根廷潘帕斯省最优质的阿伯丁安格斯牛 (Aberdeen Angus Cattle) 品种

DEVESA CORN-FED ANGUS RIBLOIN

德维萨玉米饲安格斯肋眼牛排

| 200g | 250g | 300g |
|------|------|------|
| 288 | 368 | 408 |

SPANISH BEEF SERIES 西班牙牛肉系列

Dry aged for 30 days

30天干式熟成牛肉

Our Galician beef range comes from retired Frisona dairy cows between 6 and 8 years. The older cattle are much plumper and have a higher fat percentage and better meat marbling as they feed on natural grass. With this, the Galician beef steaks has a distinct and unique flavour

我们的加利西亚 (Galician) 牛肉来自于饲养年份达6至8年的弗里索纳 (Frisona) 奶牛。由于以天然牧草为食，年龄较大的牛只拥有更充盈饱满、脂肪含量比例更高、大理石纹理更明晰的肉质。因此，加利西亚牛肉具有与众不同的独特风味

GALICIAN PRIME RIB

加利西亚牛肋排

| 700g |
|------|
| 598 |

GALICIAN TENDERLOIN

加利西亚菲力牛排

| 200g | 250g | 300g |
|------|------|------|
| 388 | 442 | 526 |

AUSTRALIAN BEEF SERIES 澳洲牛肉系列

Produced naturally in Australia, a land of abundant natural pasturelands, and famed for grass-fed beef

在澳大利亚这片自然牧草丰富的土地上，我们以自然方式生产的安格斯牛肉备受推崇，澳大利亚也因其草饲牛肉而享誉全球

ANGUS PURE T-BONE

安格斯T骨牛排

| 500g |
|------|
| 548 |

ANGUS PURE TENDERLOIN

安格斯菲力牛排

| 200g | 250g | 300g |
|------|------|------|
| 318 | 378 | 458 |

ANGUS PURE SIRLOIN

安格斯西冷牛排

| 200g | 250g | 300g |
|------|------|------|
| 268 | 318 | 378 |

ANGUS PURE RIBLOIN

安格斯肋眼牛排

| 200g | 250g | 300g |
|------|------|------|
| 298 | 368 | 438 |

SIDE DISH 配菜

- ☆ Sautéed Forest Mushroom 香炒野生蘑菇 40
- ☆ Grilled Green Asparagus with Watercress Pesto 烤青芦笋配上西洋菜青酱 40
- Brussel Sprouts with Smoked Duck 菜胆配搭烟熏鸭肉 40
- Steak Cut Fries 炸薯角 30
- Mashed Buttery Potato 奶油香薯泥 28
- Roasted Baby Potato 烤小马铃薯 28

SAUCE 酱料

- Peppercorn Trio 三色胡椒粒 22
- Beef Jus 牛肉原汁 22
- Béarnaise 法式伯那西酱 22
- Porcini & Trompette de la mort Mushroom 牛肝菌与灰喇叭菌 30
- Chimichurri 阿根廷青酱 22

DESSERT 甜品

TIRAMISU  46
提拉米苏

Layered Italian Dessert of
Mascarpone Cream & Coffee
分层马斯卡彭奶油意式甜点与咖啡

CRÈME BRÛLÉE  46
法式焦糖布蕾

Bourbon Vanilla Flavoured Crème Brulée
波本香草口味的法式焦糖布蕾

CHOCOLATE TART  46
巧克力塔

Chocolate, Hazelnut Ganache, Hazelnut Ice Cream
巧克力、榛果甘纳许、榛果雪糕

YUZU CHEESECAKE  46
日本柚子芝士蛋糕

Yuzu, Raspberry Sauce, Matcha Ice Cream
日本柚子、覆盆子酱、绿抹茶雪糕

**SELECTIONS OF
ICE CREAM & SORBET**  38
精选雪糕和雪葩

CHOICES OF 3 SCOOPS 任选3勺
Vanilla, Chocolate, Hazelnut, Strawberry,
Orange, Lemon
香草、巧克力、榛子、草莓、香橙、柠檬

TEA 茶

ENGLISH BREAKFAST 英式早茶 33

ORGANIC EARL GREY 有机格雷伯爵茶 33

POMEGRANATE OOLONG 石榴乌龙茶 33

GINGER OOLONG 姜乌龙茶 33

MOROCCAN MINT 摩洛哥薄荷茶 33

JAPANESE SENCHA 日本煎茶 33

CHAMOMILE 洋甘菊茶 33

ORGANIC ROOIBOS 有机南非博士茶 33

JASMINE 茉莉花茶 33

DARJEELING 大吉岭茶 33

LIPTON BLACK TEA 立顿红茶 25

TEH TARIK 拉茶 25
Malaysians' Favourite Pulled Milk Tea
大馬人喜爱的奶茶

NESCAFÉ TARIK 雀巢香浓拉咖啡 25
Malaysians' Favourite Milk Coffee
大馬人喜爱的奶香咖啡

COFFEE 咖啡

SINGLE ESPRESSO 单份浓缩咖啡 33

DOUBLE ESPRESSO 双份浓缩咖啡 36

AMERICANO 美式咖啡 32

MACCHIATO 玛奇朵 33

CAPPUCCINO 卡布奇诺 34

CAFFÈ LATTE 拿铁 34

HOT CHOCOLATE 热巧克力 34

HOT MILK 热牛奶 28

NATURE'S MOCKTAIL 天然无酒精鸡尾酒

HORIZON ROYAL 地平线皇族 39
Orange, Carrot, Celery, Fresh Lemon Juice
橙子、胡萝卜、芹菜、鲜柠檬汁

HORIZON CRUSH 地平线之恋 39
Red Dragon Fruit, Watermelon,
Fresh Lemon Juice
红火龙果、西瓜、鲜柠檬汁

HORIZON BOOSTER 地平线活力加 39
Cucumber, Young Ginger,
Fresh Lemon Juices, Lemonade
黄瓜、嫩姜、鲜柠檬汁、柠檬水

COCKTAIL 鸡尾酒

APEROL SPRITZ 阿佩罗橙光 63
Aperol, Prosecco, Soda
阿佩罗利口酒、普罗赛克气泡酒、苏打水

NEGRONI 尼格罗尼 62
Gin, Campari, Sweet Red Vermouth
金酒、金巴利酒、甜红味美思酒

COSMOPOLITAN 大都会 54
Vodka, Orange Liqueur, Cranberry, Fresh Lime
伏特加、橙子利口酒、蔓越莓、新鲜青柠汁

WHISKEY SOUR 威士忌酸 54
Whiskey, Lemon, Simple Syrup
威士忌、柠檬、净糖浆

FRESHLY SQUEEZED JUICE 鲜榨果汁

ORANGE 橙汁 32

GREEN APPLE 青苹果汁 32

WATERMELON 西瓜汁 32

HONEYDEW 密瓜汁 32

CARROT 萝卜汁 32

SOFT DRINKS 汽水

COKE 可乐 24

COKE ZERO 无糖可乐 24

SPRITE 雪碧 24

GINGER ALE 姜汁汽水 24

TONIC WATER 奎宁水 24

SODA WATER 苏打水 24

WATER 饮用水

ACQUA PANNA 普娜天然泉水 32 42
Natural Spring Water 天然泉水

DRINKING WATER 20
饮用水

SAN PELLEGRINO 圣培露 32 42
Sparkling Water 气泡水

BOTTLED BEER 瓶装啤酒

GUINNESS STOUT 健力士黑啤 *325ml* 39

TIGER 虎牌啤酒 *325ml* 35

HEINEKEN 喜力啤酒 *325ml* 35

LIQUEUR SELECTIONS 精选利口酒

GRAND MARNIER 60 620
柑曼怡利口酒

KAHLÚA 60 610
甘露咖啡利口酒

DRAMBUIE 60 550
杜林标利口酒

LUXARDO LIMONCELLO 55 480
乐莎度柠檬利口酒

BAILEYS' IRISH CREAM 55 470
百利爱尔兰奶油甜酒

COINTREAU 50 450
君度利口酒



CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



LACTOSE
乳糖



GLUTEN
麸质



NUTS
坚果

ALLERGY NOTICE The menu items may contain allergen ingredients. Before placing an order, kindly notify our host if you have any food allergy of special dietary requirements. All prices quoted are in Malaysian Ringgit (MYR) and are inclusive of prevailing government taxes
过敏提示: 菜单中的佳肴可能含有过敏成分。若您对任何食物过敏或有特别的饮食要求, 请在点餐前告知我们的餐厅领班。所有价格均以马来西亚令吉 (MYR) 进行计算且包含现有的政府税务

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SPIRIT SELECTIONS

精选烈酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

BLENDED WHISKY

混合威士忌

ROYAL SALUTE 皇家礼炮 230 2,700
Aged 21 years 酒龄21年

JOHNNIE WALKER 尊尼获加 180 2,000
XR, Aged 21 Years 酒龄21年

JOHNNIE WALKER 尊尼获加 80 730
Black Label 黑牌

CHIVAS REGAL 芝华士 95 900
Aged 12 years 酒龄12年

JOHN JAMESON 约翰詹姆斯 80 800

SINGLE MALT WHISKY

单一麦芽威士忌

MACALLAN 麦卡伦 230 2,400
Aged 15 years 酒龄15年

MACALLAN 麦卡伦 130 1,400
Aged 12 years 酒龄15年

THE GLENLIVET 格兰威特 220 2,100
Aged 18 years 酒龄18年

THE GLENLIVET 格兰威特 110 1,200
Aged 12 years 酒龄12年

AMERICAN WHISKY

美国威士忌

RITTENHOUSE RYE 110 1,000
瑞顿房黑麦威士忌

MAKER'S MARK 90 990
美格威士忌

TEQUILA

龙舌兰

PATRÓN SILVER 120 1,200
培恩银龙舌兰酒
Mexico 墨西哥

DON JULIO REPOSADO 80 700
唐胡里奥金标龙舌兰酒
Mexico 墨西哥

SPIRIT SELECTIONS

精选烈酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

COGNAC

干邑

MARTELL CORDON BLEU 260 2,800
马爹利蓝带

MARTELL RED BARREL 100 1,100
马爹利红桶陈酿

HENNESSY X.O 280 3,000
轩尼诗 X.O

HENNESSY V.S.O.P 140 1,300
轩尼诗 V.S.O.P

VODKA

伏特加

RUSSIAN STANDARD IMPERIAL 120 1,200
俄罗斯斯丹达帝威
Russia 俄罗斯

BELVEDERE 90 950
雪树
Poland 波兰

GIN

金酒

MONKEY 47 DRY GIN 110 1,100
猴王47干金酒
Germany 德国

HENDRICKS 100 990
亨利爵士
Scotland 苏格兰

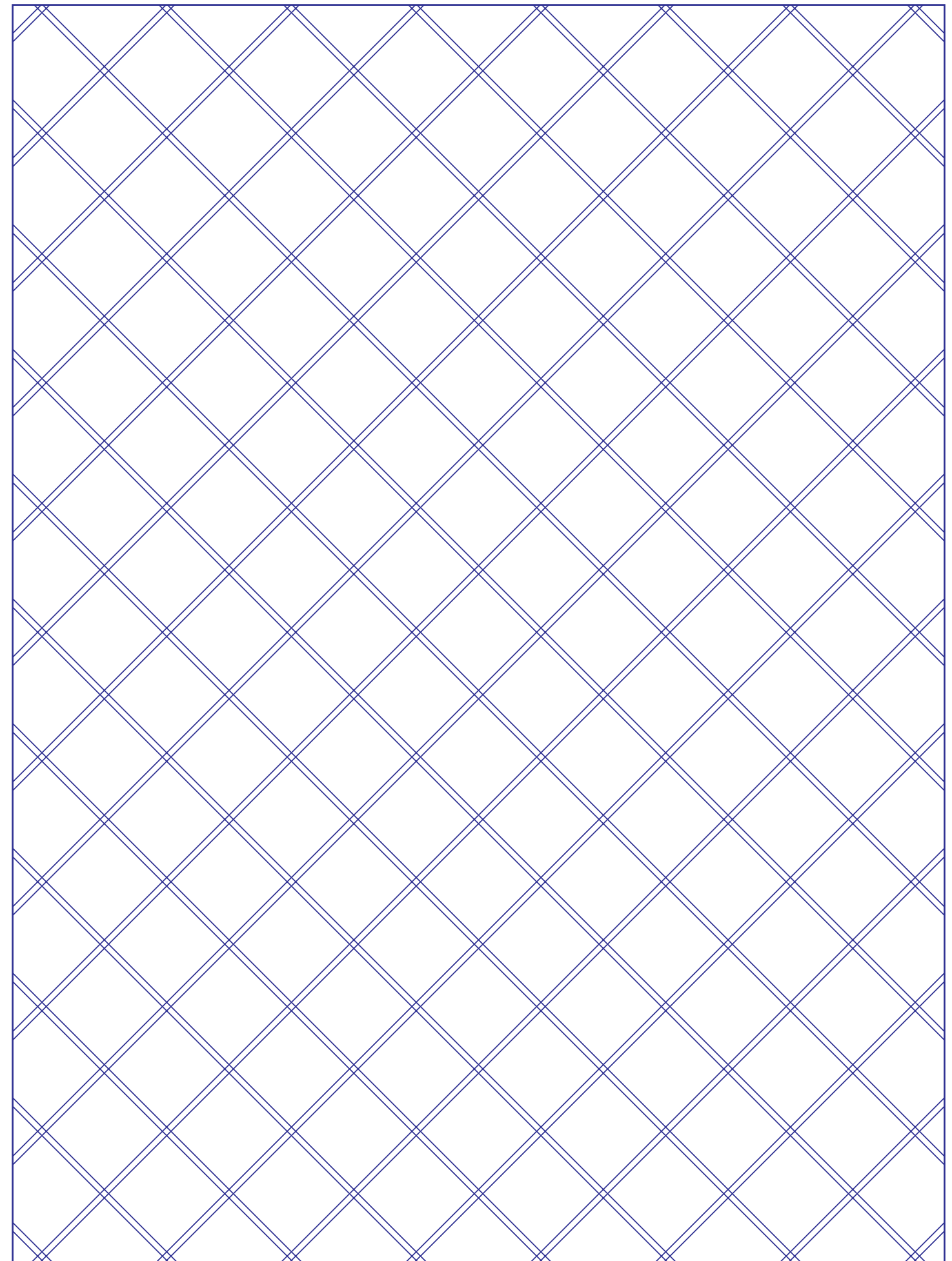
RUM

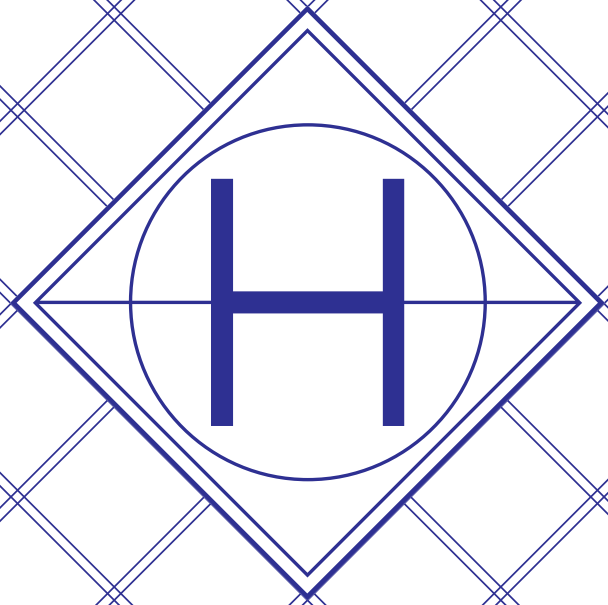
朗姆

KRAKEN SPICED RUM 90 800
挪威海怪加香黑朗姆酒
Trinidad & Tabago 特立尼达和多巴哥

HAVANA CLUB 3-YEAR 80 780
哈瓦那俱乐部3年朗姆酒
Cuba 古巴

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