



HONG KONG 香港
邊叙邊醉
BINO N' BOOZE

湯底

SOUP BASE



清酒邊醉海鮮鍋 \$328 □
BnB Seafood Soup



紅酒蕃茄牛美鍋 \$288 □
Signature Red Wine Oxtail and Tomato Soup



花雕藥膳筋脈鍋 \$268 □
Ox Tendon in HuaDiao and Chinese Herbs Soup



啤酒胡椒豬肚雞鍋 \$268 □
Pig Tripe and Chicken in Beer Soup

湯底 SOUP BASE

邊敘花膠鮮雞鍋(半隻) \$338 □
BnB Fish Maw and Chicken Soup

鴛鴦雙拼 \$238 □
YinYang Soup

以下湯底任選兩個 單拼 雙拼
Select 2 of the following soup base Combo 1 Combo 2

椰子鮮雞鍋(半隻) \$238 □ □
Coconut Chicken Soup

沙爆魚肚豬骨鍋 \$238 □ □
Basa Fish Maw and Pork Bone Soup

麻辣大蜆鍋 \$188 □ □
Mala Clam Soup
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天然素菇珍菌鍋 \$168 □ □
Vegetarian Mushroom Soup

皮蛋苜蓿鍋 \$138 □ □
Preserved Egg and Coriander Soup

惹味沙嗲湯 \$138 □ □
Satay Soup

牛肉 BEEF

本地新鮮驕牯牛 LOCAL STEER MEAT

驕牯牛皇 \$498 □
Steer Meat Deluxe Platter

極品牛頸脊 (大/L) \$438 □
Steer Deluxe (中/R) \$328 □
Chuck Flap

極品牛邊扒 (大/L) \$438 □
Steer Deluxe (中/R) \$328 □
Beef Tender Rib

極品牛腩包 (大/L) \$438 □
Steer Deluxe (中/R) \$328 □
Beef Brisket

手切靚牛肉 HAND CUT BEEF

手切牛(三拼) \$388 □
手切特級牛小排、手切牛頸脊、手切封門柳
Hand Cut Supreme Beef Trio
Hand Cut Supreme Beef Slice, Hand Cut Chuck Flap Tail, Hand Cut Hanger Steak

手切特級牛小排 (大/L) \$338 □
Hand Cut Supreme (中/R) \$268 □
Beef Slice

手切牛頸脊 (大/L) \$298 □
Hand Cut Chuck (中/R) \$238 □
Flap Tail

手切封門柳 (大/L) \$298 □
Hand Cut Hanger Steak (中/R) \$238 □

手切金錢脷 (大/L) \$228 □
Hand Cut Beef Shank (中/R) \$198 □

極品牛仔粒 \$268 □
Deluxe Beef Cube

至尊牛肉 PRIME BEEF

牛王五拼 \$438 □
手切牛、金錢脷、牛仔粒、牛舌心、牛爽肉
BnB Classic Beef Platter
Hand Cut Beef, Beef Shank, Beef Cube, Tongue, Crunchy Skirt Steak

極品牛舌心 \$138 □
Deluxe Ox Tongue

脆香牛爽肉 \$138 □
Crunchy Skirt Steak

爽滑牛仔筋 \$98 □
Ox Tendon

千層肚 \$88 □
Thousand-layered Tripe

嫩滑牛骨髓 \$88 □
Tender Bone Marrow

刺身 SASHIMI

刺身拼盤 \$880 □
時令魚、牡丹蝦、赤貝、帶子
Deluxe Sashimi Platter
Seasonal Fish, Botan Shrimp, Ark Shell Clam, Scallop

原隻龍蝦刺身 時價 Market Price □
Whole Lobster Sashimi

象拔蚌刺身 時價 Market Price □
Geoduck Sashimi

游水花竹蝦刺身 時價 Market Price □
Kuruma Prawn Sashimi

原條游水活魚刺身 時價 Market Price □
Fresh Whole Fish Sashimi

特級生蠔(每隻) 時價 Market Price □
Fresh Oyster / pc

日本活赤貝刺身(每隻) \$88 □
Ark Shell Clam Sashimi / pc

冰鎮鮮鮑魚(每隻) \$88 □
Iced Live Abalone / pc

北海道活帶子(每隻) \$68 □
Hokkaido Scallop / pc

海鮮 SEAFOOD

鮮味桂花蚌 \$188 □
Fresh Sea Cucumber Meat

美顏靚花膠 \$188 □
Supreme Fish Maw

爽脆珊瑚蚌 \$148 □
Fresh Coral Mussel

台海脆鱈片 \$148 □
Eel Slice

海蝦 \$148 □
Prawn

新鮮帶子片 \$138 □
Fresh Scallop Slice

沙爆魚肚 \$138 □
Basa Fish Maw

中山脆骨腩 \$128 □
Crisp Grass Carp Belly and Bone

日本廣島蠔 \$98 □
Japan Hiroshima Oyster

水魷魚 \$88 □
Fresh Squid

蘇格蘭蠔子皇(每隻) \$78 □
Scottish Razor Clam / pc

大扇貝(每隻) \$68 □
Giant Scallop / pc

時令海鮮(請先預訂) 時價 Market Price □
Seasonal Seafood (pre order required)

肉類 MEAT

農場豬三寶 \$108 □
鮮豬潤、鮮豬肚、豬頸肉
Pork Combo
Fresh Pork Liver, Fresh Pork Tripe, Pork Jowl Meat

極品黑毛豬肋條 \$108 □
Deluxe Berkshire Pork Short Rib

頂級黑豚肉 \$98 □
Supreme Berkshire Pork Slice

鮮豬肚 \$88 □
Fresh Pork Tripe

豬頸肉 \$88 □
Pork Jowl Meat

鮮豬潤 \$78 □
Fresh Pork Liver

白豬仔午餐肉 \$58 □
Greatwall Luncheon Meat

羊肉片 \$98 □
Lamb Slice

家禽 POULTRY

花雕醉鮮雞(半隻) \$138 □
HuaDiao Drunken Chicken (Half)

新鮮雞子 \$138 □
Fresh Chicken Testicle

鮮鵝腸 \$108 □
Fresh Goose Intestine

嫩滑鴨血 \$68 □
Duck Blood Curd

手工餃 DUMPLINGS

餃子拼盤(8隻) \$118 □
黑松露鮑魚餃、鳳城水餃皇、鮮蝦雲吞、黑豚肉韭菜餃
Dumpling Platter (8 pcs)
Truffle Abalone Dumpling, Phoenix Dumpling, Fresh Prawn Wonton, Berkshire Pork and Chives Dumpling

黑松露鮑魚餃 \$138 (6隻pcs) □
Truffle Abalone \$78 (3隻pcs) □
Dumpling

自創花雕醉雞餃 \$98 (6隻pcs) □
Signature HuaDiao \$58 (3隻pcs) □
Drunken Chicken Dumpling

鳳城水餃皇 \$98 (6隻pcs) □
Phoenix Dumpling \$58 (3隻pcs) □

鮮蝦雲吞 \$98 (6隻pcs) □
Fresh Prawn Wonton \$58 (3隻pcs) □

黑豚肉韭菜餃 \$78 (6隻pcs) □
Berkshire Pork and \$48 (3隻pcs) □
Chives Dumpling

手打丸 HANDMADE BALLS

手打墨魚丸 \$98 (8粒pcs) □
Handmade \$58 (4粒pcs) □
Cuttlefish Ball

手打鮮蝦丸 \$98 (8粒pcs) □
Handmade \$58 (4粒pcs) □
Shrimp Ball

枱號

TABLE NO.

員工

STAFF NO.

不准在本店進食外來食物。
Outside food and drinks are not allowed.

圖片祇供參考。
Photo is for reference only.

另加一服務費10%。
Subject to 10% service charge.

素食
Vegetarian

深水埗海壇街205號地下A號舖及1樓
Shop A, GF & 1/F, 205 Hai Tan Street, Sham Shui Po



手打滑 HANDMADE PASTE

- ◆ 手打鮮蝦滑 \$ 98
Handmade Shrimp Paste
- ◆ 手打墨魚滑 \$ 98
Handmade Cuttlefish Paste

其他 OTHERS

- ◆ 邊紋四寶丸(8粒) \$ 98
手打墨魚丸、手打鮮蝦丸、棍打牛筋丸、香菇貢丸
BnB Meatball Combo (8 pcs)
Handmade Cuttlefish Ball, Handmade Shrimp Ball, Chiu Chow Ox Tendon Ball, Deluxe Pork and Mushroom Ball
- ◆ 棍打牛筋丸 \$ 78 (8粒pcs)
Chiu Chow Ox \$ 48 (4粒pcs)
Tendon Ball
- ◆ 香菇貢丸 \$ 78 (8粒pcs)
Deluxe Pork and \$ 48 (4粒pcs)
Mushroom Ball
- ◆ 鮮味潮州魚蛋 \$ 68 (8粒pcs)
Chiu Chow Fish Ball \$ 38 (6粒pcs)
- ◆ 鹹香魚片頭 \$ 68 (8粒pcs)
Fried Fish Cake \$ 38 (6粒pcs)
- ◆ 皇帝蟹柳 \$ 68
Royal Crabstick
- ◆ 脆皮芝士腸 \$ 68
Cheese Cocktail Sausage

餐前小食 APPETISERS

- ◆ 花雕醉花螺 \$ 98
HuaDiao Drunken Sea Snail
- ◆ 醉鴨舌 \$ 98
Drunken Duck Tongue
- ◆ 秘制香辣魷魚鬚 \$ 88
Spicy Squid Tentacles
- ◆ 蝦多士 \$ 88
Golden Shrimp Toast

- ◆ 椒鹽墨魚嘴 \$ 88
Deep-fried Cuttlefish with Salt and Pepper
- ◆ 醉牛筋 \$ 78
Drunken Ox Tendon
- ◆ 醉牛腩 \$ 78
Drunken Beef Shank
- ◆ 麻辣雞腎 \$ 78
Mala Chicken Gizzard
- ◆ 炸酥肉 \$ 68
Deep-fried Pork Strip
- ◆ 黃金魚片頭 \$ 68
Golden Deep Fried Fish Cake
- ◆ 黃金脆炸魚皮 \$ 68
Golden Deep Fried Fish Skin
- ◆ 麻辣青瓜拌木耳 \$ 68
Mala Cucumber Salad
- ◆ 椒鹽豆腐粒 \$ 48
Deep-fried Tofu Cube with Salt and Pepper

蔬菜 VEGETABLES

- ◆ 健康蔬菜拼盤 \$ 88
Fresh Vegetable Platter
- ◆ 雜菌拼盤 \$ 88
Mixed Mushroom Platter
- ◆ 自製脆炸響鈴 \$ 68
Deep-fried Beancurd Roll
- ◆ 冰菜 \$ 58
Crystalline Iceplant
- ◆ 皇帝菜 \$ 48
Tong Hao
- ◆ 鮮萵筍 \$ 48
Celtuse
- ◆ 蜂巢豆腐 \$ 48
Honeycomb Tofu

- ◆ 靈芝菇 \$ 48
Marmoreal Mushroom
- ◆ 蓮藕片 \$ 48
Lotus Root Slice
- ◆ 海帶結 \$ 48
Kelp Knot
- ◆ 唐生菜 \$ 38
Chinese Lettuce
- ◆ 油麥菜 \$ 38
Romaine Lettuce
- ◆ 娃娃菜 \$ 38
Cabbage
- ◆ 金菇菜 \$ 38
Enoki Mushroom
- ◆ 甜粟米 \$ 38
Fresh Corn
- ◆ 蘿蔔片 \$ 38
Turnip Slice
- ◆ 土豆片 \$ 38
Potato Slice
- ◆ 雲耳 \$ 38
Black Fungus
- ◆ 滑豆腐 \$ 38
Silk Tofu
- ◆ 炸枝竹 \$ 38
Fried Beancurd Sheet

麵食 NOODLES

- ◆ 日本稻庭烏冬 \$ 48
Japanese Inaniwa Udon
- ◆ 日本出前一丁 \$ 38
Nissan Damae Itcho Instant Noodle
- ◆ 淮山麵 \$ 38
Chinese Yam Noodle

- ◆ 四川紅薯粉 \$ 38
Si Chuan Chewy Potato Noodle
- ◆ 芋絲 \$ 38
Konjac Noodle
- ◆ 粉絲 \$ 38
Bean Vermicelli
- ◆ 生麵 \$ 38
Egg Noodle
- ◆ 米粉 \$ 38
Rice Noodle
- ◆ 米線 \$ 38
Thick Rice Noodle
- ◆ 絲苗白飯 \$ 18
White Rice

飲品 DRINKS

自製飲品 HOUSE-MADE DRINKS

- ◆ 竹蔗茅根雪梨水 \$ 88 (瓶jar)
Sugar Cane Pear Drink \$ 23 (杯glass)
- ◆ 醒胃酸梅湯 \$ 88 (瓶jar)
Sour Plum Drink \$ 23 (杯glass)
- ◆ 清熱消脂五花茶 \$ 88 (瓶jar)
Refreshing \$ 23 (杯glass)
Five-flowered Tea

冰凍特飲 SPECIAL DRINKS

- ◆ 益力多西瓜沙冰 \$ 38
Watermelon Yakult Slushie
- ◆ 雜果菠蘿沙冰 \$ 38
Mixed Fruit Pineapple Slushie
- ◆ 珍珠紅豆沙冰 \$ 38
Red Bean Boba Slushie
- ◆ 咸檸檬七喜 \$ 38
Salted Lemon 7-up

罐裝汽水 SOFT DRINKS

- ◆ 可樂 \$ 22
Coke
- ◆ 無糖可樂 \$ 22
Coke Zero
- ◆ 雪碧 \$ 22
Sprite
- ◆ 忌廉 \$ 22
Cream Soda
- ◆ 梳打水 \$ 22
Soda Water
- ◆ 王老吉 \$ 22
Wong Lo Kat
- ◆ 中國茶 \$ 22
Chinese Tea
- ◆ 飛雪礦物質水 \$ 22
Bonaqua Mineral Water

啤酒 BEER

- ◆ HOEGAARDEN (Draught) \$ 68
- ◆ 藍妹(支) \$ 38
Blue Girl Beer (bottle)
- ◆ ASAHI (支 bottle) \$ 38
- ◆ 生力啤酒(支) \$ 32
San Miguel (bottle)
- ◆ 青島(支) \$ 28
TSINGTAO Beer (bottle)
- ◆ 健力士黑啤(罐) \$ 28
GUINNESS Draught (can)

紅酒 RED WINE

- ◆ Chateau Clarke \$ 780
Bordeaux 2012 (France)
- ◆ Aguaribay Malbec 2019 \$ 380
(Argentina)

白酒 WHITE WINE

- ◆ Chablis Domain \$ 680
de Vaurux 2021 (France)
- ◆ Kalamanda Chardonnay \$ 380
2020 (Australia)

香檳 CHAMPAGNE

- ◆ Veuve Clicquot \$ 960
- ◆ Prierre Jouet \$ 960

清酒 SAKE

- ◆ 獺祭二割三分 \$ 1,190
純米大吟釀 (720ml)
Dassai 23 Migaki Niwarisanbu
Junmai Daiginjo-shu(720ml)
- ◆ 黑龍大吟釀 (720ml) \$ 680
Crystal Dragon Daiginjo(720ml)
- ◆ 桶野川中取 \$ 580
純米大吟釀 (720ml)
Tatenokawa-Nakadori Miyamanishiki
Junmai Daiginjo(720ml)

甜品 DESSERTS

- ◆ 楊枝甘露 \$ 48
Mango Pomelo Sago
- ◆ 紅糖糍粑 \$ 38
Brown Sugar Glutinous Rice Cake
- ◆ 自家製雪糕 \$ 38
House-made Ice Cream
- ◆ 柚子雪芭 \$ 38
Yuzu Sorbet
- ◆ 時令水果 \$ 38
Seasonal Fruits
- ◆ 紅糖冰粉 \$ 28
Brown Sugar Ice Jelly

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