

丘吉尔餐厅

CHURCHILL'S

Table

# 经典咖啡 CLASSIC COFFEE

浓缩咖啡 espresso 100%



**短萃浓缩咖啡**  
**RISTRETTO (1oz)** ..... 35  
浓郁萃取浓缩咖啡  
Short shot of a more highly concentrated espresso

浓缩咖啡 espresso 100%



**意式浓缩咖啡**  
**ESPRESSO (1½oz)** ..... 38  
风味浓缩咖啡  
A full-flavoured, concentrated form of coffee

奶泡 milk foam 20%  
浓缩咖啡 espresso 80%



**浓缩玛奇朵咖啡**  
**ESPRESSO MACCHIATO (3oz)** ..... 40  
奶泡点缀浓缩咖啡  
An espresso drink with a table spoon of milk foam

浓缩咖啡 espresso 100%



**双份意式浓缩咖啡**  
**DOUBLE ESPRESSO (3oz)** ..... 45  
双份浓缩咖啡  
Double espresso is a double shot

研磨咖啡 finely ground coffee 100%



**经典咖啡**  
**REGULAR COFFEE (6oz)** ..... 45  
使用压力萃取的咖啡  
Regular uses pressure to force hot water through finely ground coffee

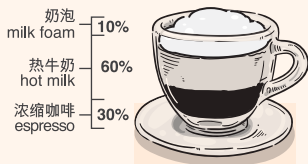
热水 hot water 70%  
浓缩咖啡 espresso 30%



**美式咖啡**  
**AMERICANO (6oz)** ..... 45  
在浓缩咖啡中加入适量的热水  
An espresso served with hot water

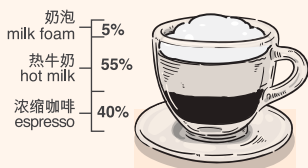
# 经典咖啡

## CLASSIC COFFEE



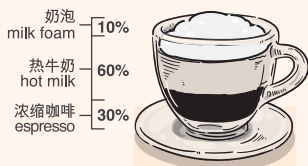
**迷你拿铁**  
**PICCOLO LATTE (3oz)** ..... 45

浓缩拿铁咖啡，咖啡味浓郁  
A smaller size of regular coffee latte,  
more intense coffee flavour.



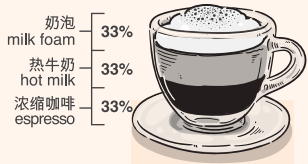
**馥芮白**  
**FLAT WHITE (6oz)** ..... 45

奶泡较少，咖啡比例较高的牛奶咖啡  
A milk-base coffee with a reduced amount of  
milk foam and higher proportion of coffee



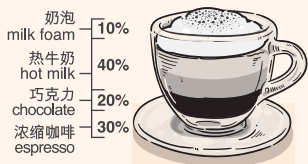
**拿铁咖啡**  
**COFFEE LATTE (12oz)** ..... 45

用浓缩咖啡，牛奶和添加的  
泡沫牛奶制成的咖啡  
Made with espresso, steamed milk  
and added layer of milk foam



**卡布奇诺咖啡**  
**CAPPUCCINO (12oz)** ..... 45

均匀分配浓缩咖啡，牛奶和发泡奶的咖啡  
Even distribution of espresso, steamed milk,  
and foamed milk



**摩卡咖啡**  
**COFFEE MOCHA (12oz)** ..... 45

结合巧克力和牛奶的咖啡  
An espresso combined with chocolate and milk

咖啡可转为低因咖啡。

牛奶可转为脱脂奶、燕麦奶、杏仁奶或豆奶。

Coffee can be changed to decaffeinated coffee.

Milk can be changed to skimmed milk, oat milk, almond milk or soya milk.

## 烘焙程度 ROAST DEVELOPMENT

浅焙 LIGHT ROAST	中焙 MEDIUM ROAST	深焙 DARK ROAST
浅褐色 Light brown	中褐色 Medium brown	深褐色 Dark brown
高酸度 High acidity	平衡的风味和酸度 Balanced flavour & acidity	油性外壳 Oily surface
花香, 水果 Floral scent, Fruit	坚果, 巧克力 Nuts, Chocolate	黑巧克力, 焦糖 Dark chocolate, Caramel



## 手工萃取 HAND - BREW

第一步  
STEP ①

选择你喜欢的咖啡豆  
Choose your favourite bean

第二步  
STEP ②

选择你喜欢的萃取方法  
Choose your preferred technique

# 单一产区精选咖啡豆

## SINGLE ORIGIN COFFEE BEAN SELECTION

牙买加 蓝山 JAMAICA BLUE MOUNTAIN	东帝汶 TIMOR-LESTE	季节限定 SEASONAL LIMITED EDITION	埃塞俄比亚 ETHIOPIA	哥伦比亚 COLOMBIA
中度烘焙 Medium Roast	有机A1 Organic A1	浅中烘焙 Light to Medium Roast	浅度烘焙 Light Roast	中深烘焙 Medium Dark Roast
铁皮卡, 1级 Typica, Grade 1	100% 阿拉比卡 100% Arabica	100% 阿拉比卡 100% Arabica	原生种 Heirloom	100% 阿拉比卡 100% Arabica
水洗 Washed	水洗 并手工精选 Washed and handpicked	特殊处理 Special Processing	日晒 Natural	水洗 Washed
高度 1300米以上 Altitude 1300m & above	高度 1200米 - 1600米 Altitude 1200m - 1600m	高度 1700米以上 Altitude 1700m & above	高度 2000米 - 2300米 Altitude 2000m - 2300m	高度 1700米 - 1900米 Altitude 1700m - 1900m
精致而且富有魅力。带有焦糖，榛子和蔗糖等的迷人香气  Refined charisma. Elegant aroma with notes of caramel, hazelnut, and cane sugar like.	带有红茶和山茶花的香气，余韵带有坚果味和巧克力味。口感平衡浓度适当  Notes of black tea, and rich in camellia. After taste with a nutty character and chocolate notes. Good balanced and concentration.	请咨询咖啡师，咖啡师会因应不同季节为您推荐不同风格的咖啡豆  Please enquiry with your barista for availability of different styles of coffee beans based on the season.	来自古吉罕贝拉镇布谷阿贝，日晒处理为咖啡豆带来浓郁的玫瑰花香和热带水果风味，更配有杏桃的香甜  The coffee beans are sourced from Guji Hambella Buku Abel. The natural process brings out rich floral notes of rose and tropical fruit flavour. It is further complemented by the sweet aroma of apricot.	液体口感中等，带有焦糖，干果的芬芳，回味悠长，最后是奶油饼干般的质地  Medium bodied. Long aftertaste with notes of caramel, dried fruits. End with a creamy biscuit texture.
额外收费 Supplementary 澳门元MOP 20	额外收费 Supplementary 澳门元MOP 10	额外收费 Supplementary 澳门元MOP 10		

所有价格以澳门元计算，并须另加10%服务费 All prices are in MOP and subject to 10% service charge

# 萃取技术

## BREWING TECHNIQUES

### 滴滤咖啡

#### POUR OVER

(每杯 Per Cup)

澳门元 MOP75

滴滤咖啡通常具有丰富的风味和轻盈的口感  
Pour over typically has a rich flavour and lighter body



- 添加咖啡粉到过滤器  
Add coffee to filter
- 以缓慢的圆周运动小心地将热水倒在咖啡上  
Carefully pour hot water over coffee in a slow, circular motion
- 让咖啡慢慢滴入玻璃水瓶  
Allow coffee to slowly drip into the carafe
- 取下过滤器并倒入咖啡后享用  
Remove filter, pour coffee and enjoy

### 法式滤压壶

#### FRENCH PRESS

(每杯 Per Cup)

澳门元 MOP70

用法国滤压壶冲泡可保留咖啡中可口的油脂，从而形成醇厚浓郁的咖啡液体  
Brewing with a French Press retains the palatable crema of the coffee, resulting in a robust and full-bodied



- 将咖啡倒入壶中  
Add coffee into the pot
- 将热水倒入壶中  
Pour hot water into the pot
- 让咖啡冲泡好后并按下手柄  
Allow the coffee to brew and gently push down the plunger
- 咖啡准备好了请享用  
Coffee is ready and enjoy

### 经典手冲壶

#### CHEMEX

(每杯 Per Cup)

澳门元 MOP80

令人惊叹的三层滤纸萃取方法，可产生令人难以置信的清澈顺滑的咖啡液体  
A stunning brewer with a triple-layer filter paper that produce an incredibly smooth and clear coffee



- 用热水浸湿过滤纸并以冲洗预热冲泡壶  
Dampen the filter with hot water to rinse and preheat the brewer
- 将咖啡粉倒入过滤器中并使其散开  
Put coffee into the filter cone and let it bloom
- 让咖啡冲泡一会  
Allow the coffee to brew
- 将咖啡倒入杯中并感受其独特的风味  
Pour the coffee into cup and indulge in the flavour

# 咖啡师精选 BARISTA'S SELECTION

## 精选咖啡

**SPECIALTY COFFEE** ..... 70+

包含各种不一样的特调和精品咖啡，请咨询咖啡师为您推介

Featuring a variety of unique blends and specialty coffee.

Please enquiry with your barista for their commendation.

## 热饮 HOT BEVERAGE

### 热可可

**HOT COCOA** ..... 45

一种热饮，包括可可粉和热牛奶

A heated drink consisting of cocoa and heated milk

### 抹茶拿铁

**MATCHA LATTE** ..... 45

将牛奶撞入浓香的抹茶中而成的特色饮品

Composition of matcha infusion and milk

### 香草 / 焦糖拿铁

**VANILLA / CARAMEL LATTE** ..... 45

将牛奶充分融合到香草 / 焦糖之中 (不含咖啡因)

Blend the milk thoroughly with vanilla or caramel (without caffeine)

## 冷萃 COLD BREW

氮气冷萃与常规冷萃完全相同。只是两种饮料的输送方式不同。一旦冲泡完成，咖啡会被注罐，然后将氮气注入到咖啡中。

Nitro cold brew is made the exact same way as regular cold brew. The delivery of the two beverages is different. Once the brewing has finished and the coffee is kegged, nitrogen is then infused into the cold brew.

---

冷萃咖啡  
COLD BREW ..... 55

经过一段时间冰镇萃取并加以过滤的冰咖啡  
Gently steeped for hours to extract flavour and then poured to serve

氮气冷萃咖啡  
NITRO COLD BREW ..... 60

注入氮气可带来天然奶油味和光滑的质地  
Infused with nitrogen for a naturally creamy flavour and smooth texture

## 冰淇淋咖啡 ICE CREAM COFFEE

---

阿芙佳朵  
AFFOGATO ..... 65

令人陶醉的咖啡结合了当日选定的雪糕和热咖啡  
This decadent coffee combines ice cream of the day with hot coffee

# 鸡尾酒咖啡

## COFFEE INSPIRED

---

爱尔兰咖啡  
IRISH COFFEE ..... 88

由爱尔兰威士忌与热咖啡，糖，奶油，碰撞组成的特色酒精咖啡  
Consisting of hot coffee, Irish whiskey, sugar and topped with cream

经典咖啡马天尼  
CLASSIC COFFEE MARTINI ..... 95

由伏特加，咖啡利口酒与浓缩咖啡奢华碰撞而成的经典之作  
Coffee Martini is a sumptuous mix of vodka, coffee liqueur and espresso

丘吉尔威士忌咖啡  
CHURCHILL'S WHISKEY COFFEE ..... 98

有传言说，温斯顿·丘吉尔早餐后会喝这种鸡尾酒开启顺利的一天  
Rumor has it, Winston Churchill would drink this cocktail after his breakfast to get the day going

## 冰茶

### ICED TEA

---

林柿桃茶  
PERSIMMON PEACH ..... 68

热带水果搭配冰茶完美带出清爽解渴的感觉  
Tropical fruits together for the ideal refreshingly thirst-quenching iced tea

野莓博士茶  
WILD BERRY ROOIBOS ..... 68

博士茶搭配覆盆子和蔓越莓，既清新也具抗氧化功效  
A powerful, antioxidant punch of rooibos, raspberries and cranberries

以上饮料酒精含量高于1.2%  
All alcoholic beverages exceed 1.2%ABV

# 特配花果香茗茶

## SIGNATURE FRUITY & FLORAL TEA

草莓乐园绿茶

壶 POT

STRAWBERRY FIELD ..... 45

英伦贵品系列的招牌茶以清新脱俗的绿茶结合草莓和玫瑰混搭而成  
Green tea with wholesome strawberries and rose

荔枝玫瑰红茶

LYCHEE ROSE ..... 45

柔合清新的荔枝和优雅的玫瑰而成的特级红茶  
Exotic lychee couples with elegant rose in this prominent black tea blend

玫瑰红茶

BLACK ROSE ..... 45

玫瑰花瓣和红茶是一个优雅的经典组合  
Artisanal sweet-scented rose petals blended black tea

# 伯爵茶之再三回味

## 3 SHADES OF EARL GREY TEA

壶 POT

经典伯爵茶

EARL GREY CLASSIC ..... 45

顶级红茶融合佛手柑精油缔造滑溜的口感

Classic blend featuring premium black tea and bergamot oil

伯爵绿茶

EARL GREEN ..... 45

以煎茶作茶底融合佛手柑精油特制而成的伯爵绿茶

A special green tea twist on the Earl Grey using Sencha as base

仕女伯爵红茶

EARL GREY FLORAL ..... 45

经典伯爵柔合矢车菊和锦葵花独调而成的花香版伯爵

Blended with cornflower and mallow blossom

# 精品经典茶系列

## PREMIUM CLASSIC TEA SELECTION

壶 POT

顶级红茶调配而成的招牌早餐茶  
THE LONDONER BREAKFAST TEA ..... 45

顶级红茶调配而成的招牌早餐茶  
Signature blend of the finest black teas from India, Kenya and Sri Lanka

茉莉花绿茶  
ORIGINAL JASMINE GREEN ..... 45

茉莉绿茶的清新花香被誉为「春天的味道」  
Known as the spring scent with distinctively refreshing floral

柠檬博士茶  
ORGANIC LEMON GINGER ..... 45

博士茶具舒缓能力，并加入生姜，香茅和苹果肉桂作配搭，效果更佳  
Rooibos blended with a medley of ginger, lemongrass and apple cinnamon

洋甘菊花茶  
CHAMOMILE BLOSSOM ..... 45

原茶采摘自埃及最盛开和完整的洋甘菊  
Whole leaf blossom hailing from Egypt creating a golden-coloured cup

娜娜薄荷茶  
NANA MINT CHILL ..... 45

具强消化能力的薄荷叶配搭姜，橙皮和菊苣，层次更为丰富  
Digestion-enhancing mint leaf infused with ginger, orange peel and chicory

南非香茅蜜树茶  
HONEYBUSH LEMONGRASS ..... 45

泰国香茅结合南非蜜树，有助舒缓和放松神经  
A relaxing delight with lemongrass meets comforting honeybush

# 你知道吗...

## DID YOU KNOW...

为什么享用特浓咖啡时需要配上一杯水？这是为了清洁我们的味觉，以便我们品尝咖啡的味道。由于特浓咖啡非常浓都会留下持久的咖啡味并会导致呼出咖啡的味道。水使我们能够清洁口腔避免呼出咖啡的味道。



Why is espresso served with water? The idea is to cleanse our palate so we can taste the coffee. As espresso is very strong and leaves a lingering coffee taste and likely coffee breath. Water allows us to cleanse our palate.

## 自制过滤水及矿泉水 HOUSE-FILTERED & MINERAL WATER

自制纯净水 750毫升

HOUSE-FILTERED STILL WATER 750ML ..... 38

自制气泡水 750毫升

HOUSE-FILTERED SPARKLING WATER 750ML ..... 38

普娜矿泉水

ACQUA PANNA (250ML | 750ML) ..... 38 | 65

圣培露气泡矿泉水

SAN PELLEGRINO (250ML | 750ML) ..... 38 | 65

巴黎气泡矿泉水

PERRIER (330ML | 750ML) ..... 45 | 65