



The  
Cheesecake Factory®



# Welcome!

Ever since our founding, we've been fanatical about excellence in everything we do — especially our food! Here are four things to know when you're browsing through our vast menu of culinary creations:

## MADE FRESH EVERY DAY

It's hard to believe, but our 200+ dishes are freshly prepared from scratch by our culinary team. We strive to source only the highest quality ingredients that are sustainably grown, harvested and raised to meet our specifications.

## ORDER WHAT YOU LOVE

Whatever you're in the mood for, and however you want it, we've got you covered. Need a vegetarian option, or looking for something new? Just ask, and our servers are here to help!

## PERFECT FOR SHARING

Many of our menu items, created with generous portions, are made for sharing. Whether you're looking for the perfect dish to split, or something for later, our selection of freshly prepared food is good to go!

## EVERY DAY, EVERY MEAL

From weekend brunch with the family to a business lunch or late-night bites, we're here to satisfy you every day, at any time.

### Our Fine Print

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

The weight for all dishes has a potential variance of plus or minus 5%.

All prices in this menu are in MOP\$

Corkage Fee from External Premises at \$150/bottle

Cakeage Fee from External Premises at \$50/person; \$150 maximum



Scan here to explore  
our menu online

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# From The Bar

## SPECIALTIES

MAI TAI 邁泰 \$98

*One of Our Best Loved Cocktails.*

*Captain Morgan and Bacardi Rums Shaken with Tropical Juices*

LONG ISLAND ICED TEA 長島冰茶 \$96

*A Potent Combination – Vodka, Rum, Gin, Tequila, Lemon, Lime and a Splash of Coke*

J.W.'s PINK LEMONADE J.W.'s 粉紅檸檬凍飲 \$96

*Absolut Citron Vodka, Chambord and Our Signature Lemonade*

PINEAPPLE MEZCAL 菠蘿梅斯卡爾 \$96

*Altos Plata Tequila and Mezcal with Fresh Pineapple, Lime and Agave*

BLOOD ORANGE APEROL SPRITZ 血橙阿佩羅 \$96

*Sparkling Prosecco with Aperol, Blood Orange and Elderflower*

TYPHOON PUNCH 颱風賓治 \$96

*Absolut Vodka with Passion Fruit, Pineapple and Orange Juice*

MANGO CRUSH 心動芒果 \$96

*Mango, Hendrick's Gin, Elderflower and Lime Over Crushed Ice*

RED SANGRIA 西班牙式鮮果紅酒 \$96

*Housemade with Red Wine and Fresh Fruit. Served on the Rocks*

COSMOPOLITAN 大都會 \$108

*Absolut Citron, Cointreau and a Splash of Cranberry Juice*

GEORGIA PEACH 佐治亞蜜桃 \$96

*Vodka, Peach Liqueur and Peaches Blended with a Swirl of Raspberry*

PIÑA COLADA 椰林飄香 \$98

*Four Rums with Fresh Pineapple and Coconut*

FACTORY PEACH BELLINI 芝樂坊蜜桃貝利尼 \$92

*Cava and Peach Liqueur Blended with Peaches*

PASSION FRUIT WHISKEY SOUR 熱情果檸檬威士忌 \$108

*Bulleit American Rye, Aperol and Fresh Lemon Sour with Passion Fruit*

## MARGARITAS & MOJITOS

MARGARITA 瑪嘉烈特 \$86

*Our Classic Margarita with Blanco Tequila, Triple Sec and Lime*

THE ULTIMATE MARGARITA 至尊瑪嘉烈特 \$118

*Our Premium Margarita with Don Julio Blanco Tequila, Cointreau, Grand Marnier and Lots of Lime On the Rocks*

PASSION FRUIT MARGARITA 熱情果瑪嘉烈特 \$96

*Olmecca Blanco Tequila, St-Germain and Passion Fruit Chilled and Served Up*

MOJITO 莫希托 \$88

*Brugal Blanco Rum Muddled with Fresh Mint and Lime on the Rocks*

COCONUT MOJITO 椰香莫希托 \$96

*Bacardi Superior and Malibu Crafted with Coconut, Mint and Fresh Lime*

PASSION FRUIT MOJITO 熱情果莫希托 \$96

*Bacardi Superior and 8 Year Rums Muddled with Mint, Lime and Passion Fruit*

*Alcoholic strength greater than 1.2% vol*



# From The Bar

## F A C T O R Y   I C E D   T E A S

TROPICAL PEACH TEA 夏日蜜桃冰茶 \$68  
*Peach, Mango, Fresh Lime and Jasmine Tea*

SUNRISE ORANGE ICED TEA 香橙薑冰茶 \$68  
*Orange Juice and Fresh Ginger with Lemon Tea*

PINEAPPLE PARADISE ICED TEA 茉莉菠蘿冰茶 \$68  
*Pineapple, Passion Fruit and Jasmine Tea*

MIXED BERRY TEA 鮮雜莓冰茶 \$68  
*Raspberry, Blueberry and Orange with Lemon Tea*

SPANISH ICED TEA 西班牙果茶 \$68  
*Fresh Apple and Pear with Passion Fruit, Mango and Jasmine Tea*

## N O N - A L C O H O L I C   B E V E R A G E S

PASSION MINT FIZZ 熱情果薄荷梳打 \$59  
*Passion Fruit, Agave Nectar and Fresh Mint Topped with Soda*

PINEAPPLE CHERRY LIMEADE 菠蘿車厘子青檸汽水 \$59  
*Pineapple, Cherry and Fresh Lime Served Cold and Sparkling*

TROPICAL GINGER COOLER 夏日生薑梳打 \$59  
*Island Juices and Fresh Ginger, Topped with a Splash of Lime and Soda*

BLOOD ORANGE SPARKLER 血橙青檸火花 \$59  
*Citrus Juices, Fresh Lime and Soda*

COCONUT LIMEADE 椰香青檸汽水 \$59  
*A Tropical Blend of Pineapple, Coconut and Fresh Lime*

## D R A F T   B E E R S

STELLA ARTOIS \$80      BUDWEISER \$70      HOEGAARDEN \$80

## B O T T L E D   B E E R S

GOOSE ISLAND IPA \$80

PERONI \$50

GUINNESS DRAUGHT \$70

HEINEKEN \$50

TSINGTAO \$50

CORONA \$50

ASAHI \$50



*Alcoholic strength greater than 1.2% vol*

# Wines

	Glass	Bottle
W H I T E S	165ml	750ml
SPARKLING		
PROSECCO, Villa Sandi, DOC, Treviso, Veneto, Italy	\$74	\$308
CAVA, Castellroig, Brut Cava N.V., Catalonia, Spain	\$74	\$308
CHAMPAGNE, Veuve Clicquot, Yellow Label, Brut, France		\$598
SLIGHTLY SWEET		
RIESLING, Dr. Loosen Urziger Wurzgarten, Kabinett, Mosel, Germany	\$74	\$308
GEWÜRZTRAMINER, Hospices de Colmar, Alsace, France		\$318
MOSCATO D’ASTI, Perlino Casa Martelletti, Piedmont, Italy	\$74	\$308
LIGHT AND CRISP		
RIESLING, Hospices de Colmar, Vins d’Alsace, Alsace, France	\$74	\$308
ALVARINHO, João Portugal Ramos, Vinhos Verdes, Minho, Portugal	\$54	\$218
PINOT GRIGIO, Cantina Beato Bartolomeo, San Giorgio, Veneto, Italy	\$74	\$308
SAUVIGNON BLANC, Cloudy Bay, New Zealand		\$498
FULL AND RICH		
CHARDONNAY, The Cheesecake Factory, USA	\$72	\$298
CHARDONNAY, Kendall-Jackson, Vintner’s Reserve, California, USA		\$308
CHARDONNAY, Pouilly-Fuisse, Burgundy, France		\$598
R E D S		
MEDIUM BODIED REDS		
MERLOT, Shadow Hill, Columbia Valley, USA	\$72	\$298
PINOT NOIR, Nuiton-Beaunoy, Beaune 1er Cru, Burgundy, France		\$538
SANGIOVESE, Villa La Pagliaia, Chianti Classico DOCG, Italy		\$308
FULLER BODIED REDS		
CABERNET SAUVIGNON, The Cheesecake Factory, California, USA	\$72	\$298
SHIRAZ, Kies Dedication, Barossa Valley, Australia		\$398
CABERNET SAUVIGNON, Louis M Martini, Napa Valley, USA		\$598

CONSUMIR BEBIDAS ALCOÓLICAS EM EXCESSO PREJUDICA A SAÚDE  
EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH 過量飲酒危害健康  
A VENDA OU DISPONIBILIZAÇÃO DE BEBIDAS ALCOÓLICAS  
A MENORES DE 18 ANOS É PROIBIDA THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES  
TO ANYONE UNDER THE AGE OF 18 IS PROHIBITED 禁止向未滿十八歲人士銷售或提供酒精飲料  
Alcoholic strength greater than 1.2% vol





# *Deliciousness Ahead...*

Over 200 menu selections  
There is something everyone will love



# Small Plates & Snacks

LITTLE HOUSE SALAD 小份蔬菜沙律 \$62  
*Tossed in Our Vinaigrette*

STREET CORN 街頭烤粟米 \$92  
*Fire Roasted Corn "Ribs" with Parmesan, Chile-Lime Mayonnaise and Cilantro*

STUFFED MUSHROOMS 釀蘑菇 \$104  
*Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce*

LOADED BAKED POTATO TOTS 脆焗釀薯寶 \$92  
*Crispy Potato Tots Filled with Cheese, Bacon and Green Onion. Served with Sour Cream*

AVOCADO TACOS 墨西哥牛油果夾餅 \$94  
*Fresh Jicama "Tortilla" Shells Filled with Crispy Avocado, Tomatillo Slaw and Cilantro*

CRISPY CRAB RANGOONS 脆脆蟹肉寶 \$104  
*Classic "Crab Rangoon" with Crab, Cream Cheese, Green Onion and Water Chestnuts Fried Crisp and Served with Sweet Chili Sauce*

CRISPY FRIED CHEESE 脆炸芝士角 \$98  
*Mozzarella and Fontina Cheeses with Marinara Sauce*

FRIED ZUCCHINI 炸意大利青瓜 \$98  
*Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing*

CHEESEBURGER SPRING ROLLS 芝士漢堡卷 \$98  
*Ground Premium Beef, Lots of Melted Cheese and Grilled Onions  
Rolled in a Crispy Wrapper*

CRISPY CRAB BITES 香脆蟹肉球 \$104  
*Bite-Sized Little Crab Cakes. Served with Mustard Sauce*



# Appetizers

*All of Our Appetizers are Perfect for Sharing*

## ROADSIDE SLIDERS \$162

街頭小漢堡

*Bite-Sized Burgers on Mini-Buns Served with Grilled Onions, Pickles and Ketchup*

## AVOCADO EGGROLL \$172

牛油果脆卷

*Avocado, Sun-Dried Tomato, Red Onion and Cilantro Fried in a Crisp Wrapper. Served with a Tamarind-Cashew Dipping Sauce*

## QUESADILLA \$118

墨西哥烤餅

*Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles. Garnished with Guacamole, Salsa and Sour Cream with Chicken 配雞肉 \$168*

## THAI CHILI SHRIMP \$158

泰式風味蝦

*Crispy Shrimp Tossed with Spicy Aioli*

## FRIED MACARONI AND CHEESE 炸芝士通心粉球 \$168

*Crispy Crumb Coated Macaroni and Cheese Balls. Served over a Creamy Marinara Sauce*

## HOUSEMADE MEATBALLS 自製肉丸 \$158

*Certified Angus Beef®, Italian Sausage and Parmesan, Tomato Sauce and Whipped Ricotta*

## HOT SPINACH AND CHEESE DIP 熱菠菜芝士沾醬 \$158

*Spinach, Artichoke Hearts, Shallots, Garlic and a Mixture of Cheeses Served Bubbly Hot with Tortilla Chips and Salsa. Enough for Two*

## TEX MEX EGGROLLS \$162

德州墨西哥脆卷

*Spicy Chicken, Corn, Black Beans, Peppers, Onions and Melted Cheese. Served with Avocado Cream and Salsa*

## BUFFALO BLASTS \$178

香辣爆炸雞角

*Chicken, Cheese and Our Spicy Buffalo Sauce all Stuffed in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing*

## FRIED CALAMARI \$182

炸魷魚

*Fried Light and Crisp. Served with Garlic Dip and Cocktail Sauce*

## EGGROLL SAMPLER \$172

脆卷拼盤

*A Variety of All of Our Rolls with Avocado, Tex Mex, Cheeseburger Spring Rolls and Firecracker Salmon*

## WARM CRAB & ARTICHOKE DIP 暖蟹肉雅枝竹芝士沾醬 \$158

*A Delicious Blend of Crab, Artichokes and Cheese Served Warm*

## THAI LETTUCE WRAPS 泰式生菜包 \$128 / \$178

*Create Your Own Thai Lettuce Rolls!*

*Satay Chicken Strips or Grilled Avocado, Carrots, Bean Sprouts, Coconut Curry Noodles and Lettuce Leaves with*

*Three Delicious Spicy Thai Sauces – Peanut, Sweet Red Chili and Tamarind-Cashew*

## PORK BELLY SLIDERS 五花腩小漢堡 \$172

*Slices of Slow Roasted Smoked Pork Belly with Barbeque Sauce, Cole Slaw and Fried Pickles*

## FACTORY NACHOS \$178

芝樂坊粟米片

*Crisp Tortilla Chips Covered with Melted Cheeses, Fried Wings Covered in Hot Sauce and Served with Guacamole, Red Chile Sauce, Sour Cream, Jalapeños, Green Onions and Salsa with Spicy Chicken 配辣雞肉 \$228*

## BUFFALO WINGS \$202

水牛城香辣雞翼

*Blue Cheese Dressing and Celery Sticks*

## Buffalo Chicken Strips \$168

水牛城香辣雞柳

## FIRECRACKER SALMON 辣三文魚炮仗卷 \$168

*Spiced Salmon Rolled in Spinach and Fried in a Crisp Wrapper.*

*Served with a Sweet Hot Chili Sauce*

## CRABCAKES 蟹餅 \$202

*Served with Mustard and Tartar Sauce*

## SOUP OF THE DAY 是日精選餐湯 \$72 /cup / \$82 /bowl







# *Smooth &* **RICH**

## **GODIVA® CHOCOLATE CHEESECAKE**

Flourless Godiva® Chocolate Cake, Topped with Godiva®  
Chocolate Cheesecake and Chocolate Mousse



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# Specialties

## “ S U P E R ” F O O D S

*These nutrient rich special recipes were developed with ingredients found in nature*

### CALIFORNIA GUACAMOLE SALAD 加州風味牛油果醬沙律 \$178

*Mixed Greens, Avocado, Tomato, Corn, Black Beans, Onion, Radish, Crispy Tortillas, Feta Cheese and Cilantro Tossed with Mildly Spicy Avocado Dressing*

### WELLNESS SALAD 清新喚顏沙律 \$178

*A Delicious Blend of Salad Greens, Spinach, Kale, Avocado, Broccoli, Grapes, Roasted Pear, Blueberries, Onion, Sunflower Seeds and Almonds with Lemon-Blueberry Vinaigrette*

### ALMOND-CRUSTED SALMON SALAD 杏仁三文魚沙律 \$218

*Pan Seared and Served Over Mixed Greens, Kale, Avocado, Tomato, Quinoa, Cranberries and Radishes. Tossed with Our Vinaigrette*

## A D D I T I O N S

Avocado 牛油果 \$50

Grilled Chicken 烤雞肉 \$50

Grilled Shrimp 烤蝦 \$60

Grilled Salmon 烤三文魚 \$80

## F L A T B R E A D P I Z Z A S

*Hand Stretched and Baked to Order*

### CHEESE 芝士意式烤餅 \$134

*Mozzarella and Tomato Sauce*

### MARGHERITA 瑪格麗特意式烤餅 \$136

*Fresh Mozzarella, Basil and Tomato Sauce*

### PEPPERONI 辣肉腸意式烤餅 \$148

### FRESH BASIL, TOMATO AND CHEESE \$142

*鮮羅勒、番茄及芝士意式烤餅*

*Mozzarella, Fontina and Parmesan*

### THE EVERYTHING 乜都有意式烤餅 \$158

*Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato Sauce*

### BEE STING 蜂蜜叮叮意式烤餅 \$158

*Italian Sausage, Pepperoni, Bacon and Calabrian Chiles with Mozzarella, Vodka Sauce, Parmesan and Honey*

### MOLTO MEAT 肉香滿溢意式烤餅 \$168

*Prosciutto, Sausage, Housemade Meatball, Pepperoni and Smoked Bacon with Parmesan, Mozzarella and Tomato Sauce*



# Glamburgers® & Sandwiches

*All Served with French Fries or Green Salad*

*Sweet Potato Fries 改配番薯條 +\$28*

*We use Premium Beef for all of Our Burgers*

## OLD FASHIONED BURGER 懷舊漢堡 \$168

*Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise*

## FACTORY BURGER 芝樂坊漢堡 \$188

*Charbroiled with Cheddar Cheese, Tomato, Grilled Onions and Mayonnaise on a Sourdough French Loaf*

## BISTRO BURGER 小餐館漢堡 \$178

*Topped with Bacon, Caramelized Onion, Arugula, Housemade Steak Sauce and Garlic Aioli on a Toasted Roll*

## CLASSIC BURGER 經典漢堡 \$202

*A Chop House Hamburger. Served with a Slice of Grilled Onion, Lettuce and Tomato*

## FRENCH DIP CHEESEBURGER 法式醬芝士漢堡 \$188

*Charbroiled Cheeseburger Served on a Toasted Brioche Roll with Grilled Onions, Sriracha Mayo and Au Jus for Dipping*

## SMOKEHOUSE B.B.Q. BURGER 煙燻B.B.Q.漢堡 \$188

*Smoked Bacon and Melted Cheddar with Crispy Onion Strings and B.B.Q. Ranch Sauce*

## MUSHROOM BURGER 蘑菇漢堡 \$188

*Our Charbroiled Burger Covered with Sauteed Mushrooms, Onions, Melted Swiss, Fontina Cheese and Mayo*

## AMERICANA CHEESEBURGER 美式芝士漢堡 \$198

*American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato, Grilled Onions, Pickles and Secret Sauce*

## MACARONI AND CHEESE BURGER 炸芝士通心粉球漢堡 \$188

*Charbroiled and Topped with Our Creamy Fried Macaroni and Cheese Balls and Cheddar Cheese Sauce. Served with Lettuce, Tomato, Pickles and Onion*

## BACON-BACON CHEESEBURGER 層層煙肉芝士漢堡 \$198

*Charbroiled and Covered with Melted Cheddar and American Cheese, Crispy Bacon, Thick-Cut Slow Roasted Smoked Bacon and Secret Sauce*

## VEGGIE BURGER 素菜漢堡 \$172

*Our Housemade Crispy Veggie "Burger" with Brown Rice, Farro, Mushrooms, Black Beans and Onion. Served on a Toasted Wheat Brioche Bun with Melted Fontina Cheese, Avocado, Cucumber, Tomato, Arugula, Pickles and Garlic Aioli*

\* \* \*

## RENEE'S SPECIAL RENEE'S 雲妮特選 \$162

*One-Half of a Chicken-Almond Salad Sandwich*

*半份杏仁雞肉沙律三文治*

*a Cup of Our Soup and a Small Green Salad*

*with a Small Caesar Salad 改配小份凱撒沙律 +\$28*

## CHICKEN SALAD SANDWICH 雞肉沙律三文治 \$162

*Housemade with Roasted Almonds, Lettuce, Tomato and Mayonnaise. Served on Grilled Brioche Bread*

## CUBAN SANDWICH \$198

*古巴三文治*

*Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise on a Grilled and Pressed Roll*

## CHICKEN PARMESAN SANDWICH \$202

*巴馬臣芝士雞肉三文治*

*Tender Chicken Lightly Coated in Parmesan Breadcrumbs, Tomato Sauce and Melted Cheese on a Freshly Grilled French Roll*

## GRILLED CHICKEN AND AVOCADO CLUB \$198

*烤雞肉牛油果公司三文治*

*Grilled Chicken Breast with Avocado, Bacon, Tomato, Melted Swiss and Herb Mayonnaise*

## SPICY CRISPY CHICKEN SANDWICH 脆辣雞肉三文治 \$172

*Crispy Chicken Breast Covered with Melted Cheese and*

*Your Choice of Spicy Buffalo Sauce or Chipotle Mayo. Served on a Brioche Bun*



# Salads

## TOSSED GREEN SALAD 田園沙律 \$98

*Mixed Greens, Assorted Vegetables, Tomato and Croutons  
with Your Choice of Dressing*

## CAESAR SALAD 凱撒沙律 \$132

*The Almost Traditional Recipe with Croutons, Parmesan Cheese and  
Our Special Caesar Dressing  
with Chicken 配雞肉 \$182*

## MEXICALI SALAD 墨西哥風情沙律 \$188

*Fire Roasted Corn, Avocado, Jicama, Onion, White Beans, Mixed Greens,  
Cheese, Pepitas, Crisp Tortillas and Chile-Lime Vinaigrette*

## FRIED CHICKEN CLUB SALAD 炸雞公司沙律 \$188

*Crispy Fried Chicken, Mixed Greens, Bacon, Blue Cheese, Tomato,  
Cucumber and Onion with Our Honey-Dijon Vinaigrette*

## FACTORY CHOPPED SALAD 芝樂坊沙律 \$188

*A Delicious Blend of Julienne Romaine, Grilled Chicken, Tomato, Avocado,  
Corn, Bacon, Blue Cheese and Apple with Our Vinaigrette*

## THAI CHICKEN SALAD 泰式雞肉沙律 \$232

*Satay Chicken Strips, Lettuce, Carrots, Rice Noodles, Cucumbers, Bean Sprouts, Cilantro,  
Peanuts and Sesame Seeds. Tossed with Thai Vinaigrette*

## SHEILA'S CHICKEN AND AVOCADO SALAD \$242

### SHEILA'S 茜拉雞肉牛油果沙律

*Grilled Chicken, Fresh Avocado, Mixed Greens, Crisp Tortilla Strips, Carrots, Cilantro  
and Cashews. Tossed in a Citrus-Honey-Peanut Vinaigrette*

## MANDARIN CHICKEN SALAD 甜柑雞肉沙律 \$228

*Chicken Breast, Rice Noodles, Lettuce, Green Onions, Almonds, Crisp Wontons,  
Bean Sprouts, Mandarin Orange and Sesame Seeds.  
Tossed in Our Special Chinese Plum Dressing*

## LUAU SALAD LUAU 夏威夷盛宴沙律 \$232

*Grilled Chicken Breast Layered with Mixed Greens, Pineapple, Cucumbers,  
Red and Yellow Peppers, Green Beans, Carrots, Onions, and Crisp Wontons  
with Macadamia Nuts, Peanuts and Sesame Seeds. Tossed in Our Vinaigrette*

## BARBEQUE RANCH CHICKEN SALAD \$242

### 燒烤風味雞肉田園沙律

*Avocado, Tomato, Grilled Corn, Black Beans, Cucumber and Romaine  
All Tossed with Our Barbeque Ranch Dressing. Topped with Lots of  
Crispy Fried Onion Strings for Crunch*

## SANTA FE SALAD SANTA FE 聖達菲沙律 \$228

*Marinated Chicken, Fresh Corn, Black Beans, Cheese,  
Tortilla Strips, Tomato and Romaine with a Spicy Peanut-Cilantro Vinaigrette*

## COBB SALAD COBB 卡布沙律 \$242

*Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato,  
Egg and Romaine Tossed in Our Vinaigrette*







***Made Fresh  
from Scratch***





# Specialties

**GREEN CHILE CHICKEN ENCHILADAS** 墨西哥辣醬雞肉粟米餅 \$188  
*Corn Tortillas Filled with Chicken, Cheese, Chile and Onion, Covered with Salsa Verde and Sour Cream. Served with Rice and Beans*

**CRISPY PINEAPPLE CHICKEN AND SHRIMP** 香脆雞肉蝦配菠蘿 \$176  
*Crispy Chicken and Shrimp with Snow Peas, Mushrooms, Onions, Garlic, Peppers and Cilantro in a Sweet and Spicy Sauce. Served with White Rice*

**KOREAN FRIED CHICKEN** 韓式炸雞 \$166  
*Crispy Chicken Tossed with Our Spicy Korean B.B.Q. Sauce and Served Over Steamed Rice with Avocado, Kimchi, Mushrooms, Cilantro and Sesame Seeds*

**CHICKEN PARMESAN “PIZZA STYLE”** 巴馬臣芝士雞肉「薄餅」 \$224  
*Chopped Chicken Breast Coated with Breadcrumbs, Covered with Marinara Sauce and Lots of Melted Cheese. Topped with Angel Hair Pasta in an Alfredo Cream Sauce*

**TRUFFLE-HONEY CHICKEN** 松露蜜糖炸雞 \$242  
*Fried Chicken Breast with Truffle-Honey, Asparagus and Mashed Potatoes*

**CHICKEN BELLAGIO** 雞肉貝拉焦 \$216  
*Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce Topped with Prosciutto and Arugula Salad*

**CAJUN CHICKEN “LITTLES”** \$212  
「細細粒」卡真辣雞肉  
*Chicken Tenderloins, Spiced, Breaded and Fried Crisp. Served with Mashed Potatoes and Fresh Buttered Corn*

**ORANGE CHICKEN** 香橙雞球 \$216  
*Deep Fried Pieces of Chicken Breast Covered in a Sweet and Spicy Orange Sauce. Served with White Rice and Vegetables*

**BAJA CHICKEN TACOS** 墨西哥北部辣雞肉夾餅 \$188  
*Soft Corn Tortillas Filled with Mildly Spicy Chicken, Cheese, Tomato, Avocado, Onion, Chipotle and Cilantro. Served with Rice and Beans*

**FISH TACOS** 墨西哥魚肉夾餅 \$196  
*Soft Corn Tortillas Filled with Grilled or Crispy Tempura Fish, Avocado, Tomato, Chipotle Sauce, Marinated Onions and Cilantro. Served with Rice and Beans*

**PARMESAN-HERB CRUSTED CHICKEN** \$216  
巴馬臣芝士香草雞  
*Sauteed Chicken Breasts Coated with Parmesan-Garlic Breadcrumbs and Herbs. Served with Mashed Potatoes and Green Beans*



# Specialties

## PORTUGUESE CHICKEN 葡式燒雞 \$238

*Oven Roasted Half Chicken in a Coconut Curry Peanut Sauce with Peas and Carrots.  
Served with our Crispy Potatoes*

## CHICKEN MADEIRA 馬德拉酒雞肉 \$272

*Our most popular chicken dish! Sautéed Chicken Breast  
Topped with Fresh Asparagus and Melted Mozzarella Cheese. Covered with  
Fresh Mushroom Madeira Sauce and Served with Mashed Potatoes*

## CRUSTED CHICKEN ROMANO 羅馬諾芝士脆皮雞扒 \$228

*Breast of Chicken Coated with a Romano-Parmesan Cheese Crust.  
Served with Pasta in a Light Tomato Sauce*

## SHEPHERD'S PIE 牧羊人批 \$238

*Ground Beef, Carrots, Peas, Zucchini and Onions in a Delicious Mushroom Gravy  
Covered with a Mashed Potato-Parmesan Cheese Crust*

## FAMOUS FACTORY MEATLOAF 芝樂坊馳名美式肉餅 \$262

*Served with Mashed Potatoes, Mushroom Gravy, Grilled Onions and Fresh Buttered Corn*

## CRISPY CHICKEN COSTOLETTA 意式酥脆雞扒 \$214

*Chicken Breast Lightly Breaded and Sautéed to a Crisp Golden Brown.  
Served with Lemon Sauce, Mashed Potatoes and Fresh Asparagus*

## CHICKEN PICCATA 檸檬雞扒 \$228

*Sautéed Chicken Breast with Lemon Sauce, Mushrooms and Capers.  
Served with Angel Hair Pasta*

## BANG-BANG CHICKEN AND SHRIMP \$228

幫幫泰式雞肉及蝦

*A Spicy Thai Dish with the Flavors of Curry, Peanut, Chile and Coconut.  
Sautéed with Vegetables and Served over Steamed White Rice*

## GRILLED STEAK TACOS 墨西哥燒牛扒夾餅 \$242

*Soft Corn Tortillas, Chargilled Steak, Avocado Crema, Chipotle Sauce,  
Onions and Cilantro. Served with Rice and Beans*

## CAJUN JAMBALAYA 卡真香辣雜錦飯 \$242

*Shrimp and Chicken Sautéed with Tomato, Onions and Peppers  
in a Very Spicy Cajun Sauce with Rice*



# Specialties

## P A S T A

### PASTA POMODORO \$198

意大利番茄麵

*Spaghetti Tossed with our Housemade Marinara Sauce, Imported Cherry Tomatoes and Fresh Basil*

### FETTUCCINI ALFREDO \$198

意式忌廉闊條麵

*A Rich Parmesan Cream Sauce with Chicken 配雞肉 \$248*

### PASTA CARBONARA \$198

卡邦尼意大利麵

*Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce with Chicken 配雞肉 \$248*

### TOMATO BASIL PASTA \$198

番茄羅勒長通粉

*Grilled Chicken, Mozzarella, a Touch of Garlic and Penne Pasta. Light and Fresh*

### FOUR CHEESE PASTA \$198

芝士四重奏長通粉

*Penne Pasta, Mozzarella, Ricotta, Romano and Parmesan Cheeses, Marinara Sauce and Fresh Basil with Chicken 配雞肉 \$248*

### PASTA DA VINCI \$218

達文西長通粉

*Sauteed Chicken, Mushrooms and Onions in a Delicious Madeira Wine Sauce Tossed with Penne Pasta*

### SPICY RIGATONI VODKA 香辣伏特加酒粗管通粉 \$228

*Rigatoni Pasta, Italian Cherry Tomatoes, Parmesan, Fresh Basil and Pancetta Tossed with Spicy Vodka Sauce*

### SPAGHETTI AND MEATBALLS 番茄肉丸意大利麵 \$228

*Housemade Meatballs with Beef, Italian Sausage and Parmesan with Our Tomato Sauce and Basil*

### PASTA WITH SHRIMP AND SAUSAGE 意式肉腸及蝦粗管通粉 \$228

*Rigatoni Pasta with Shrimp, Italian Sausage, Onions and Mildly Spicy Peppers Tossed with Marinara Sauce and Fresh Basil*

### LOUISIANA CHICKEN PASTA 香辣路易斯安娜雞肉蝴蝶粉 \$228

*Parmesan Crusted Chicken Served Over Pasta with Mushrooms, Peppers and Onions in a Spicy New Orleans Sauce*

### SPICY CHICKEN CHIPOTLE PASTA 墨西哥乾辣椒雞肉長通粉 \$228

*Penne Pasta, Honey Glazed Chicken, Asparagus, Red and Yellow Peppers, Peas, Garlic and Onion in a Spicy Chipotle Parmesan Cream Sauce*

### PASTA WITH CHICKEN AND LEMON GARLIC SAUCE \$228

雞肉蒜香檸檬忌廉意大利麵

*Chicken Breast Sauteed with Garlic, Herbs, Tomato and White Wine in Lemon Garlic Cream Sauce Tossed with Spaghetti*

### EVELYN'S FAVORITE PASTA EVELYN'S 伊芙琳至愛意大利麵 \$208

*Broccoli, Zucchini, Asparagus, Peppers, Tomato, Onions, Garlic and Fresh Herbs. Tossed with Parmesan*

### FARFALLE WITH CHICKEN AND ROASTED GARLIC \$228

烤蒜雞肉蝴蝶粉

*Bow-Tie Pasta, Chicken, Mushrooms, Tomato, Pancetta, Peas and Caramelized Onions in a Roasted Garlic-Parmesan Cream Sauce*

### ITALIAN SAUSAGE AND FRESH MUSHROOM RIGATONI \$228

意大利香腸鮮蘑菇粗管通粉

*Rigatoni Pasta, Sausage, Pancetta, Mushrooms and Broccoli with Parmesan Cream and Ricotta Cheese*

### SHRIMP WITH ANGEL HAIR 蝦肉天使麵 \$248

*Large Shrimp Sauteed with Tomatoes, Lemon, Garlic, Herbs and Fresh Basil on Top of Angel Hair Pasta with a Touch of Marinara Sauce*

### BISTRO SHRIMP PASTA 小餐館炸蝦意大利麵 \$248

*Crispy Battered Shrimp, Fresh Mushrooms, Tomato and Arugula Tossed with Spaghetti and a Basil-Garlic-Lemon Cream Sauce*



# Specialties

## F I S H & S E A F O O D

### FISH & CHIPS 炸魚薯條 \$208

*Hand Battered and Fried Crisp. Served with Cole Slaw, French Fries and Tartar Sauce*

### FRIED SHRIMP PLATTER 炸蝦拼盤 \$242

*Lightly Breaded and Fried Crisp with French Fries and Cole Slaw*

### PRAWNS IN LEMON GARLIC SAUCE 檸檬蒜香大蝦 \$248

*Paris Bistro-Style! Sauteed with Whole Cloves of Garlic, White Wine, Fresh Basil and Tomato. Served with Angel Hair Pasta*

### SHRIMP AND CHICKEN GUMBO 蝦及雞肉雜燴濃湯飯 \$228

*Shrimp, Chicken, Andouille Sausage, Tomatoes, Peppers, Onions and Garlic Simmered in a Spicy Cajun Style Broth with Cream. Topped with Steamed White Rice*

### JAMAICAN BLACK PEPPER SHRIMP 牙買加式黑胡椒蝦 \$254

*Sauteed Shrimp with a Very Spicy Jamaican Black Pepper Sauce. Served with Rice, Black Beans, Bananas and Marinated Pineapple*

*with Chicken 配雞肉 \$228      with Chicken and Shrimp 配雞肉及蝦 \$252*

### GRILLED SALMON 烤三文魚 \$302

*Served with Mashed Potatoes and Broccoli*

### CAJUN SALMON 卡真三文魚 \$312

*A Louisiana Classic, Blackened with Creole Sauce, Mashed Potatoes and Buttered Corn*

### HERB CRUSTED FILET OF SALMON 香草三文魚 \$302

*Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes*

### MISO SALMON 味噌三文魚 \$302

*Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce*

## F A C T O R Y C O M B I N A T I O N S

*Served with Mashed Potatoes*

### PRAWNS IN LEMON GARLIC SAUCE AND STEAK DIANE \$345

檸檬蒜香大蝦 拼 DIANE 黛安牛扒

### CHICKEN MADEIRA AND STEAK DIANE \$345

馬德拉酒雞肉 拼 DIANE 黛安牛扒

### STEAK DIANE AND HERB CRUSTED SALMON \$345

DIANE 黛安牛扒 拼 香草三文魚

*Or Any Combination of the Above \$345*

你亦可任意配搭以上兩款菜式



# Specialties

## S T E A K S

CARNE ASADA STEAK 墨西哥燒烤牛扒 \$325  
*Steak Medallions Covered with Sauteed Peppers, Onions and Cilantro.  
Served with Creamy Ranchero Sauce, Fresh Corn and White Rice*

CHARGRILLED NEW YORK STEAK 烤紐約牛扒 \$335  
*New York Steak Served with Mashed Potatoes and Vegetable*

STEAK DIANE \$405  
DIANE 黛安牛扒  
*Medallions of Premium Beef Steak Covered with Black Peppercorns and  
a Rich Mushroom Wine Sauce. Served with Mashed Potatoes and Grilled Onions*

GRILLED RIB-EYE STEAK 烤肉眼牛扒 \$445  
*Rib-eye Steak Served with Mashed Potatoes and Vegetable*

PETITE FILET 小菲力牛柳 \$395  
*A Smaller Version of Our Filet Mignon. Served with Mashed Potatoes and Green Beans*

FILET MIGNON 菲力牛柳 \$465  
*Our Most Tender Steak Served with Mashed Potatoes and Vegetable*

## S I D E D I S H E S

French Fries 薯條 \$80

Sweet Potato Fries 番薯條 \$98

Mashed Potatoes 薯蓉 \$68

Broccoli 西蘭花 \$68

Green Beans 法邊豆 \$68

Fresh Corn 新鮮粟米 \$68

Macaroni & Cheese 芝士通心粉 \$90







# COOKIE DOUGH LOVER'S CHEESECAKE WITH PECANS

Creamy Cheesecake Loaded with Our Own  
Chocolate Chip Pecan Cookie Dough.  
Topped with Cookie Dough Frosting.



# All Day Breakfast

## FARM FRESH EGGS 農場鮮雞蛋 \$138

*Two Farm Fresh Eggs Served with Potatoes or Tomatoes, and Toast  
with Bacon or Grilled Ham 配煙肉 或 烤火腿 \$158*

## BRIOCHE BREAKFAST SANDWICH 布里歐早餐三文治 \$158

*Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato,  
Melted Cheddar Cheese and Mayonnaise on Grilled Brioche Bread.  
Served with Potatoes*

## FACTORY CREATE AN OMELETTE 芝樂坊自選庵列 \$168

*Select Any Four of the Following: Bacon, Ham, Cheddar, Jack,  
Swiss, Fontina, Goat Cheese, Avocado, Roasted Peppers, Fresh Mushrooms,  
Asparagus, Spinach, Bell Peppers, Fresh Tomato, Red Onions or Green Onions.  
Served with Potatoes or Tomatoes and Toast*

## CALIFORNIA OMELETTE 加州庵列 \$168

*Avocado, Mushrooms, Green Onion, Tomato, Garlic and Shallots,  
Jack, Cheddar and Swiss Cheese with Sour Cream.  
Served with Potatoes or Tomatoes and Toast*

## SPINACH, MUSHROOM, BACON AND CHEESE OMELETTE \$188

*菠菜蘑菇煙肉芝士庵列  
Fresh Spinach, Sautéed Mushrooms, Smoked Bacon,  
Green Onions and Melted Cheese.  
Served with Potatoes or Tomatoes and Toast*

## JAMBALAYA HASH & EGGS 香辣卡真薯仔及雞蛋 \$188

*Spicy Cajun Andouille Sausage Sautéed with Tomatoes, Peppers, Onion and  
Potatoes in a Spicy Sauce. Served Over White Rice and Topped with Fried Eggs*

## BREAKFAST BURRITO 墨西哥早餐卷 \$198

*A Warm Tortilla Filled with Scrambled Eggs, Bacon, Italian Sausage, Cheese,  
Crispy Potatoes, Avocado, Peppers and Onions, Over Spicy Ranchero Sauce.  
Served with Sour Cream, Salsa and Black Beans*

## BREAKFAST KIMCHI FRIED RICE AND EGGS \$188

*早餐泡菜炒飯配太陽蛋  
Fried Eggs and Glazed Pork Belly Garnished with Bean Sprouts, Sesame,  
Cilantro and Sriracha Aioli*



# Sunday Brunch

*Served Until 2:00 p.m. Our Entire Menu Is Also Available*

GIANT BELGIAN WAFFLE 比利時窩夫 \$138  
*with Strawberries, Pecans and Chantilly Cream 配士多啤梨、山合桃及忌廉 \$158*

FRIED CHICKEN & WAFFLES 炸雞窩夫 \$178  
*Our Freshly Made Giant Belgian Waffle Topped with Crunchy Fried Chicken*

BUTTERMILK PANCAKES \$138  
BUTTERMILK白脫奶班戟  
*with Blueberries 配藍莓 \$158*

CINNAMON ROLL PANCAKES 肉桂旋風班戟 \$138  
*Two Breakfast Favorites Are Even Better Together with  
Our Buttermilk Pancakes Swirled with Cinnamon-Brown Sugar*

LEMON-RICOTTA PANCAKES 檸檬里考塔軟芝士班戟 \$142  
*Our Buttermilk Pancakes with Ricotta  
Topped with Lemon Glaze, Strawberries and Blueberries*

BRUNCH COMBO 早午全餐 \$152  
*Two Eggs with Two Slices of Bacon and Two Buttermilk Pancakes*

BRUNCH FLATBREAD 早午餐烤餅 \$152  
*Covered with Cheese, Bacon, Crispy Potatoes, Caramelized Onion, Tomato and Parmesan.  
Topped with Fried Eggs*

EGGS BENEDICT WITH CANADIAN BACON AND HOLLANDAISE \$168  
班尼迪蛋配加拿大煙肉及荷蘭醬

BACON AND AVOCADO BENEDICT 煙肉牛油果班尼迪蛋 \$188  
*Poached Eggs with Crisp Bacon, Avocado, Tomato and Arugula.  
Covered with Calabrian Hollandaise on a Grilled English Muffin*

FRIED CHICKEN & WAFFLES BENEDICT 炸雞窩夫班尼迪蛋 \$188  
*Our Belgian Waffle Topped with Crispy Fried Chicken Strips,  
Poached Eggs and Hollandaise. Served with Maple-Butter Syrup*

MONTE CRISTO SANDWICH 法式火腿芝士三文治 \$192  
*Crunchy French Toast Stuffed with Bacon, Grilled Ham,  
Scrambled Eggs and Melted Swiss Cheese  
Dusted with Powdered Sugar and Served with Strawberry Preserves*



# Cheesecakes

## ORIGINAL 原創芝士蛋糕 \$84

*The One that Started it All!*

*Our Famous Creamy Cheesecake with a Graham Cracker Crust and Sour Cream Topping*

## FRESH STRAWBERRY 鮮士多啤梨芝士蛋糕 \$95

*The Original Topped with Glazed Fresh Strawberries.*

*Our Most Popular Flavor for over 45 Years!*



## GODIVA® CHOCOLATE CHEESECAKE \$93

GODIVA® 朱古力芝士蛋糕

*Flourless Godiva® Chocolate Cake, Topped with Godiva® Chocolate Cheesecake and Chocolate Mousse*

## OREO® DREAM EXTREME CHEESECAKE \$93

OREO® 奧利奧非凡夢想芝士蛋糕

*Creamy Cheesecake Layered with Oreo® Cookies, Topped with Oreo® Cookie Mousse and Chocolate Icing*

## ULTIMATE RED VELVET CAKE CHEESECAKE \$93

無敵紅絲絨芝士蛋糕

*Layers of Red Velvet Cake and Cheesecake Covered in Cream Cheese Frosting. Finished with White Chocolate*

## COCONUT CREAM PIE CHEESECAKE \$91

椰子忌廉芝士蛋糕

*Coconut Cheesecake, Vanilla Custard and a Layer of Chocolate all on a Coconut Macaroon Crust*

## PINEAPPLE UPSIDE-DOWN CHEESECAKE \$91

菠蘿反轉芝士蛋糕

*Pineapple Cheesecake Between Two Layers of Moist Buttery Pineapple Upside-Down Cake*

## COOKIE DOUGH LOVER'S CHEESECAKE WITH PECANS \$91

核桃曲奇麵團芝士蛋糕

*Creamy Cheesecake Loaded with Our Chocolate Chip Pecan Cookie Dough, Topped with Cookie Dough Frosting*

## CLASSIC BASQUE CHEESECAKE 巴斯克芝士蛋糕 \$93

*Super Creamy Cheesecake with a Delicious and Uniquely "Burnt" Top, Covered with Fresh Berries*

## VERY CHERRY **GHIRARDELLI**® CHOCOLATE CHEESECAKE \$91

非常車厘子 **GHIRARDELLI**® 朱古力芝士蛋糕

*Cherry Cheesecake on a Layer of Fudge Cake, Loaded with Cherries and Ghirardelli® Chocolate*

## CINNABON® CINNAMON SWIRL CHEESECAKE \$93

CINNABON® 肉桂卷芝士蛋糕

*Layers of Cinnabon® Cinnamon Cheesecake and Vanilla Crunch Cake Topped with Cream Cheese Frosting and Caramel*

## SALTED CARAMEL CHEESECAKE 鹹焦糖芝士蛋糕 \$91

*Caramel Cheesecake and Creamy Caramel Mousse on a Blonde Brownie all Topped with Salted Caramel*

## LEMON MERINGUE CHEESECAKE 檸檬馬令芝士蛋糕 \$91

*Lemon Cream Cheesecake Topped with Layers of Lemon Mousse and Meringue*





# Cheesecakes

DULCE DE LECHE CARAMEL CHEESECAKE 牛奶焦糖芝士蛋糕 \$89  
*Caramel Cheesecake Topped with Caramel Mousse and Almond Brickle on a Vanilla Crust*

CHOCOLATE CARAMELICIOUS CHEESECAKE  
MADE WITH SNICKERS® \$91  
士力架朱古力焦糖芝士蛋糕  
*Original Cheesecake Swirled with Snickers® on a Brownie Crust with Chocolate, Caramel and Peanuts*

WHITE CHOCOLATE RASPBERRY TRUFFLE \$89  
白朱古力紅桑子雲石芝士蛋糕  
*Creamy Cheesecake Swirled with White Chocolate and Raspberry*

MANGO KEY LIME CHEESECAKE 芒果青檸芝士蛋糕 \$89  
*Topped with Mango Mousse on a Vanilla Coconut Macaroon Crust*

FRESH BANANA CREAM CHEESECAKE 鮮香蕉忌廉芝士蛋糕 \$91  
*Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Banana*

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE \$89  
ADAM'S 亞當花生醬特濃朱古力芝士蛋糕  
*Creamy Cheesecake Swirled with Caramel, Peanut Butter, Butterfinger® and Reese's® Peanut Butter Cup*

LEMON RASPBERRY CREAM CHEESECAKE \$91  
檸檬紅桑子忌廉芝士蛋糕  
*Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers and Lemon Mousse*

CHOCOLATE MOUSSE CHEESECAKE 朱古力慕斯芝士蛋糕 \$89  
*Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse*

VANILLA BEAN CHEESECAKE 雲呢拿籽芝士蛋糕 \$89  
*Creamy Vanilla Bean Cheesecake, Topped with Vanilla Mousse and Whipped Cream*

CHOCOLATE TUXEDO CREAM CHEESECAKE \$91  
朱古力燕尾服忌廉芝士蛋糕  
*Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse and Chocolate*

KEY LIME CHEESECAKE 青檸芝士蛋糕 \$89  
*Key Lime Pie in a Cheesecake! Deliciously Tart and Creamy on a Vanilla Crumb Crust*

CARAMEL PECAN TURTLE CHEESECAKE \$91  
焦糖山合桃龜紋芝士蛋糕  
*Pecan Brownie and Caramel-Fudge Swirl Cheesecake, Topped with Caramel Turtle Pecans and Chocolate*

A La Mode 配雪糕 \$48

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# Specialty Desserts

LINDA'S FUDGE CAKE \$93

LINDA'S 琳達特濃朱古力蛋糕

*Layers of Rich Chocolate Cake and Fudge Frosting*

CARROT CAKE 紅蘿蔔蛋糕 \$93

*Deliciously Moist Layers of Carrot Cake and Our Famous Cream Cheese Icing*

TIRAMISU 提拉米蘇 \$96

*Italian Custard Made with Mascarpone, Whipped Cream, Lady Fingers, Chocolate, Marsala and Coffee Liqueur*

CHOCOLATE TOWER TRUFFLE CAKE 松露朱古力蛋糕塔 \$93

*Layers and Layers of Fudge Cake with Chocolate Truffle Cream and Chocolate Mousse*

BOWL OF FRESH STRAWBERRIES 碗裝新鮮士多啤梨 \$92

## ICE CREAM DELIGHTS

HOT FUDGE SUNDAE 特濃熱朱古力新地 \$92

*Topped with Whipped Cream and Almonds*

GODIVA® CHOCOLATE BROWNIE SUNDAE \$138

GODIVA® 朱古力布朗尼新地



*Our own Fabulous Godiva® Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream and Toasted Almonds*

BOWL OF ICE CREAM 碗裝雪糕 \$80



# Beverages

## CREAMY MILKSHAKES

CHOCOLATE, VANILLA  
OR STRAWBERRY \$86  
朱古力、雲呢拿 或 士多啤梨奶昔  
*Our Classic Creamy Shakes*

OREO® MILKSHAKE \$88  
OREO® 奧利奧奶昔  
*Oreo® Cookies Blended  
with Vanilla Ice Cream*

COOKIE BUTTER MILKSHAKE 曲奇奶昔 \$88  
*Lotus Cookies Blended with Vanilla Ice Cream*

## ICED & FROZEN DRINKS

STRAWBERRY FRUIT SMOOTHIE \$86  
士多啤梨鮮果沙冰  
*Strawberries, Orange and Pineapple Juices,  
Coconut and Banana All Blended with Ice*

TROPICAL SMOOTHIE \$86  
熱帶風情沙冰  
*Mango, Passion Fruit, Pineapple and Coconut  
All Blended with Ice*

PEACH SMOOTHIE \$86  
蜜桃沙冰  
*Crushed Peaches and Juice All Blended  
with Ice and Swirled with Raspberry*

FROZEN ICED MANGO \$86  
芒果沙冰  
*Mango, Tropical Juices and a Hint of Coconut  
Blended with Ice and Swirled with Raspberry Puree*

## HOT DRINKS & ESPRESSO

COFFEE 咖啡 \$52

CAFE MOCHA 朱古力咖啡 \$52  
*Espresso, Chocolate, Steamed Milk, Whipped Cream*

CAPPUCCINO \$52  
泡沫咖啡  
*Double Espresso and Foamy Steamed Milk*

COOKIE BUTTER LATTE \$52  
曲奇鮮奶咖啡  
*Latte Espresso, Lotus Cookies and Milk, Steamed to  
Perfection and Topped with Whipped*

CAFE LATTE 鮮奶咖啡 \$52  
*Double Espresso, Extra Steamed Milk*

DOUBLE ESPRESSO \$55  
雙倍特濃咖啡

CARAMEL ROYALE MACCHIATO 皇家焦糖咖啡 \$55  
*Double Espresso, Hot Caramel, Vanilla and Steamed Milk*

\* \* \*

FACTORY HOT CHOCOLATE 芝樂坊熱朱古力 \$48

SELECTION OF HOT TEAS \$45  
各種熱茶

HOT LEMON TEA / WATER \$45  
熱檸檬茶 / 水

ICED COFFEE 凍咖啡 \$48

ICED LEMON TEA 凍檸檬茶 \$45

ICED MILK TEA 凍奶茶 \$45

THE CHEESECAKE FACTORY SPECIAL LEMONADE 獨家檸檬凍飲 \$56

STRAWBERRY 士多啤梨味 \$56

RASPBERRY 紅桑子味 \$56

FIJI NATURAL ARTESIAN WATER 斐濟天然礦泉水 \$55 /500ml

SAN PELLEGRINO WATER 聖沛黎洛有氣礦泉水 \$55 /500ml

ORANGE JUICE 橙汁 \$45

APPLE JUICE 蘋果汁 \$45

SOFT DRINKS 汽水 \$46  
*Coke, Coke Zero, Sprite, Fanta Orange  
As always, refills are complimentary*



# CLASSIC BASQUE CHEESECAKE

*uniquely  
"burnt" top*

*baked  
w/out a  
crust*

*amazingly  
creamy  
cheesecake*

*fresh  
berries*