



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

S P E C I A L T I E S

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 \$98

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 \$98

Absolut Citron Vodka, Chambord and Our Signature Lemonade

PINEAPPLE MEZCAL 菠蘿梅斯卡爾 \$98

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 \$98

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 熱情果檸香威士忌 \$108

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

M A R G A R I T A S & M O J I T O S

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 \$98

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

MOJITO 莫希托 \$90

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

FACTORY ICED TEAS

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

NON-ALCOHOLIC BEVERAGES

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

DRAFT BEERS

STELLA ARTOIS \$82 BUDWEISER \$72 HOEGAARDEN \$82

BOTTLED BEERS

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

W H I T E S

	Glass	Bottle
	165ml	750ml

SPARKLING

PROSECCO, Villa Sandi, DOC, Treviso, Veneto, Italy	\$76	\$308
CAVA, Castellroig, Brut Cava N.V., Catalonia, Spain	\$76	\$308
CHAMPAGNE, Veuve Clicquot, Yellow Label, Brut, France		\$598

SLIGHTLY SWEET

RIESLING, Dr. Loosen Urziger Wurzgarten, Kabinett, Mosel, Germany	\$76	\$308
GEWÜRZTRAMINER, Hospices de Colmar, Alsace, France		\$318
MOSCATO D'ASTI, Perlino Casa Martelletti, Piedmont, Italy	\$76	\$308

LIGHT AND CRISP

RIESLING, Hospices de Colmar, Vins d'Alsace, Alsace, France	\$76	\$308
ALVARINHO, João Portugal Ramos, Vinhos Verdes, Minho, Portugal	\$56	\$224
PINOT GRIGIO, Cantina Beato Bartolomeo, San Giorgio, Veneto, Italy	\$76	\$308
SAUVIGNON BLANC, Cloudy Bay, New Zealand		\$498

FULL AND RICH

CHARDONNAY, The Cheesecake Factory, USA	\$74	\$298
CHARDONNAY, Kendall-Jackson, Vintner's Reserve, California, USA		\$318
CHARDONNAY, Pouilly-Fuisse, Burgundy, France	\$598	

R E D S

MEDIUM BODIED REDS

MERLOT, Shadow Hill, Columbia Valley, USA	\$74	\$298
PINOT NOIR, Nuiton-Beaunoy, Beaune 1er Cru, Burgundy, France		\$538
SANGIOVESE, Villa La Pagliaia, Chianti Classico DOCG, Italy	\$318	

FULLER BODIED REDS

CABERNET SAUVIGNON, The Cheesecake Factory, California, USA	\$74	\$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 \$64

Tossed in Our Vinaigrette

STREET CORN 街頭烤粟米 \$94

Fire Roasted Corn "Ribs" with Parmesan, Chile-Lime Mayonnaise and Cilantro

STUFFED MUSHROOMS 醬蘑菇 \$106

Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce

LOADED BAKED POTATO TOTS 脆焗釀薯寶 \$94

Crispy Potato Tots Filled with Cheese, Bacon and Green Onion. Served with Sour Cream

AVOCADO TACOS 墨西哥牛油果夾餅 \$98

Fresh Jicama "Tortilla" Shells Filled with Crispy Avocado, Tomatillo Slaw and Cilantro

CRISPY CRAB RANGOONS 脆脆蟹肉寶 \$106

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 \$100

Mozzarella and Fontina Cheeses with Marinara Sauce

FRIED ZUCCHINI 炸意大利青瓜 \$100

Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing

CHEESEBURGER SPRING ROLLS 芝士漢堡卷 \$100

Ground Premium Beef, Lots of Melted Cheese and Grilled Onions Rolled in a Crispy Wrapper

CRISPY CRAB BITES 香脆蟹肉球 \$106

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 EGGROLLS \$176

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

FRIED MACARONI AND CHEESE 炸芝士通心粉球 \$172

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 热菠菜芝士沾醬 \$162

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

QUESADILLA \$122

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 \$172

THAI CHILI SHRIMP \$158

泰式風味蝦

Crispy Shrimp Tossed with Spicy Aioli

FRIED CALAMARI \$186

炸魷魚

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

BUFFALO BLASTS \$182

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

EGGROLL SAMPLER \$176

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 \$162

A Delicious Blend of Crab, Artichokes and Cheese Served Warm

THAI LETTUCE WRAPS 泰式生菜包 \$130 / \$182

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 \$176

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

FACTORY NACHOS \$178

芝樂坊粟米片

BUFFALO WINGS \$202

水牛城香辣雞翼

Crisp Tortilla Chips Covered with Melted Cheeses, Fried Wings Covered in Hot Sauce and Served with Blue Cheese Dressing and Celery Sticks

Sour Cream, Jalapeños, Green Onions and Salsa with Spicy Chicken 配辣雞肉 \$228

Buffalo Chicken Strips \$168

水牛城香辣雞柳

FIRECRACKER SALMON 辣三文魚炮仗卷 \$172

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

Served with a Sweet Hot Chili Sauce

CRABCACKES 蟹餅 \$206

Served with Mustard and Tartar Sauce

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



The
Cheesecake
Factory
芝樂坊餐廳



Smooth & RICH

GODIVA® CHOCOLATE CHEESECAKE

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



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Specialties

“SUPER” FOODS

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 \$228

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

ADDITIONS

Avocado 牛油果 \$50

Grilled Chicken 烤雞肉 \$50

Grilled Shrimp 烤蝦 \$60

Grilled Salmon 烤三文魚 \$80

FLATBREAD PIZZAS

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 \$140

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 \$172

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

FACTORY BURGER 芝樂坊漢堡 \$192

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

BISTRO BURGER 小餐館漢堡 \$182

*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 \$192

*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 \$192

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

MUSHROOM BURGER 蘑菇漢堡 \$192

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

AMERICANA CHEESEBURGER 美式芝士漢堡 \$202

*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 \$192

*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 \$202

*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 \$176

*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 \$166

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 \$166

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

CUBAN SANDWICH \$202

古巴三文治

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

CHICKEN PARMESAN SANDWICH \$206

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 \$202

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 \$176

Crispy Chicken Breast Covered with Melted Cheese and

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



Salads

TOSSSED GREEN SALAD 田園沙律 \$100

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

CAESAR SALAD 凱撒沙律 \$140

*The Almost Traditional Recipe with Croutons, Parmesan Cheese and
Our Special Caesar Dressing
with Chicken 配雞肉 \$190*

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 \$192

*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 \$232

*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 \$192
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 \$181
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 \$171
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」 \$229
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 \$247
Fried Chicken Breast with Truffle-Honey, Asparagus and Mashed Potatoes

CHICKEN BELLAGIO 雞肉貝拉焦 \$221
Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce Topped with Prosciutto and Arugula Salad

CAJUN CHICKEN “LITTLES” \$217
「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 \$221
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 \$193
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 \$201
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 \$221
巴馬臣芝士香草雞
Sautéed Chicken Breasts Coated with Parmesan-Garlic Breadcrumbs and Herbs. Served with Mashed Potatoes and Green Beans





Specialties

PORTUGUESE CHICKEN 葡式燒雞 \$243

*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 \$277

*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 \$233

*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 \$243

*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 \$266

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

CRISPY CHICKEN COSTOLETTA 意式酥脆雞扒 \$219

*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 \$233

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

BANG-BANG CHICKEN AND SHRIMP \$233

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 \$247

*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 \$247

*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 \$203

意大利番茄麵

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

FETTUCCINI ALFREDO \$203

意式忌廉闊條麵

A Rich Parmesan Cream Sauce with Chicken 配雞肉 \$253

PASTA CARBONARA \$203

卡邦尼意大利麵

Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce with Chicken 配雞肉 \$253

SPICY RIGATONI VODKA 香辣伏特加酒粗管通粉 \$233

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 \$233

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 \$233

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 \$233

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 \$233

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 \$233

雞肉蒜香檸檬忌廉意大利麵

Chicken Breast Sautéed 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 \$213

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

FARFALLE WITH CHICKEN AND ROASTED GARLIC \$233

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 \$233

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 \$253

Large Shrimp Sautéed 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 \$253

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



Specialties

FISH & SEAFOOD

FISH & CHIPS 炸魚薯條 \$214

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! Sautéed 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 \$234

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

Sautéed 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 \$308

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 \$308

Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON 味噌三文魚 \$308

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

FACTORY COMBINATIONS

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

STEAKS

CARNE ASADA STEAK 墨西哥燒烤牛扒 \$334

*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 \$344

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 \$454

Rib-eye Steak Served with Mashed Potatoes and Vegetable

PETITE FILET 小菲力牛柳 \$405

A Smaller Version of Our Filet Mignon. Served with Mashed Potatoes and Green Beans

FILET MIGNON 菲力牛柳 \$474

Our Most Tender Steak Served with Mashed Potatoes and Vegetable

SIDE DISHES

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



The
Cheesecake Factory
芝樂坊餐廳

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, Sauteed 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 Sauteed 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 \$142
with Strawberries, Pecans and Chantilly Cream 配士多啤梨、山合桃及忌廉 \$162

FRIED CHICKEN & WAFFLES 炸雞窩夫 \$182
Our Freshly Made Giant Belgian Waffle Topped with Crunchy Fried Chicken

BUTTERMILK PANCAKES \$142
BUTTERMILK白脫奶班戟
with Blueberries 配藍莓 \$162

CINNAMON ROLL PANCAKES 肉桂旋風班戟 \$142
*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 \$146
*Our Buttermilk Pancakes with Ricotta
Topped with Lemon Glaze, Strawberries and Blueberries*

BRUNCH COMBO 早午全餐 \$156
Two Eggs with Two Slices of Bacon and Two Buttermilk Pancakes

BRUNCH FLATBREAD 早午餐烤餅 \$156
*Covered with Cheese, Bacon, Crispy Potatoes, Caramelized Onion, Tomato and Parmesan.
Topped with Fried Eggs*

EGGS BENEDICT WITH CANADIAN BACON AND HOLLANDAISE \$172
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 \$192
*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 \$192
*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 \$196
*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 \$85

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 \$96

The Original Topped with Glazed Fresh Strawberries.

Our Most Popular Flavor for over 45 Years!



GODIVA® CHOCOLATE CHEESECAKE \$94

GODIVA® 朱古力芝士蛋糕

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

OREO® DREAM EXTREME CHEESECAKE \$94

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 \$94

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 \$94

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 \$94

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 \$94

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 \$96

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

VERY CHERRY **GHIRARDELLI®** CHOCOLATE CHEESECAKE \$94

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 \$94

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 \$94

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 \$94

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 \$90
Caramel Cheesecake Topped with Caramel Mousse and Almond Brickle on a Vanilla Crust

CHOCOLATE CARAMELICIOUS CHEESECAKE
MADE WITH SNICKERS® \$94
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 \$90
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 \$90
Topped with Mango Mousse on a Vanilla Coconut Macaroon Crust

FRESH BANANA CREAM CHEESECAKE 鮮香蕉忌廉芝士蛋糕 \$90
Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Banana

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE \$90
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 \$90
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 \$90
Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse

VANILLA BEAN CHEESECAKE 雲呢拿籽芝士蛋糕 \$90
Creamy Vanilla Bean Cheesecake, Topped with Vanilla Mousse and Whipped Cream

CHOCOLATE TUXEDO CREAM CHEESECAKE \$90
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 \$90
Key Lime Pie in a Cheesecake! Deliciously Tart and Creamy on a Vanilla Crumb Crust

CARAMEL PECAN TURTLE CHEESECAKE \$90
焦糖山核桃龜紋芝士蛋糕

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 \$94

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 \$94

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

TIRAMISU 提拉米蘇 \$97

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 \$94

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 \$93

ICE CREAM DELIGHTS

HOT FUDGE SUNDAE 特濃熱朱古力新地 \$93

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

COOKIE BUTTER LATTE \$52

曲奇鮮奶咖啡

Double Espresso and Foamy Steamed Milk

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

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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



The
Cheesecake
Factory.
芝樂坊

CLASSIC BASQUE CHEESECAKE

