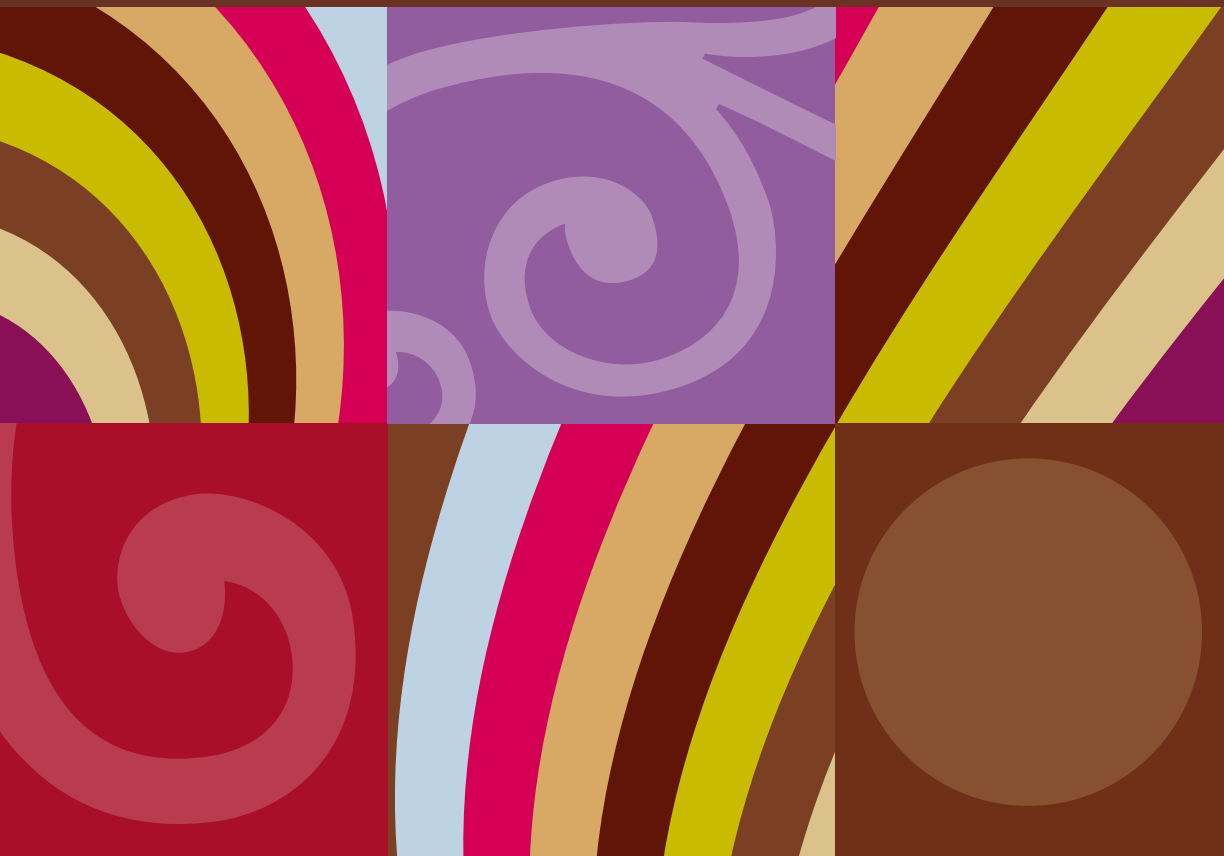




The
Cheesecake Factory®



Welcome!

OUR STORY

Oscar and Evelyn Overton always dreamed of owning a successful family business. An excellent cook, Evelyn's passion for baking led to the creation of her original cheesecake, a hit with everyone who tried it. By the early 1950's, while raising her two young children, David and Renee, Evelyn converted their basement into a professional bakery and supplied her original cheesecakes to the best local restaurants in her hometown of Detroit.

In 1972, once their children were grown, Oscar and Evelyn decided to move their business westward. Using the last of their savings, they opened a small bakery in Los Angeles to sell their signature cheesecakes. They called it The Cheesecake Factory®. The original cheesecake inspired their son David to create an original restaurant, unique to this day, and in 1978, he opened The Cheesecake Factory restaurant in Beverly Hills, California. With little knowledge of how to run a restaurant but lots of intuition, David set out to create a dining experience guests wouldn't soon forget – generous portions with hundreds of creative menu selections handmade from scratch with high quality ingredients served in a warm and inviting setting.

There weren't any shortcuts – just delicious, fresh food. The restaurant was an immediate success! Today, The Cheesecake Factory continues to be led and inspired by the Overtons' original spirit of innovation, quality, passion and commitment to excellence. Now more people than ever enjoy The Cheesecake Factory's original food and desserts, around the world.

OUR MENU

We are dedicated to bringing you our best possible food and service. We hand-make every eggroll, bread every chicken breast, grate our cheese, freshly dice our vegetables, and make our famous mashed potatoes from scratch throughout the day. All of our cheesecakes are imported from The Cheesecake Factory in the United States, ensuring we bring the very delicious originals to you. We hope you will taste the difference.

OUR RESTAURANT

Open 7 Days
Lunch • Dinner • Dessert & Coffee • Sunday Brunch

OUR FINE PRINT

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

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

Smart United Asia Ltd. is an authorized licensee of The Cheesecake Factory® and 芝樂坊餐廳® trademark and trade name, which are owned by TCF Co. LLC

Cocktails

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 \$92

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 \$92

Absolut Citron Vodka, Chambord and Our Signature Lemonade

PINEAPPLE MEZCAL 菠蘿梅斯卡爾 \$92

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

BLOOD ORANGE APEROL SPRITZ 血橙阿佩羅 \$92

Sparkling Prosecco with Aperol, Blood Orange and Elderflower

TYPHOON PUNCH 颶風賓治 \$92

Absolut Vodka with Passion Fruit, Pineapple and Orange Juice

MANGO CRUSH 心動芒果 \$92

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

RED SANGRIA 西班牙式鮮果紅酒 \$92

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

PINEAPPLE MOSCOW MULE 菠蘿莫斯科騾子 \$92

Absolut with Fresh Lime, Pineapple and Ginger Beer

GEORGIA PEACH 佐治亞蜜桃 \$92

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 \$90

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

MARTINIS

COSMOPOLITAN 大都會 \$102

Absolut Citron, Cointreau and a Splash of Cranberry Juice

LEMON DROP 檸檬糖 \$102

Absolut Citron, Cointreau and Fresh Lemon Chilled and Served Up with a Sugared Rim

THE WELL-MANNERED DIRTY MARTINI 彬彬有禮-骯髒馬天尼 \$118

Our Version of a "Dirty Martini" with Ketel One Vodka and Blue Cheese Stuffed Olives

STRAWBERRY MARTINI 士多啤梨馬天尼 \$118

We Infuse Fresh Strawberries and Tito's Vodka. Handcrafted Per Order

Alcoholic strength greater than 1.2% vol

Cocktails

M A R G A R I T A S

MARGARITA 瑪嘉烈特 \$82

Our Classic Margarita with Silver 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 \$92

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

M O J I T O S

MOJITO 莫希托 \$84

Bacardi Rum Muddled with Fresh Mint and Lime on the Rocks

COCONUT MOJITO 椰香莫希托 \$92

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

PASSION FRUIT MOJITO 熱情果莫希托 \$92

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

N O N - A L C O H O L I C S P E C I A L T I 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

BROOKLYN LAGER \$80

GUINNESS DRAUGHT \$70

BROOKLYN DEFENDER IPA \$80

TSINGTAO \$50

GOOSE ISLAND IPA \$80

HEINEKEN \$50

COEDO SHIRO HEFEWEIZEN \$80

CORONA \$50

KRONENBOURG 1664 BLANC \$70

ASAHI \$50

Alcoholic strength greater than 1.2% vol

Wines

	Glass	Bottle
W H I T E S		
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
SAUVIGNON BLANC-SEMILLON, Cape Mentelle, Margaret River, Western Australia		\$398
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
CABERNET-MERLOT, Cape Mentelle, Margaret River, Western Australia		\$398
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 \$102
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 \$92
Fresh Jicama “Tortilla” Shells Filled with Crispy Avocado, Tomatillo Slaw and Cilantro

CRISPY CRAB RANGOONS 脆脆蟹肉寶 \$102
Classic “Crab Rangoon” with Crab, Cream Cheese, Green Onion and Water Chestnuts Fried Crisp and Served with Sweet Chili Sauce

BEET AND AVOCADO SALAD 紅菜頭牛油果沙律 \$92
Glazed Beets, Avocado, Fresh Orange, Arugula and Honey-Yogurt Sauce

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

FRIED ZUCCHINI 炸意大利青瓜 \$92
Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing

CHEESEBURGER SPRING ROLLS 芝士漢堡卷 \$94
*Ground Premium Beef, Lots of Melted Cheese and Grilled Onions
Rolled in a Crispy Wrapper*

CRISPY CRAB BITES 香脆蟹肉球 \$102
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 \$168

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 \$162

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

HOUSEMADE MEATBALLS 自製肉丸 \$152

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

HOT SPINACH AND CHEESE DIP 熱菠菜芝士沾醬 \$154

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 \$172

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 \$178

炸魷魚

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

EGGROLL SAMPLER \$168

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 \$152

A Delicious Blend of Crab, Artichokes and Cheese Served Warm

THAI LETTUCE WRAPS 泰式生菜包 \$122 / \$172

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 \$168

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

FACTORY NACHOS \$172

芝樂坊粟米片

Crisp Tortilla Chips Covered with Melted Cheeses, Guacamole, Red Chile Sauce, Sour Cream, Jalapeños, Green Onions and Salsa with Spicy Chicken 配辣雞肉 \$222

BUFFALO WINGS \$202

水牛城香辣雞翼

Fried Wings Covered in Hot Sauce and Served with 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 \$162

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 \$70 /cup / \$80 /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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 [thecheesecakefactorymo](https://www.facebook.com/thecheesecakefactorymo)

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 \$218
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 \$65

FLATBREAD PIZZAS

Hand Stretched and Baked to Order

CHEESE 芝士意式烤餅 \$132
Mozzarella and Tomato Sauce

MARGHERITA 瑪格麗特意式烤餅 \$132
Fresh Mozzarella, Basil and Tomato Sauce

PEPPERONI 辣肉腸意式烤餅 \$142

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 \$152
Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato Sauce

BEE STING 蜂蜜叮叮意式烤餅 \$152
Italian Sausage, Pepperoni, Bacon and Calabrian Chiles with Mozzarella, Vodka Sauce, Parmesan and Honey

MOLTO MEAT 肉香滿溢意式烤餅 \$162
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 \$164

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

FACTORY BURGER 芝樂坊漢堡 \$182

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

CLASSIC BURGER 經典漢堡 \$194

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

FRENCH DIP CHEESEBURGER 法式醬芝士漢堡 \$182

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 \$184

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

MUSHROOM BURGER 蘑菇漢堡 \$182

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

AMERICANA CHEESEBURGER 美式芝士漢堡 \$188

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 \$184

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 \$194

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 \$166

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 \$158

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 \$158

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

CUBAN SANDWICH \$188

古巴三文治

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

CHICKEN PARMESAN SANDWICH \$198

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 \$188

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 \$166

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*

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 \$232
LUAU 夏威夷盛宴沙律
*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 \$228
SANTA FE 聖達菲沙律
*Marinated Chicken, Fresh Corn, Black Beans, Cheese,
Tortilla Strips, Tomato and Romaine with a Spicy Peanut-Cilantro Vinaigrette*

COBB SALAD \$242
COBB 卡布沙律
*Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato,
Egg and Romaine Tossed in Our Vinaigrette*

***Made Fresh
from Scratch***



Specialties

CRISPY PINEAPPLE CHICKEN AND SHRIMP 香脆雞肉蝦配菠蘿 \$170

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 \$160

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」 \$218

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 \$238

Fried Chicken Breast with Truffle-Honey, Asparagus and Mashed Potatoes

CHICKEN BELLAGIO 雞肉貝拉焦 \$208

Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce Topped with Prosciutto and Arugula Salad

CAJUN CHICKEN “LITTLES” \$208

「細細粒」卡真辣雞肉

Chicken Tenderloins, Spiced, Breadcrumbed and Fried Crisp. Served with Mashed Potatoes and Fresh Buttered Corn

ORANGE CHICKEN 香橙雞球 \$208

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 \$180

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 \$190

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 \$208

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 \$228

*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! Sauteed 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 \$218

*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 \$232

*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 \$208

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

CHICKEN PICCATA 檸檬雞扒 \$218

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

BANG-BANG CHICKEN AND SHRIMP \$218

幫幫泰式雞肉及蝦

*A Spicy Thai Dish with the Flavors of Curry, Peanut, Chile and Coconut.
Sauteed 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 \$238

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

Specialties

PASTA

PASTA POMODORO \$190

意大利番茄麵

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

TOMATO BASIL PASTA \$188

番茄羅勒長通粉

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

FETTUCCINI ALFREDO \$190

意式忌廉闊條麵

A Rich Parmesan Cream Sauce with Chicken 配雞肉 \$240

FOUR CHEESE PASTA \$192

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 \$242

PASTA CARBONARA \$192

卡邦尼意大利麵

Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce with Chicken 配雞肉 \$242

PASTA DA VINCI \$210

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 \$222

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 \$222

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 \$220

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 \$220

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 \$220

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 \$220

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 \$208

EVELYN'S 伊芙琳至愛意大利麵

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

FARFALLE WITH CHICKEN AND ROASTED GARLIC \$220

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

BISTRO SHRIMP PASTA 小餐館炸蝦意大利麵 \$240

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 \$198

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

FRIED SHRIMP PLATTER 炸蝦拼盤 \$238

Lightly Breaded and Fried Crisp with French Fries and Cole Slaw

PRAWNS IN LEMON GARLIC SAUCE 檸檬蒜香大蝦 \$238

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 \$218

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 \$218 with Chicken and Shrimp 配雞肉及蝦 \$238

GRILLED SALMON 烤三文魚 \$295

Served with Mashed Potatoes and Broccoli

HERB CRUSTED FILET OF SALMON 香草三文魚 \$295

Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON 味噌三文魚 \$295

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 \$325
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 \$435
Rib-eye Steak Served with Mashed Potatoes and Vegetable

PETITE FILET 小菲力牛柳 \$385
A Smaller Version of Our Filet Mignon. Served with Mashed Potatoes and Green Beans

FILET MIGNON 菲力牛柳 \$455
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

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 \$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 \$93

The Original Topped with Glazed Fresh Strawberries. Our Most Popular Flavor for over 45 Years!



GODIVA® CHOCOLATE CHEESECAKE \$91

GODIVA® 朱古力芝士蛋糕

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

OREO® DREAM EXTREME CHEESECAKE \$91

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 \$91

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

30TH ANNIVERSARY CHOCOLATE CAKE CHEESECAKE \$91

30週年紀念朱古力芝士蛋糕

Layers of Our Original Cheesecake, Fudge Cake and Chocolate Truffle Cream

VERY CHERRY **GHIRARDELLI**® CHOCOLATE CHEESECAKE \$89

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 \$91

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 \$93

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 \$90

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 \$48

CAFE MOCHA 朱古力咖啡 \$48
Espresso, Chocolate, Steamed Milk, Whipped Cream

CAPPUCCINO \$48
泡沫咖啡
Double Espresso and Foamy Steamed Milk

COOKIE BUTTER LATTE \$48
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 \$48
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 \$45

SELECTION OF HOT TEAS 各種熱茶 \$45

HOT LEMON TEA / WATER 熱檸檬茶 / 水 \$45

ICED COFFEE 凍咖啡 \$45

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 \$55

STRAWBERRY 士多啤梨味 \$55

RASPBERRY 紅桑子味 \$55

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*