

Beerliner

GERMAN BAR & RESTAURANT



Appetizers

前菜



PRAWNS & MUSSELS IN RIESLING

with garlic and herb cream

德國白酒香草忌廉汁炒海蝦及青口

188



ROASTED BONE MARROW

topped with beef ragout and herb croutons

烤牛骨髓 配紅酒燴牛肉及香草麵包粒

113



ASSORTED COLD CUTS PLATTER 208

German specialty meats,
cheese, pickles and crusty bread

德式凍肉芝士拼盤 配酸青瓜及多士



APPETIZER PLATTER

262

with pork sliders, smoked salmon on museli grain bread,
chicken wings, pork knuckle roll, deep fried onion rings
and grilled cauliflower with pulled chicken

前菜拼盤

豬腩小漢堡、煙三文魚黑麥多士、雞翼、
洋蔥圈、手撕豬手卷及烤椰菜花伴手撕雞

PORK BELLY SLIDERS

76

slow braised pork belly, onion marmalade,
apple and herb dressing

香嫩豬腩小漢堡 甜洋蔥醬、蘋果及香草汁

SMOKED SALMON ON MUSELI GRAIN BREAD

94

cream cheese, honey mustard, dill,
red onion and capers

煙三文魚德國黑麥多士

伴忌廉芝士、蜂蜜芥末、蒔蘿、紅洋蔥及西瓜榴

THE WING & RING

85

crusted chicken wings
with crispy onion rings and pepper pot dip

脆炸雞翼及洋蔥圈 配甜椒醬

GRILLED CAULIFLOWER

72

with pulled chicken, smoked paprika,
lemon and herbs

烤椰菜花 配手撕雞，煙紅椒粉，檸檬及香草



Chef's Recommendation 廚師推介

Salad & Soup

沙律及湯



◀ ASSORTED HEIRLOOM TOMATOES SALAD 100

with quark cheese, capers and herbs

原生種番茄沙律 配德國芝士及水瓜榴



HOUSE CHOPPED SALAD 100

lettuce, beetroot, onions, tomatoes, cucumber, pine nuts and shaved cheese

德式沙律 伴紅菜頭、洋蔥、番茄，青瓜、松子及芝士

SUPER FOOD QUINOA SALAD 100

with roasted cauliflower, dried cranberries, kale and semi-dried tomatoes

羽衣甘藍藜麥沙律 紅莓乾及半乾番茄

CLASSIC GOULASH 68

with paprika croutons

經典匈牙利牛肉濃湯

LOBSTER BISQUE 68

with herb croutons

龍蝦忌廉濃湯



BLACK FOREST SALAD 108

with truffled egg, assorted mushrooms, arugula, pine nuts, radish and grilled herb apple

黑森林野菌沙律

配松露蛋、芝麻菜、松子及烤蘋果

Thin Crusted Pizza

德式脆薄餅

MIXED MUSHROOMS 163 ▶

pine nuts, arugula, speck ham and truffle oil

德式蘑菇薄餅

伴松子、芝麻菜、風乾火腿及松露油

GERMAN THIN CRUSTED PIZZA, 163

FLAMMKUCHEN

traditional style with onions, bacon and spring onion

傳統德式薄餅 伴洋蔥、煙肉及青蔥

VEGETARIAN 163

tomatoes, mushrooms, arugula, cauliflower and smoked cheddar

德式素菜薄餅

番茄、蘑菇、芝麻菜、椰菜花及煙燻車打芝士

SMOKED SALMON 163 ▶

capers, dill, arugula and avocado sauce

德式煙三文魚薄餅

伴水瓜榴、蒔蘿、芝麻菜及牛油果醬





Beertliner Fat Aged Beef

牛脂熟成黑安格斯肉眼扒



HOUSE FAT AGED BONE-IN BLACK ANGUS RIB EYE 460

house potato, roasted garlic and chimichurri

牛脂熟成黑安格斯肉眼扒 配烤薯仔，烤蒜及香草醬
(For 2 person 二人用)



We introduce to you our Black Angus rib eye steak - dry aged for 10 days, and then fat aged for a further 10 days in a fat shell, giving it a very unique flavour and texture. As beef dry ages, the water content evaporates, enzymes break down, and the meat forms a crust that needs to be finely trimmed; making the whole procedure expensive.

By submerging the steak in melted fat, it stops the crusting process and the fat penetrates into the soft flesh, adding an intense natural flavor to your steak. This procedure takes time and understanding but is well worth the effort, and offers our diners an opportunity to experience and taste incomparable richness and flavor.

我們的安格斯肉眼牛扒是先進行10天的乾式熟成，再用獨特的牛脂肪封存技術保存10天，使牛扒肉質變得更鮮嫩，肉味更濃郁，在熟成過程中水份從肌肉組織內蒸發，使牛肉的風味更集中，牛肉本身的天然酵素和其外在的微生物交互作用改進了牛肉的嫩度和風味。熟成過程中水份蒸發會損失很多的重量，真菌令牛肉表面形成一層外殼硬皮，而這一部份在烹調食用前會切除去掉，使整個過程變得昂貴，完成熟成後再通過將牛排浸入融化的脂肪中，它可以停止結皮過程，脂肪會滲透到柔軟的牛肉中，為牛排增添強烈的自然風味。這個過程是需要時和專業處理，但為我們的用餐者提供了體驗和品嚐無與倫比的豐富和風味的機會，是值得付出努力的。



Main

主菜



ROASTED TRIPLE A GRADE PORK KNUCKLE

mashed potatoes and sauerkraut

秘製德國頂級鹹豬手 伴酸椰菜及薯蓉

253



SLOW BRAISED PORK KNUCKLE

253

in red wine and herbs, pesto mashed potatoes, green peas and lettuce

紅酒慢煮豬手 伴香草薯蓉，青豆及生菜



HOLSTEIN SCHNITZEL

with fried egg, anchovies and lemon

德式脆炸薄豬扒 伴煎蛋，銀魚柳及檸檬

180

HOUSE PORK SCHNITZEL

with ham, mushrooms and cheese

招牌脆炸薄豬扒 伴火腿，蘑菇和芝士

183



GRILLED PRIME BEEF BURGER

178

smoked cheddar, bacon, lettuce, tomato and pickle

原始德國頂級牛肉漢堡

伴煙燻車打芝士、煙肉、生菜、番茄及酸青瓜



CEDAR WOOD PLANK BAKED SALMON

204

citrus herb slaw, potatoes and green goddess aioli

雪松木板烤三文魚 伴柑橘沙律、薯仔及香草蛋黃醬

ROASTED FREE RANGE CHICKEN

180

lemon, assorted vegetables and roasted potatoes

烤走地雞伴檸檬 伴季節蔬菜及香草烤薯仔

THE ORIGINAL HAMBURGER,
from Germany's second largest city Hamburg
漢堡包始源於德國第二大城市漢堡



Chef's Recommendation 廚師推介



German Style Sausages

德式香腸

◀ ASSORTED SAUSAGE PLATTER 248



bratwurst, spiced cheese krainer, nürnberg, cervelat

德式香腸拼盤 配燒薯及酸椰菜
圖林根香腸、香辣佳拿芝士腸、
紐倫堡腸及塞爾維拉特香腸

NÜRNBERGER 148

with mashed potatoes and sauerkraut

香煎紐倫堡腸 配薯蓉及酸椰菜

◀ ROASTED BERLINER 172

SAUSAGE PINWHEEL

with roasted potatoes and braised onions

烤德式香腸卷 配香草薯仔及燴洋葱

Pasta & Risotto

意粉及燴飯



01



02



03

01 SLOW BRAISED PORK CHEEKS CAVATELLI 174



bacon, crackling, semi-dried tomatoes, olives and egg yolk

慢燴豬面頰肉貝殼粉

伴脆煙肉、半乾番茄、橄欖及蛋黃

02 HOUSE PASTA POCKETS 174



filled with wild mushrooms, brown butter cream, pulled duck, duck crackling and roasted pine nuts

德式野菌雲吞

伴手撕鴨肉、鴨脆及松子 配牛油忌廉汁

TIGER PRAWNS LINGUINE 182

with basil pesto, roasted garlic, semi-dried tomatoes and olives

虎蝦扁意粉 伴羅勒青醬，烤蒜，
半乾番茄及橄欖

03 VEAL MEAT BALLS AND CAPERS CREAM RISOTTO 174

with mushrooms

蘑菇忌廉汁牛仔肉丸伴芝士燴飯

GRILLED SCALLOPS RISOTTO 182

with asparagus and hearts of palm

帶子蘆筍芝士燴飯 伴棕櫚芯



Chef's Recommendation 廚師推介

Desserts

甜品



04



06



05



07

04

APPLE STRUDEL

68

vanilla sauce, fresh berries and
vanilla gelato

維也納蘋果卷

伴新鮮草莓配雲呢拿意大利雪糕

06

BLACK FOREST MOUSSE

68

cherries mousse, meringue and
chocolate sponge cake

黑森林慕絲

伴車厘子慕絲、脆蛋白餅及朱古力海綿蛋糕

05

CHOCOLATE MOLTEN CAKE

68

chocolate crunch and mochi gelato

朱古力心太軟蛋糕

伴脆朱古力配麻糬意大利雪糕

07

BAKED CHEESE CAKE

68

lemon curd, honeycomb and praline gelato

焗芝士檸檬撻

伴蜂巢脆糖，榛子意大利雪糕

PROST!

At Beerliner, we proudly embrace traditional German flavors and culture to create a place that brings friends and family together, enjoying the best of food, beverage and service.

As well as being Germany's political and cultural capital, Berlin has a rich history, and has now transformed itself into one of the fastest growing and most vibrant cities in Europe. Few cities have undergone as much change as Berlin, resulting in an amazing blend of diversity and cuisine.

Dining out in Berlin defines the city's social scene – meeting with family and friends, sharing great tasting German food, is one of the best ways to learn about German culture.

Known for its casual ambiance and mix of contemporary, stylish décor and old-world designs, Beerliner showcases traditional classics, combined with new world recipes to bring you a true slice of Berlin.

在Beerliner，我們自豪地擁抱傳統的德國風味和文化，以創造一個將朋友和家人聚在一起的地方，享受最好的食品、飲料和服務。

柏林不僅是德國的政治和文化之都，而且擁有悠久的歷史，現已轉變為歐洲發展最快，最具活力的城市之一。很少有城市發生過像柏林一樣多的變化，從而將多樣性和美食融為一體。

在柏林外出用餐定義了這座城市的社交氛圍—與家人和朋友聚會，分享美味的德國美食是了解德國文化的最佳方式之一。

Beerliner以休閒的氛圍以及現代，時尚的裝飾和舊世界的設計融合而聞名，它展示了傳統經典，並結合了新的世界食譜，為您帶來了柏林的真實魅力。

GUZEN APPETIT!





Hot Drinks

熱飲

- | | | | |
|----|--|------|---------|
| 15 | Fruity Kiss
Mixed fruit, peach syrup, lychee syrup, red tea | \$62 | HH \$52 |
| 16 | Litschi Blume
Lychee syrup, elderflower syrup, peppermint tea | \$62 | HH \$52 |
| 17 | Magic Bee
English breakfast tea, honey, lemon with clove, cinnamon stick | \$62 | HH \$52 |

Other Beverage

其他飲品

San Pellegrino Sparkling Water	500ml	\$38
Acqua Panna Still Water	500ml	\$38
Juice / Soft Drink	Small	\$42
	Large	\$52
	Jug	\$168
Spirit (Gin, Vodka, Rum, Whisky, Tequila) starts from		\$58
Coffee / Espresso / Tea		\$38



Beerliner

GERMAN BAR & RESTAURANT

Cocktails

雞尾酒



- 1 **Blue Spiked Sea** \$72 HH \$62
Peach schnapps, vodka, blue curaçao and soda
- 2 **Mango Peach Bowl** \$72 HH \$62
Grand Marnier, mango purée and peach
- 3 **Happy Schnappy** \$72 HH \$62
Bacardi rum, apple schnapps, raspberry purée, apple juice, lime juice and mint leaves
- 4 **German Mule** \$72 HH \$62
Jägermeister, vodka, fresh lime, lime juice, and ginger beer topped with weissbier
- 5 **Cloudy Beach** \$72 HH \$62
Vodka, triple sec, lychee, orange juice, grapefruit and lime
- 6 **Illusion** \$72 HH \$62
White rum, melon liqueur, peach schnapps, fresh lime juice and ginger beer
- 7 **Rum Runner** \$72 HH \$62
White rum, dark rum, fresh lime juice, ginger ale and watermelon

Mocktails

無酒精雞尾酒

- 8 **Hula Hoop** \$62 HH \$52
Lychee, pineapple, mango purée, raspberry juice and apple juice
- 9 **Vitamin C** \$62 HH \$52
Banana, fresh orange juice and grenadine syrup
- 10 **Honey Moon** \$62 HH \$52
Honey, orange juice, apple juice and diced peach
- 11 **Berry-Licious** \$62 HH \$52
Fresh lime, blackberry syrup, cranberry juice, ginger beer and mint leaves
- 12 **Cherry Blossom** \$62 HH \$52
Cherry, lemon, lime juice, peach and sprite
- 13 **Ginger Lime** \$62 HH \$52
Lime, ginger syrup and sprite
- 14 **Sky Dive** \$62 HH \$52
Blue curaçao, mango purée, pineapple juice, sprite and soda





3-LITRE BARREL
三公升桶裝
468

DRAUGHT BEERS 歐陸生啤

500ml \$78 HH \$62
1L \$156 HH \$124



3-Litre Barrel \$468
三公升桶裝



Kozel Premium Lager, Czech

Well-balanced bitter and sweet taste with a gentle malt and hops aroma aftertaste

平衡的啤酒甘甜味，餘韻帶輕微啤酒花及麥芽香氣



Erdinger Dunkel, German

With spicy flavour from the fine hops and dark malt

採用特選之小麥及啤酒花，具濃郁香甜的麥味



Erdinger Weissbier, German

Slightly sweet flavour with refreshing citrus note

微甜並帶有清新的柑橘味

WEISSE THE JUICE 菓汁甜麥啤



Hula Hoop Weissbier

\$78 HH \$62

Weissbier, lychee syrup, apple juice, pineapple juice

麥啤，荔枝糖漿，蘋果汁，菠蘿汁



Honeymoon Weissbier

\$78 HH \$62

Weissbier, mango purée, orange juice

麥啤，芒果茸，橙汁



Elderflower Weissbier

\$78 HH \$62

Weissbier, elderflower syrup

麥啤，接骨木花糖漿



Berry Licious Weissbier

\$78 HH \$62

Weissbier, raspberry, blackberry, cranberry juice

麥啤，紅桑子，黑莓，金巴利汁

HH- Happy Hour 3pm - 8pm

GERMAN BOTTLE BEERS

樽裝德國啤酒



Bitburger (Pilsener)

\$62 HH \$52

Refined herbal notes followed by a nutty and honey aftertaste

帶細緻的麥味及果仁和蜜糖的餘韻



Benediktiner Weissbier

\$78 HH \$62

Strong caramel note with hints of honey and fruits

濃郁的焦糖味帶點蜜糖及水果的香甜



Keiler Weissbier

\$78 HH \$62

Yeasty and malty fresh flavour

帶新鮮麥芽及酵母味道



Keiler Weissbier Dunkel

\$78 HH \$62

Malty and sweet flavour

獨特麥芽甜味



Hofbräuhaus Traunstein

\$78 HH \$62

HELLES (Lager)

Distinct malt flavour combined with a pleasant light note of hops

獨特的麥芽香味與微微的啤酒花花香



Hofbräuhaus Traunstein

\$78 HH \$62

DUNKEL (Dark Lager)

Comes with a delicate caramel flavour

帶細緻的焦糖味



Hofbräuhaus Traunstein Weissbier Hell

\$78 HH \$62

Refreshing with its fruity flavour

口感清新且帶水果香



Hofbräuhaus Traunstein Weissbier Dunkel

\$78 HH \$62

Deep, spicy, smoky aromas with a hint of fruit

煙燻香味中帶微微果香

NON ALCOHOLIC BEERS

無酒精啤酒



Bitburger Drive

\$62 HH \$52

Malty and fresh aroma with floral aftertaste

富小麥清新味道及花香餘韻



Schlossbrauerei Stein Hefeweissbier

\$78 HH \$62

ALCOHOLFREI

Nicely malty with a refreshing fruity aftertaste

豐富麥芽香及清新水果餘韻

GERMAN CRAFT BEERS

德國樽裝手工啤酒



Schlossbrauerei Stein 330ml \$62 HH \$52
STOANER ZWERG - Pils
Crisp with a dry note and balanced hop aromas
入口清爽並帶有平衡的啤酒花香氣



Wiener 500ml \$78 HH \$62
- PD1813 Naturtrüb
Malty with distinctive slightly smoky taste and colour
帶有輕微煙燻及麥芽味

Wiener 500ml \$62 HH \$52
- Holler
Refreshing and sparkling elderflower beer-mix drink with a hint of mint
清新接骨木花香伴隨薄荷氣息



German Schnapps

德式菓味烈酒

Red Cherry	車厘子味	Gls \$28
Apple	蘋果味	Gls \$28
Sour Apple	青蘋果味	Gls \$28
Apricot	杏桃味	Gls \$28
Combo		4 Gls \$100

Please ask our staff for more flavours

Sparkling Wine

汽泡酒

La Tordera - Alné Millesimato	Gls \$68	HH \$52	Btl \$308
Extra Dry Prosecco - Italy			
Fruity with hints of green apple and pear. Floral notes of vanilla flowers 清新青蘋果及雪梨味道，帶雲呢拿花香			

DRY ● ● ○ ○ ○ SWEET



Rosé

玫瑰紅酒

Ellermann Spiegel Windrose - Germany

Dry taste with strawberry, raspberry and black currant flavour
單寧柔順並帶有士多啤梨、野莓及黑加侖子口味

Gls \$68	HH \$52	Btl \$308
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DRY ● ● ○ ○ ○ SWEET



White Wine

白酒

Charlotte Street Chardonnay - Australia

Medium body with high flavour intensity, juicy fruit characters of white peach, yellow nectarine and subtle hints of vanilla and citrus flavours
口感清新平衡，充滿馥郁的果味

Gls \$62	HH \$52	Btl \$258
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DRY ● ● ○ ○ ○ SWEET



Sileni Estates Cellar Selection

Sauvignon Blanc - New Zealand
Strong aromas with tropical undertones, moderate acidity and a long aftertaste

\$66	\$52	\$298
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柑橘和橡木的風味，口感清新，餘味悠長

DRY ● ● ○ ○ ○ SWEET

Ellermann Spiegel Gewürztraminer - Germany

Medium body with off-dry taste
酒體適中，花香微甘

\$308

DRY ● ● ● ○ ○ SWEET

Corte Giara Pinot Grigio delle Venezie I.G.T. - Italy

Dry and medium body, a subtle floral nuance with hints of apple and vegetal notes

\$308

酒體適中，有微微的花香和蘋果及植物的香氣

DRY ● ○ ○ ○ ○ SWEET

Red Wine

紅酒

Charlotte Street Cabernet Sauvignon - Australia

Abundant with blackberry and dark cherry fruits complemented by liquorice and spice
豐富黑櫻桃及黑莓味道，並帶點甘草及香料氣味

Gls \$62	HH \$52	Btl \$258
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LIGHT BODY ● ● ○ ○ ○ FULL BODY



Charlotte Street Shiraz - Australia

Pronounced fruit characters with balanced oak flavours, soft tannins, a good length
豐富果味及平衡的橡木氣息，餘韻持久

\$66	\$52	\$298
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LIGHT BODY ● ● ● ○ ○ FULL BODY

Karl May Pinot Noir - Germany

Dry taste with red berries, cherry and almond flavour
單寧柔順並帶有紅莓、櫻桃及杏仁味道

\$308

LIGHT BODY ● ● ○ ○ ○ FULL BODY

Santoro Montepulciano D'Abruzzo - Italy

Dry, mellow and concentrated with aromas of blackberries, strawberries and herbs

\$308

酒體圓潤，帶黑莓、士多啤梨及甘草香味

LIGHT BODY ● ● ● ○ ○ FULL BODY