

SERVUS - FROM MUNICH TO HENGQIN

Enjoy a freshly tapped Paulaner beer and get inspired by the charm of an authentic Munich beer garden and pub culture.

Our kitchen offers the traditional Bavarian delicacies and other international dishes. Whatever you love the most, we hope that you enjoy time with us and cherish finest Bavarian traditions the same way we do it at Paulaner.

Remember, eating and drinking together make it all a lot more fun!

Prost!

Your Paulaner Hengqin Team

Our team of the Paulaner Wirtshaus Hengqin wishes you a great stay. Enjoy your meal!

享受新鲜酿造的帕拉娜啤酒，在正宗的帕拉娜啤酒花园及酒吧文化，从中得到灵感魅力。

我们的厨房团队提供传统的巴伐利亚美食及其他国际菜肴。无论您喜欢什么，我们都希望能与您一同享受美好的时光，并像我们在帕拉娜一样珍视巴伐利亚的最好的传统。

请记住，一起吃喝玩乐会让一切变得更有趣！

干杯！

您的横琴帕拉娜团队





PROST

==
Only beer creates
the most pleasant
"Durst"!
==

PAULANER BIER SPEZIALITÄTEN

保拉纳精酿啤酒



PAULANER MÜNCHNER HELL

德国慕尼黑 保拉纳 原味拉格

Our Münchner Hell is a delightfully drinkable beer: mild, elegant malt, with a hint of sweetness. Clear and light-golden under a compact head, it presents itself well in the glass. A pleasant malt aroma is complemented by mild notes of hops. It unveils its strength and sweetness with every sip through its perfect balance of malt and hoppy bitterness.

11.5 % ORIGINAL WORT
4.9 % ALCOHOL

0.3L 48.00 ¥ | 0.5L 68.00 ¥ | 1L 118.00 ¥
3L 328.00 ¥



PAULANER WEISSBIER DUNKEL

德国慕尼黑 保拉纳 黑拉格

The unusually high content of finest Munich malt turns this dark version of wheat beer into an intensive taste experience: Light chocolate, cocoa, and tropical fruit flavors impress first. Then wheat, malt, and sparkling roast aroma. Weissbier Dunkel is a muscular beer. Unfiltered, strong, and nutty. At the same time, smooth and soft to the taste. A great accompaniment for any meal. And it even wins over many true wine fans.

12.3 % ORIGINAL WORT
5.3 % ALCOHOL

0.3L 48.00 ¥ | 0.5L 68.00 ¥ | 1L 118.00 ¥
3L 328.00 ¥



PAULANER WEISSBIER

德国慕尼黑 保拉纳 酵母型小麦

Our Hefe-Weissbier is a fresh, fruity beer garden classic – naturally cloudy, amber-colored with a strong, white head. Right at the pour, this Weissbier exudes a light banana aroma. Delicate notes of yeast combine with top-fermented fruit flavours. The first impression mild, characterized by a well-balanced sweetness, developing into a zesty and refreshing experience.

12.5 % ORIGINAL WORT
5.5 % ALCOHOL

0.3L 48.00 ¥ | 0.5L 68.00 ¥ | 1L 118.00 ¥
3L 328.00 ¥



PAULANER RADLER

德国慕尼黑 保拉纳 原味拉格加汽水

50% Paulaner Hell and 50% Sprite

0.3L 48.00 ¥ | 0.5L 68.00 ¥ | 1L 118.00 ¥

BOTTLED BEER

德国进口瓶装啤酒



PAULANER MÜNCHNER HELL 德国慕尼黑 保拉纳 原味拉格

Our Münchner Hell is a delightfully drinkable beer: mild, elegant malt, with a hint of sweetness. Clear and light-golden under a compact head, it presents itself well in the glass. A pleasant malt aroma is complemented by mild notes of hops. It unveils its strength and sweetness with every sip through its perfect balance of malt and hoppy bitterness.

11.5 % ORIGINAL WORT
4.9 % ALCOHOL

0.5L 55.00 ¥



PAULANER WEISSBIER DUNKEL 德国慕尼黑 保拉纳 黑拉格

The unusually high content of finest Munich malt turns this dark version of wheat beer into an intensive taste experience: Light chocolate, cocoa, and tropical fruit flavors impress first. Then wheat, malt, and sparkling roast aroma. Weissbier Dunkel is a muscular beer. Unfiltered, strong, and nutty. At the same time, smooth and soft to the taste. A great accompaniment for any meal. And it even wins over many true wine fans.

12.3 % ORIGINAL WORT
5.3 % ALCOHOL

0.5L 55.00 ¥



PAULANER HEFE-WEISSBIER NON-ALCOHOLIC 德国慕尼黑 保拉纳 无醇小麦啤酒

With only 100 calories per half-liter, our non-alcoholic can be deceiving with its full Weissbier taste – unfiltered, zesty, refreshing. Weissbier's characteristic fruit and yeast aromas meet light malty notes. Mild and with a slender body, our non-alcoholic Weissbier unveils its characteristic top-fermented, fruity taste. The ideal isotonic thirst quencher for active recreation or to regenerate after exercising.

7.5 % ORIGINAL WORT
0.5 % ALCOHOL

0.5L 55.00 ¥



PAULANER WEISSBIER 德国慕尼黑 保拉纳 酵母型小麦啤酒

Our Hefe-Weissbier is a fresh, fruity beer garden classic – naturally cloudy, amber-colored with a strong, white head. Right at the pour, this Weissbier exudes a light banana aroma. Delicate notes of yeast combine with top-fermented fruit flavours. The first impression mild, characterized by a well-balanced sweetness, developing into a zesty and refreshing experience.

12.5 % ORIGINAL WORT
5.5 % ALCOHOL

0.5L 55.00 ¥



PAULANER SALVATOR 德国慕尼黑 保拉纳 萨尔瓦多啤酒

Chestnut brown in its color combined with a tempting scent of chocolate. The foam head of our salvator presents itself with a caramel-color and a slight reddish shimmer. Soft in the first sip, the warming, intensive and full-bodied character of our Salvator develops in the mouth.

18.3 % ORIGINAL WORT
7.9 % ALCOHOL

0.33L 48.00 ¥

BOTTLED BEER

进口瓶装啤酒



HEINEKEN 喜力啤酒

Heineken is a 5% full-bodied premium lager with deep golden colour, a mild bitter taste and a balanced hop aroma leaving a crisp, clean finish for ultimate refreshment.

11.3 % ORIGINAL WORT
4.9 % ALCOHOL

0.33L 48.00 ¥



MÖNCHSHOF BAYERISCH HELL 猛士巴伐利亚 原浆啤酒

Experience our finely hopped Mönchshof Original, a fine Pils beer which, with its gentlest hint of a hop bouquet, conveys the taste of the traditional brewing craft.

11.3 % ORIGINAL WORT
4.9 % ALCOHOL

0.5L 62.00 ¥



MÖNCHSHOF NATUR RADLER 猛士Radler啤酒

With natural lemon juice! Our Mönchshof Natur Radler is the naturally cloudy shandy speciality, with a taste that comes from natural lemon juice. Sparkling and fruity in the swingtop bottle, Mönchshof does not use artificial sweetener and preservatives, preferring the pure taste of nature.

10.5 % ORIGINAL WORT
2.5 % ALCOHOL

0.5L 62.00 ¥



KULMBACHER ALKOHOLFREI 库尔姆巴赫皇族 无醇皮尔森

Our KULMBACHER ALCOHOL FREE proves that beer enjoyment is not a question of alcohol content. Because KULMBACHER ALCOHOL FREE is one of the few beers with a guaranteed 0.0% alcohol content - and with a full mushroom taste.

0.0 % ALCOHOL

0.5L 55.00 ¥

SPIRITS

烈酒

LIQUEURS 利口酒

JAGERMEISTER
野格

glass 48.00 ¥ | bottle 299.00 ¥

RUM 朗姆酒

BACARDI WHITE RUM
百加得白超级朗姆酒

45.00 ¥

GIN 金酒

BOMBAY SAPPHIRE GIN
孟买蓝宝石金酒

60.00 ¥

TEQUILA 龙舌兰酒

OLMECA GOLD
奥米加 (金) 龙舌兰酒

55.00 ¥

HENDRICK'S GIN
亨利爵士高级金酒

70.00 ¥

WHISKY 威士忌

MONKEY SHOULDER
三只猴子

50.00 ¥

ABSOLUTE VODKA
瑞典 (原味) 伏特加

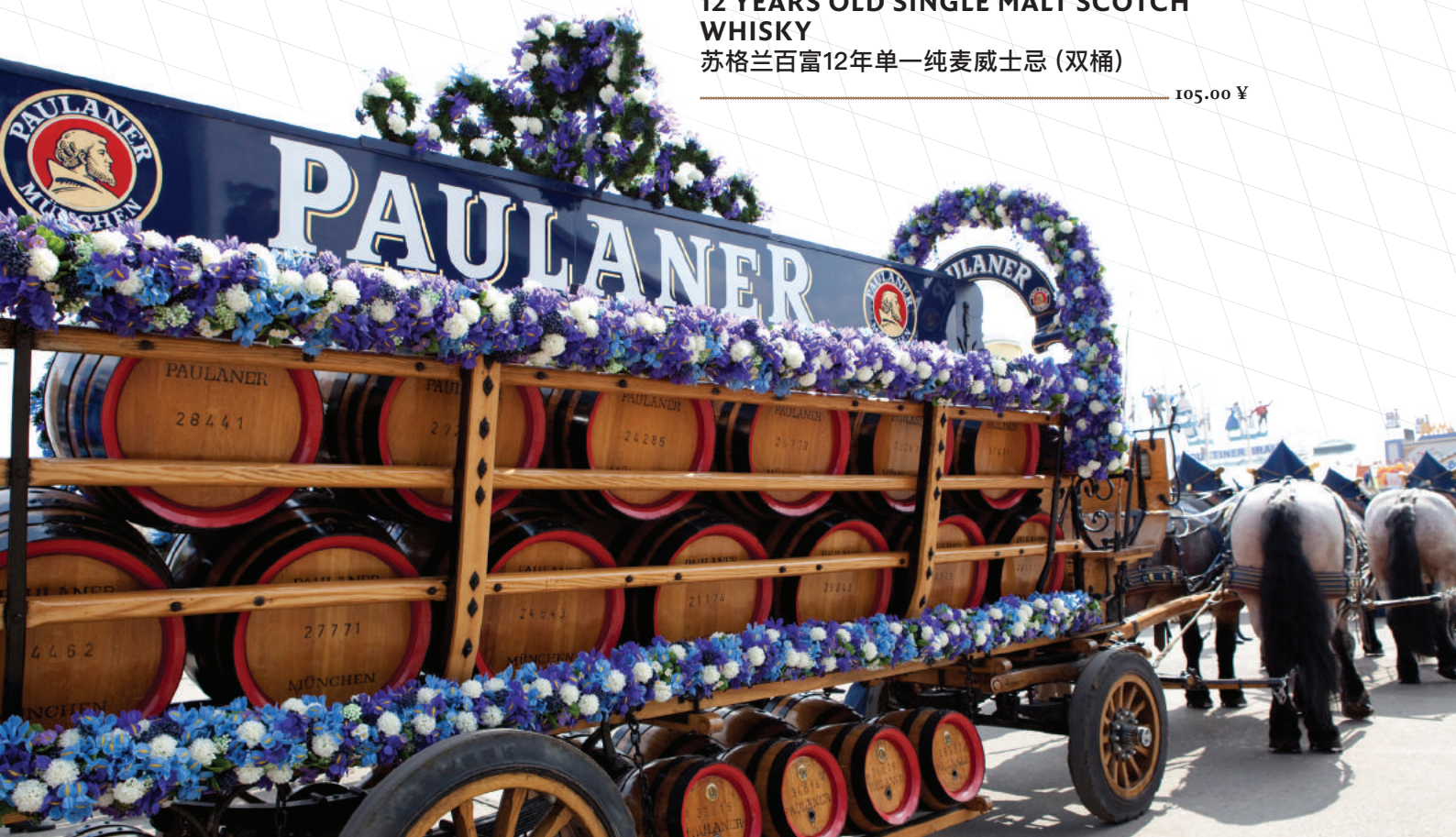
50.00 ¥

GLENFIDDICH SINGLE MALT SCOTCH
WHISKY 18 YEARS OLD
格兰菲迪18年单一纯麦苏格兰威士忌

105.00 ¥

THE BALVENIE DOUBLE WOOD
12 YEARS OLD SINGLE MALT SCOTCH
WHISKY
苏格兰百富12年单一纯麦威士忌 (双桶)

105.00 ¥



COCKTAILS

鸡尾酒

LONG ISLAND

长岛冰茶

Vodka, Gin, Blanco, White Mint Liqueur, Fresh Lemon Juice, Sugar, Coke

68.00 ¥

MOJITO

莫吉托

White Rum, Fresh Lemon Juice, Syrup, Soda Water

68.00 ¥

ANGEL

天使

Bailey's, Peach Liqueur, Cream

60.00 ¥

NEW YORK SOUR

纽约酸

Whisky, Grenadine, Fresh Lemon Juice, Sugar

60.00 ¥

THE GOD FATHER

教父

Whisky, Amaretto

60.00 ¥

GIN TONIC

金汤力

Gin, Tonic

60.00 ¥

DRY MARTIN

干马天尼

Gin, DryVermouth

60.00 ¥



BEVERAGE

饮料

JUICE 果汁

ORANGE JUICE

橙汁

40.00 ¥

APPLE JUICE

苹果汁

40.00 ¥

PINEAPPLE JUICE

菠萝汁

40.00 ¥

MANGO JUICE

芒果汁

40.00 ¥

WATERMELON JUICE

西瓜汁

40.00 ¥

COFFEE 咖啡

ESPRESSO

浓缩咖啡

28.00 ¥

AMERICANO

美式咖啡

38.00 ¥

LATTE

拿铁

38.00 ¥

CAPPUCCINO

卡布奇诺

38.00 ¥

TEA 茶

ENGLISH BREAKFAST

英式早餐

30.00 ¥

EARL GREY

伯爵茶

30.00 ¥

JASMINE GREEN TEA

茉莉清茶

30.00 ¥

PEPPERMINT TEA

薄荷茶

30.00 ¥

SOFT DRINKS 软饮

COCA COLA

可乐

20.00 ¥

SPRITE

雪碧

20.00 ¥

SODA WATER

苏打水

20.00 ¥

TONIC WATER

汤力水

20.00 ¥

MINERAL WATER 矿泉水

SPRING WATER

矿泉水

40.00 ¥

SPARKLING WATER

气泡水

45.00 ¥

FOOD

This is the place to beer.



BREAD SELECTION

精选面包

KNOBLAUCHBROT

蒜香面包

Toasted Baguette with Garlic, Butter and Lemon

28.00 ¥

BROTKORB

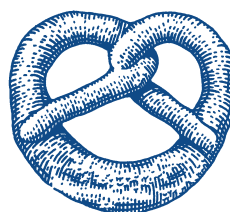
德式餐前面包 (额外追加)

A Selection of Freshly Baked German Breads with Butter

38.00 ¥

来一份德式经典面包树吧！

慕尼黑「啤酒馆」扭结包



1 BAYRISCHE BREZ'N

德式经典扭结面包 (1件)

A Traditional Bavarian Pretzel made from Yeast Dough and shaped into a Twisted Knot, dipped into Lye Solution, Salted and Oven-baked

15.00 ¥

Don't forget!

不要忘记来一份！



Butter
牛油

Liver Pate
猪肝酱

Bavarian Camembert
with Cream
德式芝士酱



BEER BITES

啤酒小吃

DREIERLEI NÜSSE

杂锦坚果三重奏

Slightly Roasted Cashew, Almond and Peanuts

38.00 ¥

PAULANER WÜRSTL-TRIO

帕拉娜香肠三重奏

Grilled Selection of German Sausages

48.00 ¥



HÜHNERFLÜGEL

奥尔良鸡翅

Home-made Sweet and Spicy Seasoned Chicken

Wings served with BBQ Sauce

48.00 ¥

ZWIEBELRINGE

香酥洋葱圈 配蛋黄酱

Deep-fried Onion Rings, served with Mayonnaise

48.00 ¥

MINI HÜHNERSCHNITZEL

雪花鸡柳 配蛋黄酱

Breaded and Deep-fried Chicken Fillet
with Mayonnaise

38.00 ¥

SMALL DISHES

头盘

BAYRISCHE AUFSCHNITTPLATTE

巴伐利亚经典冷切盘

A Selection of Bavarian Cold Cuts, served with Pickles and Rye Bread

108.00 ¥

BAYRISCHE KÄSEPLATTE

巴伐利亚芝士拼盘

A Selection of Bavarian Cheeses, served with Pickles, Dried Fruits and Crackers

138.00 ¥



SALADS

沙拉

PAULAS GARTENSALAT

帕拉娜经典沙拉

Mixed Green Salad, Cherry Tomatoes, Cucumber, Boiled Eggs, Emmental Cheese, Croutons, Meat-loaf and Garlic Bread, tossed with Home-made Salad Dressing

58.00 ¥

SALAT MIT RÄUCHERFORELLE

烟熏三文鱼沙拉

Mixed Green Salad, Smoked Trout, Capers and Pickled Onions, tossed with a Lemon and Honey Mustard Dressing

68.00 ¥

MÜNCHNER WURSTSALAT

慕尼黑香肠沙拉

Munich-style Cold Cut Salad made from Succulent Slices of Pork Meat Loaf and Emmental Cheese, tossed with a Sweet and Tangy Dressing, Garnished with Pickles, Red Onion Rings and Herbs, served with Crusty Rye Bread

78.00 ¥



SOUPS

特色汤类

PILZRAHMSUPPE

蘑菇浓汤

Creamy Soup of Fresh Mushrooms, garnished with a dollop of Crème Fraîche and Cress, served with Bread

40.00 ¥

LINSENSUPPE MIT FRANKFURTER WÜRSTCHEN

传统扁豆汤 配法兰克福香肠

Savory Soup of Lentils with Onions, Carrots, Celery and Bacon, topped with Smoky slices of Frankfurt Sausages

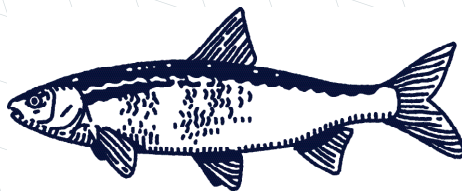


RÄUCHERFISCHSUPPE

烟熏三文鱼浓汤

Creamy Soup of Smoked Trout, seasoned with a dash of White Wine

48.00 ¥



"WIRTSCHAUS" GULASCHSUPPE

德式牛肉汤 (微辣)

Rich and Savory Soup with Paprika, Beef and Potato Cubes, refined with Paulaner Dark Beer, served with Bread

48.00 ¥

OUR SAUSAGES

传统香肠

BAVARIAN

How to eat a "Weißwurst"

OPTION 1

CUT TO PIECES

Cut lengthwise into the "Weißwurst", open the two halves of the sausage with knife and fork and then scrape out the sausage with your fork. Savour each bite with sweet mustard, a pretzel and a freshly tapped, cool Paulaner beer.

方法 1：切成小段

将白肠用刀纵向地切成两段，然后用叉去除肠衣。将白肠蘸上甜芥末，配上扭结包和一杯冰爽的啤酒。

OPTION 2

"ZUZELN"

"Sucking" - The traditional Bavarian way to eat a "Weißwurst". How does it work?

方法 2：吮吸吃法

「吮吸吃法」是巴伐利亚人吃白肠的传统方式。它是如何操作的？



STEP 1: "hand to mouth" Pick up the sausage with your fingers. Dip it into the sweet mustard and raise the sausage to your mouth.

步骤一：「拿起来」

用手指拿起香肠。蘸上甜芥末，把香肠送到嘴里。

STEP 2: "sucking" Bite a hole into the skin of the sausage. Suck ("zuzeln") the filling out of the skin. Preferably remove the filling with your teeth from the skin. The traditional Bavarian way to enjoy the sausage is also with a "Brezn" and a fresh Paulaner beer.

步骤二：「吮吸」

在白肠的表皮上咬一个洞。把白肠肉吸进嘴里。最好是配合牙齿的移动。传统巴伐利亚方式当然还要配上啤酒和扭结包。

"Enjoy!"



MÜNCHNER WEISSWURST

慕尼黑黑白香肠 配甜芥末及扭结包

The Munich Classic! Poached Veal and Pork Sausages with Fresh Parsley and a hint of Lemon. We serve two Sausages in a pot of Boiling Water, Bavarian Sweet Mustard and a Freshly Baked Pretzel

88.00 ¥

OUR SAUSAGES

传统香肠

CURRYWURST "HEISSE PAULA"

德国香烤小牛肉咖喱肠 配薯条

Grilled "Bratwurst" Sausage in Home-made Curry-flavoured Tomato Sauce, served with French Fries and Ketchup

98.00 ¥

ROSTBRATWÜRST'L NÜRNBERGER ART

纽伦堡香肠 配德国酸菜及马铃薯泥

6 Grilled Pork Sausages on "Sauerkraut" and Mashed Potatoes, served with Hot Mustard

88.00 ¥

GROBE BRATWURST

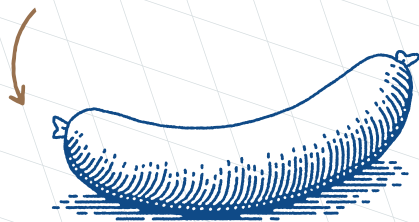
油煎肠配 炒马铃薯

Grilled Coarse "Bratwurst" Sausages, served with Roasted Potatoes and Hot Mustard

98.00 ¥

All sausages are made according to our own recipe!

所有香肠均源自德国帕拉娜专业配方



FRANKFURTER WÜRSTCHEN

法兰克福香肠 配炒蔬菜及炒马铃薯

Boiled Frankfurt Sausages, served with Sauteéd Vegetables and Roasted Potatoes and Hot Mustard

88.00 ¥

KÄSEKRAINER

芝士香肠 配德国酸菜及马铃薯泥

Austrian Pork and Cheese Sausage, served with "Sauerkraut", Mashed Potatoes and Hot Mustard

98.00 ¥



PAULANER CLASSICS

帕拉娜经典

GANZE SCHWEINSHAXE

德式猪手 配德国酸菜及面包

Our Signature Dish. Crispy, Oven Roasted Pork Knuckle, served with "Sauerkraut", Bread Dumplings and Paulaner Dark Beer Sauce

208.00 ¥

1/2 GEGRILLTES HENDL, WIE AUF DEM OKTOBERFEST!

秘制香料烤鸡 (半只) 配薯条

The Oktoberfest Classic! Well-seasoned and Brushed with Butter for a Crispy Skin, served with French Fries and a slice of Lemon

78.00 ¥

GEGRILLTE LAMMKOTELETTS

香草烤羊排 配炒时蔬及马铃薯泥

Grilled Lamb Chops, served with Sauteéd Vegetables and Mashed Potatoes

168.00 ¥



GEGRILLTER SEEBARSCH

香煎鲈鱼 配炒时蔬、柠檬及马铃薯泥

Grilled Seabass, served with Sauteéd Vegetables, Mashed Potatoes and a slice of Lemon

108.00 ¥

GEGRILLTES LACHSFILET

香煎三文鱼 配炒蔬菜及塔塔酱

Grilled Salmon Fillet, served with Sauteéd Vegetables, Tartar Sauce and a slice of Lemon

138.00 ¥

MÜNCHNER LEBERKAS

德式煎肉面包 配太陽蛋及炒马铃薯

Oven-baked Bavarian Pork Meat Loaf with a Fried Egg Sunny Side Up and Roasted Potatoes

88.00 ¥

PAULANER CLASSICS

帕拉娜经典

HÄHNCHENSCHNITZEL "WIENER ART"

维也纳炸鸡排 配炒马铃薯及沙拉

Lean Chicken Breast Escalope, Lightly Breaded, Fried Golden and Crunchy in Butter, served with Roasted Potatoes, Side Salad and a slice of Lemon

108.00 ¥

SCHWEINESCHNITZEL "WIENER ART"

维也纳炸猪排 配薯条

Lean Pork Escalope, Lightly Breaded, Fried Golden and Crunchy with Butter, served with French Fries and a slice of Lemon

118.00 ¥

WIENER SCHNITZEL

维也纳炸肉眼排 配薯条

Thin Lean Veal Escalope, Lightly Breaded, Fried Golden and Crunchy with Butter and served with French Fries

198.00 ¥



PAULANER CLASSICS

帕拉娜经典

RIB-EYE STEAK

谷饲肉眼牛排 配炒蔬菜、薯条及黑椒汁

Medium Grilled, served with Sauteéd Vegetables, French Fries and Black Pepper Sauce

298.00 ¥

SIRLOIN STEAK

巴伐利亚式扒澳洲西冷牛排 配炒蔬菜、薯条及黑椒汁

Medium Grilled, served with Sauteéd Vegetables, French Fries and Black Pepper Sauce

268.00 ¥



SHARING PLATTERS

经典拼盘

PAULANER WÜRST'L-PFANNE

精选德国香肠拼盘

Selection of Paulaner Sausages on "Sauerkraut", served with Mashed Potatoes with Dark Beer Sauce

228.00 ¥

PAULANER BROTZEIT BRETTL

德国经典冷切拼盘

Selection of Bavarian Cheeses, Cold Cuts, Spreads and Pickled Vegetables, served with Rye Bread and Toast Crackers

328.00 ¥

PAULANER BRÄUHAUS REINDL

德国精选拼盘

Crispy, Oven Roasted Pork Knuckle, a selection of Paulaner Sausages and Munich Meatloaf, served with "Sauerkraut" Baked Potato, Bread Dumplings and Paulaner Dark Beer Sauce

含精选烤猪手、油煎肠、纽伦堡香肠、煎肉面包配酸菜、焗薯、面包丸 佐黑啤酒汁

358.00 ¥





Meet, share and be happy
相聚、分享与感受快乐

SOMETHING SPECIAL



//
Burgers
//

BUGUERS AND SANDWICHES

汉堡及三明治

BAYERISCHER BURGER

巴伐利亚自制牛肉汉堡 配薯条

Bavarian Burger with Beef Patty, refined with Roasted Onions, Lettuce, Tomato, Pickles and Emmental Cheese, served with Mayonnaise, Tomato Sauce and French Fries

98.00 ¥

WEISSWURST-BURGER

巴伐利亚香肠汉堡 配薯条

(芝士香肠 / 纽伦堡香肠 / 煎肉)

(Cheese Sausages / Nuremberger Sausages / Meat Loaf)

"Weißwurst" Sausage and Pork Meat Patty, Butter Toasted Bun, Fried Onions and Emmental Cheese, Cucumber, Tomato, Lettuce, served with French Fries

88.00 ¥



SIDE DISHES

精选配菜

POMMES FRITES

炸薯条

Served with Ketchup

38.00 ¥

SPÄTZLE

德国手工鸡蛋面

Home-made Bavarian Egg Noodles

48.00 ¥

KARTOFFELPÜREE

马铃薯泥

Mashed Potatoes, seasoned with Nutmeg and a little Butter, served with Roasted Onions

38.00 ¥

SAUERKRAUT

德国酸菜

Finely Chopped, Fermented White Cabbage, cooked with Caraway Seeds, Juniper Berries and Bay Leaves, served with Toasted Pretzel Cubes

38.00 ¥

GEMISCHTES GEMÜSE DER SAISON

炒时蔬

Sautéed Seasonal Vegetables, refined with Herbs and Garlic

48.00 ¥

REIS

白饭

Steamed White Rice

8.00 ¥



DESSERTS

甜品

APFELSTRUDEL

德式苹果卷

Bavarian Puff Pastry, stuffed with thinly sliced Apples, Caramelized Almonds and Raisin, served with Vanilla Sauce with Red Berries and Vanilla Ice-cream

68.00 ¥

SCHWARZWÄLDER KIRSCHTORTE

经典黑森林蛋糕

Black Forest Cake served with Blueberry Sauce and Chocolate Sauce

58.00 ¥

GEMISCHTES EIS

雪糕三重奏

The Three Ice-cream Classics: Vanilla, Chocolate

TIRAMISU

提拉米苏

Traitional Tiramisu

58.00 ¥

KÄSEKUCHEN

芝士蛋糕

Cheesecake

58.00 ¥

FRÜCHTEPLATTE

时令果盘

Seasonal Fruit Platter

58.00 ¥





Munich lifestyle

The "Maß" of beer gleams golden yellow in the sun. Heavenly scent of "Steckerlfisch" and roasted pork knuckles clear its way through the air. At the next table in the shade of the chestnut trees, a man unpacks his "Brotzeit", a typical Bavarian snack consisting of bread and "Brezn", accompanied by something appropriate like cheese or sausage. This is real Bavarian beer garden idylle found in one of Munich's "Wirtshäuser" and perfect summer happiness

一大杯啤酒的在阳光下闪烁着金黄色的光芒。空气中弥漫着烤猪手及烤鱼的香气。坐在栗子树下的桌旁，拿出典型的巴伐利亚小吃 – 碱水面包，搭配芝士及香肠，开启一段悠闲地时光。一份完美的夏日幸福，勾勒出一幅典型的巴伐利亚啤酒花园景象。



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