

精選點心 Dim Sum Selections

日期 Date:

檯號 Table No:

人數 No. of Guests:

服務員 Service Staff:

廚師精選點心 Chef Yu's Dim Sum Specials

- ★ 玉龍太子餃 (1件) 32
Steamed scallop and shrimp dumpling (1pc)
- 鵝肝小籠包 (1件) 22
Steamed foie gras "Xiao Long Bao" soup dumpling (1pc)
- 金箔筍尖蝦餃 (4件) 60
Steamed shrimp dumplings topped with gold leaf (4pcs)
- ★ 鮑魚燒賣皇 (4件) 52
Steamed minced pork dumplings with abalone (4pcs)
- ★ 黑松露野菌餃 (3件) 38
Steamed wild mushrooms with black truffle dumplings (3pcs) [V]
- X.O. 醬煎巴馬火腿蘿蔔糕 68
Pan-fried turnip cakes with Parma ham and prawns in X.O. sauce
- 蠔皇叉燒飽 (3件) 38
Steamed barbecued pork buns (3pcs)
- ★ 豉味陳村粉蒸排骨 48
Steamed spare-ribs with rice noodles in black bean sauce
- ★ 乳香牛柏葉 38
Steamed tripes in fermented bean curd
- ★ 黑糖馬拉糕 38
Cantonese-style steamed sponge cake with black sugar
- ★ 蟹肉灌湯餃 (1位) 68
Crab meat with minced pork dumpling served in supreme broth (per person)

時令點心 Seasonal Dim Sum Specials

- ★ 清湯浸牛肉球 (3件) 38
Steamed minced beef in supreme broth (3pcs)
- ★ 鮮蝦菜苗餃 (3件) 48
Steamed shrimp and vegetables dumplings (3pcs)
- ★ 潮式蒸粉果 (3件) 38
Chiu Chow-style steamed pork, shrimps and yam bean dumplings (3pcs) [N]
- ★ 濃湯玉竹卷 (3件) 38
Steamed bean curd sheet rolls with pork and prawns in supreme broth (3pcs)
- 法國鵝肝荔芋角 (3件) 48
Crispy taro puffs with diced chicken and foie gras (3pcs)
- ★ 芋絲脆皮春卷 (3件) 38
Crispy shredded taro spring rolls with chicken and mushrooms (3pcs)
- ★ 金珠燒鵝咸水角 (3件) 38
Crispy glutinous rice dumplings with diced pork and goose (3pcs)
- ★ 雪山叉燒包 (3件) 52
Baked barbecued pork buns with crystal sugar (3pcs)
- X.O. 醬炒蘿蔔糕 48
Stir-fried turnip cake in X.O. sauce
- 荷香瑤柱珍珠雞 (2件) 38
Steamed glutinous rice with chicken and dried scallops wrapped in lotus leaves (2pcs)

時令點心 Seasonal Dim Sum Specials

- 原隻鮮蝦腸粉 58
Steamed rice flour rolls stuffed with prawns
- 甘筍叉燒腸粉 48
Steamed carrot rice flour rolls stuffed with barbecued pork
- ★ 碧綠帶子腸粉 68
Steamed spinach rice flour rolls stuffed with scallops
- 豉油皇煎腸粉 48
Stir-fried rice flour rolls with sesame seeds, fried fresh red chili, chinese parsley and celery
- 金柱炸兩 48
Deep-fried dough sticks with dried scallops
- 原隻鮑魚雞粒酥 (3件) 98
Chicken puff pastries with abalone (3pcs)
- 焗燕窩蛋撻 (3件) 52
Baked mini egg tarts with bird's nest (3pcs)
- ★ 燒汁和牛烤包 (2件) 70
Grilled Wagyu beef buns in barbecue sauce (2pcs)
- ★ 龍蝦湯海鮮脆麵 (1位) 88
Crispy noodles with seafood in lobster bisque (per person)
- 明太子沙律素鮑魚 (1位) 70
Vegetarian abalone and pollock roe salad (per person)
- 鮮什菌粥 (1位) 70
Congee with fresh assorted mushrooms (per person)

午市精選小食 Snacks

- 海蜇牛展 75
Marinated beef shanks with jelly fish
- 鹵水乳豬仔腳 88
Marinated pig's trotters
- 花雕醉乳鴿 (1隻) 128
Chilled marinated baby pigeon in wine (1pc)
- 家鄉蓮藕餅 52
Pan-fried minced lotus root cakes
- 金牌脆皮燒腩仔 155
Barbecued crispy pork belly
- 香蔥鯪魚餅 75
Pan-fried minced carp cakes with spring onions
- 七味脆炸豆腐 78
Deep-fried bean curds with seven flavoured chili peppers
- 蒜泥白肉卷 85
Paper-thin pork belly rolls served with garlic and chili sauce
- 桂花糖脆鱈球 110
Grilled eels in osmanthus sauce
- 牛蒡崧子三絲素鵝 75
Bean curd sheet rolls with burdock and pine nuts
- 紅油抄手 75
Pork dumplings in chili sauce
- 吊燒琵琶乳鴿 (1隻) 128
Roasted crispy baby pigeon (1pc)

午市飯麵 Rice and Noodles

- ★ 豉汁涼瓜鱔片炒河 152
Stir-fried rice noodles with bitter gourd and sliced eels in black bean sauce
- ★ 薑蔥花膠絲撈麵 192
Braised flat noodles with fish maws, spring onions and ginger
- ★ 黑松露金腿鮮蝦炒飯 162
Fried rice with shrimps, Yunnan hams and black truffles
- ★ 黑椒牛仔柳炒烏冬 182
Fried udon noodles with beef fillet in black pepper sauce
- ★ 咸魚雞粒炒廣東米 172
Fried vermicelli with salted fish and diced chicken
- ★ 濃湯津白帶子泡伊麵 192
E-fu noodles with cabbages and scallops in soup
- 魚湯魚滑什菌泡米線 152
Rice noodles with assorted mushrooms and carp dumplings in fish stock
- 砂窩瑤柱雞粒炒飯 152
Braised rice with diced chicken and dried scallops
- ★ 燒汁豬頸肉炒麵 172
Fried noodles with pork in barbecue sauce
- ★ 鮮蟹肉金瓜蟹籽炒飯 172
Fried rice with crab meat, pumpkin and crab roe
- 蝦籽珍菌蝦球炒麵 172
Fried noodles with assorted mushrooms, prawns and shrimp roe sauce