

自選點心 All-you-can-eat Dim Sum Selections

日期 Date:

檯號 Table No:

人數 No. of Guests:

服務員 Service Staff:

星期一至五 Monday to Friday

每位 HK\$228 / per guest

- | | | | |
|--|---|--|---|
| ★ 濃湯玉竹卷 (件) <input type="checkbox"/>
Steamed bean curd sheet rolls with pork and prawns in supreme broth (pc) | ★ 豉味陳村粉蒸排骨 <input type="checkbox"/>
Steamed spare-ribs with rice noodles in black bean sauce | ★ 芋絲脆皮春卷 (件) <input type="checkbox"/>
Crispy shredded taro spring roll with chicken and mushrooms (pc) | ★ 蘋果叉燒酥 (件) <input type="checkbox"/>
Crispy barbecued pork puff with apple (pc) |
| ★ 淡水鮮蝦餃 (件) <input type="checkbox"/>
Steamed shrimp dumpling (pc) | 荷香瑤柱珍珠雞 (件) <input type="checkbox"/>
Steamed glutinous rice with chicken and dried scallops wrapped in lotus leaves (pc) | 原隻鮮蝦腸粉 (3件) <input type="checkbox"/>
Steamed rice flour rolls stuffed with prawns (3pcs) | ★ 黑糖馬拉糕 (件) <input type="checkbox"/>
Cantonese-style steamed sponge cake with black sugar (pc) |
| ★ 鮮蝦菜苗餃 (件) <input type="checkbox"/>
Steamed shrimp and vegetables dumpling (pc) | ★ 清湯浸牛肉球 (件) <input type="checkbox"/>
Steamed minced beef in supreme broth (pc) | 甘筍叉燒腸粉 (3件) <input type="checkbox"/>
Steamed carrot rice flour rolls stuffed with barbecued pork (3pcs) | 焗燕窩蛋撻 (件) <input type="checkbox"/>
Baked mini egg tart with bird's nest (pc) |
| ★ 潮式蒸粉果 (件) <input type="checkbox"/>
Chiu Chow-style steamed pork, shrimps and yam bean dumpling (pc) [N] | X.O. 醬炒蘿蔔糕 <input type="checkbox"/>
Stir-fried turnip cakes in X.O. sauce | ★ 香茜牛肉腸粉 (3件) <input type="checkbox"/>
Steamed rice flour rolls stuffed with beef and parsley (3pcs) | 紅豆沙 (每位) <input type="checkbox"/>
Red bean soup (per person) |
| 蟹籽燒賣 (件) <input type="checkbox"/>
Steamed minced pork dumpling with crab roe (pc) | 豉油皇煎腸粉 <input type="checkbox"/>
Stir-fried rice flour rolls with sesame seeds, fried fresh red chili, Chinese parsley and celery | 金柱炸兩 <input type="checkbox"/>
Deep-fried dough sticks with dried scallops | ★ 精美糖水 (每位) <input type="checkbox"/>
Daily recommended sweet (per person) |
| ★ 黑松露野菌餃 (件) <input type="checkbox"/>
Steamed wild mushrooms with black truffle dumpling (pc) [V] | ★ 乳香牛柏葉 <input type="checkbox"/>
Steamed tripes with fermented bean curd | 家鄉蓮藕餅 (件) <input type="checkbox"/>
Pan-fried minced lotus root cake (pc) | 香芒楊枝甘露 (每位) <input type="checkbox"/>
Chilled mango cream with sago and pomelo (per person) |
| 蠔皇叉燒飽 (件) <input type="checkbox"/>
Steamed barbecued pork bun (pc) | 法國鵝肝荔芋角 (件) <input type="checkbox"/>
Crispy taro puff with diced chicken and foie gras (pc) | ★ 金珠燒鵝咸水角 (件) <input type="checkbox"/>
Crispy glutinous rice dumpling with diced pork and goose (pc) | 呂宋香芒布甸 (每位) <input type="checkbox"/>
Chilled mango pudding (per person) |

★ 新款菜式 New Dishes

[N] 含果仁菜式 Dishes with Nuts

[V] 素食菜式 Vegetarian Dishes

另收加一服務費
Subject to a 10% service charge