

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

- 金箔筍尖蝦餃 (4件) 60
Steamed shrimp dumplings topped with gold leaf (4pcs)
- 鮑魚鮮蝦燒賣 (4件) 60
Steamed minced pork dumplings with abalone and shrimp (4pcs)
- 黑松露野菌餃 (3件) 38
Steamed wild mushroom and black truffle dumplings (3pcs) [V]
- 金湯蟹肉灌湯餃 (1位) 68
Crab meat with minced pork dumpling served in supreme broth (per person)
- X.O. 醬煎巴馬火腿蘿蔔糕 68
Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce
- ★ 米綉煎高貼餃 (6件) 48
Pan-fried minced pork dumplings with crispy vermicelli (6pcs)
- ★ 紫薯鮮蝦菜苗餃 (4件) 48
Steamed sweet potato with shrimp and vegetable dumplings (4pcs)
- ★ 南翔小籠包 (3件) 48
"Xiao Long Bao" Steamed Shanghai style soup dumplings (3pcs)
- 豉味陳村粉蒸排骨 48
Steamed spare-ribs with rice noodles in black bean sauce
- 古法蒸馬拉糕 (4件) 38
Cantonese-style steamed sponge cake (4pcs)
- ★ 醬皇蒸鳳爪 38
Steamed chicken feet in home-made sauce

時令點心 Seasonal Dim Sum Specials

- ★ 燕液芙蓉帶子餃 (3件) 68
Steamed scallop and egg white dumplings with bird's nest (3pcs)
- 蠔皇叉燒包 (3件) 38
Steamed barbecued pork buns (3pcs)
- ★ 鮮茄湯浸牛肉球 (3件) 38
Steamed beef meat balls in tomato soup (3pcs)
- 法國鵝肝荔芋角 (3件) 48
Crispy taro puffs with diced chicken and foie gras (3pcs)
- ★ 芝心蝦春卷 (4件) 48
Crispy spring rolls stuffed with shrimp and cheese (4pcs)
- 原隻鮑魚雞粒酥 (3件) 120
Chicken puff pastries with whole abalone (3pcs)
- ★ 荷香糙米珍珠雞 (2件) 38
Steamed brown rice with chicken and pork wrapped in lotus leaf (2pcs)
- X.O. 醬炒蘿蔔糕 48
Stir-fried turnip cakes in X.O. chili sauce
- 乳香牛柏葉 38
Steamed tripes with fermented bean curd paste
- ★ 綠茶紅豆煎堆 (4件) 38
Crispy mini glutinous rice balls stuffed with green tea & red bean (4pcs) [N]
- ★ 雪山菠蘿叉燒包 (3件) 52
Baked barbecued pork and pineapple buns with crystal sugar (3pcs)
- ★ 南乳雞粒咸水角 (4件) 38
Crispy glutinous rice dumplings with diced chicken and lotus root (4pcs)

時令點心 Seasonal Dim Sum Specials

- 翠綠帶子腸粉 68
Steamed green rice flour rolls stuffed with scallops
- 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
- ★ 越式春卷腸粉 48
Crispy rice flour rolls stuffed with vermicelli, minced pork and carrot
- 豉油皇煎腸粉 48
Stir-fried rice flour rolls with sesame seeds, soy sauce [N]
- ★ 山椒豚肉煎烤包 (3件) 52
Pan-fried pork and onion buns in wild pepper sauce (3pcs)
- 焗燕窩蛋撻 (3件) 52
Baked mini egg tarts with bird's nest (3pcs)
- ★ 新疆紅棗糕 (4件) 38
Steamed red date puddings (4pcs)
- 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) [V]

午市精選小食 Snacks

- 海蜇牛展 75
Marinated beef shank 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 Chinese "Hua Diao" wine (1pc)
- 家鄉蓮藕餅 52
Pan-fried minced lotus root cakes with pork
- 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
Crispy bean curds with seven flavoured chilli peppers
- 蒜泥白肉卷 85
Paper-thin pork belly rolls served with garlic and chilli sauce
- 桂花糖脆鱈球 110
Grilled eel in osmanthus sauce
- 牛蒡崧子三絲素鵝 75
Bean curd sheet rolls with burdock and pine nuts [N]
- 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 168
Stir-fried rice noodles with bitter gourd and sliced eel in black bean sauce
- 薑蔥花膠絲撈麵 208
Braised flat noodles with fish maw, spring onions and ginger
- 黑松露金腿鮮蝦炒飯 188
Fried rice with shrimps, Yunnan ham and black truffles
- 黑椒牛仔柳炒烏冬 198
Fried udon noodles with beef fillet in black pepper sauce
- 咸魚雞粒炒廣東米粉 188
Fried rice vermicelli with salted fish and diced chicken
- 濃湯津白帶子泡伊麵 208
E-fu noodles with Chinese cabbages and scallops in soup
- 魚湯魚滑什菌泡米線 168
Rice noodles with assorted mushrooms and carp dumplings in fish stock
- 砂窩瑤柱雞粒炒飯 168
Braised rice with diced chicken and dried scallops served in casserole
- 燒汁豬頸肉炒麵 188
Fried noodles with pork in barbecued sauce
- 鮮蟹肉金瓜蟹籽炒飯 198
Fried rice with crab meat, pumpkin and crab roe
- 蝦籽珍菌蝦球炒麵 198
Fried noodles with assorted mushrooms, prawns and shrimp roe sauce

★ 新款菜式 New Dishes

[N] 含果仁菜式 Dishes with Nuts

[V] 素食菜式 Vegetarian Dishes

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