

# 精選點心 Dim Sum Selection (13 Jan to 12 Feb 2025)

枱號 Table No: \_\_\_\_\_



	WD	WE		WD	WE
<input type="checkbox"/> <b>金銀滿屋</b> 金箔水晶蝦餃 Steamed shrimp dumpling with golden flake	\$72	\$75	<input type="checkbox"/> <b>高瞻遠矚</b> 黑松露臘味蘿蔔糕 Turnip pudding with black truffle and preserved meat	\$68	\$72
<input type="checkbox"/> <b>大吉大利</b> 大利燒賣 Steamed pork dumpling with shrimp and pork tongue	\$72	\$75	<input type="checkbox"/> <b>步步高陞</b> 西班牙火腿臘味芋頭糕 Taro pudding with Jamon Iberico ham and preserved meat	\$68	\$72
<input type="checkbox"/> <b>如魚得水</b> 黑松露水餃 Steamed mushroom dumpling with black truffle paste	\$72	\$75	<input type="checkbox"/> <b>鴻運當頭</b> 沖繩黑糖紅豆椰汁年糕 Okinawa brown sugar pudding with red bean and coconut milk	\$65	\$68
<input type="checkbox"/> <b>年年有餘</b> 海斑豆苗餃 Steamed garupa dumpling with pea shoot	\$72	\$75	<input type="checkbox"/> <b>富貴長壽</b> 蜜汁叉燒腸粉 Steamed rice roll with barbecued pork	\$75	\$78
<input type="checkbox"/> <b>如魚得水</b> 杞子帶子餃 Steamed scallop dumpling topped with wolfberry	\$72	\$75	<input type="checkbox"/> <b>長年好運</b> 紅米鮮蝦脆米腸粉 Steamed rice roll with prawn and crispy rice	\$88	\$92
<input type="checkbox"/> <b>龍馬精神</b> 蠔皇鮮竹卷 Steamed bean curd sheet roll stuffed with pork in oyster sauce	\$68	\$72	<input type="checkbox"/> <b>長長久久</b> 慈菇帶子腸粉 Steamed rice roll with scallop and mushroom	\$75	\$78
<input type="checkbox"/> <b>片地黃金</b> 金銀蒜蒸排骨 Steamed pork spare rib with duo garlic	\$65	\$68	<input type="checkbox"/> <b>甜甜蜜蜜</b> 蜜汁叉燒酥 Baked barbecued pork puff	\$68	\$72
<input type="checkbox"/> <b>橫財就手</b> 南乳髮菜豬手 Braised pork trotter with sea moss in fermented bean curd	\$65	\$68	<input type="checkbox"/> <b>黃金萬兩</b> 蒜香蝦春卷 Deep fried spring roll with garlic	\$68	\$72
<input type="checkbox"/> <b>百業興旺</b> 蟹籽百花蒸魚肚 Steamed fish maw stuffed with shrimp mousse topped with crab roe	\$65	\$68	<input type="checkbox"/> <b>嘻哈大笑</b> 鮮蝦腐皮卷 Deep fried bean curd sheet roll stuffed with shrimp mousse	\$68	\$72
<input type="checkbox"/> <b>牛氣冲天</b> 蟲草花上湯牛肉球 Steamed minced beef ball with cordyceps flower in supreme soup	\$65	\$68	<input type="checkbox"/> <b>和氣生財</b> 酥皮冬蓉酥 Baked mashed winter melon puff	\$65	\$68
<input type="checkbox"/> <b>龍飛鳳舞</b> 豉汁蒸鳳爪 Steamed chicken feet with black bean sauce	\$65	\$68	<input type="checkbox"/> <b>五世其昌</b> 五仁核桃包 Steamed walnut bun with assorted nuts	\$65	\$68
<input type="checkbox"/> <b>黃金滿屋</b> 蠔皇叉燒包 Steamed barbecued pork bun	\$65	\$68	<input type="checkbox"/> <b>如意吉祥</b> 奶皇柑桔仔 Steamed egg custard dumpling	\$65	\$68
<input type="checkbox"/> <b>大紅大紫</b> 草莓脆奶卷 Fresh milk fritter with strawberry sauce	\$65	\$68	<input type="checkbox"/> <b>花開富貴</b> 花膠蟹肉灌湯餃 (每位) Steamed crabmeat dumpling with shredded fish maw in supreme soup (per person)	\$98	\$108

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All prices are in HK dollars and subject to 10% service charge based on original price | Dish might contain traces of food allergies, please advise server of any food allergies or intolerance

粥、粉麵及飯 Congee, Noodle and Rice

- 迷你砂窩陳皮海斑蓉粥 (每位) \$68  
Congee with sliced garoupa and dried mandarin peel (per person)
- 發財蠔豉粥 (每位) \$118  
Congee with dried oyster and sea moss (per person)
- 紅米金粟海鮮炒飯 \$268  
Fried red rice with assorted seafood and sweet corn
- 龍蝦湯響米海鮮泡飯 \$268  
Poached diced seafood with crispy rice in supreme lobster soup
- 砂鍋蒜香帶子炒飯 \$268  
Fried rice with scallop and crispy garlic in casserole
- 蝦球糖醋麵 \$298  
Fried noodle with prawn "Chao Zhou" style
- 鮑羅萬有燴香苗 \$328  
Braised rice with abalone, fish maw, sea cucumber and black mushroom
- 鴻圖蟹肉帶子窩伊麵 \$398  
Braised e-fu noodle with scallop, crab roe and crabmeat in supreme soup
- 白灼時蔬 (菜芯/唐生菜) \$88  
Poached seasonal vegetable (choi sum/Chinese lettuce)

甜品 Dessert

- 豆沙煎堆仔 \$52  
Deep fried sesame ball
- 桂花紅棗糕 \$52  
Chilled osmanthus and red date pudding
- 黑糖蜂巢糕 \$58  
Steamed brown sugar pudding
- 棗皇糕 \$58  
Steamed red date pudding
- 薑汁千層糕 \$58  
Steamed ginger pudding

廚點 Snack

- 杏香百花球 \$128  
Deep fried shrimp ball coated with almond flake
- 紅燒乳鴿 \$108  
Roasted crispy pigeon
- XO醬炒蘿蔔糕 \$98  
Pan fried turnip pudding with XO sauce
- 錦鹵雲吞 \$118  
Crispy wonton with sweet and sour sauce
- 紅燒砂窩海參 \$168  
Braised sea cucumber with mushroom sauce in casserole
- 發菜蠔豉扒豆苗 \$198  
Braised dried oyster with pea shoot and sea moss
- 蜜餞金蠔脆米通 \$198  
Dried oyster glazed with honey served with crispy rice
- 百花煎釀帶子皇 \$138  
Pan fried king scallop stuffed with shrimp mousse
- 香醋豬腳薑 \$138  
Braised pig trotter with ginger in sweetened vinegar
- 黃金蝦多士 \$128  
Traditional deep fried shrimp toast
- 蓮蓉焗西米布甸 \$52  
Baked sago pudding with mashed lotus seed
- 桃膠雪耳燉萬壽果 \$52  
Double boiled papaya with snow fungus and peach gum
- 蛋白桃膠杏仁茶 \$78  
Sweetened almond cream with peach gum and egg white
- 玫瑰花蜜燉雪梨 \$58  
Double boiled pear with rose honey
- 陳皮紅豆沙湯圓 \$58  
Sweetened red bean cream with glutinous rice dumpling

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