

精選點心 Dim Sum Selection

枱號 Table No: _____

\$148任選三款* 指定點心及廚點；一位至四位客人可享用一次，五位至十二位客人可享用兩次



	W.D	W.E		W.D	W.E
<input type="checkbox"/> 水晶蝦餃皇 Steamed shrimp dumpling	\$72	\$75	<input type="checkbox"/> 黑椒牛肉酥* Baked beef puff with black pepper	\$68	\$72
<input type="checkbox"/> 宮廷帶子燒賣 Steamed pork and shrimp dumpling with scallop and black caviar	\$72	\$75	<input type="checkbox"/> 龍蝦湯鮮竹卷 Steamed bean curd sheet roll stuffed with pork in lobster broth	\$68	\$72
<input type="checkbox"/> 如意髮菜海鮮餃 Steamed seafood dumpling with elm fungus and sea moss	\$72	\$75	<input type="checkbox"/> 安蝦咸水角 Deep fried chicken dumpling with dried shrimp	\$68	\$72
<input type="checkbox"/> 斑肉菜苗餃* Steamed garupa dumpling with vegetable	\$72	\$75	<input type="checkbox"/> 沙律明蝦角* Deep fried shrimp dumpling served with mayonnaise	\$68	\$72
<input type="checkbox"/> 黑松露水晶餃 Steamed mushroom dumpling with black truffle paste	\$72	\$75	<input type="checkbox"/> 蜜汁叉燒腸粉 Steamed rice roll with barbecued pork	\$75	\$78
<input type="checkbox"/> 豉汁蒸鳳爪 Steamed chicken feet with black bean sauce	\$65	\$68	<input type="checkbox"/> 紅米鮮蝦脆米腸粉 Steamed rice roll with prawn and crispy rice	\$88	\$92
<input type="checkbox"/> 紅油抄手* Poached pork dumpling with spicy sauce	\$65	\$68	<input type="checkbox"/> 翡翠帶子腸粉 Steamed rice roll with scallop and vegetable	\$75	\$78
<input type="checkbox"/> 蜜汁叉燒包 Steamed barbecued pork bun	\$65	\$68	<input type="checkbox"/> 琥珀合桃薩琪瑪* Baked caramelized egg fritter with walnut	\$65	\$68
<input type="checkbox"/> 鮮竹牛肉球* Steamed minced beef ball with bean curd sheet	\$65	\$68	<input type="checkbox"/> 黑金流沙包* Steamed egg custard bun	\$65	\$68
<input type="checkbox"/> 陳皮梅子蒸魚肚排骨* Steamed pork spare rib and fish maw with dried mandarin peel and plum	\$65	\$68	<input type="checkbox"/> 巴馬火腿鮑魚鹹肉粽(可選蒸或炸) Rice dumpling with Parma ham and whole abalone (choice of steamed or deep fried)	\$158	\$158
<input type="checkbox"/> 海鮮腐皮福袋* Steamed assorted seafood wrapped with bean curd sheet	\$65	\$68	<input type="checkbox"/> 日本十勝紅豆栗子十穀粽(可選蒸或炸) Rice dumpling with Tokachi red bean, chestnut and cereal grain (choice of steamed or deep fried)	\$118	\$118
<input type="checkbox"/> 芝士蝦春卷* Deep fried spring roll with cheese	\$68	\$72	<input type="checkbox"/> 花膠蟹肉魚湯灌湯餃 (每位) Steamed crabmeat dumpling with shredded fish maw in fish soup (per person)	\$98	\$108

憑指定信用卡結帳，可於星期一至星期五(公眾假期除外) 享有九折優惠，不可與其他優惠同時使用
匯豐銀行、恆生銀行、中國銀行

Bill settled by designated credit cards to enjoy a 10% discount, apply from Monday to Friday (except public holidays)

HSBC, Hang Seng Bank, Bank of China (cannot be used in conjunction with other promotions)

所有價格以港幣計算及另以原價計算之加一服務費 | 產品可能含有微量食物致敏原，如對食物過敏性反應或不耐性，請通知我們的服務員

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) \$78
Congee with sliced garoupa and dried mandarin peel (per person)
- 皮蛋黑豚肉片粥 (每位) \$98
Congee with sliced Kurobuta pork and preserved egg (per person)
- 上湯鮮蝦溫州米粉 \$268
Poached "Wenzhou" vermicelli with prawn in supreme soup
- 龍蝦湯響米海鮮泡飯 \$298
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
- 燒鵝叉燒湯瀨粉 (每位) \$98
Rice noodle with roasted goose and barbecued pork in supreme soup (per person)
- 瑤柱海參燴稻庭麵 \$298
Braised Inaniwa noodle with sea cucumber and conpoy
- 豉椒安格斯牛肉炒河 \$268
Fried flat noodle with Angus beef in black bean and pepper
- 白灼時蔬 (菜芯/唐生菜) \$88
Poached seasonal vegetable (choi sum/Chinese lettuce)

甜品 Dessert

- 牛油紫薯卷 \$58
Steamed purple potato bread roll with butter
- 柚子香芒凍糕 \$52
Chilled mango pudding with pomelo
- 香煎豆沙鍋餅 \$58
Pan-fried red bean paste pancake
- 棗皇糕 \$58
Steamed red date pudding
- 柚子蜜蛋散 \$68
Crispy egg twister coated with pomelo honey

廚點 Snack

- 桂花藤番茄* \$68
Marinated cherry tomato with osmanthus sauce
- 紅燒乳鴿 \$108
Roasted crispy pigeon
- XO醬炒腸粉* \$88
Pan fried rice roll with XO sauce
- 錦鹵雲吞 \$118
Crispy wonton with sweet and sour sauce
- 水晶蝦仁伴馬蘭頭青椒汁* \$138
Chilled shrimp jelly topped with Indian kalimens and green pepper sauce
- 江南素鵝卷* \$98
Pan fried bean curd sheet roll with enoki mushroom
- 脆皮剝椒小排骨* \$128
Deep fried pork spare rib with chili
- 石鍋乾蔥燒海參 \$168
Braised sea cucumber with mushroom sauce in casserole
- 香煎蓮藕餅 \$128
Pan fried lotus root cake stuffed with minced pork and preserved meat
- 黃金蝦多士 \$128
Traditional deep fried shrimp toast
- 3.6牛乳芒果布甸 \$52
Chilled mango pudding with 3.6 fresh milk
- 凍椰香紫米露 \$52
Chilled sweetened purple rice cream with coconut milk
- 蛋白桃膠杏仁茶 \$58
Sweetened almond cream with peach gum and egg white
- 日本黑芝麻糊 \$52
Sweetened Japanese black sesame cream
- 陳皮紅豆沙 \$52
Sweetened red bean cream