

## 精選點心 Dim Sum Selection

枱號 Table No: \_\_\_\_\_

**\$168任選三款\*指定點心或廚點；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 (適用於星期一至星期五，公眾假期除外)**

	W.D	W.E		W.D	W.E
<input type="checkbox"/> 露筍蝦餃皇 Steamed shrimp dumpling with asparagus	\$72	\$75	<input type="checkbox"/> 珍寶鮮蝦腸粉 Steamed rice roll with Jumbo prawn	\$88	\$92
<input type="checkbox"/> 黑魚籽燒賣* Steamed pork dumpling with caviar	\$72	\$75	<input type="checkbox"/> 香茜牛肉腸粉 Steamed rice roll with minced beef and parsley	\$75	\$78
<input type="checkbox"/> 帶子鳳眼餃 Steamed vegetarian dumpling topped with shrimp mousse and salmon roe	\$72	\$75	<input type="checkbox"/> 蜜汁叉燒腸粉* Steamed rice roll with barbecued pork	\$75	\$78
<input type="checkbox"/> 鮮蝦菜苗餃* Steamed shrimp dumpling with vegetable	\$72	\$75	<input type="checkbox"/> 蔥花素腸粉* Steamed rice roll with spring onion	\$65	\$68
<input type="checkbox"/> 黑松露水晶餃 Steamed vegetarian dumpling with black truffle paste	\$72	\$75	<input type="checkbox"/> 芝士蝦春卷* Deep fried spring roll with cheese	\$68	\$72
<input type="checkbox"/> 乾蒸牛肉燒賣 Steamed beef dumpling	\$72	\$75	<input type="checkbox"/> 黑椒牛肉糰* Deep fried beef dumpling with black pepper	\$68	\$72
<input type="checkbox"/> 藥膳紅棗蒸滑雞* Steamed sliced chicken with red date and Chinese herb	\$72	\$75	<input type="checkbox"/> 蜜汁叉燒酥 Baked barbecued pork puff	\$68	\$72
<input type="checkbox"/> 紅油抄手 Poached shrimp and pork dumpling with spicy sauce	\$68	\$72	<input type="checkbox"/> 安蝦咸水角* Deep fried chicken dumpling with dried shrimp	\$68	\$72
<input type="checkbox"/> 蠔皇鮮竹卷 Steamed bean curd sheet roll stuffed with pork in oyster sauce	\$68	\$72	<input type="checkbox"/> 珍珠糯米雞* Steamed glutinous rice dumpling wrapped with lotus leaf	\$68	\$72
<input type="checkbox"/> XO醬蒸鳳爪* Steamed chicken feet with XO sauce	\$65	\$68	<input type="checkbox"/> 奶皇煎堆仔* Deep fried sesame ball stuffed with egg custard	\$65	\$68
<input type="checkbox"/> 蒜香蒸排骨* Steamed pork spare rib with garlic	\$65	\$68	<input type="checkbox"/> 香煎黃金小米糕 Pan fried quinoa pudding	\$65	\$68
<input type="checkbox"/> 蠔皇叉燒包 Steamed barbecued pork bun	\$65	\$68	<input type="checkbox"/> 花膠蟹肉上湯灌湯餃 (每位) Steamed crabmeat dumpling with fish maw in supreme soup (per person)	\$98	\$108

**顧客於12:30前結帳及離座可享正價7折優惠 (適用於星期一至星期五，公眾假期除外)****Enjoy 30% discount of original price by settling the bill and returning the table before 12:30p.m**

憑匯豐銀行、恆生銀行、中國銀行信用卡結帳，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

Bill settled by HSBC, Hang Seng Bank, Bank of China credit cards to enjoy a 10% discount, apply from Monday to Friday (except public holidays) (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)**
- ☐ 皮蛋生滾牛肉粥 (每位) \$108  
Congee with sliced beef and preserved egg (per person)
- ☐ 大澳蝦膏生炒牛崧飯 \$238  
Fried rice with minced beef and "Tai O" shrimp paste
- ☐ 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
- ☐ 涼瓜牛肉炒河粉 \$248  
Fried flat rice noodle with sliced beef and bitter melon
- ☐ 鮮蟹肉蝦球刀削麵 \$298  
Brised sliced noodle with prawn and crabmeat
- ☐ 冬瓜粒海鮮湯米線 \$298  
Poached rice vermicelli with winter melon and seafood in supreme soup
- ☐ **白灼時蔬 (菜芯/唐生菜)\*** **\$88**  
**Poached seasonal vegetable (choi sum/Chinese lettuce)**

## 甜品 Dessert

- ☐ **椰汁馬豆糕\*** **\$52**  
**Chilled chickpea pudding with coconut cream**
- ☐ 菠蘿西米椰汁糕 \$52  
Chilled sago pudding with pineapple and coconut milk
- ☐ 酥皮蛋撻仔 \$58  
Baked mini egg tart
- ☐ 棗皇糕 \$58  
Steamed red date pudding
- ☐ **黑糖蜂巢糕\*** **\$58**  
**Steamed brown sugar pudding**

## 廚點 Snack

- ☐ **懷舊碗仔翅 (每位)\*** **\$88**  
**Imitation shark's fin soup (per person)**
- ☐ 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
- ☐ 紅燒砂窩海參 \$168  
Braised sea cucumber with mushroom sauce in casserole
- ☐ **頭抽炆日本南瓜豚肉粒\*** **\$128**  
**Braised diced pork with Japanese pumpkin in supreme soya sauce**
- ☐ **陳醋青瓜雲耳\*** **\$88**  
**Marinated black fungus and cucumber in black vinegar**
- ☐ **吉列炸蝦丸\*** **\$128**  
**Deep fried shrimp ball served with mayonnaise**
- ☐ **七味椒鹽豆腐\*** **\$88**  
**Deep fried diced bean curd with salt and seven spices**
- ☐ 黃金蝦多士 \$128  
Traditional deep fried shrimp toast
- ☐ 凍椰汁雪燕 \$68  
Chilled coconut cream with gum tragacanth
- ☐ 水牛奶雙皮奶 \$58  
Double boiled buffalo milk
- ☐ 蛋白杏仁茶 \$58  
Sweetened almond cream with egg white
- ☐ 陳皮紅豆沙 \$58  
Sweetened red bean cream
- ☐ 南北杏雪耳燉萬壽果 \$58  
Double boiled papaya soup with assorted almond and silver fungus