

「任選五款」平日午市點心套餐

*'Take Your Pick' Dim Sum Weekday Lunch Menu*

• Available from Monday to Friday (except public holidays)

適用於週一至週五 (公眾假期除外)

• Available for two guests checked in at hotel for the Foodcation+ offer

只限入住 Foodcation+ 「食+住」優惠的兩位賓客

*Take your pick from any 4 dim sum or dessert selections, and 1 item from Noodle and Congee selections.*

可選擇點心或甜點 4 款，以及粉麵或生滾粥 1 款

☞ 廚師精選 *Chef's Recommendation* ☞

鮮果芝麻海鮮筒 三件 3 pieces 88  
*Seafood Puff with Sesame and Fruit*

黑金鱈魚餃 兩件 2 pieces 98  
*Steamed Codfish Dumplings*

蟲草花南澳帶子腸粉 138  
*Scallop Rice Flour Rolls with Cordyceps Flowers*

茶美豚酥皮焗餐包 三件 3 pieces 88  
*Baked Crispy Chamiton Pork Buns*

阿拉斯加長腳蟹餃 兩件 2 pieces 108  
*Steamed Alaskan King Crab Dumplings*

☞ 腸粉 *Rice Flour Roll* ☞

XO 醬煎腸粉 98  
*Pan-fried Rice Flour Rolls with XO Sauce*

脆皮海皇腸粉 98  
*Crispy Shrimp Rice Flour Rolls*

芹香黑豚肉叉燒腸粉 82  
*Barbecued Kagoshima Pork Rice Flour Rolls with Celery*

羊肚菌牛肉腸粉 82  
*Beef Rice Flour Rolls with Morel Mushroom*

布拉白腸粉 58  
*Traditional Rice Flour Rolls*

☞ 蒸 *Steamed* ☞

金箔松露龍蝦餃 兩件 2 pieces 108  
*Steamed Lobster Dumplings with Black Truffle and Gold Foil*

魚子翡翠帶子餃 兩件 2 pieces 98  
*Steamed Scallop Dumplings with Salmon Roe*

瑤柱蟹肉灌湯餃 每位 per person 88  
*Crab Meat and Conpoy Dumplings in Superior Broth*

☞ 炸 *Deep-fried*、煎 *Pan-fried* ☞

香麻松茸焗叉燒酥 三件 3 pieces 88  
*Baked BBQ Pork Puff with Sesame and Matsutake*

原隻鮑魚雞粒撻 每件 per piece 68  
*Baked Whole Abalone Tart with Diced Chicken*

☞ 鵝肝鹹水角 三件 3 pieces 68  
*Deep-fried Dumplings with Foie Gras*

⊗ 陳醋蟹肉蛋白餃	兩件 2 pieces	78	⊗ 脆皮海膽豆腐春卷	三件 3 pieces	78
<i>Steamed Crab Meat and Egg White Dumplings with Aged Vinegar</i>			<i>Crispy Spring Rolls with Tofu and Sea Urchin</i>		
北海道牛乳奶皇流沙包	三件 3 piece	68	⊗ 肉鬆臘味蘿蔔糕		68
<i>Steamed Egg Custard Bun with Hokkaido Milk</i>			<i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		
筍尖鮮蝦餃	四件 4 pieces	72	荔茸燒鵝酥	三件 3 pieces	68
<i>Steamed Shrimp and Bamboo Shoot Dumplings</i>			<i>Baked Taro Cake with Roasted Goose</i>		
⊗ 牛肝菌燒賣	四件 4 pieces	68	香蔥煎鍋貼	三件 3 pieces	58
<i>Steamed Pork Dumplings with Porcini Mushroom</i>			<i>Pan-fried Pork Dumplings with Spring Onion</i>		
潮式蝦米蒸粉果	三件 3 pieces	58			
<i>Steamed Dumplings with Dried Shrimps and Yam Bean</i>					
野菌竹筴餃	三件 3 pieces	58			
<i>Steamed Mushroom Dumplings with Bamboo Piths</i>					
蜜味叉燒包	三件 3 pieces	68			
<i>Steamed Barbecued Pork Buns</i>					

## ☞ 粉麵及生滾粥 *Noodles & Congee* ☜

大排檔豉油皇炒麵 或 河粉	168
<i>Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce</i>	
懷舊炸醬撈麵	98
<i>Tossed Egg Noodles with Minced Pork Sauce</i>	
香茜皮蛋星斑片粥	128
<i>Spotted Garoupa Congee with Coriander and Century Egg</i>	
燒鵝稻庭烏冬	148
<i>Inaniwa Udon with Roasted Goose in Soup</i>	
蝦球上湯伊麵	168
<i>E-fu Noodles with Prawns in Superior Soup</i>	
⊗ 雪菜火鴨絲炆鴛鴦米	208
<i>Braised Vermicelli with Minced Duck and Preserved Vegetables</i>	
乾炒肥牛肉河粉	248
<i>Wok-fried Flat Rice Noodles with Beef</i>	

## ☞ 甜品 *Desserts* ☜

椰香紅棗糕	50
<i>Red Date Pudding with Coconut Milk</i>	
原籠黑糖馬拉糕	48
<i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>	
鮮奶蛋撻仔(需時二十分鐘)	48
<i>Fresh Milk Egg Tarts (Please allow 20 minutes for preparation)</i>	
⊗ 柚子西米香芒布甸	88
<i>Chilled Mango Pudding with Pomelo and Sago</i>	
楊枝甘露	78
<i>Chilled Mango Cream with Sago and Pomelo</i>	

☯ 烏龍茶 *Oolong Tea* ☯

台灣東方美人  
*Taiwan Oriental Beauty*

台灣凍頂烏龍茶  
*Taiwan High Mountain Tea*

安溪紅心鐵觀音  
*Anxi Red Heart Iron Buddha*

☯ 黑茶 *Black Tea* ☯

二十年熟普洱茶  
*20-year Vintage Pu-erh*

☯ 綠茶及白茶 *Green Tea & White Tea*

明前獅峰龍井  
*Lion Peak Dragon Well, Ming Qian*

白毫銀針  
*Silver Needle*

白牡丹  
*White Peony*

☯ 花香茶 *Scented Tea* ☯

花香龍珠  
*Jasmine Dragon Pearls*

杭白菊花茶  
*Hangzhou Chrysanthemum Tea*

☯ 天外天廚師精選 *Signature Dish*

所有價目均以港幣計算及需另收加一服務費

*All prices are in HKD and subject to 10% service charge*