

午市點心 *Dim Sum Menu*

廚師精選 *Chef's Recommendation*

鮮果芝麻海鮮筒	三件 3 pieces	88
<i>Seafood Puff with Sesame and Fruit</i>		
蟲草花帶子腸粉		138
<i>Scallops Rice Flour Rolls with Cordyceps Flowers</i>		
孜然雪山澳洲羊肉包	三件 3 pieces	88
<i>Baked Australia Lamb Buns with Cumin</i>		
蝦皇醬阿拉斯加蟹肉小籠包	一件 1 piece	58
<i>Steamed Alaskan King Crab Meat with Secret Shrimp Paste Soup Dumpling</i>		
子薑皮蛋香麻叉燒酥	三件 3 pieces	98
<i>Baked Barbecued Pork Puff with Century Egg and Pickled Ginger</i>		
金腿瑤柱韭菜煎鍋貼	三件 3 pieces	68
<i>Pan-fried Pork Dumpling with Yunnan Ham, Conpoy and Chinese Chives</i>		
黑魚籽星班餃	兩件 2 pieces	98
<i>Steamed Spotted Garoupa Dumpling with Caviar</i>		
酥炸蜆蚶藕絲鯪魚餅	兩件 2 pieces	68
<i>Deep-fried Dace Fish Cake with Dry Shrimp and Sliced Lotus Root served with Clam Mustard</i>		
東星淮山養生毋米粥		128
<i>Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>		
塘心鵪鶉蛋燒賣	兩件 2 pieces	68
<i>Steamed Pork Dumplings with Soft-boiled Quail Egg</i>		

炸 *Deep-fried*、煎 *Pan-fried*

懷舊錦鹵雲吞		98
<i>Deep-fried Shrimp Wonton with Sweet and Sour Sauce</i>		
原隻鮑魚雞粒撻	每件 per piece	68
<i>Baked Whole Abalone Tart with Diced Chicken</i>		
鵝肝咸水角	三件 3 pieces	68
<i>Deep-fried Dumplings with Foie Gras</i>		
荔茸燒鵝酥	三件 3 pieces	68
<i>Baked Taro Cake with Goose</i>		

肉鬆臘味蘿蔔糕		68
<i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		

蒸 *Steamed*

金箔松露龍蝦餃	兩件 2 pieces	108
<i>Steamed Lobster Dumplings with Black Truffle and Gold Foil</i>		
陳醋蟹肉蛋白餃	兩件 2 pieces	78
<i>Steamed Crab Meat and Egg White Dumplings with Aged Vinegar</i>		
筍尖鮮蝦餃	四件 4 pieces	72
<i>Steamed Shrimp and Bamboo Shoot Dumplings</i>		
牛肝菌燒賣	四件 4 pieces	68
<i>Steamed Pork Dumplings with Porcini Mushroom</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>		
懷舊灌湯餃	每位 per person	78
<i>Shrimp and Conpoy Dumpling in Superior Broth</i>		

腸粉 *Rice Flour Roll*

XO 醬煎腸粉		98
<i>Pan-fried Rice Flour Rolls with XO Sauce</i>		
脆皮海皇腸粉		98
<i>Crispy Shrimp Rice Flour Rolls</i>		
芹香黑豚肉叉燒腸粉		82
<i>Fresh Milk Egg Tarts (Please allow 20 minutes for preparation)</i>		
Barbecued Kagoshima Pork Rice Flour Rolls with Celery		82
羊肚菌牛肉腸粉		58
<i>Beef Rice Flour Rolls with Morel Mushroom</i>		
布拉白腸粉		58
<i>Traditional Rice Flour Rolls</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>Inanixa 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	258
<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	98
<i>Chilled Mango Pudding, Pomelo and Sago</i>	
楊枝甘露	88
<i>Chilled Mango Cream with Sago and Pomelo</i>	
傳統懷舊芝麻卷	48
<i>Steamed Sweetened Sesame Roll</i>	

特級茗茶 *Premium Chinese Tea*

每位 38 Per Person

烏龍茶 *Oolong Tea*

台灣東方美人	
<i>Taiwan Oriental Beauty</i>	
台灣凍頂烏龍茶	
<i>Taiwan High Mountain Tea</i>	
安溪紅心鐵觀音	
<i>Anxi Red Heart Iron Buddha</i>	

黑茶 *Black Tea*

二十年熟普洱茶	
<i>20-year Vintage Pu-erh</i>	

綠茶及白茶 *Green Tea & White Tea*

明前獅峰龍井	
<i>Lion Peak Dragon Well, Ming Qian</i>	
白毫銀針	
<i>Silver Needle</i>	
白牡丹	
<i>White Peony</i>	

花香茶 *Scented Tea*

花香龍珠	
<i>Jasmine Dragon Pearls</i>	
杭白菊花茶	
<i>Hangzhou Chrysanthemum Tea</i>	

廚師精選 Chef Recommendation

[N][D][P]鮮果芝麻海鮮筒 <i>Seafood Puff with Sesame and Fruit</i>	三件 <i>3 pieces</i>	88□
[N][P]蟲草花帶子腸粉 <i>Scallops Rice Flour Rolls with Cordyceps Flower</i>	138□	
[N][D]孜然雪山澳洲羊肉包 <i>Baked Australia Lamb Bun with Cumin</i>	三件 <i>3 pieces</i>	88□
[N][D][P]蝦皇醬阿拉斯加蟹肉小籠包 <i>Steamed Alaskan King Crab Meat with Secret Shrimp Paste Soup Dumpling</i>	一件 <i>1 piece</i>	58□
[N][D][P]子薑皮蛋香麻叉燒酥 <i>Baked Barbecued Pork Puff with Century Egg and Pickled Ginger</i>	三件 <i>3 pieces</i>	98□
[N][D][P]金腿瑤柱韭菜煎鍋貼 <i>Pan-fried Pork Dumpling with Yunnan Ham, Conpoy and Chinese Chives</i>	三件 <i>3 pieces</i>	68□
[N][D][P]黑魚籽星班餃 <i>Steamed Spotted Garoupa Dumpling with Caviar</i>	兩件 <i>2 pieces</i>	98□
[N][D][P]酥炸蜆蚶藕絲鯪魚餅 <i>Deep-fried Dace Fish Cake with Clam and Sliced Lotus Root</i>	兩件 <i>2 pieces</i>	68□
[N][P]東星淮山養生毋米粥 <i>Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	每位 <i>per person</i>	128□
[N][D][P]糖心鵪鶉蛋燒賣 <i>Steamed Pork Dumpling with Soft-boiled Quail Egg</i>	兩件 <i>2 pieces</i>	68□

蒸 Steamed

[N][D][P]金箔松露龍蝦餃 <i>Steamed Lobster Dumpling with Black Truffle and Gold Foil</i>	兩件 <i>2 pieces</i>	108□
[N][D][P]陳醋蟹肉蛋白餃 <i>Steamed Crab Meat and Egg White Dumpling with Aged Vinegar</i>	兩件 <i>2 pieces</i>	78□
[N][D][P]筍尖鮮蝦餃 <i>Steamed Shrimp and Bamboo Shoot Dumpling</i>	四件 <i>4 pieces</i>	72□
[N][D][P]牛肝菌燒賣 <i>Steamed Pork Dumpling with Porcini Mushroom</i>	四件 <i>4 pieces</i>	68□
[N][D]潮式蝦米蒸粉果 <i>Steamed Dumpling with Dried Shrimps and Yam Bean</i>	三件 <i>3 pieces</i>	58□
[N][V]野菌竹笙餃 <i>Steamed Mushroom Dumpling with Bamboo Pith</i>	三件 <i>3 pieces</i>	58□
[N][D][P]蜜味叉燒包 <i>Steamed Barbecued Pork Bun</i>	三件 <i>3 pieces</i>	68□
[N][D][P]懷舊灌湯餃 <i>Shrimp and Conpoy Dumpling in Superior Broth</i>	每位 <i>per person</i>	78□

腸粉 Rice Flour Roll

[D][P]XO 醬煎腸粉 <i>Pan-fried Rice Flour Roll with XO Sauce</i>	98□
[N]脆皮海皇腸粉 <i>Crispy Shrimps Rice Flour Roll</i>	98□
[B][N][P]羊肚菌牛肉腸粉 <i>Steamed Beef Rice Flour Roll with Morel Mushroom</i>	82□
[D]布拉白腸粉 <i>Traditional Rice Roll</i>	58□
[N][P]芹香黑豚肉叉燒腸粉 <i>Barbecued Kagoshima Pork Rice Flour Roll with Celery</i>	82□

炸 Deep-fried • 煎 Pan-fried

[N][P]懷舊錦鹵雲吞 <i>Deep-fried Shrimp Wonton with Sweet and Sour Sauce</i>	98□
[N][D]原隻鮑魚雞粒撻 <i>Baked Whole Abalone Tart with Diced Chicken</i>	每件 <i>per person</i>
[N][D][P]鵝肝咸水角 <i>Deep-fried Dumpling with Foie Gras</i>	三件 <i>3 pieces</i>
[N][D][P]肉鬆臘味蘿蔔糕 <i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>	三件 <i>3 pieces</i>
[N][D]荔茸燒鵝酥 <i>Baked Taro Cake with Goose</i>	68□
[N][D]椒鹽龍鬚 <i>Deep-fried Squids with Spiced Salt</i>	82□
[N][D][P]豉汁煎釀青椒 <i>Deep-fried Green Pepper stuffed with Fish Mousse</i>	68□

冷盤小食 Cold Appetiser

[N][D][P]豉蒜虎椒伴皮蛋 <i>Century Eggs with Chilli and Garlic in Black Bean Sauce</i>	68□
[D][P]話梅浸豬手 <i>Braised Pig Knuckles with Preserved Plum Sauce</i>	88□

熱盤小食 Hot Appetiser

[N][D][P]鮑汁炆雞腳 <i>Braised Chicken Feet with Abalone Sauce</i>	82□
[D]金沙椒鹽豆腐 <i>Crispy-fried Bean Curd Cubes with Spiced Salt</i>	72□
[N][P]鮮蝦淨水餃 <i>Shrimp and Pork Dumpling in Soup</i>	92□
[V]白灼時蔬 <i>Poached Seasonal Vegetable</i>	78□

粉麵 Noodles

[N][D][P]懷舊炸醬撈麵 <i>Tossed Egg Noodles with Minced Pork Sauce</i>	98□
[N][D][P]燒鵝稻庭烏冬 <i>Inaniwa Udon with Roasted Goose in Soup</i>	148□
[N][D]大排檔豉油皇炒麵 或 河粉 <i>Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce</i>	168□
[N][D][P]蝦球上湯伊麵 <i>E-fu Noodles with Prawn in Superior Soup</i>	168□
[B][N][D]乾炒肥牛肉河粉 <i>Wok-fried Flat Rice Noodles with Beef</i>	258□
[N][P]雪菜火鴨絲炆鴛鴦米 <i>Braised Vermicelli with Julienne Duck and Preserved Vegetables</i>	208□

生滾粥 Congee

[D][P]香茜皮蛋星斑片粥 <i>Spotted Garoupa Congee with Coriander and Century Egg</i>	128□
[D][P]荔灣艇仔粥 <i>Mixed Meat and Peanut Congee</i>	78□
[D][P]生滾沙田滑雞粥 <i>Chicken Congee</i>	88□
[B][D][P]窩蛋牛肉粥 <i>Beef Congee with Poached Egg</i>	78□

甜點 Dessert

[D][V]楊枝甘露 <i>Chilled Mango Sago Cream with Pomelo</i>	88□
[D][V]栗蓉西米燜布甸 <i>Baked Sago Pudding with Chestnut Purée</i>	68□
[D][V]柚子西米香芒布甸 <i>Chilled Mango Pudding with Pomelo and Sago</i>	98□
[V]椰香紅棗糕 <i>Red Date Pudding with Coconut Milk</i>	三件 <i>3 pieces</i>
[D]鮮奶蛋撻仔 <i>Fresh Milk Egg Tarts</i> (需時二十分鐘) (please allow 20 minutes for preparation)	三件 <i>3 pieces</i>
[N]傳統芝麻卷 <i>Steamed Sweetened Sesame Roll</i>	三件 <i>3 pieces</i>
[N][D]原籠黑糖馬拉糕 <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>	48□