

👨‍🍳 廚師精選 Chef Recommendation

[N][D][P]鮮果芝麻海鮮筒 Seafood Puff with Sesame and Fruit	三件 3 pieces	88□
[N][P]蟲草花帶子腸粉 Scallops Rice Flour Rolls with Cordyceps Flowers		138□
[N][D][P]茶美豚酥皮焗餐包 Baked Crispy Chamiton Pork Buns	三件 3 pieces	88□
[N][D][P]蝦皇醬阿拉斯加蟹肉小籠包 Steamed Alaskan King Crab Meat with Secret Shrimp Paste Soup Dumpling	一件 1 piece	58□
[N][P]懷舊錦鹵雲吞 Deep-fried Shrimp Wontons with Sweet and Sour Sauce		98□
[N][D][P]懷舊灌湯餃 Shrimp and Conpoy Dumpling in Superior Broth	每位 Per person	78□
[N][D][P]傳統豬潤燒賣 Steamed Pork Dumplings with Pork Liver	兩件 2 pieces	58□
[N]傳統芝麻卷 Steamed Sweetened Sesame Rolls	三件 3 pieces	48□
[N][P]東星淮山養生毋米粥 Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth		98□

🍵 蒸 Steamed

[N][D][P]金箔松露龍蝦餃 Steamed Lobster Dumplings with Black Truffle and Gold Foil	兩件 2 pieces	108□
[N][D][P]魚子翡翠帶子餃 Steamed Scallops Dumplings with Salmon Roe	兩件 2 pieces	98□
[N][D][P]陳醋蟹肉蛋白餃 Steamed Crab Meat and Egg White Dumplings with Aged Vinegar	兩件 2 pieces	78□
[N][D][P]筍尖鮮蝦餃 Steamed Shrimp and Bamboo Shoot Dumplings	四件 4 pieces	72□
[N][D][P]牛肝菌燒賣 Steamed Pork Dumplings with Porcini Mushroom	四件 4 pieces	68□
[N][D]潮式蝦米蒸粉果 Steamed Dumplings with Dried Shrimps and Yam Bean	三件 3 pieces	58□
[N][V]野菌竹筍餃 Steamed Mushroom Dumplings with Bamboo Piths	三件 3 pieces	58□
[N][D][P]蜜味叉燒包 Steamed Barbecued Pork Buns	三件 3 pieces	68□

🍡 腸粉 Rice Flour Roll

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

🍡 炸 Deep-fried • 煎 Pan-fried

[B][D][N]子薑崧子和牛批 Baked Wagyu Beef Pies with Pickled Ginger and Pine Nuts	三件 3 pieces	98□
[N][D][P]黃金海苔雙魚春卷 Crispy Spring Rolls with Seaweed, Silver Cod, Squid and Spicy Salt	三件 3 pieces	78□
[N][D]原隻鮑魚雞粒撻 Baked Whole Abalone Tart with Diced Chicken	每件 per person 三件 3 pieces	68□
[N][D][P]鵝肝咸水角 Deep-fried Dumplings with Foie Gras		68□
[N][D][P]肉鬆臘味蘿蔔糕 Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss		68□
[N][D]荔茸燒鵝酥 Baked Taro Cake with Goose	三件 3 pieces	68□
[N][D][P]金瑤鮮蝦香煎 韭菜棵 Pan-fried Shrimps Dumplings with Conpoy and Chives	三件 3 pieces	68□
[N][D]椒鹽龍鬚 Deep-fried Squids with Spiced Salt	82□	
[N][D]金勾韭菜煎薄蟳 Pan-fried Chinese Chives Pancake with Dried Shrimps	82□	
[N][D][P]豉汁煎釀青椒 Deep-fried Green Peppers stuffed with Fish Mousse	68□	

🍡 冷盤小食 Cold Appetiser

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

🍡 熱盤小食 Hot Appetiser

[N][D][P]鮑汁炆雞腳 Braised Chicken Feet with Abalone Sauce	82□
[D]金沙椒鹽豆腐 Crispy-fried Bean Curd Cubes with Spiced Salt	72□
[N][P]鮮蝦淨水餃 Shrimp and Pork Dumplings in Soup	98□
[V]白灼時蔬 Poached Seasonal Vegetable	78□

🍜 粉麵 Noodles

[N][D][P]懷舊炸醬撈麵 Tossed Egg Noodles with Minced Pork Sauce	98□
[N][D][P]燒鵝稻庭烏冬 Inanawa Udon with Roasted Goose in Soup	148□
[N][D]大排檔豉油皇炒麵 或 河粉 Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce	168□
[N][D][P]蝦球上湯伊麵 E-fu Noodles with Prawns in Superior Soup	168□
[B][N][D]乾炒肥牛肉河粉 Wok-fried Flat Rice Noodles with Beef	248□
[N][P]雪菜火鴨絲炆鴛鴦米 Braised Vermicelli with Julienne Duck and Preserved Vegetables	208□

🍜 生滾粥 Congee

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

🍰 甜點 Dessert

[D][V]楊枝甘露 Chilled Mango Sago Cream with Pomelo	78□	
[D][V]栗蓉西米焗布甸 Baked Sago Pudding with Chestnut Purée	68□	
[D][V]柚子西米香芒布甸 Chilled Mango Pudding with Pomelo and Sago	88□	
[V]椰香紅棗糕 Red Date Pudding with Coconut Milk	三件 3 pieces	50□
[D]鮮奶蛋撻仔(需時二十分鐘) Fresh Milk Egg Tarts (please allow 20 minutes for preparation)	三件 3 pieces	48□
[N][D]原籠黑糖馬拉糕 Cantonese Style Steamed Brown Sugar Sponge Cake	48□	

👨‍🍳 天外天廚師精選 Signature Dish

B - Contains Beef 含牛肉 D - Contain Dairy products 含奶製品 N - Contains Nuts 含乾果 P - Contains Pork 含豬肉 V - Vegetarian 素菜

所有價目均以港幣計算及需另加一服務費 All prices are in HKD and subject to 10% service charge

如果你對某些食物敏感，請告知服務人員 Please make your server aware of any food allergies

**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>		
茶美豚酥皮焗餐包	三件 3 pieces	88
<i>Baked Crispy Chamon Pork Buns</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>		
懷舊錦鹵雲吞		98
<i>Deep-fried Shrimp Wontons with Sweet and Sour Sauce</i>		
懷舊灌湯餃	每位 per person	78
<i>Shrimp and Conpoy Dumpling in Superior Broth</i>		
傳統豬潤燒賣	兩件 2 pieces	58
<i>Steamed Pork Dumplings with Pork Liver</i>		
傳統懷舊芝麻卷	三件 3 pieces	48
<i>Steamed Sweetened Sesame Rolls</i>		
東星淮山養生毋米粥		98
<i>Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>		

**炸 Deep-fried、煎 Pan-fried**

子薑崧子和牛批	三件 3 pieces	98
<i>Baked Wagyu Beef Pies with Pickled Ginger and Pine Nuts</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>		
黃金海苔雙魚春卷	三件 3 pieces	78
<i>Crispy Spring Rolls with Seaweed, Silver Cod, Squid and Spicy Salt</i>		
肉鬆臘味蘿蔔糕		68
<i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		

荔茸燒鵝酥	三件 3 pieces	68
<i>Baked Taro Cake with Goose</i>		
金瑤鮮蝦香煎韭菜棵	三件 3 pieces	68
<i>Pan-fried Shrimps Dumplings with Conpoy and Chives</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>		
魚子翡翠帶子餃	兩件 2 pieces	98
<i>Steamed Scallops Dumplings with Salmon Roe</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>		
野菌竹筍餃	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>		

**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>Barbecued Kagoshima Pork Rice Flour Rolls with Celery</i>		
羊肚菌牛肉腸粉		82
<i>Beef Rice Flour Rolls with Morel Mushroom</i>		
布拉白腸粉		58
<i>Traditional Rice Flour Rolls</i>		

天外天廚師精選 Signature Dish

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**午市點心 Dim Sum Menu**
**粉麵及生滾粥 Noodles & Congee**

 大排檔豉油皇炒麵 或 河粉 168  
*Wok-fried Egg Noodles or Flat Rice Noodles  
with Soy Sauce*

 懷舊炸醬撈麵 98  
*Tossed Egg Noodles with Minced Pork Sauce*

 香茜皮蛋星斑片粥 128  
*Spotted Garoupa Congee  
with Coriander and Century Egg*

 燒鵝稻庭烏冬 148  
*Inaniwa Udon with Roasted Goose in Soup*

 蝦球上湯伊麵 168  
*E-fu Noodles with Prawns in Superior Soup*

 雪菜火鴨絲炆鴛鴦米 208  
*Braised Vermicelli with Minced Duck  
and Preserved Vegetables*

 乾炒肥牛肉河粉 248  
*Wok-fried Flat Rice Noodles with Beef*
**甜品 Desserts**

 椰香紅棗糕 50  
*Red Date Pudding with Coconut Milk*

 原籠黑糖馬拉糕 48  
*Cantonese Style Steamed Broken Sugar  
Sponge Cake*

 鮮奶蛋撻仔 (需時二十分鐘) 48  
*Fresh Milk Egg Tarts  
(Please allow 20 minutes for preparation)*

 柚子西米香芒布甸 88  
*Chilled Mango Pudding, Pomelo and Sago*

 楊枝甘露 78  
*Chilled Mango Cream with Sago and Pomelo*
**特級茗茶 Premium Chinese Tea**

每位 35 Per Person

**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  
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