

週末點心菜單 *Weekend Dim Sum Menu*

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 3 pieces	88□
[N][P]蟲草花帶子腸粉 <i>Scallops Rice Flour Rolls with Cordyceps Flower</i>		138□
[N][D][P]茶美豚酥皮焗餐包 <i>Baked Crispy Chamonit Pork Bun</i>	三件 3 pieces	88□
[N][D][P]蝦皇醬阿拉斯加	一件 1 piece	58□
蟹肉小籠包 <i>Steamed Alaskan King Crab Meat with Secret Shrimp Paste Soup Dumpling</i>		
[N][D][P]西杏鮮蝦野鴨批 <i>Baked Duck and Shrimp Pie with Almond</i>	三件 3 pieces	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 3 pieces	68□
[N][D][P]黑魚籽星班餃 <i>Steamed Spotted Garoupa Dumpling with Caviar</i>	兩件 2 pieces	98□
[N][D][P]酥炸蜆蚧絲鯪魚餅 <i>Deep-fried Dace Fish Cake with Clam and Sliced Lotus Root</i>	兩件 2 pieces	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 per person	128□
[N][D][P]三文魚子長腳蟹餃 <i>Steamed King Crab Dumpling with Salmon Roe</i>	兩件 2 pieces	98□
[N][D]香滑牛乳流沙包 <i>Salted Egg Yolk Custard Bun</i>	三件 3 pieces	88□
[N][V]松茸如意上素餃 <i>Steamed Vegetable Dumpling with Matsutake Mushroom and Yellow Fungus</i>	三件 3 pieces	78□
蒸 <i>Steamed</i>		
[N][D][P]金箔松露龍蝦餃 <i>Steamed Lobster Dumpling with Black Truffle and Gold Foil</i>	兩件 2 pieces	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 2 pieces	78□
[N][D][P]筍尖鮮蝦餃 <i>Steamed Shrimp and Bamboo Shoot Dumpling</i>	四件 4 pieces	72□
[N][D][P]牛肝菌燒賣 <i>Steamed Pork Dumpling with Porcini Mushroom</i>	四件 4 pieces	68□
[N][D]潮式蝦米蒸粉果 <i>Steamed Dumpling with Dried Shrimps and Yam Bean</i>	三件 3 pieces	58□
[N][V]野菌竹笙餃 <i>Steamed Mushroom Dumpling with Bamboo Pith</i>	三件 3 pieces	58□
[N][D][P]蜜味叉燒包 <i>Steamed Barbecued Pork Bun</i>	三件 3 pieces	68□

[N][D][P]懷舊灌湯餃 <i>Shrimp and Conpoy Dumpling in Superior Broth</i>	每位 per person	78□
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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 per person	68□
[N][D][P]肉鬆臘味蘿蔔糕 <i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		68□
[N][D]荔茸燒鵝酥 <i>Baked Taro Cake with Goose</i>	三件 3 pieces	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		72□

Crispy-fried Bean Curd Cubes with Spiced Salt		
[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>Inaniva 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 Prawns 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]雪菜火鴨絲炆鳶米 <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 Eggs</i>	78□	

甜點 *Dessert*

[D][V]楊枝甘露 <i>Chilled Mango Sago Cream with Pomelo</i>	88□	
[D][V]栗蓉西米燴布甸 <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 3 pieces	50□
[D]鮮奶蛋撻仔 <i>Fresh Milk Egg Tarts</i>	三件 3 pieces	48□
(需時二十分鐘) <i>(please allow 20 minutes for preparation)</i>		
[N]傳統芝麻卷 <i>Steamed Sweetened Sesame Roll</i>	三件 3 pieces	48□

[N][D]原籠黑糖馬拉糕 <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>	48□	
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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收加一服務費 *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*

平日午市點心 Weekday Dim Sum Menu

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

蟲草花帶子腸粉 138

Scallops Rice Flour Roll with Cordyceps Flower

茶美豚酥皮焗餐包 三件 3 pieces 88

Baked Crispy Chamiton Pork Bun

蝦皇醬阿拉斯加蟹肉小籠包 一件 1 piece 58

Steamed Alaskan King Crab Meat with Secret Shrimp Paste Soup Dumpling

西杏鮮蝦野鴨批 三件 3 pieces 98

Baked Duck and Shrimp Pie with Almond

金腿瑤柱韭菜煎鍋貼 三件 3 pieces 68

Pan-fried Pork Dumpling with Yunnan Ham, Conpoy and Chinese Chives

黑魚籽星斑餃 兩件 2 pieces 98

Steamed Spotted Garoupa Dumpling with Caviar

酥炸蜆蚶藕絲鯪魚餅 兩件 2 pieces 68

Deep-fried Dace Fish Cake with Dry Shrimp

and Sliced Lotus Root served with Clam Mustard

東星淮山養生母米粥 128

Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth

三文魚子長腳蟹餃 兩件 2 pieces 98

Steamed King Crab Dumpling with Salmon Roe

香滑牛乳流沙包 三件 3 pieces 88

Salted Egg Yolk Custard Bun

松茸如意上素餃 三件 3 pieces 78

Steamed Vegetable Dumpling with

Matsutake Mushroom and Yellow Fungus

腸粉 Rice Flour Roll

XO 醬煎腸粉 98

Pan-fried Rice Flour Roll with XO Sauce

脆皮海皇腸粉 98

Crispy Shrimp Rice Flour Roll

芹香黑豚肉叉燒腸粉 82

Barbecued Kagoshima Pork Rice Flour Roll 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 Roll

炸 Deep-fried、煎 Pan-fried

懷舊錦繡雲吞 98

Deep-fried Shrimp Wonton

with Sweet and Sour Sauce

原隻鮑魚雞粒撻 每件 per piece 68

Baked Whole Abalone Tart with Diced Chicken

鵝肝咸水角 三件 3 pieces 68

Deep-fried Dumplings with Foie Gras

荔茸燒鵝酥 三件 3 pieces 68

Baked Taro Cake with Goose

肉鬆臘味蘿蔔糕 68

Pan-fried Chinese Turnip Cake with

Assorted Preserved Meat and Pork Floss

蒸 Steamed

金箔松露龍蝦餃 兩件 2 pieces 108

Steamed Lobster Dumpling with Black Truffle and Gold Foil

陳醋蟹肉蛋白餃 兩件 2 pieces 78

Steamed Crab Meat and Egg White Dumpling

with Aged Vinegar

筍尖鮮蝦餃 四件 4 pieces 72

Steamed Shrimp and Bamboo Shoot Dumpling

牛肝菌燒賣 四件 4 pieces 68

Steamed Pork Dumpling with Porcini Mushroom

潮式蝦米蒸粉果 三件 3 pieces 58

Steamed Dumpling with Dried Shrimps and Yam Bean

野菌竹笙餃 三件 3 pieces 58

Steamed Mushroom Dumpling with Bamboo Pith

蜜味叉燒包 三件 3 pieces 68

Steamed Barbecued Pork Bun

懷舊灌湯餃 每位 per person 78

Shrimp and Conpoy Dumpling in Superior Broth Buns

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

Inanika 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 258

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 Brown Sugar Sponge Cake

鮮奶蛋撻仔(需時二十分鐘) 三件 3 pieces 48

Fresh Milk Egg Tart

(Please allow 20 minutes for preparation)

柚子西米香芒布甸 98

Chilled Mango Pudding, Pomelo and Sago

楊枝甘露

Chilled Mango Cream with Sago and Pomelo

傳統懷舊芝麻卷 三件 3 pieces 48

Steamed Sweetened Sesame Roll

特級茗茶 Premium Chinese Tea

每位 \$35 Per Person

烏龍茶 Oolong Tea

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

咖啡 Coffee

特濃咖啡 55

Espresso

美式咖啡 55

Americano

鮮奶咖啡 65

Latte

泡沫咖啡 65

Cappuccino

冷泡茶 Cold Brew Tea

冷泡龍井茶 48

Cold Brew Longjing Tea

冷泡烏龍茶 48

Cold Brew Oolong Tea