

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][D][P]嬌紅響螺餃 Steamed Sea Whelk Dumplings with Grenadine Sauce	兩件 2 pieces	108□
[N][P]蟲草花南澳帶子腸粉 Scallops Rice Flour Rolls with Cordyceps Flowers		138□
[N][D][P]茶美豚酥皮焗餐包 Baked Crispy Chamilton 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□

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]瑤柱日本松葉蟹 灌湯餃 Japanese Crab Meat and Conpoy Dumpling in Superior Broth	每位 Per person	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]北海道牛乳奶皇流沙包 Steamed Egg Custard Buns with Hokkaido Milk	三件 3 pieces	68□
[N][D][P]天賜口福鮮蝦餃 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]招財鴻運素餃 Steamed Mushroom Dumplings with Bamboo Piths	三件 3 pieces	58□
[N][D][P]春風蜜叉燒包 Steamed Barbecued Pork Buns	三件 3 pieces	68□
[P]賀歲駕馮臘腸卷 Steamed Buns with Chinese Preserved Sausage	三件 3 pieces	68□
[P]好市大利鮮竹卷 Steamed Bean Curd Rolls with Pork and Shrimps	三件 3 pieces	58□
[P]橫財就手 Steamed pork-knuckle with Dried Black Moss		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]喜氣洋洋牛肉腸粉 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□
[D]年年有餘星斑腸粉 Steamed Flour Rolls with Spotted Garoupa	118□

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]迎新歲金箔鮑魚撻 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 韭菜梗 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][P]鮮蝦錦鹵雲吞 Deep-fried Shrimp Wontons with Sweet and Sour Sauce	108□	
[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□	
[N][D][P]金蠔煎軟餅 Pan-fried Oyster Pancake	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 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 Inaniwa 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	50□
[D]鮮奶蛋撻仔(需時二十分鐘) Fresh Milk Egg Tarts (please allow 20 minutes for preparation)	48□
[N][D]原籠黑糖馬拉糕 Cantonese Style Steamed Brown Sugar Sponge Cake	48□

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>		
嫣紅響螺餃	兩件 2 pieces	108
<i>Steamed Sea Whelk Dumplings with Grenadine Sauce</i>		
蟲草花南澳帶子腸粉		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 Chamiton 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>		

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>		
瑤柱日本松葉蟹灌湯餃	每位 per person	98
<i>Japanese Crab Meat and Conpoy Dumpling in Superior Broth</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>		
北海道牛乳奶皇流沙包	三件 3 pieces	68
<i>Steamed Egg Custard Buns with Hokkaido Milk</i>		
天賜口福鮮蝦餃	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>		
招財鴻運素餃	三件 3 pieces	58
<i>Steamed Mushroom Dumplings with Bamboo Piths</i>		
春風蜜意叉燒包	三件 3 pieces	68
<i>Steamed Barbecued Pork Buns</i>		
賀歲鴛鴦臘腸卷	三件 3 pieces	58
<i>Steamed Buns with Chinese Preserved Sausage</i>		
好市大利鮮竹卷	三件 3 pieces	58
<i>Steamed Bean Curd Rolls with Pork and Shrimps</i>		
橫財就手		68
<i>Steamed pork-knuckle with Dried Black Moss</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>	
喜氣洋洋牛肉腸粉	82
<i>Beef Rice Flour Rolls with Morel Mushroom</i>	
布拉白腸粉	58
<i>Traditional Rice Flour Rolls</i>	
年年有餘星斑腸粉	118
<i>Steamed Flour Rolls with Spotted Garoupa</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>		
迎新歲金箔鮑魚撻	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>		
金蟻煎軟餅		68
<i>Pan-fried Oyster Pancake</i>		

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 Brown 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 *3.5 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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