

◎廚師精選 Chef Recommendation ☰

[N]/[D]/[P]鮮果芝麻海鮮筒
Seafood Puff with Sesame and Fruit
[N]/[D]/[P]嫣紅蠻螺餃
Steamed Sea Whelk Dumplings with Grenadine Sauce
[N]/[P]蟲草花南澳帶子腸粉
Scallops Rice Flour Rolls with Cordyceps Flowers
[N]/[D]/[P]茶美豚酥皮焗餐包
Baked Crispy Chamiton Pork Buns
[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

◎蒸 Steamed ☰

[N]/[D]/[P]金箔松露龍蝦餃
Steamed Lobster Dumplings with Black Truffle and Gold Foil
[N]/[D]/[P]魚子翡翠帶子餃
Steamed Scallops Dumplings with Salmon Roe
[N]/[D]/[P]瑤柱日本松葉蟹灌湯餃
Japanese Crab Meat and Conpoy Dumpling in Superior Broth
[N]/[D]/[P]陳醋蟹肉蛋白餃
Steamed Crab Meat and Egg White Dumplings with Aged Vinegar
[N]/[D]北海道牛乳奶皇流沙包
Steamed Egg Custard Buns with Hokkaido Milk
[N]/[D]/[P]天賜口福鮮蝦餃
Steamed Shrimp and Bamboo Shoot Dumplings
[N]/[D]/[P]牛肝菌燒賣
Steamed Pork Dumplings with Porcini Mushroom
[N]/[D]潮式蝦米蒸粉果
Steamed Dumplings with Dried Shrimps and Yam Bean
[N]/[V]招財鴻運素餃
Steamed Mushroom Dumplings with Bamboo Piths
[N]/[D]/[P]春風蜜意叉燒包
Steamed Barbecued Pork Buns
[P]賀歲鴛鴦臘腸卷
Steamed Buns with Chinese Preserved Sausage
[P]好市大利鮮竹卷
Steamed Bean Curd Rolls with Pork and Shrimps
[P]橫財就手
Steamed Pork-knuckle with Dried Black Moss

◎ 腸粉 Rice Flour Roll ☰

三件 3 pieces 88□ [D]/[P] XO 醬煎腸粉
Pan-fried Rice Flour Rolls with XO Sauce
[N]脆皮海皇腸粉
Crispy Shrimps Rice Flour Rolls
[B]/[N]/[P]喜氣洋洋牛肉腸粉
Steamed Beef Rice Flour Rolls with Morel Mushroom
[D]布拉白腸粉
Traditional Rice Flour Rolls
[N]/[P]芥香黑豚肉叉燒腸粉
Barbecued Kagoshima Pork
Rice Flour Rolls with Celery
[D]年年有餘星斑腸粉
Steamed Flour Rolls with Spotted Garoupa

◎ 炸 Deep-fried • 煎 Pan-fried ☰

兩件 2 pieces 108□ [B]/[D]/[N]子薑崧子和牛批
Baked Wagyu Beef Pies with Pickled Ginger and Pine Nuts
[N]/[D]/[P]黃金海苔雙魚春卷
Crispy Spring Rolls with Seaweed, Silver Cod, Squid and Spicy Salt
[N]/[D]迎新歲金箔鮑魚撻
Baked Whole Abalone Tart with Diced Chicken
[N]/[D]/[P]鵝肝咸水角
Deep-fried Dumplings with Foie Gras
兩件 2 pieces 78□ [N]/[D]/[P]肉鬆臘味蘿蔔糕
Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss
三件 3 pieces 68□ [N]/[D]荔草燒鵝酥
Baked Taro Cake with Goose
[N]/[D]/[P]金瑤鮮蝦香煎
Pan-fried Shrimps Dumplings with Conpoy and Chives
四件 4 pieces 68□ [N]/[D]椒鹽龍鬚
Deep-fried Squids with Spiced Salt
[N]/[P]鮮蝦錦齒雲吞
Deep-fried Shrimp Wontons with Sweet and Sour Sauce
三件 3 pieces 58□ [N]/[D]金勾韭菜煎薄饅
Pan-fried Chinese Chives Pancake with Dried Shrimps
[N]/[D]/[P]豉汁煎釀青椒
Deep-fried Green Peppers stuffed with Fish Mousse
三件 3 pieces 68□ [N]/[D]/[P]金蠣煎軟餅
Pan-fried Oyster Pancake
三件 3 pieces 58□

◎ 冷盤小食 Cold Appetiser ☰

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

◎ 熱盤小食 Hot Appetiser ☰

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

◎ 粉麵 Noodles ☰

118□ [N]/[D]/[P]懷舊炸醬撈麵
Tossed Egg Noodles with Minced Pork Sauce
[N]/[D]/[P]燒鵝稻庭烏冬
Inaniwa Udon with Roasted Goose in Soup
[N]/[D]大排檔豉油皇炒麵或河粉
Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce
[N]/[D]/[P]蝦球上湯伊麵
E-fu Noodles with Prawns in Superior Soup
[B]/[N]/[D]乾炒肥牛肉河粉
Wok-fried Flat Rice Noodles with Beef
[N]/[P]雪菜火鴨絲炆鴨驚米
Braised Vermicelli with Julienne Duck and Preserved Vegetables

◎ 生滾粥 Congee ☰

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

◎ 甜點 Dessert ☰

108□ [D]/[V]楊枝甘露
Chilled Mango Sago Cream with Pomelo
82□ [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
68□ [V]椰香紅棗糕
Red Date Pudding with Coconut Milk
[D]鮮奶蛋撻仔(需時二十分鐘)
Fresh Milk Egg Tarts
(please allow 20 minutes for preparation)
[N]/[D]原籠黑糖馬拉糕
Cantonese Style Steamed Brown Sugar Sponge Cake

◎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>		

◎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>	

◎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>		

◎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>		
金蠔煎軟餅		68
<i>Pan-fried Oyster Pancake</i>		

◎ 天外天廚師精選 Signature Dish

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

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	椰香紅棗糕	50
<i>Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce</i>		<i>Red Date Pudding with Coconut Milk</i>	
懷舊炸醬撈麵	98	原籠黑糖馬拉糕	48
<i>Tossed Egg Noodles with Minced Pork Sauce</i>		<i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>	
香茜皮蛋星斑片粥	128	鮮奶蛋撻仔(需時二十分鐘)	48
<i>Spotted Garoupa Congee with Coriander and Century Egg</i>		<i>Fresh Milk Egg Tarts</i> <i>(Please allow 20 minutes for preparation)</i>	
燒鵝稻庭烏冬	148	柚子西米香芒布甸	88
<i>Inanivea Udon with Roasted Goose in Soup</i>		<i>Chilled Mango Pudding, Pomelo and Sago</i>	
蝦球上湯伊麵	168	楊枝甘露	78
<i>E-fu Noodles with Prawns in Superior Soup</i>		<i>Chilled Mango Cream with Sago and Pomelo</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>			

天外天廚師精選 Signature Dish

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特級茗茶 Premium Chinese Tea
每位 35 Per Person
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
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

 安溪紅芯鐵觀音
Anxi Red Heart Iron Buddha
黑茶 Black Tea

 二十年熟普洱茶
20-year Vintage Pu-erh

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