

午市點心 Dim Sum Menu

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| <p>☉ 蒸 Steamed ☉
 瑤柱蟹肉灌湯餃 每位 per person 88
 <i>Crab Meat and Conpoy Dumpling in Superior Broth</i></p> | <p>☉ 炸 Deep-fried、煎 Pan-fried ☉
 原隻鮑魚雞粒撻 每件 per piece 68
 <i>Baked Whole Abalone Tart with Diced Chicken</i></p> |
| <p>☉ 陳醋蟹肉蛋白餃 兩隻 2 pieces 78
 <i>Steamed Crab Meat and Egg White Dumplings with Black Vinegar</i></p> | <p>☉ 肉鬆臘味蘿蔔糕 62
 <i>Deep-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i></p> |
| <p>魚子龍蝦餃 兩隻 2 pieces 98
 <i>Steamed Lobster Dumplings with Fish Roe</i></p> | <p>☉ 荔茸燒鵝酥 68
 <i>Baked Taro Cake with Goose</i></p> |
| <p>筍尖鮮蝦餃 62
 <i>Steamed Shrimps and Bamboo Shoots Dumplings</i></p> | <p>芝士鮮蝦角 48
 <i>Deep-fried Pork and Shrimp Mousse with Cheese</i></p> |
| <p>☉ 牛肝菌燒賣 60
 <i>Steamed Pork Dumplings with Porcini</i></p> | <p>☉ 香蔥煎鍋貼 48
 <i>Pan-fried Pork Dumplings with Spring Onion</i></p> |
| <p>潮式蝦米蒸粉果 52
 <i>Steamed Pork Dumplings with Dried Shrimps and Yam Bean</i></p> | <p>黑椒火鴨生煎包 52
 <i>Pan-fried Minced Duck Buns with Black Pepper</i></p> |
| <p>野菌竹笙餃 48
 <i>Steamed Mushroom Dumplings with Bamboo Piths</i></p> | <p>鮮奶蛋撻仔(需時二十分鐘) 48
 <i>Fresh Milk Egg Tarts (Please allow 20 minutes for preparation)</i></p> |
| <p>蜜味叉燒包 50
 <i>Steamed Barbecued Pork Buns</i></p> | <p>☉ 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 Noodles with Soy Sauce</i></p> |
| <p>椰香紅棗糕 50
 <i>Red Date Pudding with Coconut Milk</i></p> | <p>懷舊炸醬撈麵 98
 <i>Tossed Egg Noodles with Minced Pork Sauce</i></p> |
| <p>原籠黑糖馬拉糕 48
 <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i></p> | <p>香茜皮蛋星斑片粥 128
 <i>Spotted Grouper Congee with Coriander and Century Egg</i></p> |
| <p>☉ 腸粉 Rice Flour Roll ☉
 XO 醬煎腸粉 98
 <i>Pan-fried Rice Flour Rolls with XO Sauce</i></p> | <p>燒鵝稻庭烏冬 148
 <i>Inaniva Udon with Roasted Goose in Soup</i></p> |
| <p>☉ 脆皮海皇腸粉 88
 <i>Crispy Shrimps Rice Flour Rolls</i></p> | <p>蝦球上湯伊麵 168
 <i>E-fu Noodles with Prawns in Superior Soup</i></p> |
| <p>芹香黑豚肉叉燒腸粉 82
 <i>Barbecued Kagoshima Pork Rice Flour Rolls with Celery</i></p> | <p>☉ 雪菜火鴨絲炆鴛鴦米 208
 <i>Braised Vermicelli with Minced Duck and Preserved Vegetables</i></p> |
| <p>羊肚菌牛肉腸粉 82
 <i>Beef Rice Flour Rolls with Morel Mushroom</i></p> | <p>乾炒肥牛肉河粉 208
 <i>Wok-fried Flat Noodles with Beef</i></p> |
| <p>布拉白腸粉 58
 <i>Traditional Rice Flour Rolls</i></p> | |

☉ 天天廚師精選 Signature Dish

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