

午市點心 *Dim Sum Menu*

☞ 廚師精選 *Chef Recommendation* ☞

三文魚子玉龍翡翠餃	98
<i>Steamed Lobster dumplings with Salmon Roe</i>	
糖心鵪鶉蛋燒賣	68
<i>Steamed Pork dumplings with Soft-boiled Quail Egg</i>	
脆皮松露鮮蝦卷	78
<i>Deep-fried Shrimp Paste Roll with Truffle Sauce</i>	
龍湯鮮百合帶子酥盒	98
<i>Deep-fried Scallop Puffs with Lily Bulb in Lobster Broth</i>	
野菌鮮拆蟹肉批	85
<i>Baked Crab Meat Pie with Wild Mushroom</i>	

☞ 蒸 *Steamed* ☞

瑤柱蟹肉灌湯餃	每位 <i>per person</i>	88
<i>Crab Meat and Conpoy Dumpling in Superior Broth</i>		
東醋蟹肉蛋白餃	兩隻 <i>2 pieces</i>	78
<i>Steamed Crab Meat and Egg White Dumplings with Black Vinegar</i>		
魚子龍蝦餃	兩隻 <i>2 pieces</i>	98
<i>Steamed Lobster Dumplings with Fish Roe</i>		
筍尖鮮蝦餃		62
<i>Steamed Shrimps and Bamboo Shoots Dumplings</i>		
牛肝菌燒賣		60
<i>Steamed Pork Dumplings with Porcini</i>		
潮式蝦米蒸粉果		52
<i>Steamed Dumplings with Dried Shrimps and Yam Bean</i>		
野菌竹笙餃		48
<i>Steamed Mushroom Dumplings with Bamboo Piths</i>		
蜜味叉燒包		50
<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	88
<i>Crispy Shrimps 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>	

☞ 炸 *Deep-fried*、煎 *Pan-fried* ☞

原隻鮑魚雞粒撻	每件 <i>per piece</i>	68
<i>Baked Whole Abalone Tart with Diced Chicken</i>		
肉鬆臘味蘿蔔糕		62
<i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		
荔茸燒鵝酥		68
<i>Baked Taro Cake with Goose</i>		
芝士鮮蝦角		48
<i>Deep-fried Pork and Shrimp Mousse with Cheese</i>		
香蔥煎鍋貼		48
<i>Pan-fried Pork Dumplings with Spring Onion</i>		
黑椒火鴨生煎包		52
<i>Pan-fried Minced Duck Buns with Black Pepper</i>		

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 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 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 208

Wok-fried Flat Noodles with Beef

 甜點 *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 68

Chilled Mango Cream with Sago and Pomelo