

# 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][D][P] 黑金鱈魚餃 <i>Steamed Codfish Dumplings</i>	兩件2 pieces	98	□
[N][P] 蟲草花南澳帶子腸粉 <i>Scallops Rice Flour Rolls with Cordyceps Flowers</i>		138	□
[N][D][P] 茶美豚酥皮焗餐包 <i>Baked Crispy Chamilton Pork Buns</i>	三件3 pieces	88	□
[N][D][P] 阿拉斯加長腳蟹餃 <i>Steamed Alaskan King Crab Dumplings</i>	兩件2 pieces	108	□

### 蒸 *Steamed*

[N][B][P] 金箔松露龍蝦餃 <i>Steamed Lobster Dumplings with Black Truffle and Gold Foil</i>	兩件2 pieces	108	□
[N][D][P] 魚子翡翠帶子餃 <i>Steamed Scallops Dumplings with Salmon Roe</i>	兩件2 pieces	98	□
[P] 瑤柱蟹肉灌湯餃 <i>Crab Meat and Conpoy Dumpling in Superior Broth</i>	每位 per person	88	□
陳醋蟹肉蛋白餃 <i>Steamed Crab Meat and Egg White Dumplings with Aged Vinegar</i>	兩件2 pieces	78	□
[N][D] 北海道牛乳奶皇流沙包 <i>Steamed Egg Custard Bun with Hokkaido Milk</i>	三件3 pieces	68	□
[P] 筍尖鮮蝦餃 <i>Steamed Shrimp and Bamboo Shoot Dumplings</i>	四件4 pieces	72	□
[P] 牛肝菌燒賣 <i>Steamed Pork Dumplings with Porcini Mushroom</i>	四件4 pieces	68	□
潮式蝦米蒸粉果 <i>Steamed Dumplings with Dried Shrimps and Yam Bean</i>	三件3 pieces	58	□
[V] 野菌竹筍餃 <i>Steamed Mushroom Dumplings with Bamboo Piths</i>	三件3 pieces	58	□
[P] 蜜味叉燒包 <i>Steamed Barbecued Pork Buns</i>	三件3 pieces	58	□

### 冷盤小食 *Cold Appetiser*

豉蒜虎椒伴皮蛋 <i>Century Eggs with Chilli and Garlic in Black Bean Sauce</i>	68	□
[P] 話梅浸豬手 <i>Braised Pig Knuckles with Preserved Plum Sauce</i>	88	□

### 熱盤小食 *Hot Appetiser*

鮑汁炆雞腳 <i>Braised Chicken Feet with Abalone Sauce</i>	82	□
金沙椒鹽豆腐 <i>Crispy-fried Bean Curd Cubes with Spiced Salt</i>	72	□
[P] 鮮蝦淨水餃 <i>Shrimp and Pork Dumplings in Soup</i>	98	□
[V] 白灼時蔬 <i>Poached Seasonal Vegetable</i>	78	□

### 腸粉 *Rice Flour Roll*

[P] XO 醬煎腸粉 <i>Pan-fried Rice Flour Rolls with XO Sauce</i>	98	□
脆皮海皇腸粉 <i>Crispy Shrimps Rice Flour Rolls</i>	98	□
[B] 羊肚菌牛肉腸粉 <i>Steamed Beef Rice Flour Rolls with Morel Mushroom</i>	82	□
布拉白腸粉 <i>Traditional Rice Flour Rolls</i>	58	□
[P] 芹香黑豚肉叉燒腸粉 <i>Barbecued Kagoshima Pork Rice Flour Rolls with Celery</i>	82	□

### 炸 *Deep-fried* • 煎 *Pan-fried*

[N][D][P] 香麻松茸焗叉燒酥 <i>Baked BBQ Pork Puff with Sesame and Matsutake</i>	三件3 pieces	88	□
[N][D][P] 脆皮海膽豆腐春卷 <i>Crispy Spring Roll with Tofu and Sea-urchin</i>	三件3 pieces	78	□
[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] 鵝肝咸水角 <i>Deep-fried Dumplings with Foie Gras</i>	三件3 pieces	68	□
[P] 肉鬆臘味蘿蔔糕 <i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		68	□
[D] 荔茸燒鵝酥 <i>Baked Taro Cake with Goose</i>	三件3 pieces	68	□
[P] 香蔥煎鍋貼 <i>Pan-fried Pork Dumplings with Spring Onion</i>	三件3 pieces	58	□
椒鹽龍鬚 <i>Deep-fried Squids with Spiced Salt</i>		82	□
[P] 鮮蝦錦鹵雲吞 <i>Deep-fried Shrimp Wontons with Sweet and Sour Sauce</i>		108	□
金勾韭菜煎薄鐸 <i>Pan-fried Chinese Chives Pancake with Dried Shrimps</i>		82	□
豉汁煎釀青椒 <i>Deep-fried Green Peppers stuffed With Fish Mousse</i>		68	□

### 粉麵 *Noodles*

[P] 懷舊炸醬撈麵 <i>Tossed Egg Noodles with Minced Pork Sauce</i>	98	□
[P] 燒鵝稻庭烏冬 <i>Inaniva Udon with Roasted Goose in Soup</i>	148	□
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	□
[P] 蝦球上湯伊麵 <i>E-fu Noodles with Prawns in Superior Soup</i>	168	□
[B] 乾炒肥牛肉河粉 <i>Wok-fried Flat Rice Noodles with Beef</i>	228	□
雪菜火鴨絲炆鴛鴦米 <i>Braised Vermicelli with Julienne Duck and Preserved Vegetables</i>	208	□

### 生滾粥 *Congee*

香茜皮蛋星斑片粥 <i>Spotted Garoupa Congee with Coriander and Century Egg</i>	128	□
[P] 荔灣艇仔粥 <i>Mixed Meat and Peanut Congee</i>	78	□
生滾沙田滑雞粥 <i>Chicken Congee</i>	88	□
[B] 窩蛋牛肉粥 <i>Beef Congee with Poached Egg</i>	78	□

### 甜點 *Dessert*

[D][V] 楊枝甘露 <i>Chilled Mango Sago Cream with Pomelo</i>	68	□
[D][V] 栗蓉西米焗布甸 <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>	88	□
[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(需時二十分鐘) <i>Fresh Milk Egg Tarts (please allow 20 minutes for preparation)</i>	三件3 pieces 48	□
[N] 原籠黑糖馬拉糕 <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>	48	□

### 廚師精選 *Chef's Recommendation*

[B] 含牛肉 *Contains Beef*  
[N] 含乾果 *Contains Nuts*

[D] 含奶製品 *Contains Dairy Products*  
[P] 含豬肉品 *Contains Pork*

[V] 素菜 *Vegetarian*

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.*

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*

午市點心 *Dim Sum Menu*

廚師精選 *Chef's Recommendation*

鮮果芝麻海鮮筒 <i>Seafood Puff with Sesame and Fruit</i>	三件 3 pieces	88
黑金鱈魚餃 <i>Steamed Codfish Dumplings</i>	兩件 2 pieces	98
蟲草花南澳帶子腸粉 <i>Scallops Rice Flour Rolls with Cordyceps Flowers</i>		138
茶美豚酥皮焗餐包 <i>Baked Crispy Chamilton Pork Buns</i>	三件 3 pieces	88
阿拉斯加長腳蟹餃 <i>Steamed Alaskan King Crab Dumplings</i>	兩件 2 pieces	108

腸粉 *Rice Flour Roll*

XO 醬煎腸粉 <i>Pan-fried Rice Flour Rolls with XO Sauce</i>	98
脆皮海皇腸粉 <i>Crispy Shrimp Rice Flour Rolls</i>	98
芹香黑豚肉叉燒腸粉 <i>Barbecued Kagoshima Pork Rice Flour Rolls with Celery</i>	82
羊肚菌牛肉腸粉 <i>Beef Rice Flour Rolls with Morel Mushroom</i>	82
布拉白腸粉 <i>Traditional Rice Flour Rolls</i>	58

蒸 *Steamed*

金箔松露龍蝦餃 <i>Steamed Lobster Dumplings with Black Truffle and Gold Foil</i>	兩件 2 pieces	108
魚子翡翠帶子餃 <i>Steamed Scallops Dumplings with Salmon Roe</i>	兩件 2 pieces	98
瑤柱蟹肉灌湯餃 <i>Crab Meat and Conpoy Dumpling in Superior Broth</i>	每位 per person	88
陳醋蟹肉蛋白餃 <i>Steamed Crab Meat and Egg White Dumplings with Aged Vinegar</i>	兩件 2 pieces	78
北海道牛乳奶皇流沙包 <i>Steamed Egg Custard Bun with Hokkaido Milk</i>	三件 3 pieces	68
筍尖鮮蝦餃 <i>Steamed Shrimp and Bamboo Shoot Dumplings</i>	四件 4 pieces	72
牛肝菌燒賣 <i>Steamed Pork Dumplings with Porcini Mushroom</i>	四件 4 pieces	68
潮式蝦米蒸粉果 <i>Steamed Dumplings with Dried Shrimps and Yam Bean</i>	三件 3 pieces	58
野菌竹笙餃 <i>Steamed Mushroom Dumplings with Bamboo Piths</i>	三件 3 pieces	58
蜜味叉燒包 <i>Steamed Barbecued Pork Buns</i>	三件 3 pieces	58

炸 *Deep-fried*、煎 *Pan-fried*

香麻松茸焗叉燒酥 <i>Baked BBQ Pork Puff with Sesame and Matsutake</i>	三件 3 pieces	88
原隻鮑魚雞粒撻 <i>Baked Whole Abalone Tart with Diced Chicken</i>	每件 per piece	68
鵝肝咸水角 <i>Deep-fried Dumplings with Foie Gras</i>	三件 3 pieces	68
脆皮海膽豆腐春卷 <i>Crispy Spring Roll with Tofu and Sea-urchin</i>	三件 3 pieces	78
肉鬆臘味蘿蔔糕 <i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		68
荔茸燒鵝酥 <i>Baked Taro Cake with Goose</i>	三件 3 pieces	68
香蔥煎鍋貼 <i>Pan-fried Pork Dumplings with Spring Onion</i>	三件 3 pieces	58

天外天廚師精選 *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

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 228  
*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 68  
*Chilled Mango Cream with Sago and Pomelo*

特級茗茶 *Premium Chinese Tea*

每位 35 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*  
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*

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*