

午市點心 *Dim Sum Menu*

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| ☉ 蒸 Steamed ☉ | ☉ 炸 Deep-fried · 煎 Pan-fried ☉ |
| 瑤柱蟹肉灌湯餃 每位 <i>per person</i> 88 | 原隻鮑魚雞粒撻 每件 <i>per piece</i> 58 |
| <i>Crab Meat and Conpoy Dumpling in Superior Broth</i> | ☉ Baked Whole Abalone Tart with Diced Chicken |
| ☉ 陳醋蟹肉蛋白餃 兩隻 <i>2 pieces</i> 78 | 肉鬆臘味蘿蔔糕 62 |
| <i>Steamed Crab Meat and Egg White Dumplings with Black Vinegar</i> | <i>Deep-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i> |
| 薑蔥星斑餃 兩隻 <i>2 pieces</i> 78 | ☉ 鵝肝鹹水角 68 |
| <i>Steamed Garoupa Fillet Dumplings with Ginger and Spring Onion</i> | ☉ <i>Deep-fried Dumplings with Pork Filling and Goose Liver</i> |
| 筍尖鮮蝦餃 62 | ☉ 雪菜蝦春卷 48 |
| <i>Steamed Shrimps and Bamboo Shoots Dumplings</i> | ☉ <i>Deep-fried Shrimps Spring Rolls with Preserved Vegetables</i> |
| ☉ 牛肝菌燒賣 60 | 皮蛋叉燒酥 48 |
| <i>Steamed Pork Dumplings with Porcini</i> | <i>Baked Barbecued Pork Puffs with Century Egg</i> |
| 潮式蝦米蒸粉果 52 | ☉ 黑椒火鴨生煎包 52 |
| <i>Steamed Pork Dumplings with Dried Shrimps and Yam Bean</i> | ☉ <i>Pan-fried Minced Duck Buns with Black Pepper</i> |
| 野菌竹筍餃 48 | 鮮奶蛋撻仔(需時二十分鐘) 48 |
| <i>Steamed Mushroom Dumplings with Bamboo Piths</i> | <i>Fresh Milk Egg Tarts (Please allow 20 minutes for preparation)</i> |
| 蜜味叉燒包 50 | |
| <i>Steamed Barbecued Pork Buns</i> | ☉ 粉麵及生滾粥 Noodles & Congee ☉ |
| 傳統芝麻卷 48 | 大排檔豉油皇炒麵 或 河 168 |
| <i>Steamed Sesame Rolls</i> | <i>Wok-fried Egg Noodles or Flat Noodles with Soy Sauce</i> |
| 原籠黑糖馬拉糕 48 | 懷舊炸醬撻麵 98 |
| <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i> | <i>Tossed Egg Noodles with Minced Pork Sauce</i> |
| ☉ 腸粉 Rice Flour Roll ☉ | 香茜皮蛋星斑片粥 128 |
| XO 醬煎腸粉 88 | <i>Spotted Garoupa Congee with Coriander and Century Egg</i> |
| <i>Pan-fried Rice Flour Rolls with XO Sauce</i> | 燒鵝稻庭烏冬 148 |
| ☉ 脆皮海皇腸粉 85 | <i>Inaniva Udon with Roasted Goose in Soup</i> |
| <i>Crispy Shrimps Rice Flour Rolls</i> | 蝦球上湯伊麵 168 |
| 芹香黑豚肉叉燒腸粉 82 | <i>E-fu Noodles with Prawns in Superior Soup</i> |
| <i>Barbecued Kagoshima Pork Rice Flour Rolls with Celeries</i> | ☉ 雪菜火鴨絲炆鴛鴦米 208 |
| 蔥花蝦米腸粉 58 | ☉ <i>Braised Vermicelli with Minced Duck and Preserved Vegetables</i> |
| <i>Dried Shrimps Rice Flour Rolls with Spring Onion</i> | 乾炒肥牛肉河粉 208 |
| 布拉白腸粉 48 | <i>Wok-fried Flat Noodles with Beef</i> |
| <i>Traditional Rice Flour Rolls</i> | |

☉ 天外廚師精選 *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*