

週日午市點心 Weekday Dim Sum Menu

廚師精選 Chef's Recommendation

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| 三文魚子玉龍翡翠餃 | 兩件 2 pieces | 98 |
| Steamed Lobster Dumplings with Salmon Roe | | |
| 糖心鵪鶉蛋燒賣 | 兩件 2 pieces | 68 |
| Steamed Pork Dumplings with Soft-boiled Quail Egg | | |
| 脆皮松露鮮蝦卷 | | 78 |
| Deep-fried Shrimp Paste Roll with Truffle Sauce | | |
| 龍湯鮮百合帶子酥盒 | | 98 |
| Deep-fried Scallop Puffs with Lily Bulb in Lobster Broth | | |
| 野菌鮮拆蟹肉批 | | 85 |
| Baked Crab Meat Pie with Wild Mushroom | | |

腸粉 Rice Flour Roll

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| XO 醬煎腸粉 | 98 |
| Pan-fried Rice Flour Rolls with XO Sauce | |
| 脆皮海皇腸粉 | 88 |
| Crispy Shrimp Rice Flour Rolls | |
| 芹香黑豚肉叉燒腸粉 | 82 |
| Barbecued Kagoshima Pork Rice Flour Rolls with Celery | |
| 羊肚菌牛肉腸粉 | 82 |
| Beef Rice Flour Rolls with Morel Mushroom | |
| 布拉白腸粉 | 58 |
| Traditional Rice Flour Rolls | |

蒸 Steamed

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|---|---------------|----|
| 瑤柱蟹肉灌湯餃 | 每位 per person | 88 |
| Crab Meat and Conpoy Dumpling in Superior Broth | | |
| 陳醋蟹肉蛋白餃 | 兩件 2 pieces | 78 |
| Steamed Crab Meat and Egg White Dumplings with Aged Vinegar | | |
| 魚子龍蝦餃 | 兩件 2 pieces | 98 |
| Steamed Lobster Dumplings with Fish Roe | | |
| 筍尖鮮蝦餃 | | 62 |
| Steamed Shrimp and Bamboo Shoot Dumplings | | |
| 牛肝菌燒賣 | | 60 |
| Steamed Pork Dumplings with Porcini Mushroom | | |
| 潮式蝦米蒸粉果 | | 52 |
| Steamed Dumplings with Dried Shrimps and Yam Bean | | |
| 野菌竹笙餃 | | 48 |
| Steamed Mushroom Dumplings with Bamboo Piths | | |
| 蜜味叉燒包 | | 50 |
| Steamed Barbecued Pork Buns | | |

炸 Deep-fried、煎 Pan-fried

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

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

週日午市點心 Weekday Dim Sum Menu

粉麵及生滾粥 Noodles & Congee

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| 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 |
| 懷舊炸醬撈麵 <i>Tossed Egg Noodles with Minced Pork Sauce</i> | 98 |
| 香茜皮蛋星斑片粥 <i>Spotted Garoupa Congee with Coriander and Century Egg</i> | 128 |
| 燒鵝稻庭烏冬 <i>Inanizwa Udon with Roasted Goose in Soup</i> | 148 |
| 蝦球上湯伊麵 <i>E-fu Noodles with Prawns in Superior Soup</i> | 168 |
| 雪菜火鴨絲炆鴛鴦米 <i>Braised Vermicelli with Minced Duck and Preserved Vegetables</i> | 208 |
| 乾炒肥牛肉河粉 <i>Wok-fried Flat Rice Noodles with Beef</i> | 228 |

甜品 Desserts

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| 椰香紅棗糕 <i>Red Date Pudding with Coconut Milk</i> | 50 |
| 原籠黑糖馬拉糕 <i>Cantonese Style Steamed Brown Sugar Sponge Cake</i> | 48 |
| 鮮奶蛋撻仔(需時二十分鐘) <i>Fresh Milk Egg Tarts (Please allow 20 minutes for preparation)</i> | 48 |
| 柚子西米香芒布甸 <i>Chilled Mango Pudding, Pomelo and Sago</i> | 88 |
| 楊枝甘露 <i>Chilled Mango Cream with Sago and Pomelo</i> | 68 |

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
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特級茗茶 Premium Chinese Tea

每位 35 Per Person

烏龍茶 Oolong Tea

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| 台灣東方美人 <i>Taiwan Oriental Beauty</i> |
| 台灣凍頂烏龍茶 <i>Taiwan High Mountain Tea</i> |
| 馬騮城烏龍茶 <i>Monkey Pick Oolong Tea</i> |
| 人參烏龍茶 <i>Ginseng Oolong</i> |
| 黃金桂 <i>Golden Oolong</i> |
| 安溪紅心鐵觀音 <i>Anxi Red Heart Iron Buddha</i> |
| 武夷大紅袍 <i>Wuyi Great Red Robe</i> |
| 鳳凰單叢茶 <i>Feng Huang Dan Cong</i> |

黑茶 Black Tea

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| 二十年熟普洱茶 <i>20-year Vintage Pu-erh</i> |
| 舊宮廷普洱茶 <i>Aged Gong Ting Pu-erh</i> |
| 清香六安茶 <i>Light Fragrant Luk On Tea</i> |

綠茶及白茶 Green Tea & White Tea

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| 早春龍井 <i>Early Spring Dragon Well</i> |
| 明前獅峰龍井 <i>Lion Peak Dragon Well, Ming Qian</i> |
| 洞庭碧螺春 <i>Dong Ting Biluochun</i> |
| 白牡丹 <i>White Peony</i> |
| 白毫銀針 <i>Silver Needle</i> |

花香茶 Scented Tea

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| 花香龍珠 <i>Jasmine Dragon Pearls</i> |
| 杭白菊花茶 <i>Hangzhou Chrysanthemum Tea</i> |

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🍴 廚師精選 *Chef Recommendation* 🍴

[P]三文魚子玉龍翡翠餃 兩件2 pieces 98 ☐
Steamed Lobster Dumplings with Salmon Roe

[P]糖心鵪鶉蛋燒賣 兩件2 pieces 68 ☐
Steamed Pork Dumplings with Soft-boiled Quail Egg

[P]脆皮松露鮮蝦卷 78 ☐
Deep-fried Shrimp Paste Roll with Truffle Sauce

[P]龍湯鮮百合帶子酥盒 98 ☐
Deep-fried Scallop Puffs with Lily Bulb in Lobster Broth

野菌鮮拆蟹肉批 85 ☐
Baked Crab Meat Pie with Wild Mushroom

🍴 蒸 *Steamed* 🍴

[P]瑤柱蟹肉灌湯餃 每位per person 88 ☐
Crab Meat and Conpoy Dumpling in Superior Broth

🍴 陳醋蟹肉蛋白餃 兩件2 pieces 78 ☐
Steamed Crab Meat and Egg White Dumplings with Aged Vinegar

魚子龍蝦餃 兩件2 pieces 98 ☐
Steamed Lobster Dumplings with Fish Roe

[P]筍尖鮮蝦餃 62 ☐
Steamed Shrimp and Bamboo Shoot Dumplings

🍴 [P]牛肝菌燒賣 60 ☐
Steamed Pork Dumplings with Porcini Mushroom

潮式蝦米蒸粉果 52 ☐
Steamed Dumplings with Dried Shrimps and Yam Bean

[V]野菌竹笙餃 48 ☐
Steamed Mushroom Dumplings with Bamboo Piths

[P]蜜味叉燒包 50 ☐
Steamed Barbecued Pork Buns

🍴 腸粉 *Rice Flour Roll* 🍴

[P]XO醬煎腸粉 98 ☐
Pan-fried Rice Flour Rolls with XO Sauce

🍴 脆皮海皇腸粉 88 ☐
Crispy Shrimps Rice Flour Rolls

[B]羊肚菌牛肉腸粉 82 ☐
Beef Rice Flour Rolls with Morel Mushroom

布拉白腸粉 58 ☐
Traditional Rice Flour Rolls

[P]芹香黑豚肉叉燒腸粉 82 ☐
Barbecued Kagoshima Pork Rice Flour Rolls with Celery

🍴 炸 *Deep-fried* 🍴 煎 *Pan-fried* 🍴

🍴 [D]原隻鮑魚雞粒撻 每件per piece 68 ☐
Baked Whole Abalone Tart with Diced Chicken

🍴 [P]肉鬆臘味蘿蔔糕 62 ☐
Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss

🍴 [D]荔茸燒鵝酥 68 ☐
Baked Taro Cake with Goose

[P]芝士鮮蝦角 48 ☐
Deep-fried Shrimp Paste with Cheese

🍴 [P]香蔥煎鍋貼 48 ☐
Pan-fried Pork Dumplings with Spring Onion

黑椒火鴨生煎包 52 ☐
Pan-fried Minced Duck Buns with Black Pepper

椒鹽龍鬚 82 ☐
Deep-fried Squids with Spiced Salt

🍴 [P]鮮蝦錦鹵雲吞 108 ☐
Deep-fried Shrimp Wontons with Sweet and Sour Sauce

金勾韭菜煎薄蟬 82 ☐
Pan-fried Chinese Chives Pancake with Dried Shrimps

🍴 豉汁煎釀青椒 68 ☐
Deep-fried Green Peppers Stuffed with Fish Mousse

🍴 冷盤小食 *Cold Appetiser* 🍴

豉蒜虎椒伴皮蛋 68 ☐
Century Eggs with Chilli and Garlic in Black Bean Sauce

[P]話梅浸豬手 88 ☐
Braised Pig Knuckles with Preserved Plum Sauce

🍴 熱盤小食 *Hot Appetiser* 🍴

鮑汁炆雞腳 82 ☐
Braised Chicken Feet with Abalone Sauce

金沙椒鹽豆腐 72 ☐
Crispy-fried Bean Curd Cubes with Spiced Salt

[P]鮮蝦淨水餃 98 ☐
Shrimp and Pork Dumplings in Soup

[V]白灼時蔬 78 ☐
Poached Seasonal Vegetable

🍴 粉麵 *Noodles* 🍴

[P]懷舊炸醬撈麵 98 ☐
Tossed Egg Noodles with Minced Pork Sauce

[P]燒鵝稻庭烏冬 148 ☐
Inaniva Udon with Roasted Goose in Soup

大排檔豉油皇炒麵 或 河粉 168 ☐
Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce

[P]蝦球上湯伊麵 168 ☐
E-fu Noodles with Prawns in Superior Soup

🍴 [B]乾炒肥牛肉河粉 228 ☐
Wok-fried Flat Rice Noodles with Beef

雪菜火鴨絲炆鴛鴦米 208 ☐
Braised Vermicelli with Julienne Duck and Preserved Vegetables

🍴 生滾粥 *Congee* 🍴

香茜皮蛋星斑片粥 128 ☐
Spotted Garoupa Congee with Coriander and Century Egg

[P]荔灣艇仔粥 78 ☐
Mixed Meat and Peanut Congee

生滾沙田滑雞粥 88 ☐
Chicken Congee

[B]窩蛋牛肉粥 78 ☐
Beef Congee with Poached Egg

生滾膏蟹粥 每兩per tael 38 ☐
Coral Crab Congee

🍴 甜點 *Dessert* 🍴

[D][V]楊枝甘露 68 ☐
Chilled Mango Sago Cream with Pomelo

[D][V]栗蓉西米焗布甸 68 ☐
Baked Sago Pudding with Chestnut Purée

🍴 [D][V]柚子西米香芒布甸 88 ☐
Chilled Mango Pudding with Pomelo and Sago

[V]椰香紅棗糕 50 ☐
Red Date Pudding with Coconut Milk

[D]鮮奶蛋撻仔(需時二十分鐘) 48 ☐
Fresh Milk Egg Tarts (please allow 20 minutes for preparation)

[N]原籠黑糖馬拉糕 48 ☐
Cantonese Style Steamed Brown Sugar Sponge Cake

🍴 天外来廚師精選 *Signature Dish*

[B] 含牛肉 *Contains Beef* [D] 含奶製品 *Contain Dairy Products* [V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts* [P] 含豬肉 *Contains Pork*

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