

滿貫蒸萃

Steamed Dim Sum

- 筍尖鮮蝦餃 (四件) \$41
shrimp dumplings with bamboo shoot (4 pcs)
- 蟹籽燒賣皇 (四件) \$41
pork dumplings with shrimps and crab roe (4 pcs)
- 蜜汁叉燒包 (三件) \$37
barbecued pork buns (3 pcs)
- 山竹牛肉球 (三件) \$39
minced beef balls with beancurd sheets (3 pcs)
- 蟹肉瑤柱海皇灌湯餃 (每位) \$55
seafood dumpling filled with crabmeat, seafood and conpoy in superior soup (per person)
- 黃豆醬蒸排骨 \$38
pork spare ribs with yellow bean paste
- 帶子菠菜餃 (三件) \$42
dumplings filled with scallops and spinach (3 pcs)
- 崧子露筍鴨肉腸腸糕 (三件) \$36
dumplings filled with duck meat, air dried duck liver sausage, asparagus, black mushroom and pine nuts (3 pcs)
- 肉骨茶鮮竹卷 (三件) \$42
beancurd sheets (3 pcs) wrapped with minced pork in "buk-kut-teh"
- 四寶滑雞扎 (兩件) \$36
beancurd sheet rolls (2 pcs) wrapped with fish maw, chicken, ham and black mushroom
- 眉豆蒸米糕 (三件) \$32
rice cakes with black eyed beans (3 pcs)
- 紫菜百花丸 (三件) \$42
shrimp balls with water chestnuts and seaweed (3 pcs)

飛哥精選

Chef Patrick's Delicacies

- 香菇小籠包 (三件) \$52
steamed pork and black mushroom dumplings (3 pcs)
- 迷你蝦籽乾燒伊麵 \$88
mini braised e-fu noodles with shrimp roe and chives
- 鹵水鵝翼 \$68
marinated goose webs in Chinese herbal soya sauce
- 砂鍋豉油皇銀芽炒腸粉 \$36
fried rice flour rolls with bean sprouts and premium soya sauce in casserole
- 白灼時蔬 \$52
poached seasonal vegetables

香焗、炸、煎

Baked, Deep-fried or Pan-fried Dim Sum

- 墨西哥叉燒餐包 (三件) \$35
baked barbecued pork buns with sweet crust (3 pcs)
- 鮑汁海螺酥 (三件) \$42
baked sea conch puffs with abalone sauce (3 pcs)
- 牛肝菌香菇春卷 🍄 (三件) \$38
deep-fried spring rolls (3 pcs) filled with porcini and black mushrooms
- 沙律明蝦角 (三件) \$36
deep-fried shrimp spring rolls with mayonnaise (3 pcs)
- 鵝肝醬鮮肉鍋貼 (三件) \$42
pan-fried pork dumplings filled with "Tianjin" cabbage, leek and foie gras paste (3 pcs)
- 香煎芋絲餅 (三件) \$36
pan-fried shredded taro cakes (3 pcs)

自家滑腸粉

Homemade Steamed Rice Flour Rolls

- 京蔥桂魚片蒸腸粉 \$48
rice flour rolls
wrapped with mandarin fish fillet and leek
- 韭黃鮮蝦蒸腸粉 \$45
rice flour rolls wrapped with shrimps
and chives
- 粟米叉燒腸粉 \$43
rice flour rolls wrapped with barbecued pork
and sweetcorn
- 金菇雞絲腸粉 \$32
rice flour rolls wrapped with shredded chicken
and enoki mushrooms

堂滾砂窩粥

Congee in Casserole

- 果皮泥鯧粥  \$105
congee with rabbit fish and tangerine peel
- 自選雙拼粥 \$80
congee with your choice of two ingredients
另加每款配料 \$25
additional ingredients charge at
- 手打墨魚丸 豬粉腸
homemade cuttlefish balls pig intestine
- 黃鱔 排骨
swamp eel pork spare ribs
- 蝦仁 豬肉崧
shrimps minced pork
- 滑牛 蟲草花
sliced beef cordyceps flowers
- 鹹雞絲 青雪菜
shredded salted chicken pickled cabbage

傳統美點

Traditional Dim Sum

- 砂鍋豬腳薑 \$65
stewed pig trotters with egg, ginger
and sweetened dark vinegar in casserole
- 酥炸鯪魚球 (三件) \$32
deep-fried dace fish balls (3 pcs)
- 豬肚燒賣 (兩件) \$34
pork dumplings with pig stomach (2 pcs)
- 菜脯肉眼筋蒸飯 (每位) \$50
steamed rice (per person)
with pork loin and preserved turnip

南北薈萃

Provincial Savouries

- 夫妻肺片  \$58
ox-offal with chilli oil
- 孜然羊柳粒 \$78
sauteed mutton cubes
with cumin and fennel
- 黃橋燒酥餅 (三件) \$38
baked pork pastries (3 pcs)
with ham coated with sesame
- 狗不理 (三件) \$32
pan-fried pork dumplings with leek (3 pcs)

精美甜品

Moon Koon Desserts

- 酥皮迷你蛋撻 (三件) \$31
baked egg tartlets (3 pcs)
- 原個欖仁馬拉糕 \$50
steamed whole sponge cake with olive seeds
- 脆炸杏仁條 (三件) \$30
deep-fried almond fritters (3 pcs)
- 豌豆桂花凍糕 (三件) \$30
chilled osmanthus (3 pcs)
and split pea jelly
- 椰汁珍珠紫米露 \$30
sweetened black glutinous rice
and sago cream with coconut juice
- 蓮子百合紅豆沙 \$30
sweetened red bean soup
with lotus seeds and lily bulbs
- 冰花雪耳燉木瓜 \$30
double-boiled papaya and snow fungus soup
- 芒果蓉布甸 \$42
chilled mango pudding
served with mango puree
- 薑汁煎糕 (三件) \$30
pan-fried ginger (3 pcs)
and ginger juice cake
- 合時鮮果碟 (每位) \$45
fresh fruit platter (per person)