

## 熱賣之選 Hot Selections

Table No. \_\_\_\_\_

- |  |                      |   |                      |
|--|----------------------|---|----------------------|
| <input type="radio"/> 筍尖鮮蝦餃<br>Steamed shrimp dumplings •<br>Bamboo shoot              | (四件) \$45<br>(4 pcs) | <input type="radio"/> 雪山叉燒包<br>Baked barbecued pork buns •<br>Sweet crust | (三件) \$41<br>(3 pcs) |
| <input type="radio"/> 手打牛肉球<br>Steamed homemade minced beef balls •<br>Beancurd sheets | (兩件) \$48<br>(2 pcs) | <input type="radio"/> 酥皮迷你蛋撻<br>Baked egg tartlets                        | (三件) \$35<br>(3 pcs) |
| <input type="radio"/> 小籠包<br>Steamed pork dumplings                                    | (三件) \$55<br>(3 pcs) | <input type="radio"/> “華哥”馬拉糕<br>“Chef Wah” steamed sponge cake           | (四件) \$58<br>(4 pcs) |

## 滿貫蒸萃 Steamed Dim Sum

- |  |                           |  |                      |
|--|---------------------------|--|----------------------|
| <input type="radio"/> 蟹籽燒賣皇<br>Pork dumplings • Shrimps •<br>Crab roe  | (四件) \$45<br>(4 pcs)      | <input type="radio"/> 雲耳津菜餃 🍄<br>Tianjin cabbage dumplings •<br>Black fungus | (三件) \$34<br>(3 pcs) |
| <input type="radio"/> 蜜汁叉燒包<br>Barbecued pork buns   | (三件) \$41<br>(3 pcs)      | <input type="radio"/> 骨湯鮮肉丸<br>Pork meat balls • Pork bone soup              | (三件) \$45<br>(3 pcs) |
| <input type="radio"/> 摩利菌瑤柱灌湯餃<br>Seafood dumpling • Conpoy •<br>Morel mushrooms • Superior soup               | (每位) \$60<br>(per person) | <input type="radio"/> 咖喱薯仔魷魚鬚<br>Squid teneacles • Potatoes • Curry          | \$38                 |
| <input type="radio"/> 荷葉珍珠雞<br>Glutinous rice • Conpoy • Pork •<br>Chicken                                     | (兩件) \$45<br>(2 pcs)      | <input type="radio"/> 腐乳牛柏葉<br>Ox-omasum • Fermented beancurd paste          | \$38                 |
| <input type="radio"/> 潮州蒸粉粿<br>Pork dumplings • Preserved turnip •<br>Dried shrimps • Peanuts • Chinese chives | (三件) \$36<br>(3 pcs)      | <input type="radio"/> 沙薑蒸豬脷<br>Pig tongue • Aromatic ginger                  | \$42                 |

## 香焗、炸、煎 Baked • Deep-fried • Pan-fried Dim Sum

- |   |                      |   |                      |
|---|----------------------|---|----------------------|
| <input type="radio"/> 鮑汁海螺酥<br>Baked sea conch puffs •<br>Abalone sauce                           | (三件) \$45<br>(3 pcs) | <input type="radio"/> 葡汁鴨肉酥<br>Baked duck meat puffs •<br>“Portuguese” sauce                              | (三件) \$36<br>(3 pcs) |
| <input type="radio"/> 板栗肉燥鹹水角<br>Deep-fried glutinous rice dumplings •<br>Minced pork • Chestnuts | (三件) \$39<br>(3 pcs) | <input type="radio"/> 炸鮮蝦餛飩<br>Deep-fried shrimp wontons •<br>Sweet and sour sauce                        | (三件) \$52<br>(3 pcs) |
| <input type="radio"/> 京燒狗不理<br>Pan-fried pork buns • Leek   | (三件) \$34<br>(3 pcs) | <input type="radio"/> 蟲草花鮮菌腐皮卷 🍄<br>Pan-fried beancurd sheets •<br>Cordyceps flowers • Assorted mushrooms | (三件) \$40<br>(3 pcs) |

## 自家製滑腸粉 Homemade Steamed Rice Flour

- |  |      |   |      |
|--|------|---|------|
| <input type="radio"/> 蔥花炸兩腸粉 🍄<br>Rice flour rolls • Deep-fried dough fritter •<br>Spring onions | \$32 | <input type="radio"/> 薑葱滑牛蒸腸粉<br>Rice flour rolls • Beef •<br>Ginger • Spring onions    | \$47 |
| <input type="radio"/> 韭黃鮮蝦蒸腸粉<br>Rice flour rolls • Shrimps • Chives                             | \$49 | <input type="radio"/> 梅菜皇肉末蒸腸粉<br>Rice flour rolls • Minced pork •<br>Preserved cabbage | \$47 |

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。  
if you have any food allergies, please inform our staff.

 香辣菜式  
spicy dishes

 廚師介紹  
chef recommendations

 素菜菜式  
vegetarian dishes

## 飛哥精選 Chef Patrick's Delicacies

Table No.

- |  |                      |   |       |
|--|----------------------|---|-------|
| <input type="radio"/> 羊肉水餃<br>Poached mutton dumplings • Basil • Superior soup       | (四件) \$38<br>(4 pcs) | <input type="radio"/> 口水雞 <br>Shredded chicken • Chilli oil • Dried chilli | \$82  |
| <input type="radio"/> 砂鍋XO醬銀芽炒腸粉<br>Fried rice flour rolls • Bean sprouts • XO sauce | \$49                 | <input type="radio"/> 滷水鵝翼<br>Marinated goose webs • Chinese herbal soya sauce  | \$108 |
| <input type="radio"/> 冰梅杏脯串茄<br>Cherry tomatoes • Apricots • Plum wine               | (四件) \$38<br>(4 pcs) | <input type="radio"/> 迷你薑蔥叉燒撈粗麵<br>Mini braised flat noodles • Barbecued pork • Bean sprouts • Ginger • Spring onions                                       | \$90  |

## 傳統美點 Traditional Dim Sum

- |   |      |  |                           |
|---|------|--|---------------------------|
| <input type="radio"/> 五香蘿蔔金錢肚<br>Steamed ox-tripe • Turnip • Five spice           | \$45 | <input type="radio"/> 砂鍋豬腳薑<br>Stewed pig trotters • Egg • Ginger • Sweetened dark vinegar | \$70                      |
| <input type="radio"/> 北菇棉花雞<br>Steamed chicken • Fish maw • Ham • Black mushrooms | \$38 | <input type="radio"/> 榨菜肉眼筋蒸飯<br>Steamed rice • Pork loin • Preserved mustard tuber        | (每位) \$60<br>(per person) |

## 堂滾砂窩粥 Congee in Casserole

- |  |   |  |      |
|--|---|--|------|
| <input type="radio"/> 果皮泥鯮粥 <br>Congee • Rabbit fish • Tangerine peel | \$110                                       | <input type="radio"/> 自製海苔炸魚皮<br>Deep-fried homemade fish skin • Seaweed | \$42 |
| <input type="radio"/> 自選雙拼粥<br>Congee • Two ingredients  | \$82  | 另加每款配料<br>Additional ingredients charge at                               | \$28 |
| <input type="radio"/> 手打蝦丸<br>Homemade shrimp balls  | <input type="radio"/> 排骨<br>Pork spare ribs | <input type="radio"/> 牛崧<br>Minced beef                                  |      |
| <input type="radio"/> 鮮鮭魚腩<br>Grass carp fish belly  | <input type="radio"/> 鮮豬潤<br>Pig liver      | <input type="radio"/> 滑雞片<br>Chicken fillets                             |      |
| <input type="radio"/> 瑤柱<br>Conpoy   | <input type="radio"/> 豬肚<br>Pig stomach     | <input type="radio"/> 竹笙<br>Bamboo fungus                                |      |

## 精美甜品 Moon Koon Desserts

- |   |                           |  |                      |
|---|---------------------------|--|----------------------|
| <input type="radio"/> 蝴蝶酥<br>Baked palmiers                                     | (三件) \$34<br>(3 pcs)      | <input type="radio"/> 蓮子百合紅豆沙<br>Sweetened red bean soup • Lotus seeds • Lily bulbs        | \$34                 |
| <input type="radio"/> 紫貝天葵杏汁凍糕<br>Chilled almond juice jelly • Mountain begonia | (三件) \$34<br>(3 pcs)      | <input type="radio"/> 花生黑珍珠奶露<br>Chilled black sago cream • Peanuts                        | \$34                 |
| <input type="radio"/> 玫瑰花蜜燉桃膠<br>Double-boiled peach resin soup • Rose petal    | \$48                      | <input type="radio"/> 紫薯茶糰<br>Steamed glutinous rice dumplings • Purple sweet potato puree | (三件) \$34<br>(3 pcs) |
| <input type="radio"/> 合時鮮果碟<br>Fresh fruit platter                              | (每位) \$47<br>(per person) | <input type="radio"/> 芒果蓉布甸<br>Chilled mango pudding • Mango puree                         | \$47                 |

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