

熱賣之選 Hot Selections

Table No. _____

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

滿貫蒸萃 Steamed Dim Sum

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|--|---------------------------|--|----------------------|
| <input type="radio"/> 蟹籽燒賣皇
Pork dumplings • Shrimps •
Crab roe | (四件) \$45
(4 pcs) | <input type="radio"/> 茶樹菇翠瓜餃 
Chinese zucchini dumplings •
“Cha shu” mushrooms | (三件) \$36
(3 pcs) |
| <input type="radio"/> 蜜汁叉燒包
Barbecued pork buns | (三件) \$41
(3 pcs) | <input type="radio"/> 燒汁牛仔骨
Beef short ribs • Teriyaki sauce | \$49 |
| <input type="radio"/> 竹笙海皇灌湯餃
Seafood dumpling •
Bamboo fungus • Superior soup | (每位) \$60
(per person) | <input type="radio"/> 黑椒蒸大腸
Pig intestine • Black pepper | \$48 |
| <input type="radio"/> 柱候蘿蔔蒸土魷
Squid • Turnip • “Chu hou” sauce | \$38 | <input type="radio"/> 手打香菇肉丸
Homemade pork balls •
Black mushrooms | (三件) \$45
(3 pcs) |
| <input type="radio"/> 雞粒香芹粉粿
Diced chicken dumplings • Celery | (三件) \$38
(3 pcs) | <input type="radio"/> 北菇棉花雞
Steamed chicken • Fish maw •
Ham • Black mushrooms | (兩件) \$38
(2 pcs) |

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

- | | | | |
|---|----------------------|--|----------------------|
| <input type="radio"/> 玉桂陳皮鴨肉酥
Baked duck meat puffs •
Tangerine peel • Cinnamon | (三件) \$36
(3 pcs) | <input type="radio"/> 黃橋燒餅
Baked pork pastries • Ham •
Sesame | (三件) \$40
(3 pcs) |
| <input type="radio"/> 千絲鬚蟹棗
Deep-fried kataifi coated
crabmeat balls • Shrimp mousse •
Celery • Carrot • Water chestnuts | (三件) \$48
(3 pcs) | <input type="radio"/> 家鄉鹹水角
Deep-fried glutinous rice dumplings •
Dried shrimps • Pork • Chicken | (三件) \$39
(3 pcs) |
| <input type="radio"/> 香煎韭菜餅
Pan-fried Chinese chive cakes •
Mung bean vermicelli | (三件) \$38
(3 pcs) | <input type="radio"/> 九層塔鮮蝦腐皮卷
Pan-fried beancurd sheets •
Shrimps • Thai basil | (三件) \$45
(3 pcs) |

自家製滑腸粉 Homemade Steamed Rice Flour

- | | | | |
|---|------|---|------|
| <input type="radio"/> 木耳肉絲腸粉蒸腸粉
Rice flour rolls • Shredded pork •
Black fungus | \$47 | <input type="radio"/> 脆皮馬蹄蘿蔔絲蒸腸粉
Rice flour rolls • Shredded turnip •
Water chestnut • Deep-fried dough fritter | \$40 |
| <input type="radio"/> 韭黃鮮蝦蒸腸粉
Rice flour rolls • Shrimps • Chives | \$49 | <input type="radio"/> 帶子京蔥蒸腸粉
Rice flour rolls • Scallops • Leek | \$54 |

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.



飛哥精選 Chef Patrick's Delicacies

Table No.

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|--|---|
| <input type="radio"/> 山東大包 (一件) \$32
Steamed giant bun • Egg • Mung bean vermicelli • Chinese chives (1 pc) | <input type="radio"/> 蜜汁燒金沙骨 \$78
Honey glazed pork spare ribs |
| <input type="radio"/> 砂鍋XO醬銀芽炒腸粉 \$49
Fried rice flour rolls • Bean sprouts • XO sauce | <input type="radio"/> 滷水豬大腸 \$50
Marinated pig intestine • Chinese herbal soya sauce |
| <input type="radio"/> 香煎鯪魚餅 (三件) \$38
Pan-fried dace fish mousse cakes (3 pcs) | <input type="radio"/> 迷你生炒牛崧飯 \$80
Mini fried rice • Minced beef • Lettuce |

傳統美點 Traditional Dim Sum

- | | |
|--|---|
| <input type="radio"/> 雲腿鴨腳扎 (兩件) \$38
Beancurd sheets • Duck webs • “Yunnan” ham • (2 pcs) | <input type="radio"/> 砂鍋豬腳薑 \$70
Stewed pig trotters • Egg • Ginger • Sweetened dark vinegar |
| <input type="radio"/> 上湯炸粉粿 (三件) \$38
Deep-fried shrimp dumplings • Shallots • Chinese celery • Superior soup (3 pcs) | <input type="radio"/> 窩蛋牛肉蒸飯 (每位) \$60
Steamed rice • Minced beef • Egg (per person) |

堂滾砂窩粥 Congee in Casserole

- | | | |
|--|---|--|
| <input type="radio"/> 果皮泥鯮粥 ❶ \$110
Congee • Rabbit fish • Tangerine peel | <input type="radio"/> 自製海苔炸魚皮 \$42
Deep-fried homemade fish skin • Seaweed | |
| <input type="radio"/> 自選雙拼粥 \$82
Congee • Two ingredients | 另加每款配料 \$28
Additional ingredients charge at | |
| <input type="radio"/> 手打蝦丸
Homemade shrimp balls | <input type="radio"/> 豬粉腸
Pig intestine | <input type="radio"/> 牛崧
Minced beef |
| <input type="radio"/> 魚肚
Fish maw | <input type="radio"/> 鮮豬潤
Pig liver | <input type="radio"/> 滑雞片
Chicken fillets |
| <input type="radio"/> 鮮魚雲
Fish head | <input type="radio"/> 肉眼筋
Pork loin | <input type="radio"/> 南瓜
Pumpkin |

精美甜品 Moon Koon Desserts

- | | |
|---|--|
| <input type="radio"/> 白糖糕 (三件) \$34
Steamed white sugar sponge cakes (3 pcs) | <input type="radio"/> 蓮子百合紅豆沙 \$34
Sweetened red bean soup • Lotus seeds • Lily bulbs |
| <input type="radio"/> 棗蓉芝麻球 (三件) \$34
Deep-fried sesame coated glutinous rice dumplings • Red date puree (3 pcs) | <input type="radio"/> 香草綠豆沙 \$34
Sweetened green bean soup • Rue |
| <input type="radio"/> 藍莓紫芋凍糕 (三件) \$34
Chilled taro jelly • Blueberry (3 pcs) | <input type="radio"/> 楊枝甘露 \$34
Chilled sago cream • Pomelo • Mango |
| <input type="radio"/> 合時鮮果碟 (每位) \$47
Fresh fruit platter (per person) | <input type="radio"/> 芒果蓉布甸 \$47
Chilled mango pudding • Mango puree |

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 香辣菜式
spicy dishes

 廚師介紹
chef recommendations

 素菜菜式
vegetarian dishes

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