

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) \$46 (4 pcs) | <input type="radio"/> 雪山叉燒餐包 Baked barbecued pork buns • Sweet crust | (三件) \$43 (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) \$46 (4 pcs) | <input type="radio"/> 雲耳雞粒粉粿 Diced chicken dumplings • Black fungus | (三件) \$38 (3 pcs) |
| <input type="radio"/> 蜜汁叉燒包 Barbecued pork buns | (三件) \$43 (3 pcs) | <input type="radio"/> 燒汁牛仔骨 Beef short ribs • Teriyaki sauce | \$52 |
| <input type="radio"/> 竹笙瑤柱灌湯餃 Conpoy dumpling • Bamboo fungus • Superior soup | (每位) \$60 (per person) | <input type="radio"/> XO醬蒸豬爽肉 Pork jowl meat • XO sauce | \$42 |
| <input type="radio"/> 沙嗲魔芋絲鮮魷 Squid • Shirataki • Satay | \$40 | <input type="radio"/> 腐乳薑蔥牛柏葉 Ox-omasum • Ginger • Spring onions • Preserved beancurd paste | \$40 |
| <input type="radio"/> 蟲草花野菌素餃  Assorted fungi dumplings • Cordyceps flowers | (三件) \$36 (3 pcs) | <input type="radio"/> 雲腿鴨腳扎 Duck webs • Beancurd sheets • “Yunnan” ham • Taro | (兩件) \$40 (2 pcs) |

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

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|--|----------------------|---|----------------------|
| <input type="radio"/> 鮑汁海螺酥 Baked sea conch puffs • Abalone sauce | (三件) \$45 (3 pcs) | <input type="radio"/> 城隍蟹殼皇 Sesame coated baked puffs • Minced pork • Ham • Spring onions | (三件) \$40 (3 pcs) |
| <input type="radio"/> 避風塘炸粉粿  Deep-fried shrimp dumplings • Garlic • Dried chilli | (三件) \$40 (3 pcs) | <input type="radio"/> 白菌蟹肉芝士酥餅 Deep-fried crabmeat puffs • Button mushrooms • Cheese • Onion • Carrot • Salted egg yolk | (三件) \$54 (3 pcs) |
| <input type="radio"/> 玉米鯪魚角 Pan-fried dace fish dumplings • Sweetcorn | (三件) \$42 (3 pcs) | <input type="radio"/> 包心菜粉絲腐皮卷  Pan-fried beancurd sheets • Chinese cabbage • Mung bean vermicelli • Drumstick mushrooms • Black fungus | (三件) \$36 (3 pcs) |

自家製滑腸粉 Homemade Steamed Rice Flour

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| <input type="radio"/> 北菇瑤柱雞絲蒸腸粉 Rice flour rolls • Conpoy • Shredded chicken • Black mushrooms | \$47 | <input type="radio"/> 芫茜牛腩蒸腸粉 Rice flour rolls • Beef brisket • Coriander | \$49 |
| <input type="radio"/> 韭黃鮮蝦蒸腸粉 Rice flour rolls • Shrimps • Chives | \$49 | <input type="radio"/> 帶子露荀蒸腸粉 Rice flour rolls • Scallops • Asparagus | \$55 |

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

17 AUG 5

飛哥精選 Chef Patrick's Delicacies

Table No.

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| <input type="radio"/> 擔擔餃子 🐷 Poached pork dumplings • Peanut sauce • Chilli oil | (四件) \$42 (4 pcs) | <input type="radio"/> 無錫脆鱈 Deep-fried crispy swamp eel fillets • Sweetened dark vinegar | \$88 |
| <input type="radio"/> 砂鍋XO醬銀芽炒腸粉 Fried rice flour rolls • Bean sprouts • XO sauce | \$49 | <input type="radio"/> 鹵水豬大腸 Marinated pig intestine • Chinese herbal soya sauce | \$50 |
| <input type="radio"/> 煎炆釀茄子 Braised eggplants • Cuttlefish mousse • “Chu hou” sauce | \$48 | <input type="radio"/> 迷你乾燒伊麵 Mini braised e-fu noodles • Straw mushrooms • Chives | \$68 |

傳統美點 Traditional Dim Sum

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| <input type="radio"/> 蒜豉蒸魚雲 Steamed fish head • Crushed garlic • Black beans | \$48 | <input type="radio"/> 砂鍋豬腳薑 Stewed pig trotters • Egg • Ginger • Sweetened dark vinegar | \$72 |
| <input type="radio"/> 豬肚燒賣 Steamed pork dumplings • Pig stomach | (兩件) \$38 (2 pcs) | <input type="radio"/> 窩蛋牛肉蒸飯 Steamed rice • Minced beef • Egg (per person) | (每位) \$60 |

堂滾砂窩粥 Congee in Casserole

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| <input type="radio"/> 果皮泥鯔粥 🐟 Congee • Rabbit fish • Tangerine peel | \$110 | <input type="radio"/> 自製海苔炸魚皮 Deep-fried homemade fish skin • Seaweed | \$42 |
| <input type="radio"/> 自選雙拼粥 Congee • Two ingredients | \$82 | 另加每款配料 Additional ingredients charge at | \$28 |
| <input type="radio"/> 手打鯪魚丸 Homemade dace fish balls | <input type="radio"/> 豬肉片 Sliced pork | <input type="radio"/> 牛崧 Minced beef | |
| <input type="radio"/> 蝦仁 Shrimps | <input type="radio"/> 豬肚 Pig stomach | <input type="radio"/> 雞件 Chicken fillets | |
| <input type="radio"/> 瑤柱 Conpoy | <input type="radio"/> 豬脷 Pig liver | <input type="radio"/> 竹笙 🍄 Bamboo fungus | |

精美甜品 Moon Koon Desserts

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|---|---------------------------|--|------|
| <input type="radio"/> 白糖糕 Steamed white sugar sponge cake (3 pcs) | (三件) \$34 | <input type="radio"/> 蓮子百合紅豆沙 Sweetened red bean soup • Lotus seeds • Lily bulbs | \$34 |
| <input type="radio"/> 紅棗山渣凍糕 Chilled red date jelly • Hawthorn | (三件) \$34 (3 pcs) | <input type="radio"/> 馬來喳喳 Sweetened assorted bean soup • Coconut juice | \$34 |
| <input type="radio"/> 螺旋藻芝麻球 Deep-fried sesame coated glutinous rice dumplings • Spirulina puree | (三件) \$34 (3 pcs) | <input type="radio"/> 冰花葛仙米桃膠 Chilled sweetened soup • Nostoc • Peach resin | \$48 |
| <input type="radio"/> 合時鮮果碟 Fresh fruit platter | (每位) \$48 (per person) | <input type="radio"/> 芒果蓉布甸 Chilled mango pudding • Mango puree | \$48 |

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