

粵式蒸點

Steamed Dim Sum

晶瑩鮮蝦餃 (四件)	55	□
Shrimp Dumplings • Bamboo Shoots (4 Pcs)		
蟹籽燒賣皇 (四件)	55	□
Pork Dumplings • Crab Roe (4 Pcs)		
蠔皇叉燒包 (三件)	50	□
Barbecued Pork Buns (3 Pcs)		
山竹牛肉球 (三件)	50	□
Minced Beef Balls • Bean Curd Sheet (3 Pcs)		
熊井野米珍珠雞 (三件) NEW	70	□
Glutinous Rice Dumplings • Chicken (3 Pcs)		
西施蟹肉餃 (三件) NEW	78	□
Crab Meat Dumplings • Egg White (3 Pcs)		
黑椒蘿蔔金錢肚	54	□
Beef Tripe • Turnip • Black Pepper		
蠔皇鮮竹卷 (三件)	68	□
Bean Curd Sheet Rolls • Oyster Sauce (3 Pcs)		
松茸灌湯餃 (每位)	62	□
Soup Filled Dumpling • Seafood • Matsutake (Per Person)		
黑松露羊肚菌餃 (三件) NEW	78	□
Morel Mushroom Dumplings • Black Truffle (3 Pcs)		
潮州粉果 (三件)	45	□
Pork Dumplings • Chives • Peanuts (3 Pcs)		
樽角豆卜蒸魚雲	126	□
Steamed Fish Head • Bean Curd Puffs • Pickled Olives		

焗煎炸點

Pan-fried & Deep-fried

焗叉燒餐包 (三件)	50	□
Barbecued Pork Buns (3 Pcs)		
臘味大根蘿蔔糕 (三件)	58	□
Turnip Pudding • Air-dried Meats (3 Pcs)		
蒜香鮮蝦春卷 (三件)	60	□
Spring Rolls • Shrimps • Garlic (3 Pcs)		
千島脆網海鮮卷 (三件)	78	□
Crispy Seafood Rolls • Thousand Island Dressing (3 Pcs)		
雞粒炸芋角 (三件)	50	□
Taro Puffs • Diced Chicken • Minced Pork (3 Pcs)		
家鄉鹹水角 (三件)	50	□
Glutinous Dumplings • Pork • Dried Shrimps (3 Pcs)		
馬介休蘿蔔絲酥 (三件) NEW	78	□
Turnip Pudding • Salted Fish (3 Pcs)		
脆皮鮮奶 (五件)	62	□
Crispy Fresh Milk (5 Pcs)		
香滑腸粉		
Cheong Fan		
杞子紅棗豬潤腸粉	65	□
Pork Liver • Medlars • Red Dates		
香茜馬蹄牛肉腸粉	65	□
Minced Beef • Water Chestnut • Chinese Parsley		
梅菜叉燒腸粉	58	□
Barbecued Pork • Preserved Vegetables		
布拉腸粉 	48	□
Plain Cheong fan		
X.O. 醬炒腸粉	62	□
Wok-fried Cheong Fan • X.O. Chilli Sauce		

大排檔美食

Food Stalls

上湯鮮蝦水餃	88	□
Shrimp & Pork Dumplings • Supreme Broth		
白灼時令蔬菜 (菜心/芥蘭/唐生菜)	70	□
Poached Seasonal Vegetables (Choy Sum/ Kale/ Chinese Lettuce)		
香醋豬腳薑	85	□
Pig Trotters • Ginger • Dark Sweet Vinegar		
鮑汁花生雞腳	80	□
Chicken Feet • Abalone Sauce		
大虎蝦多士 (四件)	288	□
Crispy Tiger Prawn Toast (4 Pcs)		

粥粉麵飯

Congee, Noodles & Rice

柴魚花生豬骨粥	60	□
Congee • Pork Bone • Dried Stockfish • Peanuts		
鮮蝦炒銀針粉	158	□
Wok-fried Sliver Needle Noodles • Shrimps		
鮮茄滑蛋帶子炒河	208	□
Wok-fried Rice Noodles • Scallops • Egg • Tomato		
沙巴斑片魚湯米線	228	□
Rice Vermicelli • Sabah Garoupa Fillets • Fish Soup		
五穀鮑汁海鮮荷葉飯	248	□
Fried Rice • Five Grains • Shrimp • Lotus Leaf		
欖菜肉碎玉豆炒飯	158	□
Fried Rice • Minced Pork • String Beans • Pickled Vegetables		

健康素食

Vegetarian Corner

百合米湯浸菜心 	138	□
Simmered Choy Sum • Lily Bulbs • Congee		
金銀蛋浸萵菜	133	□
Simmered Chinese Spinach • Salted & Preserved Egg		
素肉碎麻婆豆腐 	128	□
Mapo Tofu • Impossible Meat		
菇菌醬杯子耳炒秋葵 	138	□
Sautéed Okra • Assorted Mushroom		

甜品

Desserts

楊枝甘露	58	□
Chilled Mango Cream Soup • Pomelo • Sago		
士多啤梨凍糕 (三件)	48	□
Chilled Strawberry Puddings (3 Pcs)		

31-13 Aug 2024

午市孖寶

Lunch Combo

大虎蝦多士 (兩件)	
Crispy Tiger Prawn Toast (2 Pcs)	
+	
鮮茄滑蛋帶子炒河	
Wok-fried Rice Noodles • Scallops • Egg • Tomato	
328	□

十五年花雕醉鮑魚 (四隻)	
Drunken Abalone • 15 Years Hua Diao Wine (4 Pcs)	
+	
欖菜肉碎玉豆炒飯	
Fried Rice • Minced Pork • String Beans • Pickled Vegetables	
338	□

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

 Vegetarian Item

茶芥及水 Tea, Water & Condiment Charge (每位 Per Person) 20