

本期點心精選

DIM SUM OF THE MONTH

韭皇海皇腸粉

Steamed Assorted Seafood and Tender Scallion Rice Roll \$10.25

韭皇鮮蝦腸粉

Steamed Prawn and Tender Scallion Rice Roll \$10.25

泮塘脆竹魚茸腸粉

Deep Fried Minced Fish Bean Curd Roll and Water Chestnut in Steamed Rice Roll \$10.25

鬼馬牛肉腸粉

Steamed Beef and Chinese Donut Rice Roll \$9.75

滑蛋叉燒腸粉

Steamed Barbequed Pork and Egg Swirl Rice Roll \$9.75

香麻炸兩腸粉

Steamed Chinese Donut Rice Roll Topped with Sesame Seed \$9.75

雲耳滑雞腸粉

Steamed Chicken and Black Fungus Rice Roll \$9.75

牛筋腩陳村粉煲

Braised Beef Tendon and Beef Brisket with Flat Rice Noodle en Casserole \$12.50

秘製牛雜煲

Braised Assorted Cow Offal in Chef's Special Sauce en Casserole \$12.50

黑松露野菌餃

Steamed Assorted Mushroom and Puréed Truffle Dumpling \$9.75

麒麟水晶鮮蝦餃

Steamed Prawn Dumpling \$9.50

飛魚子安康豬鮮蝦燒賣

Steamed Prawn and Sakura Farm Premium Pork Dumpling Topped with Flying Fish Roe \$9.50

荷香瑤柱珍珠雞

Sticky Rice with Pork and Dried Scallop Wrapped in Lotus Leaf \$9.75

蠔皇叉燒包

Steamed Barbequed Pork Bun \$8.50

山竹陳皮牛肉球

Minced Dried Tangerine Peel Beef Ball Steamed over Bean Curd \$7.75

金銀蒜蒸排骨

Sparerib Steamed with Chopped Garlic \$8.50

豉汁蒸鳳爪

Chicken Feet Steamed in Black Bean Sauce \$9.75

家鄉潮州粉粿

Steamed Pork, Jicama, Chives and Peanut Dumpling \$9.50

陳皮豬潤燒賣

Steamed Prawn, Pork, Pork Liver and Dried Tangerine Peel Dumpling \$9.50

鮑魚雞包仔

Steamed Abalone and Chicken Bun \$10.25

鮑汁鴨掌

Braised Duck Web in Abalone Sauce \$12.50

茶芥不另收費

如閣下對任何食物會有過敏反應，請在點菜時通知你的服務員。
Please notify your server of any food allergies when placing your order.

胡椒蒸豬肚 (辣)

Steamed Pork Tripe and White Peppercorn (H)

\$9.50

鮑魚花膠灌湯餃

Juicy Canned Baby Abalone and Fish Maw Dumpling in Consommé

\$10.25

薑蔥銀絲牛柏葉

Steamed Beef Omasum with Vermicelli in Ginger and Green Onion Sauce

\$8.50

上湯鮮蝦水餃

Prawn, Pork and Black Fungus Dumpling in Consommé

\$10.25

極品鮑魚酥

Pork and Chinese Mushroom Pastry Topped with Abalone

\$12.50

鮮蝦腐皮卷

Deep Fried Prawn, Pork and Tender Scallion Bean Curd Roll

\$9.50

蜜汁叉燒酥

Barbequed Pork Pastry

\$9.50

蜂巢炸芋角

Deep Fried Prawn, Pork and Chinese Mushroom
Wrapped with Taro Root Paste

\$9.50

豉汁百花煎釀茄子

Deep Fried Eggplant Stuffed with Minced Prawn in Black Bean Sauce

\$9.50

金蒜蝦春卷

Prawn and Chopped Garlic Spring Roll

\$9.50

香煎合子蓮藕餅

Pan Fried Prawn, Pork and Shredded Lotus Root Patties

\$9.50

香煎瑤柱臘味蘿蔔糕

Pan Fried Dried Scallop, Preserved Meat and Chinese Radish Pudding

\$9.50

榴槤糯米糍

Durian Mochi

\$10.25

擂沙湯丸

Black Sesame Paste Rice Ball Topped with Crushed Peanut and Sugar

\$9.50

香芒凍布甸

Fresh Mango Pudding

\$9.50

黑金流沙包

Steamed Puréed Egg Yolk in Cuttlefish Ink Dough Bun

\$9.50

鳳凰千層糕

Thousand Tier Cake

\$9.50

柚子馬拉糕

Steamed Chef's Special Sponge Cake with Grapefruit

\$8.50

薑糖豆腐花

Tofu Dessert with Ginger Syrup

\$7.75

薑汁雙皮奶

Double Boiled Milk with Ginger Juice

\$8.50

酥皮蛋撻

Egg Custard Tart

\$8.50

家鄉雞蛋散

Deep Fried Egg Chip with Syrup and Sesame

\$8.50

綠茶泡泡糕

Green Tea Pudding

\$7.75

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