## 本期點心精選

## **DIM SUM OF THE MONTH**

羊城刮刮腸粉	
Minced Pork Steamed with Plain Rice Roll	\$10.50
<b>韭皇鮮蝦腸粉</b>	
Steamed Prawn and Tender Scallion Rice Roll	\$10.75
脆竹魚茸香茜腸粉	
Deep Fried Minced Fish and Cilantro Bean Curd Roll in Steamed Rice Roll	\$10.75
鬼馬牛肉腸粉	Ψ10.70
Steamed Beef and Chinese Donut Rice Roll	\$10.50
香麻炸兩腸粉	
Steamed Chinese Donut Rice Roll Topped with Sesame Seed	\$10.50
鮮滑蛋黑魚片刮刮腸粉	<b>\$40.50</b>
Steamed Black Cod and Egg Swirl Rice Roll	\$10.50
滋補藥膳雞腳 Chicken Feet in Chinese Herb Soup	\$12.95
牛筋腩陳村粉煲	Ψ12.00
ー カル 所 P木 インイン ジミ Braised Beef Tendon and Beef Brisket with Flat Rice Noodle en Casserok	s \$12.95
秘製牛雜煲	
Braised Assorted Cow Offal in Chef's Special Sauce en Casserole	\$12.95
黑松露野菌餃	
Steamed Assorted Mushroom and Puréed Truffle Dumpling	\$10.50
麒麟水晶鮮蝦餃	40.05
Steamed Prawn Dumpling であっていまながいはま	\$9.95
飛魚子安康豬鮮蝦燒賣 Steamed Prawn and Sakura Farm Premium Pork Dumpling	
Topped with Flying Fish Roe	\$9.95
荷香瑤柱珍珠雞	440.50
Sticky Rice with Pork and Dried Scallop Wrapped in Lotus Leaf	\$10.50
蠔皇叉燒包 Steamed Barbequed Pork Bun	\$9.25
鮮竹安格斯牛肉球	•
Minced Angus Beef Ball Steamed over Bean Curd	\$8.75
豉汁蒸排骨	
Sparerib Steamed in Black Bean Sauce	\$9.25
豉汁蒸鳳爪 Chicken Feet Steamed in Black Bean Sauce	¢10.50
	\$10.50
特色豬潤燒賣 Steamed Prawn, Pork and Pork Liver Dumpling	\$9.95
鮑魚雞包仔	<b>V</b> 5.55
MB AR 実生 已 门 Steamed Abalone and Chicken Bun	\$10.75
鮑汁鵝掌	φ10./5
Braised Goose Web in Abalone Sauce	\$12.95
馬來沙嗲魚片頭 (辣)	
Deep Fried Fish Cake and Chives in Satay Sauce (H)	\$9.95
羊肚菌鮑魚灌湯餃	
Juicy Baby Abalone and Morel Mushroom Dumpling in Consommé	\$10.75
	Marie Contract

如閣下對任何食物會有過敏反。

**持通知你的** 

Please notify your server of any food allergies when placing your

Lit SAA Skin Tit <del>i bi </del> dari dam	
地道潮州蒸粉粿 (含花生)	40.00
Steamed Pork, Jicama, Chives and Peanut Dumpling	\$9.95
黑椒牛仔骨 (辣)	
Steamed Calf Short Rib in Black Pepper Sauce (H)	\$12.95
瑤柱臘味蒸芋頭糕	
Steamed Dried Scallop, Preserved Meat and Taro Root Pudding	\$9.95
苗皇鮮蝦腐皮卷	
Deep Fried Prawn, Pork and Peatip Bean Curd Roll	\$9.95
蒜香一字骨	
Deep Fried Sparerib with Chopped Garlic	\$10.50
豉汁百花煎釀茄子	
Pan Fried Eggplant Stuffed with Minced Prawn in Black Bean Sauce	\$9.95
蜜汁叉燒酥	
国バスの作品 Barbequed Pork Pastry	\$9.95
蜂巢炸芋角	
Deep Fried Prawn, Pork and Chinese Mushroom	
Wrapped with Taro Root Paste	\$9.95
瑶柱極上日本椒 (辣)	
Pan Fried Japanese Chilli Pepper with Dried Scallop	
in Japanese Soy Sauce (H)	\$9.95
金蒜蝦春卷	
Prawn and Chopped Garlic Spring Roll	\$9.95
香煎合子蓮藕餅	
Pan Fried Prawn, Pork and Shredded Lotus Root Patties	\$9.95
酥炸魷魚鬚	40.00
ロート Deep Fried Squid Tentacle	\$10.75
榴槤糯米糍	ψ10.70
T田 T圧 T市 ハイスス Durian Mochi	¢10.75
—	\$10.75
擂沙湯丸 (含花生)	
Black Sesame Paste Rice Ball Topped with Crushed Peanut and Sugar	\$9.95
香芒凍布甸	
Fresh Mango Pudding	\$9.95
黑金流沙包	
Steamed Puréed Egg Yolk in Cuttlefish Ink Dough Bun	\$9.95
鳳凰千層糕	
Thousand Tier Cake	\$9.95
椰糖馬拉糕	
Steamed Chef's Special Sponge Cake with Coconut Sugar	\$9.25
薑糖豆腐花	
Tofu Dessert with Ginger Syrup	\$8.75
薑汁雙皮奶	
Double Boiled Milk with Ginger Juice	\$9.25
<b>酥皮蛋撻</b>	
日本7文 虫 1注 Egg Custard Tart	\$9.25
家鄉雞蛋散	
多知発生虫 fX Deep Fried Egg Chip with Syrup and Sesame	\$9.25
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<b>麻香豆沙南瓜餅</b>	
Pan Fried Red Bean Paste and Puréed Squasn Sesame Seed Cake	\$9.25
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## 茶芥不另收費

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