「想點就點」自選點心菜譜

The BIG DIM SUM Deal!

蒸點 Steamed		糕點及煎炒 Buns & Fried		精選推介 Featured Dim Sur	<u>n</u>		
筍尖鮮蝦餃 Steamed Fresh Shrimp Dumplings with Bamboo Shoot	\$69	蒜茸鮮蝦春卷 Deep-fried Crispy Spring Rolls with Shrimp and Garlic	\$59	招牌叉燒腸粉 Steamed Rice Rolls with Barbecued Pork	\$69	脆皮金粟墨魚餅 Deep-fried Cuttlefish Dumplings with Barbecued Pork, Sweet Corn and Mushrooms	\$69
原個馬拉糕 Steamed Sponge Cake	\$59	蜂巢芋角 Deep-fried Taro Puffs with Minced Pork and Shrimp	\$59	芫荽牛肉腸粉 Steamed Rice Rolls with Minced Bee and Coriander	\$69 f	姬松茸上素粉果 ❷ Steamed Vegetable Dumplings with Himematsutake Mushroom	\$69
豉汁蒸鳳爪 Steamed Chicken Claws with Black Bean Sauce	\$59	紅豆椰汁糕 ❷ Red Bean and Coconut Pudding	\$55	鮮蝦百花紫菜卷 Steamed Seaweed Rolls with Shrimp and Minced Pork	\$69	甜 粟海皇風車餃 Steamed Fresh Shrimp Dumplings with Sweet Corn	\$69
蠔 皇叉燒包 Steamed Barbecued Pork Buns	\$59	千層棗皇糕 ⊌ Steamed Red Date Pudding	\$55	茶樹珍菌腐皮卷 ❷ Deep-fried Beancurd Sheet Rolls stuffed with Tea Tree Mushrooms	\$69	雲耳拍青瓜 🕢 Chilled Cucumber with Black Fungus	\$69
招牌美點 Signature			-	小食及腸粉 Snacks & Rice	Rolls		
帶子蒸燒賣 Steamed Pork Dumplings	\$69	叉燒香芹芝麻蝦筒 Baked Shrimp Pastry with Barbecued	\$69	薑蔥牛柏葉 Steamed Beef Tripe with Ginger and Scallion	\$69	XO醬煎腸粉 Pan-fried Rice Rolls with XO Sauce	\$99
with Fresh Scallop and Shrimp 瑤柱菜苗餃	\$69	Pork, Chinese Celery and Sesame 香麻叉燒酥	\$69	瑤柱鮮竹卷 Steamed Beancurd Sheet Rolls with Shrimp and Minced Pork Topp	\$69 ed	春風得意脆皮腸粉 Steamed Rice Rolls with Crispy Spring Roll and Prawn	\$80
Steamed Shrimp Dumplings with Conpoy and Vegetable	φυσ	Baked Barbecue Pork Puff Pastry with Sesame	φυσ	with Conpoy in Abalone Sauce	\$118	芫荽蒽花帶子粒腸粉 Steamed Rice Rolls with Scallop, Coriander and Scallion	\$80
逸東小籠包 Shanghai Dumplings with Minced Pork	\$69	蘿蔔絲酥餅 Baked Radish Pastry	\$69	Salted Egg Yolk and Crispy Garlic XO醬炒蘿蔔糕 Wok-fried Turnip Puddings with	\$99	芫荽蒽花鮮蝦腸粉 Steamed Rice Rolls with Shrimp, Coriander and Scallion	\$80
香荽牛肉球 Steamed Minced Beef Balls with Coriander	\$69	酥皮叉燒焗餐包 Baked Barbecue Pork Buns	\$69	XO Sauce			
ili 味糯米包	\$69	鮮肉鍋貼 Pan-fried Dumplings stuffed	\$69	矜貴之選 Deluxe Selection	ቀ 00	百年坳岳和小麻	ቀ 00
Steamed Glutinous Rice Buns with Chinese Preserved Meats	,	with Pork, Mushrooms and Shredded Cabbage		花雕醉雞 Drunken Chicken Marinated with Chinese Yellow Wine	\$88	原隻鮑魚和牛酥 Baked Wagyu Beef Pastry with Whole Abalone	\$88
斑蘭流沙包 Steamed Pandan Buns with Egg Yolk	\$69	沙嗲金錢肚 Steamed Beef Tripe with Satay Sauce	\$69	瑤柱海皇灌湯餃 Steamed Seafood Dumpling in Soup with Conpoy	\$88	杏香百花帶子窩貼 Deep-fried Chinese Preserved Meat, Scallop and Almond stuffed with Minced Shrimp	\$88

廚師推介 Chef's Recommendations

七味鮮魷

Fried Squid with Seven Spices \$128

明爐蜜汁叉燒

Signature Honey-glazed Barbecued Pork \$298

避風塘炒九肚魚

Deep-fried Bombay Duck Fish with Crispy Garlic and Chili \$128

鹹魚雞粒炒飯

Fried Rice with Diced Chicken and Salted Fish \$258

豉椒排骨炒河

Fried Flat Rice Noodles with Pork Ribs in Black Bean Sauce \$258

銀芽薑蔥火鴨絲炆伊麵

Braised E-fu Noodles with Bean Sprouts, Ginger, Scallion and Shredded Duck \$258

銀芽肉絲炒麵

Fried Egg Noodles with Shredded Pork and Bean Sprouts \$258

清湯蘿蔔牛坑腩

Beef Brisket with Turnip in Supreme Soup \$238

生炒臘味糯米飯

Fried Glutinous Rice with Chinese Preserved Sausage and Assorted Meats \$258

乾炒牛河

Stir-fried Flat Rice Noodles with Beef \$258

蛋白干貝帶子炒河

Fried Flat Rice Noodles with Scallop, Conpoy and Egg White \$278

带子叉燒粒炒飯

Fried Rice with Diced Barbecue Pork and Scallop \$258

皮蛋魚片魚湯米粉

Poached Rice Vermicelli in Fish Broth with Fish Fillet and Preserved Egg \$298

鯪魚鬆蘿蔔唐芹魚湯鍋米

Poached Rice Vermicelli in Fish Broth with Mud Carp Fish Floss, Chinese Celery and Radish \$278



