

(A) 招牌湯品 Signature Soups

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| 1. 花膠燉響螺湯
Fish Maw & Whelk Broth | \$78 | <input type="checkbox"/> |
| 2. 松茸竹筴黃耳素湯
Matsutake, Bamboo Piths & Yellow Fungus Broth | \$78 | <input type="checkbox"/> |

(B) 鹹點心 Savoury Dim Sum

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| 1. 招牌蝦餃皇
Steamed Shrimp Dumplings | \$58 | <input type="checkbox"/> |
| 2. 薈賢燒賣皇
Steamed Pork Dumplings with Crab Roe | \$58 | <input type="checkbox"/> |
| 3. 陳皮山竹牛肉
Steamed Minced Beef Balls with Bean Curd Sheet and Mandarin Peel | \$48 | <input type="checkbox"/> |
| 4. 京式叉燒包
Steamed Barbecued Pork Buns in Beijing Style | \$48 | <input type="checkbox"/> |
| 5. 安蝦咸水角
Deep-fried Glutinous Rice Dumplings with Shrimp & Pork | \$48 | <input type="checkbox"/> |
| 6. 豉汁蒸鳳爪
Steamed Chicken Feet with Black Bean Sauce | \$48 | <input type="checkbox"/> |
| 7. 芋絲炸春卷
Deep-fried Spring Rolls with Taro & Pork | \$48 | <input type="checkbox"/> |
| 8. 黃金饅頭(炸/蒸)
Steamed / Deep-Fried Mini Bun | \$48 | <input type="checkbox"/> |
| 9. 迷你珍珠雞
Steamed Glutinous Rice in Lotus Leaf | \$48 | <input type="checkbox"/> |
| 10. 蒸韭菜餃
Steamed Chinese Chive Dumplings | \$48 | <input type="checkbox"/> |

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| 11. 紅油素餃子
Vegetarian Dumplings in Chili Oil | \$58 | <input type="checkbox"/> |
| 12. 煎腸粉(豉油皇/XO醬/麻辣醬)
Pan-fried Rice Rolls (Supreme Soy Sauce/
XO Sauce / Sichuan Spicy Sauce) | \$58 | <input type="checkbox"/> |
| 13. 白滑蒸腸粉
Steamed Rice Rolls | \$48 | <input type="checkbox"/> |
| 14. 脆皮蘿蔔糕(XO醬/麻辣醬)
Pan-fried Crispy Turnip Cake with XO Sauce / Sichuan Spicy Sauce | \$68 | <input type="checkbox"/> |

(C) 甜點心 Sweet Dim Sum

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| 1. 炸榴槿湯丸
Deep-fried Durian Dumplings | \$48 | <input type="checkbox"/> |
| 2. 馬拉盞
Steamed Egg Sponge Cake | \$48 | <input type="checkbox"/> |
| 3. 奶黃流沙包
Steamed Egg Yolk Custard Buns | \$48 | <input type="checkbox"/> |
| 4. 芒果楊枝甘露黑白配
Grass Jelly & Almond Pudding with Mango Pomelo Sago | \$48 | <input type="checkbox"/> |
| 5. 川貝陳皮雪耳燉津梨
Double-boiled Pear with Chuan Bei & Dried Mandarin Peel | \$48 | <input type="checkbox"/> |
| 6. 紅棗蓮子雪耳燉桃膠
Double-boiled Peach Rasin with Red Dates, Lotus Seed &
Snow Fungus | \$58 | <input type="checkbox"/> |
| 7. 木糠布甸
Serradura | \$48 | <input type="checkbox"/> |
| 8. 綠茶紅豆意大利白酒奶凍
Green Tea & Red Beans Panna Cotta | \$48 | <input type="checkbox"/> |
| 9. 法式燉蛋
Crème Brûlée | \$58 | <input type="checkbox"/> |

Chef Recommendation 廚師推介

(D) 冷盤 Appetizer

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| 1 日式河豚乾
Japanese Style Dried Pufferfish | \$88 | <input type="checkbox"/> |
| 2 胡麻手撕雞
Shredded Chicken Meat with Sesame Sauce | \$88 | <input type="checkbox"/> |
| 3 鮮牛油果薄脆沙律
Fresh Avocado and Mixed Lettuce Salad | \$78 | <input type="checkbox"/> |

(E) 各式風味小食 International Delicacies

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| 1 木魚大阪燒
Okonomiyaki with Dried Bonito Flakes | \$48 | <input type="checkbox"/> |
| 2 沙薑雞腳
Braised Chicken Feet in Ginger & Salt Sauce | \$58 | <input type="checkbox"/> |
| 3 明太子釀雞翼 (兩隻)
Deep-fried Stuffed Chicken Wings with Mentaiko (2 pcs) | \$58 | <input type="checkbox"/> |
| 4 沖繩豬手
Okinawan Pork Knuckle | \$88 | <input type="checkbox"/> |
| 5 金菇紅燒豆腐窩
Braised Bean Curd with Enoki Mushroom | \$78 | <input type="checkbox"/> |
| 6 上湯灼生菜 (皇帝菜/唐生菜/娃娃菜)
Poached Emperor Vegetables / Chinese Lettuce / Chinese Cabbage | \$48 | <input type="checkbox"/> |
| 7 XO麵醬啫啫生菜煲
Braised Lettuce with XO Sauce in a Stone Bowl | \$68 | <input type="checkbox"/> |

(F) 特式粥、粉、麵、飯 Main Dishes

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| 1 石鍋鮮鮑魚生滾粥
Congee with Abalone in a Stone Bowl | \$128 | <input type="checkbox"/> |
| 2 石鍋鯪魚滑生滾粥
Congee with Minced Dace Fish in a Stone Bowl | \$108 | <input type="checkbox"/> |
| 3 四寶丸稻庭湯烏冬
Udon with Assorted Meatballs | \$128 | <input type="checkbox"/> |
| 4 瑤柱蛋白炒飯
Stir-Fried Rice with Conpoy and Egg White | \$138 | <input type="checkbox"/> |
| 5 韓式金針菇牛肉南瓜石頭鍋飯
Korean Style Beef with Enoki Mushroom and Pumpkin Rice in a Stone Bowl | \$128 | <input type="checkbox"/> |
| 6 窩蛋牛肉飯
Steamed Rice with Minced Beef and Egg | \$118 | <input type="checkbox"/> |
| 7 原籠荷香紅棗蒸雞飯
Steamed Rice with Chicken and Red Dates, wrapped in Lotus Leaf | \$128 | <input type="checkbox"/> |
| 8 菠蘿海皇炒飯
Stir-Fried Rice with Seafood and Pineapple | \$128 | <input type="checkbox"/> |