

Table no. 枱號 _____

(A) 招牌湯品 Signature Soups

- | | | |
|---|------|--------------------------|
| 1 花膠燉響螺湯
Fish Maw & Whelk Broth | \$88 | <input type="checkbox"/> |
| 2 松茸竹笙黃耳素湯
Matsutake, Bamboo Piths & Yellow Fungus Broth | \$88 | <input type="checkbox"/> |

(B) 鹹點心 Savoury Dim Sum

- | | | |
|--|------|--------------------------|
|  1 招牌蝦餃皇
Steamed Shrimp Dumplings | \$68 | <input type="checkbox"/> |
|  2 薈賢燒賣皇
Steamed Pork Dumplings with Crab Roe | \$68 | <input type="checkbox"/> |
| 3 陳皮山竹牛肉
Steamed Minced Beef Balls with Bean Curd Sheet and Mandarin Peel | \$58 | <input type="checkbox"/> |
|  4 京式叉燒包
Steamed Barbecued Pork Buns in Beijing Style | \$58 | <input type="checkbox"/> |
| 5 安蝦咸水角
Deep-fried Glutinous Rice Dumplings with Shrimp & Pork | \$58 | <input type="checkbox"/> |
| 6 豉汁蒸鳳爪
Steamed Chicken Feet with Black Bean Sauce | \$58 | <input type="checkbox"/> |
| 7 芋絲炸春卷
Deep-fried Spring Rolls with Taro & Pork | \$58 | <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 | \$58 | <input type="checkbox"/> |
| 10 蒸韭菜餃
Steamed Chinese Chive Dumplings | \$58 | <input type="checkbox"/> |


- | | | |
|--|------|--------------------------|
| 11 紅油素餃子
Vegetarian Dumplings in Chili Oil | \$68 | <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) | \$68 | <input type="checkbox"/> |
|  13 白滑蒸腸粉
Steamed Rice Rolls | \$58 | <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 | \$78 | <input type="checkbox"/> |

(C) 甜點心 Sweet Dim Sum

- | | | |
|--|------|--------------------------|
|  1 炸榴槤湯丸
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"/> |

Table no. 枱號 _____

(D) 冷盤 Appetizer

- | | | |
|---|------|--------------------------|
| 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

- | | | |
|--|------|--------------------------|
| 1 木魚大阪燒
Okonomiyaki with Dried Bonito Flakes | \$58 | <input type="checkbox"/> |
| 2 沙薑雞腳
Braised Chicken Feet in Ginger & Salt Sauce | \$88 | <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 金菇紅燒豆腐窩
Braised Bean Curd with Enoki Mushroom | \$88 | <input type="checkbox"/> |
| 5 上湯灼生菜 (皇帝菜/唐生菜/娃娃菜)
Poached Emperor Vegetables / Chinese Lettuce / Chinese Cabbage | \$58 | <input type="checkbox"/> |
|  6 XO麵醬啫啫生菜煲
Braised Lettuce with XO Sauce in a Stone Bowl | \$78 | <input type="checkbox"/> |

(F) 特式粥、粉、麵、飯 Main Dishes

- | | | |
|---|-------|--------------------------|
|  1 石鍋鮮鮑魚生滾粥
Congee with Abalone in a Stone Bowl | \$138 | <input type="checkbox"/> |
| 2 石鍋鯪魚滑生滾粥
Congee with Minced Dace Fish in a Stone Bowl | \$118 | <input type="checkbox"/> |
| 3 四寶丸稻庭湯烏冬
Udon with Assorted Meatballs | \$138 | <input type="checkbox"/> |
| 4 瑤柱蛋白炒飯
Stir-Fried Rice with Conpoy and Egg White | \$148 | <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 | \$138 | <input type="checkbox"/> |
|  6 窩蛋牛肉飯
Steamed Rice with Minced Beef and Egg | \$128 | <input type="checkbox"/> |
| 7 原籠荷香紅棗蒸雞飯
Steamed Rice with Chicken and Red Dates, wrapped in Lotus Leaf | \$138 | <input type="checkbox"/> |
| 8 菠蘿海皇炒飯
Stir-Fried Rice with Seafood and Pineapple | \$138 | <input type="checkbox"/> |