

精選點心 Dim Sum Selection

枱號 Table No: _____

\$148任選三款* 指定點心及廚點；一位至四位客人可享用一次，五位至十二位客人可享用兩次

Savor three selected dim sum and dishes at HK\$148. Each table of 1-4 pax can enjoy the offer once and Each table of 5-12 pax can enjoy the offer twice.



	W.D	W.E		W.D	W.E
<input type="checkbox"/> 水晶蝦餃皇 Steamed shrimp dumpling	\$72	\$75	<input type="checkbox"/> 蒜香蝦春卷* Deep fried spring roll with garlic	\$68	\$72
<input type="checkbox"/> 杞子燒賣 Steamed pork and shrimp dumpling with wolfberry	\$72	\$75	<input type="checkbox"/> 蜜汁叉燒酥* Baked barbecued pork puff	\$68	\$72
<input type="checkbox"/> 如意髮菜海鮮餃 Steamed seafood dumpling with elm fungus and sea moss	\$72	\$75	<input type="checkbox"/> 蠔皇鮮竹卷* Steamed bean curd sheet roll stuffed with pork in oyster sauce	\$68	\$72
<input type="checkbox"/> 鮮蟹肉甘筍燕液餃 Steamed bird's nest dumpling with fresh crabmeat and carrot	\$72	\$75	<input type="checkbox"/> 原粒帶子蜂巢芋角 Deep fried taro dumpling with scallop	\$68	\$72
<input type="checkbox"/> 竹筴上素粉果* Steamed vegetable dumpling with bamboo pith	\$65	\$68	<input type="checkbox"/> 翡翠帶子腸粉 Steamed rice roll with scallop and vegetable	\$75	\$78
<input type="checkbox"/> 豉汁蒸鳳爪* Steamed chicken feet with black bean sauce	\$65	\$68	<input type="checkbox"/> 紅米鮮蝦脆米腸粉 Steamed rice roll with prawn and crispy rice	\$88	\$92
<input type="checkbox"/> 花雕魚肚蒸滑雞* Steamed sliced chicken with fish maw and Hua Diao	\$65	\$68	<input type="checkbox"/> 香茜牛肉腸粉 Steamed rice roll with minced beef and parsley	\$75	\$78
<input type="checkbox"/> 蜜汁叉燒包 Steamed barbecued pork bun	\$65	\$68	<input type="checkbox"/> 香芒脆奶卷 Deep fried mango roll with fresh milk	\$65	\$68
<input type="checkbox"/> 蟲草花上湯牛肉球* Steamed minced beef ball with cordyceps flower in supreme soup	\$65	\$68	<input type="checkbox"/> 琥珀合桃薩琪瑪* Baked caramelized egg fritter with walnut	\$65	\$68
<input type="checkbox"/> 金銀蒜蒸排骨 Steamed pork spare rib with duo garlic	\$65	\$68	<input type="checkbox"/> 花膠蟹肉灌湯餃 (每位) Steamed crabmeat dumpling with shredded fish maw in supreme soup (per person)	\$98	\$108
<input type="checkbox"/> 鮑魚糯米雞 Steamed glutinous rice dumpling with abalone wrapped with lotus leaf	\$88	\$98	<input type="checkbox"/> 紫薯蘑菇包 Steamed purple sweet potato bun	\$65	\$68

憑指定信用咭結帳，可於星期一至星期五(公眾假期除外) 享有九折優惠，不可與其他優惠同時使用
匯豐銀行、恆生銀行、中國銀行

Bill settled by designated credit cards to enjoy a 10% discount, apply from Monday to Friday (except public holidays)
HSBC, Hang Seng Bank, Bank of China (cannot be used in conjunction with other promotions)

所有價格以港幣計算及另以原價計算之加一服務費 | 產品可能含有微量食物致敏原，如對食物過敏性反應或不耐性，請通知我們的服務員
All prices are in HK dollars and subject to 10% service charge based on original price | Dish might contain traces of food allergies, please advise server of any food allergies or intolerance

粥、粉麵及飯 Congee, Noodle and Rice

- ☐ 迷你砂窩陳皮海斑蓉粥 (每位) \$78
Congee with sliced garoupa and dried mandarin peel (per person)
- ☐ 鮑魚絲海味粥 (每位) \$128
Congee with shredded abalone and dried seafood (per person)
- ☐ 自家製海蝦醬煎脆麵 \$298
Pan fried noodle with prawn in homemade shrimp paste
- ☐ 龍蝦湯響米海鮮泡飯 \$298
Poached diced seafood with crispy rice in supreme lobster soup
- ☐ 砂鍋蒜香帶子炒飯 \$268
Fried rice with scallop and crispy garlic in casserole
- ☐ 鬼馬青豆陽春麵 \$268
Braised noodle with crispy tough stuffed in shrimp mousse and green bean
- ☐ 上湯鳳城水餃皇 \$238
Poached shrimp and pork dumpling in supreme soup
- ☐ 蝦球蟹肉燴伊麵 \$288
Braised e-fu noodle with prawn and crabmeat
- ☐ 白灼時蔬 (菜芯/唐生菜) \$88
Poached seasonal vegetable (choi sum/Chinese lettuce)

甜品 Dessert

- ☐ 鴛鴦蝴蝶酥 \$68
Baked butterfly puff flavor with strawberry and caramel
- ☐ 桂花紅棗糕 \$52
Chilled osmanthus and red date pudding
- ☐ 黑糖蜂巢糕 \$58
Steamed brown sugar pudding
- ☐ 棗皇糕 \$58
Steamed red date pudding
- ☐ 薑汁千層糕* \$58
Steamed ginger juice pudding

廚點 Snack

- ☐ 冰鎮話梅石榴果* \$88
Chilled guava marinated with dried plum sauce
- ☐ 紅燒乳鴿 \$108
Roasted crispy pigeon
- ☐ XO醬炒腸粉* \$88
Pan fried rice roll with XO sauce
- ☐ 錦鹵雲吞 \$118
Crispy wonton with sweet and sour sauce
- ☐ 椒鹽九肚魚 \$128
Deep fried bombay fish with spicy salt
- ☐ 金絲奶油蝦* \$168
Sautéed prawn with butter
- ☐ 黑松露醬炒雜菌* \$98
Stir fried assorted mushroom with black truffle paste
- ☐ 川味五香牛腩 \$128
Marinated beef shank with Sichuan peppercorn sauce
- ☐ 火龍果帶子沙律 (每位) \$128
Scallop salad with dragon fruit (per person)
- ☐ 黃金蝦多士 \$128
Traditional deep fried shrimp toast
- ☐ 3.6牛乳芒果布甸 \$52
Chilled mango pudding with 3.6 fresh milk
- ☐ 椰香紫米露 \$52
Sweetened purple rice cream with coconut milk
- ☐ 蛋白桃膠杏仁茶 \$58
Sweetened almond cream with peach gum and egg white
- ☐ 日本黑芝麻糊 \$52
Sweetened Japanese black sesame cream
- ☐ 陳皮紅豆沙 \$52
Sweetened red bean cream