

精選點心 Dim Sum Selection

\$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

| | W.D | W.E | | W.D | W.E |
|--|------|------|--|------|-------|
| <input type="checkbox"/> 碧綠蝦餃皇 Steamed shrimp dumpling with spinach | \$72 | \$75 | <input type="checkbox"/> 芝士蝦春卷* Deep fried spring roll with shrimp and cheese | \$68 | \$72 |
| <input type="checkbox"/> 黑魚籽燒賣 Steamed pork and shrimp dumpling with black caviar | \$72 | \$75 | <input type="checkbox"/> 酥皮冬蓉酥* Baked mashed winter melon puff | \$68 | \$72 |
| <input type="checkbox"/> 黑松露水晶餃 Steamed mushroom dumpling with black truffle paste | \$72 | \$75 | <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"/> 海斑菜苗餃* Steamed garoupa dumpling with vegetable | \$72 | \$75 | <input type="checkbox"/> 韭菜鮮蝦腐皮卷* Deep fried bean curd sheet roll with shrimp and chive | \$75 | \$78 |
| <input type="checkbox"/> 豉汁蒸排骨* Steamed pork spare rib with black bean sauce | \$68 | \$72 | <input type="checkbox"/> 翡翠帶子腸粉 Steamed rice roll with scallop and vegetable | \$75 | \$78 |
| <input type="checkbox"/> 杞子魚肚蒸滑雞 Steamed sliced chicken with fish maw and wolfberry | \$68 | \$72 | <input type="checkbox"/> 珍寶蝦腸粉 Steamed rice roll with prawn | \$88 | \$92 |
| <input type="checkbox"/> 豉汁蒸鳳爪 Steamed chicken feet with black bean sauce | \$65 | \$68 | <input type="checkbox"/> 蜜汁叉燒腸粉 Steamed rice roll with barbecued pork | \$75 | \$78 |
| <input type="checkbox"/> 蠔皇叉燒包 Steamed barbecued pork bun | \$65 | \$68 | <input type="checkbox"/> 香滑奶皇包* Steamed egg custard bun | \$65 | \$68 |
| <input type="checkbox"/> 蟲草花濃湯牛肉球* Steamed minced beef ball with cordyceps flower in supreme soup | \$65 | \$68 | <input type="checkbox"/> 芝麻豆沙球* Deep fried mashed red bean dumpling | \$65 | \$68 |
| <input type="checkbox"/> 沙律明蝦角* Deep fried shrimp dumpling served with mayonnaise | \$68 | \$72 | <input type="checkbox"/> 香煎黃金小米糕 Pan fried quinoa pudding | \$65 | \$68 |

憑指定信用卡結帳，可於星期一至星期五(公眾假期除外)享有八五折優惠，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 15% 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) \$68
Congee with minced garoupa and dried mandarin peel (per person)
- 海參小米粥(每位) * \$98
Congee with sea cucumber and quinoa (per person)
- 鮑魚粒海味撈飯 \$298
Braised rice with diced abalone and assorted dried seafood
- 龍蝦湯響米海鮮泡飯 \$248
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
- 頭抽西班牙黑豚肉炒河 \$268
Fried flat noodle with Ibérico pork fillet and supreme soy sauce
- 鴻圖蝦球蟹肉燴伊麵 \$298
Braised e-fu noodle with prawn, crabmeat and crab roe
- 魚湯斑球米線 \$338
Poached vermicelli with garoupa in fish broth
- 白灼時蔬 (菜苾/唐生菜) \$88
Poached seasonal vegetable (choi sum/Chinese lettuce)

甜品 Dessert

- 擂沙湯圓 \$52
Glutinous rice dumpling with sesame paste
- 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

- 柚子大明蝦* \$128
Deep fried prawn with pomelo and mayonnaise
- 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
- 七味椒鹽豆腐 \$88
Deep fried diced bean curd with salt and seven spices
- 陳醋青瓜海紅葉* \$128
Marinated jellyfish and cucumber with black vinegar
- 黃金蝦多士 \$128
Traditional deep fried shrimp toast
- 石鍋乾蔥燒海參 \$168
Braised sea cucumber with shallot sauce in casserole
- 砂鍋蒜片和牛粒 \$268
Fried diced wagyu beef with sliced garlic in casserole
- 燒汁百花煎帶子 \$138
Pan fried scallop with shrimp mousse in teriyaki sauce

- 宇治抹茶布甸 \$52
Chilled Uji matcha pudding
- 椰香紫米露 \$52
Sweetened purple rice cream with coconut milk
- 南北杏雪耳燉木瓜 \$52
Double boiled papaya soup with silver fungus and almond
- 日本黑芝麻糊 \$52
Sweetened Japanese black sesame cream
- 陳皮紅豆沙 \$52
Sweetened red bean cream