

立即預訂 Order Now : 3983 0688

外賣自取預備時間30分鐘 30 minutes preparation time for self pick up takeaway



9月點心紙

- 水晶蝦餃皇
Steamed shrimp dumpling
- 黑魚籽燒賣
Steamed pork dumpling with caviar
- 雞粒娥姐粉果
Steamed diced chicken and vegetable dumpling
- 鳳眼帶子餃
Steamed scallop dumpling
- 黑松露水晶餃
Steamed mushroom dumpling with black truffle paste
- 豉汁蒸排骨
Steamed pork spare rib with black bean sauce
- XO醬皇金錢肚
Braised beef tripe with XO sauce
- 上湯牛肉球
Steamed beef ball in supreme soup
- 紫金醬蒸鳳爪
Steamed chicken feet with chilli sauce
- 蠔皇叉燒包
Steamed barbecued pork bun

粥、粉麵及飯 Congee, Noodle and Rice

- 迷你砂窩陳皮海斑蓉粥 (每位)
Congee with sliced garoupa and dried mandarin peel (per person)
- 柴魚花生粥 (每位)
Congee with dried fish and peanut (per person)
- 越式炒金邊粉
Vietnamese style fried thin rice noodle with seafood and pork sausage
- 龍蝦湯響米海鮮泡飯
Poached diced seafood with crispy rice in supreme lobster soup
- 砂鍋蒜香帶子炒飯
Fried rice with scallop and crispy garlic in casserole
- 黑樅菌脆瓜雜菌炒河
Fried rice noodle with jade squash and mushroom
- 海鮮煎麵
Pan fried crispy noodle with assorted seafood
- 白灼時蔬 (菜苾/唐生菜)
Poached seasonal vegetable (Choi sum/Chinese lettuce)

甜品 Dessert

- 播沙湯圓
Glutinous rice dumpling with sesame paste
- 燕窩酥皮蛋撻
Baked egg tart with bird's nest
- 棗皇糕
Steamed red date pudding
- 椰汁紅豆糕
Chilled red bean and coconut milk pudding
- 香芒糯米糍
Mango dumpling coated with coconut floss

September Dim Sum Menu

平日	週末		平日	週末
\$68	\$72	<input type="checkbox"/> 蜜汁叉燒腸粉 Steamed rice roll with barbecued pork	\$68	\$72
\$68	\$72	<input type="checkbox"/> 碧綠帶子腸粉 Steamed rice roll with scallop and vegetable	\$68	\$72
\$68	\$72	<input type="checkbox"/> 珍寶蝦腸粉 Steamed rice roll with prawn	\$88	\$88
\$68	\$72	<input type="checkbox"/> 龍蝦湯鮮竹卷 Steamed bean curd sheet roll stuffed with pork in lobster broth	\$58	\$62
\$68	\$72	<input type="checkbox"/> 蝦籽春卷 Deep fried spring roll with shrimp roe	\$58	\$58
\$68	\$68	<input type="checkbox"/> 蘿蔔絲酥 Baked shredded turnip puff	\$58	\$62
\$68	\$68	<input type="checkbox"/> 香芒汁脆炸牛奶 Fresh milk fritter with mango sauce	\$58	\$58
\$58	\$58	<input type="checkbox"/> 紫薯天鵝酥(兩件) Baked purple sweet potato puff (2 pieces)	\$58	\$58
\$58	\$58	<input type="checkbox"/> 沖繩黑糖馬拉糕 Steamed sponge cake with Okinawa brown sugar	\$58	\$62
\$58	\$62	<input type="checkbox"/> 豆沙煎堆仔 Deep fried sesame ball with red bean paste	\$48	\$62

廚點 Snack

- 川汁鳳爪
Braised chicken feet with spicy sauce
- 紅燒脆皮乳鴿
Roasted crispy pigeon
- XO醬炒蘿蔔糕
Stir fried turnip pudding with X.O sauce
- 豆酥鱈魚粒
Pan fried diced cod with yellow bean paste
- 金榜醬海蝦球伴炸饅頭
Sautéed prawn in satay sauce accompanied with deep fried bun
- 柱侯牛筋牛肋條
Braised beef tendon and rib in "Chu Hau" sauce
- 錦滷雲吞
Crispy wonton with sweet and sour sauce
- 翠盞香煎蠔(六隻)
Pan fried oyster served with lettuce (6 pieces)
- 石窩蒜片蝦球
Sautéed prawn with crispy garlic in casserole

- 原個椰皇蛋白合桃露
Sweetened walnut cream with egg white in roasted young coconut
- 鮮草椰汁西米露
Chilled sago cream with grass jelly in coconut milk
- 椰香紫米露
Sweetened purple glutinous rice cream with coconut milk
- 七彩珍珠石榴甘露
Chilled guava cream with tapioca pearl
- 陳皮紅豆沙湯圓
Sweetened red bean cream with glutinous rice dumpling

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
Dish might contain traces of food allergies, please advise server of any food allergies or intolerance