小食 APPETIZER

	雲南黑土豬叉燒	188
	Barbecue Yunnan Black Pig "Char Siu"	
\bigcirc	椒鹽豆腐	78
	Salt and Pepper Tofu	
\bigcirc	椒鹽雞軟骨	88
	Salt and Pepper Chicken Cartilage	
\bigcirc	津白魚腐	88
	Chinese Creamed Cabbage with Fish Bean	
	Curd	
\bigcirc	XO醬蘿蔔糕	88
\bigcirc	Radish Cake with XO sauce	
\bigcirc	櫻花蝦青瓜海蜇	148
\bigcirc	Smacked Cucumber and Jellyfish with	140
	Sakura Shrimp	
\bigcirc	白灼時菜	78
_	Poached Vegetables	/0

STEAMED RICE FLOUR ROLLS





		A CONTRACTOR OF THE CONTRACTOR
\bigcirc	香麻白布腸 Steamed Rice Roll	48
\bigcirc	碧綠帶子腸 Green String Steam Rice Rolls	78
\bigcirc	蜜汁叉燒腸 Steamed Rice Rolls with Barbecue "Char Siu"	58
	鬆脆蝦腸粉 Crispy Rice Rolls with Prawn and	72
\bigcirc	Vegetables 香滑牛肉腸 Steamed Rice Rolls with Be e	52

蒸點心 STEAMED

	水晶餃王(4件)	62
\bigcirc	Crystal Prawn Har Gow (4pcs) 蟹籽燒賣(4件) Crab Roe Siu Mai (4pcs	62
	鮮蝦帶子餃(3件) Shrimp and Scallop Dumplings(3pcs)	68
\bigcirc	X0醬鳳爪 Steamed Chicken Feet in XO Sauce	52
6	黑松露上素餃(3件) Steamed Dumplings with Black Truffle and Mushroom (3pcs)	52
\bigcirc	<mark>龍蝦湯鮮竹卷</mark> Lobster Soup with Fresh Bamboo Rolls	68
\bigcirc	奶黃流沙包(3件) Steamed Egg Custard Buns (3pcs)	48
\bigcirc	蠔皇叉燒包(3件) Steamed Barbecued Pork Buns (3pcs)	48
	上海小籠包(3件) Xiao Long Bao (3pcs)	48
	素翅灌湯餃 Vegetarian Shark Fin Dumplings in Soup	58
\bigcirc	山竹牛肉球 Steamed Beef Balls	48
\bigcirc	黑蒜排骨 Black Garlic Pork Ribs	48

煎炸焗點心 PAN FRIED, FRIED & BAKED





\bigcirc	田園咸水角 Deep Fried Pork Dumplings	48
\bigcirc	叉燒酥 Char Siu Puff Pastry	48
	['] 酥炸芋角 Fried Taro Dumplings	52
\	上素春卷 Vegetarian Spring Rolls	42
	黑椒鴨肉生煎包 Pan Fried Buns with Duck and Black Pepper	52
\bigcirc	沙律鮮蝦千絲卷 Shrimp Salad Spring Rolls	56

(以上點心每款3件 3pcs each)



廚師推介 SIGNATURE DISH



另收加一服務費 SUBJECT TO A 10% SERVICE CHARGE

檯號

Table No.

人數

No. of Guest

圖片只供參考 All photos are for reference only







粉.麵.飯 RICE & NOODLES

	欖菜鴨鬆炒飯 Fried Rice with Minced Pork and Preserved Olive Leaves	148
	∛XO醬乾炒牛肉河 Fried Rice Noodles with Beef in XO Sauce	168
\bigcirc	肉絲炒脆麵 Fried Egg Noodles with Shredded Pork	148
\bigcirc	乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	138
	∮雪菜火鴨絲炆米粉 Braised Rice Noodles with Roasted Duck and Preserved vegetable	148
\bigcirc	瑤柱蛋白炒飯 Fried Rice with Egg White and Conpoy	148
	∮海鮮鴨湯泡飯 Seafood Rice in Aromatic Duck Soup	218
	∮ 鴨大哥砂鍋炒飯 Forbidden Duck Clay Pot Fried Rice	198
\bigcirc	菜遠牛河 Beef Chow Fun with Choy Sum	148

甜點 DESSERTS

\bigcirc	楊枝甘露 Mango Pomelo Sago	48
\bigcirc	蜂巢糕 Honeycomb Cake	48
	古法馬拉糕 Cantonese Sponge Cake	38
\bigcirc	紫 薯壽桃包 Purple Sweet Potato Longevity Buns	46
	桂花糕 (3件) Osmanthus Jelly (3pcs)	48
	蘆薈密瓜糕 Aloe Vera Melon Cake	48
\bigcirc	椰汁棗皇糕 (3件) Red Dates Coconut Milk Puddings (3pcs)	48





精選點心 SIGNATURE DIM SUM

所有點心即叫即煮,需時約10-15分鐘。 如有任何食物敏感,請聯絡我們的服務員。 All dim sum is made to order, requiring approximately 10-15 minutes. If you have any food allergies, please contact our staff.

