小食 APPETIZER

0	雲南黑土豬叉燒 Barbecue Yunnan Black Pig "Char Siu"	188
\bigcirc	椒鹽豆腐 Salt and Pepper Tofu	75
\bigcirc	椒鹽雞軟骨 Salt and Pepper Chicken Cartilage	88
\bigcirc	津白魚腐 Chinese Creamed Cabbage with Fish Bean Curd	88
\bigcirc	鹹菜豬肚 Pickled Mustard Green with Pork Tripe	98
\bigcirc	XO醬蘿蔔糕 Radish Cake with XO sauce	88
\bigcirc	櫻花蝦青瓜海蜇 Smacked Cucumber and Jellyfish with Sakura Shrimp	148
\bigcirc	白灼時菜 Poached Vegetables	78

拉腸粉

STEAMED RICE FLOUR ROLLS



CONTRACT OF		Carlo Senior Co.
\bigcirc	香麻白布腸 Steamed Rice Roll	48
\bigcirc	碧綠龍躉腸 Steam Rice Rolls with Giant Grouper & Romaine Lettu	78
\bigcirc	蜜汁叉燒腸 Steamed Rice Rolls with Barbecue "Char Siu"	58
0	鬆脆蝦腸粉 Crispy Rice Rolls with Prawn and Vegetables	72

香滑牛肉腸 Steamed Rice Rolls with Beef

蒸點心 STEAMED

	水晶餃王 (4件) Crystal Prawn Har Gow (4pcs)	62
\bigcirc	蟹籽燒賣 (4件) Crab Roe Siu Mai (4pcs)	62
	黑魚子斑肉餃 (3件) Black Caviar Grouper Dumplings (3pcs)	68
\bigcirc	XO醬鳳爪 Steamed Chicken Feet in XO Sauce	52
0 6	黑松露上素餃 (3件) Steamed Dumplings with Black Truffle and Mushroom (3pcs)	52
\bigcirc	蠔油鮮竹卷 (3件) Bean Curd Rolls in Oyster Sauce (3pcs)	52
\bigcirc	鮮蝦粉果 (3件) Steamed Shrimp and Vegetable Dumpling (3pcs)	52
\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
0	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
0	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	紫菜鮮蝦腐皮卷 Pan Fried Seaweed Bean Curd Rolls with Shrimps	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



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粉.麵.飯 RICE & NOODLES

0	欖菜鴨鬆炒飯 Fried Rice with Minced Pork and Preserved Olive Leaves	148
0	X0醬乾炒牛肉河 Fried Rice Noodles with Beef in XO Sauce	148
\bigcirc	蕃茄濃湯石斑塊米粉 Rice Noodles with Grouper Fish in Tomato Soup	198
\bigcirc	肉絲炒脆麵 Fried Egg Noodles with Shredded Pork	138
\bigcirc	乾燒野菌伊麵 Braised E-Fu Noodles with Wild Mushrooms	138
0	雪菜火鴨絲炆米粉 Braised Rice Noodles with Roasted Duck and Preserved vegetable	148
0	瑤柱蛋白炒飯 Fried Rice with Egg White and Conpoy	148
0	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

甜點 DESSERTS

\bigcirc	楊枝甘露 Mango Pomelo Sago	48
\bigcirc	古法馬拉糕 Cantonese Sponge Cake	38
\bigcirc	蓮蓉壽桃包 (3件) Steamed Longevity Lotus Paste Buns (3pcs)	46
0	↓ 桂花糕 (3件) Osmanthus Jelly (3pcs)	48
0 &	椰青凍糕 (3件) Coconut Puddings (3pcs)	48
\bigcirc	椰汁棗皇糕 (3件) Red Dates Coconut Milk Puddings (3pcs)	48
0 8	椰汁雪耳紅棗燉桃膠 Red date, Snow Fungus and Peach Gum in Coconut Milk	128







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.

