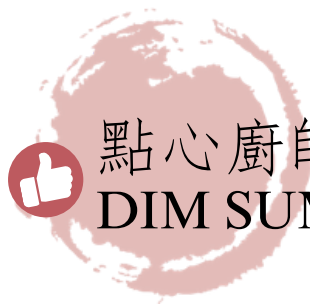




點心廚師推介

DIM SUM CHEF RECOMMENDATION

蟹肉海鮮春卷

Deep-fried Seafood Spring Roll

3件 pcs

\$69

雪梨咸水角

Deep-fried Pear-shaped Glutinous Dumpling with Pork Fillings

3件 pcs

\$69

芝麻香蔥豚肉煎包

Pan-fried Pork Bun Filled with Fresh Spring Onion and Sesame

3件 pcs

\$69

柱侯金錢肚

Braised Beed Tripe in 'Chu Hou' Sauce

\$68

蒜香芋頭蒸排骨

Steamed Pork Spareribs with Taro and Fresh Garlic

\$68

布拉滑腸粉

Handmade Steamed Rice Roll

\$58



20年陳皮紫米豆沙包

Steamed Purple Rice and Red Bean Paste Bun with 20 Years Dried Tangerine Peel

3件 pcs

\$75

招牌金沙奶皇包

Steamed Egg Custard Bun

3件 pcs

\$69



懷舊芝麻卷

Traditional Sweetened Sesame Roll

3件 pcs

\$69



薑汁桂花糕

Steamed Osmanthus and Ginger Pudding

4件 pcs

\$60



素菜
Vegetarian Dish



招牌菜式
Signature Dishes

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前菜 APPETISER



酒醉鮮鮑魚

Chilled Abalone Marinated with Chinese Wine

每隻 Each \$60



百花煎釀秋葵

Pan-fried Okra Filled with Fresh Shrimp Paste

例牌 Regular

\$108

鮑汁花生鳳爪

Stewed Chicken Feet and Peanuts in Abalone Sauce

\$108

生煎蓮藕餅

Pan-fried Minced Pork and Lotus Root Cake

\$98

蔥油海蜇頭

Chilled Jelly Fish Marinated with Spring Onion and Sesame Oil

\$98

五香牛腩

Marinated Sliced Beef Shank

\$98

鮑汁豬腳仔

Pig's Knuckle Marinated with Abalone Sauce

\$98



香辣脆金磚

Deep-fried Diced Bean Curd Coated in Chilli Bean Powder

\$98



脆皮素鵝卷

Crispy Bean Curd Sheet

\$88

鎮江肴肉

Chinese Pork Pâté Marinated in Dark Vinegar

\$88

子薑皮蛋

Preserved Egg and Pickled Young Ginger Combo

\$78



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鮑魚海鮮灌湯餃

Simmered Abalone and Seafood Dumpling in Supreme Soup

每位 Per Person \$108



原隻南非鮑魚燒賣

Steamed Pork and Shrimp Dumpling Topped with Whole South African Abalone

每位 Per Person \$98

鮑魚竹笙棉花雞

Steamed Combination of Tender Chicken, Abalone and Fish Maw

\$88



香筍金箔鮮蝦餃

Steamed Fresh Shrimp Dumpling with Gold Leaf

4件 pcs \$76

蟹籽蒸燒賣

Steamed Pork and Shrimp Dumpling Topped with Crab Roe

4件 pcs \$76

黑魚籽墨魚燒賣

Steamed Cuttlefish Dumpling Topped with Black Caviar

3件 pcs \$76

蟹肉菜苗餃

Steamed Crab Meat and Vegetable Dumpling

3件 pcs \$69

上海小籠包

Steamed Shanghai Pork Dumpling

\$68

西洋菜牛肉球

Steamed Beef Ball with Watercress

3件 pcs \$66

蠔皇叉燒包

Steamed Barbecued Pork Bun

3件 pcs \$66

醬皇蒸鳳爪

Steamed Chicken Feet in Black Soybean Sauce

\$60



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煎、炸、焗點

PAN-FRIED, DEEP-FRIED AND BAKED



上湯炸粉粿

Deep-fried Pork and Shrimp Dumpling with Supreme Soup

3件 pcs \$75

鮮蝦腐皮卷

Deep-fried Bean Curd Sheet Roll Filled with Shrimps

3件 pcs \$75



雪嶺叉燒包 (需時20分鐘製作)

Baked Barbecued Pork Bun with Crispy Toppings
(Approx. 20 minutes preparation time)

3件 pcs \$75



沙律醬蝦多士

Deep-fried Shrimp Toast served with Mayonnaise

3件 pcs \$69

韭黃脆春卷

Deep-fried Chive Spring Roll

3件 pcs \$69

鳳凰瑤柱珍珠雞

Pan-fried Glutinous Rice with Diced Pork and Chicken Wrapped with Egg Sheet

1件 pc \$68



金腿蘿蔔絲手袋酥 (數量有限·售完即止)

Baked Crispy Pastry Filled with Shredded Turnip and Yunnan Ham
(While stocks last)

1件 pc \$48



素菜
Vegetarian Dish



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腸粉 RICE ROLL

XO醬炒腸粉 Stir-fried Rice Roll with XO Chilli Sauce	\$88
韭黃帶子腸粉 Steamed Rice Roll Filled with Scallop and Chive	\$78
鮮蝦腸粉 Steamed Rice Roll Filled with Shrimps	\$78
招牌三式腸粉 (韭黃鮮蝦、蜜汁叉燒、金粟上素) Steamed Trilogy of Rice Roll (Yellow Chives & Shrimp, Barbecued Pork and Mixed Vegetables)	\$78
蜜汁叉燒腸粉 Steamed Rice Roll Filled with Barbecued Pork	\$72
春風得意腸粉 Steamed Rice Roll Filled with Deep-fried Spring Roll	\$72
雜菌上素腸粉 Steamed Rice Roll with Mixed Mushrooms and Fungus	\$72

時菜 VEGETABLE

欖菜干扁四季豆 Sauteed String Bean with Preserved Vegetable and Minced Pork	例牌 Regular \$188
 梅菜心蒸菜遠 Steamed Vegetables with Preserved Mustard Greens	例牌 Regular \$178
櫻花蝦炒芥蘭 Stir-fried Kale with Sakura Shrimps	例牌 Regular \$178



素菜
Vegetarian Dish



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香菇乾燒伊麵

Braised E-fu Noodles with Straw Mushroom

例牌 Regular \$208



珍菌竹筍上素羹

Braised Shredded Fungus and Highland Fungus Broth

每位 Per Person \$108

椒鹽銀杏

Deep-fried Gingko with Spicy Salt

例牌 Regular \$98

椒鹽蟲草花

Deep-Fried Cordyceps Flower with Spicy Salt

例牌 Regular \$78



松子素粉粿

Steamed Assorted Vegetable Dumpling with Pine Nuts

3件 pcs \$66

竹筍上素卷

Steamed Assorted Vegetables and Highland Fungus Roll

3件 pcs \$66

珍菌上素生煎包

Pan-fried Mushroom with Preserved Vegetable Bun

3件 pcs \$66



素菜
Vegetarian Dish



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湘蓮燒鵝
Roasted Goose

一隻 Whole \$720
半隻 Half \$380
例牌 Regular \$200

金裝燒味拼盤
Assorted Barbecued Meat Platter

三拼 3 kinds \$300
兩拼 2 kinds \$260



蜜汁西班牙黑毛豬叉燒皇
Barbecued Spanish Iberico Pork Coated with Malt Sugar

鐵板上菜 \$268
Served on Teppan
例牌 Regular \$238

脆皮燒腩仔
Roasted Pork Belly

例牌 Regular \$168



素菜
Vegetarian Dish



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粥、粉、麵、飯

CONGEE, NOODLES AND RICE



薑蔥游水龍蝦煎麵 (每隻約10至12兩)

Wok-fried Fresh Lobster with Ginger and Spring Onion on Crispy Noodles
(Approx. 378g to 454g each)

每隻 Each \$588

上湯雲腿竹笙稻庭麵

Simmered Inaniwa Udon with Yunnan Ham and Highland Fungus
in Supreme Soup

每窩 Per Tureen \$288

滑蛋帶子炒河

Stir-fried Rice Noodles with Scallops and Scrambled Egg

例牌 Regular \$238



哈哈蝦炒飯

Fried Rice with Diced Shrimps, Sakura Shrimps in Shrimp Paste

例牌 Regular \$238



金瑤櫻花蝦薑米蛋白炒飯

Fried Rice with Sakura Shrimps, Conpoy, Ginger Bits and Egg White

例牌 Regular \$238

芙蓉海鮮粒煎米粉

Pan-fried Rice Vermicelli Topped with Assorted Seafood and Scrambled Egg

例牌 Regular \$238

皇牌XO醬乾炒牛河

Stir-fried Rice Noodles with Beef in Homemade XO Chilli Sauce

例牌 Regular \$218



鮑魚汁叉燒絲撈寬條麵

Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce

例牌 Regular \$218

豉油皇美國黑豚肉炒麵

Fried Noodles with US Berkshire Pork in Supreme Soy Sauce

例牌 Regular \$218

生炒牛鬆飯

Fried Rice with Minced Beef in Supreme Soy Sauce

例牌 Regular \$218

每位 Per Person

鮑魚滑雞粥

Congee with Abalone and Tender Chicken

\$148

生滾斑球粥

Congee with Garoupa Fillet

\$128

皮蛋瘦肉粥

Congee with Minced Pork and Century Egg

\$98



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迷你奶皇蟠桃壽桃

Steamed Mini Egg Custard Bun

12件 pcs \$180

6件 pcs \$90



燕窩雞蛋撻

Baked Mini Egg Tart Topped with Bird's Nest

3件 pcs \$96

燕麥香芒卷

Chilled Fresh Mango Roll with Oatmeal Flakes

4件 pcs \$60



流沙奶皇煎堆仔

Deep-fried Sesame Dumpling with Egg Custard Fillings

3件 pcs \$60

合時生果盤

Seasonal Fruit Platter

\$60

每位 Per Person



鮮百合椰汁燉桃膠

Double-boiled Peach Gum with Fresh Lily Bulb in Coconut Milk

\$68

20年陳皮蓮子紅豆沙

Sweetened Cream of Red Bean with 20 Years Dried Tangerine Peel and Lotus Seeds

\$68

蓮蓉西米焗布甸

Baked Sago Custard Pudding with Lotus Seed Paste

\$58

香芒布甸

Chilled Mango Pudding

\$58



楊枝甘露

Chilled Mango Smoothies with Sago and Pomelo

\$58

冰花雪耳燉萬壽果

Double-boiled Snow Fungus with Papaya

\$58

生磨蛋白杏仁茶

Sweetened Cream of Almond with Egg White

\$58



素菜
Vegetarian Dish



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