



## 點心廚師推介

## DIM SUM CHEF RECOMMENDATION

	<b>芝士海鮮春卷</b> Deep-fried Cheese and Seafood Spring Roll	3件 pcs	\$69
	<b>雪梨咸水角</b> Deep-fried Pear-shaped Glutinous Dumpling with Pork Fillings	3件 pcs	\$69
	<b>生煎薑汁蝦粒菜肉包</b> Pan-fried Pork Bun Filled with Ginger and Shrimps	3件 pcs	\$69
	<b>柱侯金錢肚</b> Braised Beed Tripe in 'Chu Hou' Sauce		\$68
	<b>蟲草花南瓜蒸排骨</b> Steamed Pork Spareribs with Cordyceps Flower and Pumpkin		\$68
	<b>布拉滑腸粉</b> Handmade Steamed Rice Roll		\$58
	<b>20年陳皮紫米豆沙包</b> Steamed Purple Rice and Red Bean Paste Bun with 20 Years Dried Tangerine Peel	3件 pcs	\$75
	<b>招牌金沙奶皇包</b> Steamed Egg Custard Bun	3件 pcs	\$69
	<b>懷舊芝麻卷</b> Traditional Sweetened Sesame Roll	3件 pcs	\$69
	<b>薑汁桂花糕</b> Steamed Osmanthus and Ginger Pudding	4件 pcs	\$60



素菜  
Vegetarian Dish



招牌菜式  
Signature Dishes

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中國茗茶 / 水及餐前小食 (每位HK\$25) Chinese Tea / Water & Condiments at HK\$25 per person  
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# 前菜 APPETISER

- |   |   |                   |
|---|---|-------------------|
|    | <b>酒醉鮮鮑魚</b><br>Chilled Abalone Marinated with Chinese Wine                   | 每隻 Each \$60      |
|   |   | <u>例牌 Regular</u> |
|    | <b>鹽燒帶子</b><br>Salt-grilled Scallops  | \$108             |
|    | <b>百花煎釀秋葵</b><br>Pan-fried Okra Filled with Fresh Shrimp Paste                | \$108             |
|   | <b>鮑汁花生鳳爪</b><br>Stewed Chicken Feet and Peanuts in Abalone Sauce             | \$108             |
|   | <b>生煎蓮藕餅</b><br>Pan-fried Minced Pork and Lotus Root Cake                     | \$98              |
|   | <b>蔥油海蜇頭</b><br>Chilled Jelly Fish Marinated with Spring Onion and Sesame Oil | \$98              |
|   | <b>五香牛腩</b><br>Marinated Sliced Beef Shank                                    | \$98              |
|   | <b>鮑汁豬腳仔</b><br>Pig's Knuckle Marinated with Abalone Sauce                    | \$98              |
|  | <b>香辣脆金磚</b><br>Deep-fried Diced Bean Curd Coated in Chilli Bean Powder       | \$98              |
|  | <b>脆皮素鵝卷</b><br>Crispy Bean Curd Skin Roll Filled with Mushroom               | \$88              |
|   | <b>鎮江肴肉</b><br>Chinese Pork Pâté Marinated in Dark Vinegar                    | \$88              |
|   | <b>子薑皮蛋</b><br>Preserved Egg and Pickled Young Ginger Combo                   | \$78              |



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# 蒸點 STEAMED

-  **鮑魚海鮮灌湯餃** 每位 Per Person \$108  
Simmered Abalone and Seafood Dumpling in Supreme Soup
-  **原隻南非鮑魚燒賣** 每位 Per Person \$98  
Steamed Pork and Shrimp Dumpling Topped with Whole South African Abalone
- 鮑魚竹筍棉花雞** \$88  
Steamed Combination of Tender Chicken, Abalone and Fish Maw
-  **晶瑩鮮蝦餃** 4件 pcs \$76  
Steamed Fresh Shrimp Dumpling
- 蟹籽蒸燒賣** 4件 pcs \$76  
Steamed Pork and Shrimp Dumpling Topped with Crab Roe
- 蟹肉菜苗餃** 3件 pcs \$69  
Steamed Crab Meat and Vegetable Dumpling
- 上海小籠包** 3件 pcs \$69  
Steamed Shanghai Pork Dumpling
- 柱侯金錢肚** \$68  
Braised Beed Tripe in 'Chu Hou' Sauce
- 鮮竹牛肉球** 3件 pcs \$66  
Steamed Beef Ball with Bean Curd Sheet
- 蠔皇叉燒包** 3件 pcs \$66  
Steamed Barbecued Pork Bun
- 醬皇蒸鳳爪** \$60  
Steamed Chicken Feet in Black Soybean Sauce



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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

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



招牌菜式  
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# 腸粉 RICE ROLL

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

# 時菜 VEGETABLE

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



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上素之選  
VEGGIE SELECTION

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 and Chilli

例牌 Regular \$98

椒鹽蟲草花

Deep-Fried Cordyceps Flower with Spicy Salt and Chilli

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



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# 明爐燒味 BARBECUE



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



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# 粥、粉、麵、飯

## CONGEE, NOODLES AND RICE



薑蔥游水龍蝦煎麵 (每隻約10-12兩)

每隻 Each \$528

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

上湯雲腿竹筍稻庭麵

每窩 Per Tureen \$288

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

滑蛋帶子炒河

例牌 Regular \$238

Stir-fried Rice Noodles with Scallops and Scrambled Egg



哈哈蝦炒飯

例牌 Regular \$238

Fried Rice with Diced Shrimps, Sakura Shrimps in Shrimp Paste



金瑤櫻花蝦薑米蛋白炒飯

例牌 Regular \$238

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

芙蓉海鮮粒煎米粉

例牌 Regular \$238

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

皇牌XO醬乾炒牛河

例牌 Regular \$218

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



鮑魚汁叉燒絲撈寬條麵

例牌 Regular \$218

Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce

豉油皇美國黑豚肉炒麵

例牌 Regular \$218

Fried Noodles with US Berkshire Pork in Supreme Soy Sauce

生炒牛鬆飯

例牌 Regular \$218

Fried Rice with Minced Beef in Supreme Soy Sauce

每位 Per Person

鮑魚滑雞粥

\$148

Congee with Abalone and Tender Chicken

生滾斑球粥

\$128

Congee with Garoupa Fillet

皮蛋瘦肉粥

\$98

Congee with Minced Pork and Century Egg



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# 甜品 DESSERT

	迷你奶皇蟠桃壽桃	12件 pcs	\$180
	Steamed Mini Egg Custard Bun	6件 pcs	\$90
	燕窩雞蛋撻	3件 pcs	\$96
	Baked Mini Egg Tart Topped with Bird's Nest		
	薑汁桂花糕	4件 pcs	\$60
	Steamed Osmanthus and Ginger Pudding		
	燕麥香芒卷	4件 pcs	\$60
	Chilled Fresh Mango Roll with Oatmeal Flakes		
	流沙奶皇煎堆仔	3件 pcs	\$60
	Deep-fried Sesame Dumpling with Egg Custard Fillings		
	合時生果盤		\$60
	Seasonal Fruit Platter		
			<u>每位 Per Person</u>
	鮮百合椰汁燉桃膠		\$68
	Double-boiled Peach Gum with Fresh Lily Bulb in Coconut Milk		
	20年陳皮蓮子紅豆沙		\$68
	Sweetened Cream of Red Bean with 20 Years Dried Tangerine Peel and Lotus Seeds		
	蓮蓉西米焗布甸		\$58
	Baked Sago Custard Pudding with Lotus Seed Paste		
	香芒布甸		\$58
	Chilled Mango Pudding		
	楊枝甘露		\$58
	Chilled Mango Smoothies with Sago and Pomelo		
	冰花雪耳燉萬壽果		\$58
	Double-boiled Snow Fungus with Papaya		
	生磨蛋白杏仁茶		\$58
	Sweetened Cream of Almond with Egg White		



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