# 午市任點任食點心菜譜 All-vou-can-eat Dim Sum Menu

## 頭盤 Appetiser

青瓜海蜇頭 Jellyfish, cucumber

柚子蜜鴨胸 Roast duck breast, honey citron sauce 椒鹽雞軟骨 Deep-fried chicken cartilage, spicy salt

鹹菜胡椒豬肚 Simmered pig's stomach, preserved vegetables, peppers

#### 點心 Dim Sum

晶 瑩 鮮 蝦 餃 Steamed shrimp dumpling

蟹籽燒賣皇 Steamed pork dumpling, crab roe

> 鮮竹牛肉球 Steamed beef ball, fresh bean curd skin

豉汁排骨蒸腸粉 Steamed rice flour rolls, spare ribs, black bean sauce

櫻花蝦潮州粉粿 Steamed pork dumpling, dried shrimps, chives, sakura shrimps, preserved vegetables

瑤柱帶子鮮蝦餃 Steamed shrimp dumpling, scallops, shredded conpoy 蠔皇叉燒包 Steamed barbecued pork bun, oyster sauce

金菇松茸素竹卷 Steamed bean curd skin roll, matsutake, enoki mushrooms

香煎臘味瑤柱蘿蔔糕 Pan-fried turnip cake, preserved meat, shredded conpoy

野菜鮮蝦蒸豬肉餃 Steamed pork dumpling, shrimps, vegetables

川辣蘿蔔金錢肚 Steamed beef tripes, turnip, chilli sauce

蒜蓉芝士蝦春卷 Deep-fried spring roll, shrimps, cheese, minced garlic

## 湯 Soup

蟹肉灌湯餃 Crabmeat dumpling, supreme soup

足料老火湯 Daily soup

## 蔬菜 Vegetable

蒜蓉小棠菜苗 Stir-fried baby green cabbages, Simmered Tianjin cabbages, minced garlic

上湯娃娃菜 supreme soup

#### 飯麵 Rice and Noodle

豉油阜肉絲炒麵 Fried noodles, shredded pork, soy sauce

蝦醬牛鬆炒飯 Fried rice, minced beef, preserved shrimp paste

星洲炒貴刁 Fried flat rice noodles, shrimps, barbecued pork, curry powder

## 甜品 Dessert

凍香芒布甸

冰花炸蛋球 Chilled fresh mango pudding Deep-fried Chinese sugar egg puff

陳皮紅豆沙 Sweetened red bean soup, dried Mandarin peel

鳳梨杞子桂花凍糕 Chilled jelly, pineapple, wolfberries, osmanthus

兩位用 HKD780 for two persons 小童每位 HKD290 per child

(三至十一歲適用 Applicable to children aged 3 to 11)

茗茶每位 HKD35 per person for tea charge

如您對任何食物有過敏反應,請通知服務員相關資料。 Please advise our associates if you have any food allergies.

> 以上價目均須另加一服務費。 All prices are subject to 10% service charge.