

粵式點心

CANTONESE DIM SUM

竹笙海皇灌湯餃 每份 per portion \$80	豉汁煎釀三寶 \$88
Bamboo fungus & seafood dumpling in supreme broth	Pan-fried stuffed green pepper, eggplant, bean curd, shrimp paste
冬筍鮮蝦餃 \$76	錦鹵雲吞 \$108
Steamed shrimp dumplings	Crispy wonton, sweet & sour sauce
帶子蒸燒賣 \$72	脆滑銀絲腸粉 \$58
Steamed pork dumplings, scallops	Steamed rice rolls, crispy bean curd skin, turnip
山竹牛肉球 \$48	黑松露火鴨蜂巢芋角 \$57
Steamed minced beef ball, bean curd sticks	Deep-fried mashed taro, roasted duck, assorted meat, black truffle dumplings
蠔皇叉燒包 \$48	XO醬煎腸粉 \$80
Steamed barbecued pork buns	Pan-fried rice rolls, XO chilli sauce
上海小籠包 \$48	金腿蘿蔔糕 \$54
Shanghainese steamed pork dumplings	Steamed turnip dumplings, Yunnan ham
🌿上素齋粉果 \$48	韭皇鮮蝦腸粉 \$72
Steamed mixed-vegetable dumplings	Steamed rice rolls, fresh shrimps
迷你珍珠雞 \$46	迷你焗豬扒飯 \$88
Glutinous rice, minced chicken wrapped in lotus leaf	Baked pork chop rice
香麻叉燒酥 \$48	雪山焗叉燒餐包 \$48
Baked barbecued pork puff	Baked barbecued pork buns topped with snowy butter
鮮蝦腐皮卷 \$57	盆栽小甘筍 \$54
Pan-fried bean curd skin rolls, fresh shrimps, minced pork	Deep-fried glutinous dumplings, dried shrimps, assorted meat
蜜味叉燒腸粉 \$58	鮑汁鳳爪 \$88
Steamed rice rolls, barbecued pork	Braised chicken feet, abalone sauce
🌿三色藜麥脆腸粉 \$58	鳳眼帶子餃 \$66
Steamed rice rolls, crispy vegetable, quinoa	Steamed scallop dumplings
🌿羅漢齋春卷 \$48	五香炸魷魚鬚 \$80
Crispy-fried vegetable spring rolls	Crispy-fried squid, Asian spices
金絲龍蝦卷 每件 per piece \$88	🌿韭菜煎薄餅 \$68
Deep-fried lobster roll	Cantonese pan-fried pancake, chives
咖喱金錢牛肚 \$64	南乳炸雞中翼 \$98
Braised beef honeycomb tripe, curry sauce	Crispy-fried chicken wings, red- fermented beancurd sauce
欖角蒸排骨 \$52	沙爹豬皮魚蛋 \$68
Steamed pork spare ribs, black olive	Braised fish ball, pig's skin, satay sauce

逢星期六、日及公眾假期
午市供應
Available Saturday, Sunday &
Public Holidays Lunch period

素食 Vegetarian 🌿

若您有任何食物敏感或特別飲食要求, 請與我們分享。
Please share your allergies and dietary requirements if any with our team.