

農曆新年精選點心

CHINESE NEW YEAR DIM SUM

(FEBRUARY 9 TO MARCH 3)

竹筍海皇灌湯餃 Bamboo fungus, seafood dumpling in bouillon	\$86	菲皇鮮蝦腸粉 Steamed rice rolls, fresh shrimp, chives	\$78
冬筍鮮蝦餃 Steamed shrimp dumplings	\$80	紅米帶子腸粉 Steamed rice rolls, scallops, red rice	\$78
金絲龍蝦卷 每件 per piece Deep-fried lobster roll	\$92	咖喱金錢牛肚 Braised beef honeycomb tripe, curry sauce	\$68
蠔皇叉燒包 Steamed barbecued pork buns	\$52	XO醬蒸鳳爪 Steamed chicken feet, XO chilli sauce	\$52
盆栽小甘筍 Deep-fried glutinous dumplings, dried shrimps, assorted meat	\$58	胭脂石榴素餃 Steamed vegetables dumplings	\$58
香麻叉燒酥 Baked barbecued pork pastries	\$52	黑菌蟹肉菜苗餃 Steamed crab meat, vegetables, black truffle dumplings	\$78
黑松露火鴨蜂巢芋角 Deep-fried mashed taro, roasted duck, assorted meat, black truffle dumplings	\$60	生竹牛肉球 Steamed minced beef ball, bamboo fungus	\$52
蒜豉蒸排骨 Steamed pork spare ribs, black bean, garlic	\$54	鮮蝦腐皮卷 Pan-fried bean curd skin rolls, shrimps	\$60
瑤柱珍珠雞 Glutinous rice, chicken wrapped, lotus leaf	\$50	鳳眼帶子餃 Steamed scallop dumplings	\$72
上海小籠包 Steamed pork dumplings Shanghainese-style	\$52	菲菜煎薄餅 Pan-fried pancake, chives Cantonese style	\$68
香煎蘿蔔糕 Pan-fried turnip cakes	\$52	XO醬煎腸粉 Pan-fried rice rolls, XO sauce	\$86
蠔皇鮮竹卷 Steamed bean curd skin rolls, oyster sauce	\$52	芝士蝦春卷 Crispy fried shrimp spring rolls	\$66
菠蘿叉燒焗餐包 Baked barbecued pork buns	\$52	七彩銀針粉 Sautéed needle noodles, shredded pork, mixed vegetables	\$86
帶子蒸燒賣 Steamed pork dumplings, scallops	\$76	五香炸魷魚鬚 Crispy-fried squid, Asian spices	\$86
蜜味叉燒腸粉 Steamed rice rolls, barbecued pork	\$64	酥炸南乳雞中翼 Crispy-fried chicken wings, preserved taro sauce	\$98
陳皮香菇牛肉腸粉 Steamed rice rolls, beef, dried tangerine peel, mushrooms	\$64	錦鹵雲吞 Crispy wontons, sweet, sour sauce	\$118

素食 Vegetarian 

若您有任何食物敏感或需要特別膳食安排, 請向服務員提供相關資料。
Please share your allergies and dietary requirements if any with our team.