

# 粵式點心

## CANTONESE DIM SUM

竹筴海皇灌湯餃 每份 per portion \$86 Bamboo fungus & seafood dumpling in supreme broth	大地魚生菜魚滑 \$86 Minced fish, lettuce soup
冬筍鮮蝦餃 \$80 Steamed shrimp dumplings	錦鹵雲吞 \$118 Crispy wonton, sweet & sour sauce
帶子蒸燒賣 \$76 Steamed pork dumplings, scallops	脆滑銀絲腸粉 \$64 Steamed rice rolls, crispy bean curd skin, turnip
山竹牛肉球 \$52 Steamed minced beef ball, bean curd sticks	金絲龍蝦卷 每件 per piece \$92 Deep-fried lobster roll
蠔皇叉燒包 \$52 Steamed barbecued pork buns	XO醬煎腸粉 \$86 Pan-fried rice rolls, XO chilli sauce
上海小籠包 \$52 Shanghainese steamed pork dumplings	❖ 水晶野菌素餃 \$52 Steamed wild mushroom & vegetable dumplings
❖ 上素齋粉果 \$52 Steamed mixed-vegetable dumplings	韭皇鮮蝦腸粉 \$78 Steamed rice rolls, fresh shrimps
迷你珍珠雞 \$50 Glutinous rice, minced chicken wrapped in lotus leaf	紅油抄手 \$86 Shrimp dumplings, spicy chilli oil
香麻叉燒酥 \$52 Baked barbecued pork puff	菠籬焗叉燒餐包 \$52 Baked barbecued pork buns, topped with crispy butter
鮮蝦腐皮卷 \$60 Pan-fried bean curd skin rolls, fresh shrimps, minced pork	金勾鹹水角 \$52 Deep-fried glutinous dumplings, dried shrimps, assorted meat
陳皮香菇牛肉腸粉 \$64 Steamed rice rolls, beef, dried tangerine peel, mushrooms	黑松露火鴨蜂巢芋角 \$60 Deep-fried mashed taro, roasted duck, assorted meat, black truffle dumplings
❖ 三色藜麥脆腸粉 \$64 Steamed rice rolls, crispy vegetable, quinoa	琵琶蝦蘆筍餃 \$78 Steamed mantis shrimp, asparagus dumplings
香脆雞絲春卷 \$52 Crispy-fried shredded chicken spring rolls	五香炸魷魚鬚 \$86 Crispy-fried squid, Asian spices
香煎韭菜粿 \$52 Pan-fried pork dumplings, dried shrimp, chives	❖ 韭菜煎薄餅 \$68 Cantonese pan-fried pancake, chives
XO醬蒸鳳爪 \$52 Steamed chicken feet, XO chilli sauce	柚子蜜芝麻雞中翼 \$98 Crispy-fried chicken wings, citron honey, sesame
蠔皇鮮竹卷 \$52 Steamed bean curd skin rolls, oyster sauce	七彩炒銀針粉 \$86 Sautéed noodles, assorted meat, vegetables

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.