

粵式點心

CANTONESE DIM SUM

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| 竹笙海皇灌湯餃 每份 per portion \$80 Bamboo fungus & seafood dumpling in supreme broth | 百花煎釀虎皮尖椒 \$98 Pan-fried stuffed green pepper, shrimp paste |
| 冬筍鮮蝦餃 \$76 Steamed shrimp dumplings | 錦鹵雲吞 \$108 Crispy wonton, sweet & sour sauce |
| 帶子蒸燒賣 \$72 Steamed pork dumplings, scallops | 脆滑銀絲腸粉 \$58 Steamed rice rolls, crispy bean curd skin, turnip |
| 山竹牛肉球 \$48 Steamed minced beef ball, bean curd sticks | 京川餃子 \$64 Steamed pork dumplings, chilli sauce |
| 蠔皇叉燒包 \$48 Steamed barbecued pork buns | XO醬煎腸粉 \$80 Pan-fried rice rolls, XO chilli sauce |
| 上海小籠包 \$48 Shanghainese steamed pork dumplings | 🌿 胭脂石榴素餃 \$54 Steamed vegetable dumplings |
| 🌿 上素齋粉果 \$48 Steamed mixed-vegetable dumplings | 韭皇鮮蝦腸粉 \$72 Steamed rice rolls, fresh shrimps |
| 迷你珍珠雞 \$46 Glutinous rice, minced chicken wrapped in lotus leaf | 椒鹽白飯魚 \$128 Crispy-fried whitebait, garlic, chilli salt |
| 香麻叉燒酥 \$48 Baked barbecued pork puff | 脆皮綠茶焗叉燒餐包 \$48 Baked barbecued pork buns, crispy butter green tea flavour |
| 鮮蝦腐皮卷 \$57 Pan-fried bean curd skin rolls, fresh shrimps, minced pork | 星洲炒蘿蔔糕 \$88 Stir-fried turnip cake Singapore Style |
| 蜜味叉燒腸粉 \$58 Steamed rice rolls, barbecued pork | 金絲龍蝦卷 每件 per piece \$88 Deep-fried lobster roll |
| 🌿 三色藜麥脆腸粉 \$58 Steamed rice rolls, crispy vegetable, quinoa | 黑松露火鴨蜂巢芋角 \$57 Deep-fried mashed taro, roasted duck, assorted meat, black truffle dumplings |
| 芝士蝦春卷 \$60 Crispy-fried shrimp spring rolls | 五香炸魷魚鬚 \$80 Crispy-fried squid, Asian spices |
| 香煎黑椒牛肉包 \$54 Pan-fried beef buns, black pepper | 🌿 韭菜煎薄餅 \$68 Cantonese pan-fried pancake, chives |
| XO醬蒸鳳爪 \$48 Steamed chicken feet, XO chilli sauce | 蒜香蜜汁雞中翼 \$98 Crispy-fried chicken wings, honey, garlic |
| 蒜豉蒸排骨 \$52 Steamed pork spare ribs, black bean, garlic | 魚肉碗仔翅 \$80 Braised vermicelli soup, minced mud carp |

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.