點心/腸粉 DIM SUM(Steamed)/STEAMED RICE FLOUR ROLL



810 水晶蝦餃皇 Steamed Prawn Dumpling



815 山竹牛肉球 Steamed Beef Balls



811 蟹籽燒賣皇 Steamed Pork Dumpling w



816 三色上素粿 Steamed Vegetarian Dumpling



812 晶瑩帶子餃 Steamed Scallop Dumpling



珍珠糯米雞 Steamed Sticky Rice w /Chicken Wrapped in Lotus Leaf

817



鮮蝦韮菜餃 Steamed Prawn & Chives



818 薑葱牛柏葉 Steamed Beef Tripe w /Ginger & Shallot



819 豉汁蒸排骨 Steamed Spare Ribs w /Black Bean Sauce



820 醬皇蒸鳳爪 Steamed Chicken Feet w /Premium Sauce



薑葱蒸蝦角 Steamed Ginger & Shallot Prawn Dumpling



822 柱候牛雜 Braised Beef Offal w



823 鮮竹卷 Steamed Bean Curd Skin Roll



豉汁蝦滑釀茄子 Steamed Eggplant w/ Minced Prawn In Black Bean Sauce



825 黑椒牛仔骨 Steamed Black Pepper Beef Ribs



841 鮮蝦陽粉 Steamed Rice Flour Roll w /Fresh Prawn



842 蜜汁叉燒腸粉 Steamed Rice Flour Roll w /BBQ Pork



843 香茜牛肉陽粉 Steamed Rice Flour Roll w /Minced Beef



844 羅漢上素腸粉 Steamed Rice Flour Roll $_{\rm W}$ /Mixed Vegetable

點心(炸/焗) DIM SUM(Deep Fried/Baked)



830 雪山叉燒包 Baked Bun w /BBQ Pork



832 金黃炸蝦角



833 米紙炸蝦卷 Deep-Fried Prawn Dumpling Deep-Fried Rice Paper Prawn Roll



834 香煎臘味蘿蔔糕 Pan-Fried Turnip Cake w/Air Dried Meat



835 鮮炸鹹水角 Deep-Fried Pork and Seafood Dumpling



鮮炸魷魚鬚 Deep-Fried Squid Tentacle



837 蜂巢荔芋角 Deep-Fried Taro Dumpling



838 叉燒酥 BBQ Pork Pastry

精美廚點 FROM THE KITCHEN





850 豉油皇炒麵 Stir-Fried Noodle w /Soy Sauce



椒鹽白飯魚 Deep-Fried White Bait w /Spicy Chili Salt



滷水鴨舌拼爽脆海蜇 Jelly Fish & Duck Tongue Marinated in Premium Soy Sauce



酸辣白雲鳳爪 Chicken Feet Marinated w /Chili & White Vinegar



麻辣口水雞 Marinated Chicken w /Chili Oil & Sesame Sauce



白灼芥蘭 Poached Chinese Broccoli



乾炒牛河 Stir-Fried Rice Noodle w/Beef



金沙骨 Sticky Pork Rib

861



脆皮鮮蝦卷 Deep-Fried Prawn Spring Roll



鍋貼 Pan-Fried Pork Dumpling

粥品 CONGEE



860 皮蛋瘦肉粥 Boiled Congee w

> 864 白粥 Plain Congee

黃金滑雞粥 Boiled Congee w /Thousand Year Egg & Pork /Salted Egg York & Boneless Chicken /Minced Beef & Coriander

862 生滾香茜免治牛肉粥 Boiled Congee w

863 艇仔粥 Boiled Congee w /Hong Kong Sampan Style

精美甜品 DESSERT



酥皮蛋撻 Egg Custard Tart



紅荳茸煎堆仔 Deep-Fried Sticky Rice Balls with Red Bean Paste



彩虹啫喱糖 Rainbow Jelly



奶皇包 Steamed Egg Custard Bun



香芒凍布甸 Mango Pudding



香煎豆沙窩餅 Pan-Fried Red Bean Paste Pancake



楊枝甘露 Fresh Pomelo & Mango w /Sago in Coconut & Mango Juice Brown Sugar and Flour Cake



古法馬拉糕 Traditional Steamed



香滑豆腐花 Sweet Soy Milk Pudding

Surcharge applies on public holiday 公眾假期有額外附加費 Hot Water \$2.00 per person 熱水每位\$2.00

Our authentic Dim Sum always cook to order! To ensure the freshness please kindly expect 15 minutes waiting time. 我們的點心是即叫即蒸!為確保新鮮程度,請耐心等候15分鐘。

