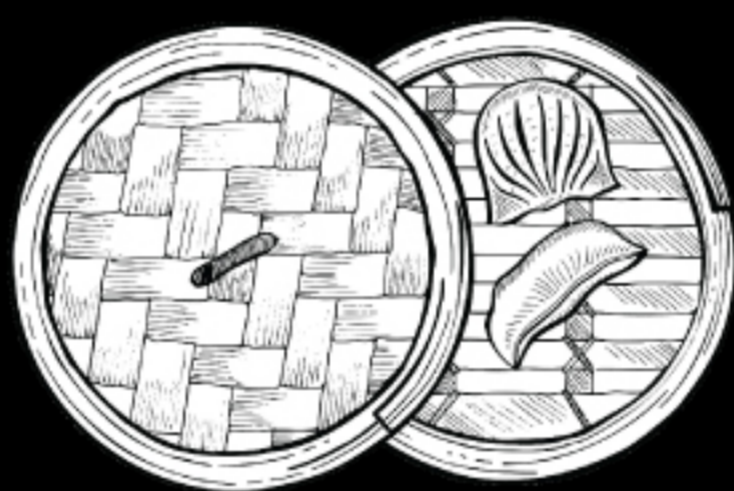


DIM SUM



BRUNCH

風味小食

APPETIZER

紅油青瓜拌海蜇花

chilled cucumber and jellyfish in chili oil

椒鹽白飯魚

wok-fried white bait with spicy crispy garlic

蜜汁棗皇

Chinese dates in honey sauce

鮮蝦鮮果沙律

poached prawns on fresh fruit salad with sesame dressing

陳醋小雲耳

marinated black fungus in aged vinegar and garlic

是日例湯

SOUP OF THE DAY

老火湯

specialty soup prepared daily with the finest market-fresh ingredients

鮮菌時菜拌金湯

braised pumpkin soup with enoki mushroom and vegetables

特式新鮮蒸點心類

STEAMED DIM SUM

晶莹露筍蒸蝦餃

“har kaw” crystal dumplings filled with prawn and asparagus

魚籽香菇燒賣皇

“siew mai” chicken and shrimp dumplings filled with mushroom

蜜汁鷄肉叉燒包

steamed fluffy barbecued chicken buns

鳳味醬汁蒸鳳爪

steamed chicken feet with chili and black bean sauce

素齋腐皮石榴球

vegetable dumplings and bean curd skin

古法家乡糯米雞

glutinous rice with chicken and mushroom

碧綠菠菜蒸燒賣

steamed chicken and spinach dumplings

传统醬蒸芋頭糕

steamed yam cake with fried onion and sauce

鮮蝦龍俐白菜餃

crystal dumplings with prawn and vegetables

娘惹風味辣餃子

spicy steamed Nyonya-style dumplings filled with shrimp and chicken

鮮竹陳皮牛肉球

dried mandarin peel-infused beef meatballs with bean curd

鮑汁瑤柱手打丸

handmade fish balls with abalone sauce and conpoy

川式紅油抽手餃

chicken and black fungus dumplings with spicy soy sauce

泰式鷄肉鮮竹卷

chicken and prawn bean curd skin rolls with Thai sauce

家鄉吊片鷄肉丸

homemade chicken meatballs with dried cuttlefish

生滾粥 / 腸粉類

CONGEE & RICE ROLLS

蒸腸粉

classic rice rolls served with sesame and sweet sauce

布拉叉燒滑腸粉

rice rolls filled with barbecued chicken

布拉野菌滑腸粉

rice rolls filled with wild mushrooms

生滾皮蛋滑雞粥

congee with century eggs and chicken

生滾花生蠔土粥

congee with peanuts and dried oysters

生滾鮮甜蟹肉粥

congee with fresh crab meat

香脆煎炸烘點心

DEEP-FRIED & BAKED

香炸沙律明蝦角

deep-fried chive and shrimp dumplings

雪心酥迷你蛋撻

oven-baked fragrant mini custard egg tarts

脆皮酥炸糯米飯

deep-fried glutinous rice with dried shrimp

炸饅頭

deep-fried “man tou” with condensed milk

脆皮香煎韭菜餅

pan-fried crispy pancake filled with chicken and chives

芝士鮮蝦腐皮卷

pan-fried crispy bean curd filled with prawn and cheese

香菇雞粒荔芋角

crispy yam puffs filled with chicken and mushrooms

鐵鍋烹飪

FROM THE WOK

白灼時蔬

poached garden greens with homemade soyu

蠔油皇扒時蔬

poached garden greens with oyster sauce

欖菜炒青白菜仔

stir-fried baby pak choy with pickled borecole

椒鹽豆腐

golden bean curd with spicy crispy garlic

珍珠洋蔥爆雞球

wok-fried chicken with pearl onion and spicy black beans

山楂醬拌鳳梨雞球

wok-fried chicken and pineapple with hawthorn berry sauce

醬皇蝦球炒腸粉

wok-fried rice noodles with prawn and homemade XO sauce

櫻花蝦牛肉炒上海麵

wok-fried Shanghai noodles with sliced beef and Japanese shrimp

蜜汁叉燒雞

barbecued honey-glazed chicken

辣豉醬爆羊肉

wok-fried lamb with spicy black beans

黑椒醬爆牛肉

wok-fried beef with black pepper sauce

擔擔麵

“dan dan” noodles

欖菜紅米炒香苗

fried rice with vegetables and pickled borecole

楊洲炒飯

“Yang Zhou” fried rice with prawn and barbecued chicken

極品醬炒羅卜糕

wok-fried radish cake with XO sauce

蒙古醬拌炸雞塊

deep-fried chicken with Mongolian sauce

泰式炸雞塊

crispy chicken with homemade Thai dressing

中式美味甜品

CHINESE SWEETS

火龍果西米露

chilled dragon fruit and sago with cream

凍龍眼杏仁豆腐

chilled almond bean curd with longan

凍香茅龍眼桂花

chilled lemongrass jelly with sweet longan and osmanthus

酥炸蓮蓉芝麻棗

deep-fried glutinous rice balls with lotus paste

鹽蛋雪糕伴紅豆

salted egg ice-cream with red bean paste

椰香芒果凍布甸

chilled mango pudding with fresh coconut milk

紅棗蔘須海底椰

ginseng with sea coconut and red dates

陳皮蓮子紅豆沙

red bean soup with lotus seeds and mandarin skin

