

夜市點心

EVENING DIM SUM

	墨汁海膽帶子餃 squid ink prawn dumplings with scallop and sea urchin	RM18
	黑椒鵝肝荔茸角 deep-fried crispy yam puffs with goose liver and black pepper	RM18
	香菜脆皮蝦腸粉 rice rolls filled with prawns and celery	RM16
	藏紅花雞湯海鮮餃 seafood dumplings with chicken and saffron consommé	RM15
	竹炭奶香流沙飽 bamboo charcoal buns with salted egg yolk custard	RM16
	晶瑩露筍蒸蝦餃 “har kaw” crystal dumplings filled with prawns and asparagus	RM18
	鮮蝦龍俐白菜餃 crystal dumplings with prawns and vegetables	RM16
	羊肚野菌東菇飽 morels and assorted mushroom buns	RM15
	魚籽香菇燒賣皇 “siew mai” chicken and shrimp dumplings filled with mushroom	RM16
	火腿芝士香煎飽 pan-fried chicken buns with cheese and chicken ham	RM14
	上海香煎窩貼餃 “Shanghai style” pan-fried chicken and shrimp dumplings	RM14
	素齋腐皮石榴球 vegetable dumplings with bean curd skin	RM12



Vegetarian



Chef Mak Signature Dish
(Highly Recommended)

All prices quoted will be subject to an additional 6% government service tax.