

TABLE NO:

DATE:

NO. OF PERSONS:

TIME:

特式新鮮蒸點心類 STEAMED DIM SUM

- | | |
|--|--|
| <input type="checkbox"/> 晶莹露筍蒸蝦餃
"Har Kaw" crystal dumplings filled with prawn and asparagus | <input type="checkbox"/> 原味蟹肉鮮竹卷
Original bean curd roll with crab meat gravy |
| <input type="checkbox"/> 鮑魚仔香菇燒賣
Abalone "Siew Mai" chicken and shrimp dumplings | <input type="checkbox"/> 古法家鄉糯米雞
Glutinous rice with chicken and mushroom |
| <input type="checkbox"/> 帶子素翅灌湯餃
Scallop dumplings with chicken and saffron consommé
每位客人只限一份
(only one (1) portion is allowed for each paying guest) | <input type="checkbox"/> 清香荷葉糯米飯
Steamed aromatic sticky rice in lotus leaf |
| <input type="checkbox"/> 蜜汁鷄肉叉燒包
Fluffy barbecued chicken buns | <input type="checkbox"/> 娘惹風味辣餃子
Nyonya-style dumplings filled with shrimp and chicken |
| <input type="checkbox"/> 干貝鮑汁蒸鳳爪
Braised chicken feet with dried scallop abalone sauce | <input type="checkbox"/> 鮮竹陳皮牛肉球
Dried mandarin peel-infused beef meatballs with beancurd |

香脆煎炸點心 FRIED DIM SUM

- | | |
|---|--|
| <input type="checkbox"/> 芝士鮮蝦腐皮卷
Crispy bean curd rolls filled with prawns and cheese | <input type="checkbox"/> 極品醬炒羅卜糕
Wok-fried radish cake with XO sauce |
| <input type="checkbox"/> 香菇雞粒荔茸角
Crispy yam puffs filled with chicken and mushrooms | <input type="checkbox"/> 脆皮魚釀生根球
Crispy fish paste ball with mayonnaise |
| <input type="checkbox"/> 香炸沙律明蝦角
Shrimp dumplings served with wasabi dressing | <input type="checkbox"/> 上海香煎窩貼餃
Pan-fried Shanghai dumpling |
| <input type="checkbox"/> 迷你海菜窩蛋撻
Oven-baked fragrant mini custard egg tarts with sea bird's nest | <input type="checkbox"/> 香煎芝麻素包仔
Pan-seared vegetarian bun with sesame |

粥/腸粉類 CONGEE / RICE ROLLS

- | | |
|---|---|
| <input type="checkbox"/> 魚子叉燒滑腸粉
Rice rolls filled with barbecued chicken and shrimp roe | <input type="checkbox"/> 醬皇蝦球炒腸粉
Wok-fried rice noodles with prawn and homemade XO sauce |
| <input type="checkbox"/> 生滾艇仔花生粥
Hong Kong boat porridge | |

中式甜品 CHINESE SWEETS

- | | |
|--|---|
| <input type="checkbox"/> 火龍果西米露
Chilled dragon fruit and sago with cream | <input type="checkbox"/> 酥炸蓮蓉芝麻棗
Deep-fried glutinous rice balls with pandan lotus paste |
| <input type="checkbox"/> 陳皮蓮子紅豆沙
Red bean soup with lotus seeds and mandarin skin | <input type="checkbox"/> 鹽蛋雪糕伴紅豆
Salted egg ice-cream with red bean paste |
| <input type="checkbox"/> 桂花龍眼香茅凍
Chilled lemongrass jelly with sweet longan and osmanthus | <input type="checkbox"/> 紅棗蔘須海底椰
Chilled sea coconut with ginseng and red dates |

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風味小食 / 例湯 APPETIZER / SOUP OF THE DAY

- | | |
|---|--|
| <input type="checkbox"/> 蒜香椒鹽白飯魚
Wok-fried white bait with spicy garlic | <input type="checkbox"/> 什菌時菜粟米羹
Braised corn puree with enoki mushroom and vegetable |
| <input type="checkbox"/> 香煎泰式烟熏鴨
Grilled smoked duck in Thai style | <input type="checkbox"/> 老火炖靚湯
Double-boiled soup of the day |
| <input type="checkbox"/> 紅油青瓜拌海蜇
Chilled cucumber and jelly fish in chilli oil | |

肉类 MEAT / POULTRY

- | | |
|---|---|
| <input type="checkbox"/> 粵式明當歸燒鴨
Cantonese roasted duck with Chinese herbs | <input type="checkbox"/> 茴香子然羊肉片
Wok-fried sliced lamb with cumin, chilli and coriander leaves |
| <input type="checkbox"/> 蒙古芥末風沙雞
Garlic marinated roasted crispy chicken with wasabi dip | <input type="checkbox"/> 辣椒醬爆牛肉粒
Wok-fried beef onion & capsicum |
| <input type="checkbox"/> 蜜汁叉燒雞
Barbecued honey-glazed chicken | |

海鮮 / 蔬菜 SEAFOOD / VEGETABLE

- | | |
|---|--|
| <input type="checkbox"/> 麦香草蝦
Wok-fried tiger prawn with oat | <input type="checkbox"/> 欖菜炒青白菜仔
Stir-fried baby pak choy with pickled borecole |
| <input type="checkbox"/> 四川麻辣炒花子
'Sze Chuan' style wok-fried squid flower | <input type="checkbox"/> 蒜茸清炒香港菜心
Stir-fried Hong Kong choy sum with garlic |
| <input type="checkbox"/> 怪味爆鍋炒黑蜆
Wok-fried Atlantic black mussel with hot and sour sauce | |

饭类 / 面类 RICE / NOODLE

- | | |
|--|--|
| <input type="checkbox"/> 豉油皇炒上海麵
Hong Kong style wok-fried Shanghai noodles with shrimp and bean sprout | <input type="checkbox"/> 楊洲炒香飯
"Yang Zhou" fried rice with prawns and barbecued chicken |
| <input type="checkbox"/> 欖菜紅米炒香苗
Fried rice with vegetables and pickled borecole | |