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蒸蒸日上 Steamed Dim Sum

魚翅灌湯餃 Double-boiled shark's fin, seafood and minced pork dumpling in soup	\$130 []
晶瑩鮮蝦餃 Steamed shrimp dumplings	\$90 []
蟹子燒賣 Steamed minced pork dumplings with crab roe	\$90 []
山竹牛肉球 Steamed beef balls with bean curd skin	\$80 []
潮州粉粿(含花生) Steamed diced pork dumplings with dried shrimps, black mushrooms and peanuts (Contains peanut)	\$76 []
龍蝦湯鮮竹卷 Steamed bean curd skin rolls with minced pork and shrimps in lobster soup	\$85 []
竹炭流沙包 Steamed egg custard buns	\$76 []
懷舊馬拉糕 Steamed sponge cake	\$76 []
沙嗲金錢肚(含花生) Steamed beef tripe in satay sauce (Contains peanut)	\$76 []
翡翠帶子餃 Steamed scallop and vegetables dumplings	\$85 []
鮮肉小籠包 Steamed minced pork soup dumplings	\$76 []
蜜汁叉燒包 Steamed barbecued pork buns	\$78 []
瑤柱珍珠雞 Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf	\$80 []
柚皮蒸排骨 Steamed pork ribs with pomelo peel	\$78 []
X.O.醬皇蒸鳳爪柚皮 Steamed chicken feet and pomelo peel with X.O. chilli sauce	\$78 []
四寶滑雞扎 Steamed bean curd skin stuffed with fish maw, chicken, ham and mushroom	\$80 []

脆意盎然

Baked and Deep-fried Dim Sum

鵝肝醬鹹水角 Deep-fried glutinous rice dumplings with foie gras paste	\$85 []
香麻叉燒酥 Baked barbecued pork puff pastries with sesame	\$76 []
芋絲素春卷(素) Deep-fried spring rolls with shrimps, minced garlic and seaweed (V)	\$78 []
雪山叉燒餐包 Baked barbecued pork buns	\$85 []

欖菜煎素肉包 Pan-fried omnipork buns with olive vegetables (V)	\$76 []
脆皮豆沙炸南瓜球 Deep-fried pumpkin rice cakes stuffed with red bean paste	\$76 []
海鮮荔茸盞 Deep-fried mashed taro dumplings with seafood	\$78 []
X.O.醬炒蘿蔔糕 Sautéed turnip cakes with X.O. chilli sauce	\$88 []

圓圓滿滿 Rice Rolls

蜜汁叉燒腸 Steamed rice rolls with barbecued pork	\$86 []
紅米鮮蝦脆米腸 Steamed red crispy rice rolls with shrimps	\$86 []
甘粟滑牛腸粉 Steamed rice rolls with minced beef and sweet corn	\$86 []
羅漢齋腸粉(素) Steamed rice rolls with vegetables (V)	\$86 []

回味無窮 Snacks

椒鹽豆腐粒(素) Deep-fried bean curd cubes in spicy salt (V)	\$98 []
鹹菜煮豬肚 Simmered pork tripe and preserved vegetables	\$108 []
X.O.醬頭抽煎腸粉 Pan-fried rice rolls with X.O. chilli sauce and supreme soy sauce	\$138 []
蔥蒜小排骨 Pan-fried spare ribs with garlic and onions	\$148 []
上湯鮮蝦雲吞 Minced shrimp and pork wontons in soup	\$135 []
椒鹽九肚魚 Deep-fried bombay duck with spicy salt	\$148 []
鮑汁花生炆雞腳 Braised chicken feet with peanuts in abalone sauce	\$148 []
生煎蓮藕餅 Pan-fried minced pork with lotus root	\$148 []
灼郊外油菜(素) Poached seasonal vegetables (V)	\$148 []
煎釀虎皮尖椒 Pan-fried chilli peppers stuffed with fish mousse	\$135 []
蒜泥白肉 Chilled pork belly with garlic and chilli	\$148 []
雞蛋豬腳薑 Black sweet vinegar pork trotters with egg and ginger	\$160 []
蒜片牛柳粒 Sautéed diced beef with sliced garlic	\$198 []

豐衣粥食 Congee

瑤柱白粥 Congee with dried scallops	\$28 []
皮蛋瘦肉粥 Congee with salted pork and preserved eggs	\$112 []
美味滑牛粥 Congee with beef slices	\$112 []
鮮味魚片粥 Congee with fish slices	\$138 []
游水斑片粥(每位) Congee with fresh garoupa fillets (per person)	\$188 []
鮑片雞球粥(每位) Congee with sliced abalone and chicken (per person)	\$198 []

五穀豐登 Rice and Noodle

銀芽肉絲炒麵 Crispy noodles with shredded pork and bean sprouts	\$208 []
瑤柱蛋白炒香苗 Fried rice with conpoy and egg whites	\$208 []
雪菜火鴨絲炆米 Braised vermicelli with roasted duck and preserved vegetable	\$218 []
海鮮炒麵 Crispy noodles with assorted seafood	\$268 []
鮮圍蝦叉燒粒炒香苗 Fried rice with diced barbecued pork and shrimp	\$218 []
鮮茄魚湯斑球米線 Simmered rice vermicelli with garoupa fillets in fish soup	\$288 []

甜甜蜜蜜 Sweets

焗鮮奶蛋撻仔 Baked egg custard tart	\$75 []
新疆紅棗椰汁糕 Steamed red date and coconut juice cakes	\$75 []
香芒滑布甸 Chilled mango pudding	\$75 []
柚子杞子凍糕 Chilled yuzu and wolfberries pudding	\$75 []