

淮 揚 風 味 美 點 Huaiyang Classic Dim Sum		家鄉小食 Appetisers						
京 式 素 餃 Steamed Vegetable Dumplings	\$70 [1	鯪魚肉煎釀豆腐 Pan-fried Bean Curd with Minced Mud Carp Fish	\$108 [1	京城擔擔麵 Tan Tan Spicy Noodles topped with Dried S	\$88 [hrimps]
糯 米 燒 賣 Steamed Dried Seafood, Beef and Glutinous Rice Dumplings	\$70 [1	松茸醬炒水晶粉 Sautéed Crystal Noodles with	\$108 []	Hot and Sour Seafood Noodles in Soup	\$118 []
健康素菜包 Steamed Vegetable and Mushroom Buns	\$70 [1	Chilli Matsutake Paste ② 鮑 汁 蒸 鵝 掌 Steamed Goose Webs in Abalone Sauce	\$118 []	Fried Rice with Shrimps, Sea Cucumber and	\$238 [d Chicken \$238 []
蘿蔔絲酥餅 Deep-fried Turnip Cakes	\$76 []	②羊肉薄卷 Mutton Rolls with Coriander and Mayonnai	\$108 []	Dong Lai Shun Fried Rice Vermicelli with Sliced Beef or Mutton)230 <u>[</u>	1
雞肉小籠包 Steamed Minced Chicken Dumplings	\$78 [1	寧 式 九 肚 魚 Deep-fried Bombay Duck with Seaweed	\$118 [1	(京 蔥 鴛 鴦 蚌 煎 米 粉 Pan-fried Rice Vermicelli with Duo Clams and Welsh Onion	\$258 []
	\$78 []	Ø芝麻蝦多士 Deep-fried Sesame Shrimp Toast	\$118 [1	蜀府醬牛肉/雞肉炒河粉 《 Wok-fried Sliced Beef / Chicken Rice Noodle with Spicy Sauce	\$258 [es]
生煎雞肉包 Pan-fried Buns filled with Chicken	\$78 [1	X O 醬 櫻 花 蝦 炒 腸 粉 Stir-fried Rice Flour Rolls with X.O. Sauce and Sakura Shrimps	\$118 []	GIT IT SU TH AS	\$348 [sserole]
②雪菜河蝦仁鍋貼 Pan-fried Shrimp and Preserved Vegetable Dumplings	\$78 []	創麻辣雞腳 Braised Chicken Feet with Spicy Sauce Sichuan Style	\$118 [1	海皇鍋巴 Crispy Rice Cake with Seafood	\$368 []
賽螃蟹春卷 Deep-fried Conpoy, Shrimp and Egg White Spring Rolls	\$78 [1	辣子雞軟骨 Deep-fried Spicy Chicken Cartilage	\$158 []	甜 點 Desserts		
②香 梨 帶 子 角 Deep-fried Glutinous Rice Dumplings with Minced Chicken and Scallops 蟹 籽 帶 子 燒 賣	\$78 []	山東手撕雞 Shredded Chicken Shandong Style	\$168 []	荔枝玫瑰糕 Chilled Lychee and Rose Puddings	\$78 []
	ф 7 0 г	,	②油雞樅菌蒸魚雲 Steamed Fish Head with Termite Mushrooms and Chilli	\$158 []	凍香芒布甸 Chilled Mango Pudding	\$78 []
強 作 で 焼 貝 Steamed Scallops and Chicken Dumplings with Crab Roe	\$78 [s	1	上湯浸時蔬 Poached Vegetables in Supreme Soup	\$168 []	€ 移枝甘露 Chilled Sago Cream with Mango and Pomel	\$78 [o]
②黑金小籠包 Steamed Black Sesame Dumplings filled v Shrimps and Chicken	\$80 [vith]	②麻辣鴨舌 Marinated Duck Tongues in Spicy Sauce	\$198 [1	②炸刺蝟包 Deep-fried Buns filled with Cashew and Taro Paste	\$90 []
●東來順牛肉/羊肉餡餅 Pan-fried Pancake filled with Beef or Mutton	\$84 []	麵、飯 Noodles and	Rice		p 騙 打 滾 Steamed Glutinous Rice Flour Rolls with Red Bean Paste	\$88[]
紅油抄手 Chicken and Shrimp Dumplings in Red Chilli Oil	\$108 [1	陽春麵 White Noodles in Supreme Soup	\$65 [1	豆沙鍋餅 Pan-fried Cakes filled with Red Bean Paste	\$92[]
②鮮蝦魚翅餃 Steamed Shrimps, Minced Chicken and	\$108 [1	珍菌上湯拉麵 Assorted Mushroom Noodles in Supreme	\$82 [Soup	1		\$84 [sesame \$92 []
Shark's Fin Dumplings 鮑 魚 撻	\$108 [1	嫩雞煨麵 Braised Noodles in Soup with Shredded C	\$88 [hicken]	Deep-fried Sesame Dumplings filled with Salted Egg Yolk	ψ0 <u>2</u> [1
Baked Abalone and Chicken Tart	7.50[1	牛柳絲手擀麵 Homemade Noodles with Shredded Beef i	\$88 [n Soup]	柚子杞子糕 Chilled Wolfberry and Pomelo Puddings	\$88 []
			北京雞肉餃子湯麵 Chicken Dumplings with Noodles in Soup	\$98 [1	椰皇玉露蛋白燉桃膠 Double-boiled Peach Gum with Egg White and Young Coconut Juice	\$98 []