

檯號

蒸蒸日上 Steamed Dim Sums

- 魚翅灌湯餃 \$130 []
Double-boiled shark's fin, seafood and minced pork dumpling in soup
- 金箔晶瑩鮮蝦餃 \$90 []
Steamed shrimp dumplings with goldleaf
- 蟹子燒賣 \$90 []
Steamed minced pork dumplings with crab roe
- 山竹牛肉球 \$80 []
Steamed beef balls with bean curd skin
- 潮州粉粿(含花生) \$76 []
Steamed diced pork dumplings with dried shrimps, black mushrooms and peanuts (Contains peanut)
- 龍蝦湯鮮竹卷 \$85 []
Steamed bean curd skin rolls with minced pork and shrimps in lobster soup
- 竹炭流沙包 \$76 []
Steamed egg custard buns
- 懷舊馬拉糕 \$76 []
Steamed sponge cake
- 紅菜頭黑松露水晶包 \$76 []
Steamed shrimp dumplings with black truffle paste and beetroot
- 古法香芋鴨腳扎 \$76 []
Steamed beancurd sheet roll with duck web and taro
- 蘆筍帶子石榴果 \$85 []
Steamed scallop dumplings with asparagus
- 巧手臘腸卷 \$76 []
Steamed Chinese preserved sausage roll
- 蜜汁叉燒包 \$78 []
Steamed barbecued pork buns
- 瑤柱珍珠雞 \$80 []
Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf
- 柚皮蒸排骨 \$78 []
Steamed pork ribs with pomelo peel
- X.O. 醬皇蒸鳳爪柚皮 \$78 []
Steamed chicken feet and pomelo peel with X.O. chilli sauce
- 魚肚蒸滑雞 \$80 []
Steamed fish maw with chicken

脆意盎然
Baked and Deep-fried Dim Sums

- 鵝肝醬鹹水角 \$85 []
Deep-fried glutinous rice dumplings with foie gras paste
- 香麻叉燒酥 \$76 []
Baked barbecued pork puff pastries with sesame
- 牛肝菌上素腐皮卷 \$76 []
Deep-fried bean curd sheet rolls filled with porcini
- 雪山叉燒餐包 \$85 []
Baked barbecued pork buns
- 紫薯流沙球 \$76 []
Purple sweet potato lava ball
- 紫菜蟹肉蝦春卷 \$78 []
Deep-fried spring rolls with shrimps, minced garlic and seaweed
- 沙律醬明蝦角 \$76 []
Deep-fried shrimp dumpling with mayonnaise
- 荔蓉黑魚子帶子盒 \$85 []
Deep-fried mashed taro dumplings with scallops and caviar
- X.O. 醬炒蘿蔔糕 \$88 []
Sautéed turnip cakes with X.O. chilli sauce

圓圓滿滿 Rice Rolls

- 蜜汁叉燒腸 \$86 []
Steamed rice rolls with barbecued pork
- 紅米鮮蝦脆米腸 \$86 []
Steamed red crispy rice rolls with shrimps
- 羅漢齋腸粉 \$86 []
Steamed rice rolls with vegetables
- 蔥花蝦米腸 \$80 []
Steamed rice rolls with dried shrimps and scallions

回味無窮 Snacks

- 椒鹽豆腐粒 \$98 []
Deep-fried bean curd cubes in spicy salt
- 鹹菜煮豬肚 \$108 []
Simmered pork tripe and preserved vegetables
- X.O. 醬頭抽煎腸粉 \$138 []
Pan-fried rice rolls with X.O. chilli sauce and supreme soy sauce
- 蔥蒜小排骨 \$148 []
Pan-fried spare ribs with garlic and onions
- 上湯鮮蝦雲吞 \$135 []
Minced shrimp and pork wontons in soup
- 椒鹽九肚魚 \$148 []
Deep-fried bombay duck fish with spicy salt
- 鮑汁花生炆雞腳 \$148 []
Braised chicken feet with peanut in abalone sauce
- 生煎蓮藕餅 \$148 []
Pan-fried minced pork with lotus root
- 白灼菜遠魚滑 \$168 []
Poached seasonal vegetables with shirataki noodles
- 煎釀虎皮尖椒 \$135 []
Pan-fried chilli peppers stuffed with fish mousse
- 蒜泥白肉 \$148 []
Chilled pork belly with garlic and chilli
- 雞蛋豬腳釐 \$160 []
Black sweet vinegar pork trotters with egg and ginger
- 蒜片牛柳粒 \$198 []
Sautéed diced beef with sliced garlic

豐衣粥食 Congee

- 瑤柱白粥 \$28 []
Congee with conpoy
- 皮蛋瘦肉粥 \$112 []
Congee with salted pork and preserved egg
- 美味滑牛粥 \$112 []
Congee with sliced beef
- 鮮味魚片粥 \$138 []
Congee with sliced fish
- 游水斑片粥(每位) \$188 []
Fresh garoupa fillets congee (Per person)
- 鮑片雞球粥(每位) \$198 []
Sliced abalone and chicken congee (Per person)

五穀豐登 Rice and Noodle

- 銀芽肉絲炒麵 \$208 []
Crispy noodle with shredded pork and bean sprout
- 瑤柱蛋白炒香苗 \$208 []
Fried rice with conpoy and egg white
- 薑蔥叉燒撈粗麵 \$218 []
Tossed noodles with barbecued pork, ginger and scallion
- 乾炒海鮮河 \$268 []
Fried rice noodles with assorted seafoods
- 鮮薑蝦叉燒粒炒香苗 \$218 []
Fried rice with diced barbecued pork and shrimp
- 鮮茄魚湯斑片米線 \$288 []
Simmered rice vermicelli with garoupa fillets in fish soup

甜甜蜜蜜 Sweets

- 焗鮮奶蛋撻仔 \$75 []
Baked egg custard tart
- 新疆紅棗椰汁糕 \$75 []
Steamed red date and coconut juice cakes
- 香芒滑布甸 \$75 []
Chilled mango pudding
- 柚子杞子凍糕 \$75 []
Chilled yuzu and wolfberries pudding
- 金箔黑芝麻卷 \$75 []
Black sesame rolls with gold leaf

所有價目另加一服務費
All prices are subject to 10% service charge
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡
If you are allergic to any food, please contact our restaurant staff directly

素食精選 Vegetarian dish

帝苑軒推介 Recommendations