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## 檯號 檯號 檯號 蒸蒸日上 Steamed Dim Sum 香煎韭菜餃 \$76 [ ] 豐衣粥食 Congee Pan-fried minced pork and 移魚 翅 灌 湯 餃 Chinese chives dumplings 瑶柱白粥 \$130 [ \$28 [ Double-boiled shark's fin, seafood and Congee with dried scallops 海鮮荔茸盞 \$76 [ minced pork dumpling in soup Deep-fried mashed taro dumplings with seafood 皮蛋瘦肉粥 \$112 [ 😚晶 螢 鮮 蝦 餃 \$80 [ Congee with salted pork and preserved eggs X.O.醬 炒 蘿 蔔 糕 \$85 [ Steamed shrimp dumplings Sautéed turnip cakes with X.O. chilli sauce 美味滑牛粥 \$112 [ ❤️ 子 燒 賣 \$80 [ Congee with beef slices Steamed minced pork dumplings with crab roe 圓圓滿滿 Rice Rolls 鮮味魚片粥 \$138 [ 山竹牛肉球 \$76 [ Congee with fish slices Steamed beef balls with bean curd sheet 蜜汁叉燒腸 \$86 F 游水斑片粥(每位) \$188 [ Steamed rice rolls with barbecued pork 移鮮 蝦 白 菜 餃 \$76 [ Congee with fresh garoupa fillets (per person) Steamed shrimps and vegetables dumplings 移紅 米 鮮 蝦 脆 米 腸 \$86 [ 鮑片雞球粥(每位) Steamed red crispy rice rolls with shrimps 移龍 蝦 湯 鮮 竹 卷 \$78 [ Congee with sliced abalone and chicken (per person) Steamed bean curd skin rolls with 移陳皮牛肉腸 \$86 [ minced pork and shrimps in lobster soup Steamed rice rolls with minced beef, 万 製 豐 登 Rice and Noodle sliced mandarin peel and coriander 流沙奶皇包 \$76 [ Steamed egg custard buns 銀芽肉絲炒麵 非黃鮮蝦陽 \$208 [ \$86 F Crispy noodles with shredded pork and Steamed rice rolls with shrimps and chives 懷舊馬拉糕 \$76 bean sprouts Steamed sponge cake 回味無窮 Snacks 瑤 柱 蛋 白 炒 香 苗 \$208 [ 沙嗲金錢肚(含花生) \$76 [ Fried rice with conpoy and egg whites Steamed beef tripes in satay sauce (Contains peanut) 椒鹽豆腐粒(素) 豉椒排骨煎米粉 \$208 [ **粉**牛 肝菌 冬菇包(素) \$76 [ Deep-fried bean curd cubes in spicy salt (V) Pan-fried rice vermicelli with pork ribs Steamed porcini mushrooms and 鹹菜煮豬肚 and bell pepper in black bean sauce \$108 [ minced mushrooms buns (V) Simmered pork tripes and preserved vegetables 海鮮炒麵 鮮肉小籠包 **\$**76 [ \$268 [ X.O.醬頭抽煎腸粉 Crispy noodles with assorted seafood Steamed minced pork soup dumplings Pan-fried rice rolls with X.O. chilli sauce and 鮮圍蝦叉燒粒炒香苗 蜜汁叉燒包 \$218 F \$76 [ supreme soy sauce Steamed barbecued pork buns Fried rice with diced barbecued pork and shrimp 蔥蒜小排骨 \$148 [ 魚湯魚滑米線 瑤柱珍珠雞 \$78 [ \$268 [ Pan-fried spare ribs with garlic and onions Steamed glutinous rice with conpoy and Simmered rice vermicelli with 上湯鮮蝦雲吞 minced fish in fish soup diced chicken wrapped with lotus leaf \$135 [ Minced shrimp and pork wontons in soup 移柚皮蒸排骨 \$78 [ 甜甜蜜蜜 Sweets Steamed pork ribs with pomelo peel 椒鹽九肚魚 \$148 [ Deep-fried bombay duck with spicy salt X.O.醬 皇 蒸 鳳 爪 柚 皮 \$78 [ 焗鮮奶蛋撻仔 \$75 [ Steamed chicken feet and pomelo peel 鮑汁花生炆雞腳 \$148 Baked egg custard tart with X.O. chilli sauce Braised chicken feet with 分新疆紅棗椰汁糕 \$75 [ peanuts in abalone sauce 蟲草花北菇棉花雞 \$80 [ Steamed red date and coconut juice cakes Steamed fish maw and chicken with 生煎蓮藕餅 \$148 [ cordyceps flower and mushroom 香芒滑布甸 \$75 [ Pan-fried minced pork with lotus root Chilled mango pudding 灼郊外油菜(素) \$148 脆意盎然 金箔黑芝麻卷 \$75 [ Poached seasonal vegetables (V) **Baked and Deep-fried Dim Sum** Black seasame rolls with gold leaves 煎釀虎皮尖椒 \$135 [ Pan-fried chilli peppers stuffed with fish mousse 移鵝 肝 醬 鹹 水 角 \$80 [ Deep-fried glutinous rice dumplings with 蒜泥白肉 \$148 [ foie gras paste Chilled pork belly wth garlic and chilli 香麻叉燒酥 雞蛋豬腳薑 \$160 [ Baked barbecued pork puff pastries with sesame Black sweet vinegar pork trotters with 喬紫菜鮮蝦春卷 \$76 [ egg and ginger Deep-fried spring rolls with shrimps, 蒜片牛柳粒 \$198 [ minced garlic and seaweed Sautéed diced beef with sliced garlic ₿菠蘿叉燒餐包 \$78 [ Baked barbecued pork buns