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蒸蒸日上 Steamed Dim Sum

 魚翅灌湯餃	\$130 [1]
Double-boiled shark's fin, seafood and minced pork dumpling in soup	
 晶瑩鮮蝦餃	\$90 [1]
Steamed shrimp dumplings	
 蟹子燒賣	\$90 [1]
Steamed minced pork dumplings with crab roe	
山竹牛肉球	\$80 [1]
Steamed beef balls with bean curd sheet	
 鮮蝦白菜餃	\$76 [1]
Steamed shrimps and vegetables dumplings	
 龍蝦湯鮮竹卷	\$85 [1]
Steamed bean curd skin rolls with minced pork and shrimps in lobster soup	
流沙奶皇包	\$76 [1]
Steamed egg custard buns	
懷舊馬拉糕	\$76 [1]
Steamed sponge cake	
沙嗲金錢肚 (含花生)	\$76 [1]
Steamed beef tripes in satay sauce (Contains peanut)	
 牛肝菌冬菇包 (素)	\$76 [1]
Steamed porcini mushrooms and minced mushrooms buns (V)	
鮮肉小籠包	\$76 [1]
Steamed minced pork soup dumplings	
蜜汁叉燒包	\$78 [1]
Steamed barbecued pork buns	
瑤柱珍珠雞	\$80 [1]
Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf	
 柚皮蒸排骨	\$78 [1]
Steamed pork ribs with pomelo peel	
X.O.醬皇蒸鳳爪柚皮	\$78 [1]
Steamed chicken feet and pomelo peel with X.O. chilli sauce	
蟲草花北菇棉花雞	\$80 [1]
Steamed fish maw and chicken with cordyceps flower and mushroom	

脆意盎然

Baked and Deep-fried Dim Sum

 鵝肝醬鹹水角	\$85 [1]
Deep-fried glutinous rice dumplings with foie gras paste	
香麻叉燒酥	\$76 [1]
Baked barbecued pork puff pastries with sesame	
 紫菜鮮蝦春卷	\$78 [1]
Deep-fried spring rolls with shrimps, minced garlic and seaweed	
 菠蘿叉燒餐包	\$85 [1]
Baked barbecued pork buns	

香煎韭菜餃	\$76 [1]
Pan-fried minced pork and Chinese chives dumplings	
海鮮荔茸盞	\$78 [1]
Deep-fried mashed taro dumplings with seafood	
X.O.醬炒蘿蔔糕	\$88 [1]
Sautéed turnip cakes with X.O. chilli sauce	

圓圓滿滿 Rice Rolls

蜜汁叉燒腸	\$86 [1]
Steamed rice rolls with barbecued pork	
 紅米鮮蝦脆米腸	\$86 [1]
Steamed red crispy rice rolls with shrimps	
 陳皮牛肉腸	\$86 [1]
Steamed rice rolls with minced beef, sliced mandarin peel and coriander	
韭黃鮮蝦腸	\$89 [1]
Steamed rice rolls with shrimps and chives	

回味無窮 Snacks

椒鹽豆腐粒 (素)	\$98 [1]
Deep-fried bean curd cubes in spicy salt (V)	
鹹菜煮豬肚	\$108 [1]
Simmered pork tripes and preserved vegetables	
X.O.醬頭抽煎腸粉	\$138 [1]
Pan-fried rice rolls with X.O. chilli sauce and supreme soy sauce	
蔥蒜小排骨	\$148 [1]
Pan-fried spare ribs with garlic and onions	
上湯鮮蝦雲吞	\$135 [1]
Minced shrimp and pork wontons in soup	
椒鹽九肚魚	\$148 [1]
Deep-fried bombay duck with spicy salt	
鮑汁花生炆雞腳	\$148 [1]
Braised chicken feet with peanuts in abalone sauce	
生煎蓮藕餅	\$148 [1]
Pan-fried minced pork with lotus root	
灼郊外油菜 (素)	\$148 [1]
Poached seasonal vegetables (V)	
煎釀虎皮尖椒	\$135 [1]
Pan-fried chilli peppers stuffed with fish mousse	
蒜泥白肉	\$148 [1]
Chilled pork belly wth garlic and chilli	
雞蛋豬腳薑	\$160 [1]
Black sweet vinegar pork trotters with egg and ginger	
蒜片牛柳粒	\$198 [1]
Sautéed diced beef with sliced garlic	

豐衣粥食 Congee

瑤柱白粥	\$28 [1]
Congee with dried scallops	
皮蛋瘦肉粥	\$112 [1]
Congee with salted pork and preserved eggs	
美味滑牛粥	\$112 [1]
Congee with beef slices	
鮮味魚片粥	\$138 [1]
Congee with fish slices	
游水斑片粥 (每位)	\$188 [1]
Congee with fresh garoupa fillets (per person)	
鮑片雞球粥 (每位)	\$198 [1]
Congee with sliced abalone and chicken (per person)	

五穀豐登 Rice and Noodle

銀芽肉絲炒麵	\$208 [1]
Crispy noodles with shredded pork and bean sprouts	
瑤柱蛋白炒香苗	\$208 [1]
Fried rice with conpoy and egg whites	
豉椒排骨煎米粉	\$208 [1]
Pan-fried rice vermicelli with pork ribs and bell pepper in black bean sauce	
海鮮炒麵	\$268 [1]
Crispy noodles with assorted seafood	
鮮圍蝦叉燒粒炒香苗	\$218 [1]
Fried rice with diced barbecued pork and shrimp	
魚湯魚滑米線	\$268 [1]
Simmered rice vermicelli with minced fish in fish soup	

甜甜蜜蜜 Sweets

焗鮮奶蛋撻仔	\$75 [1]
Baked egg custard tart	
 新疆紅棗椰汁糕	\$75 [1]
Steamed red date and coconut juice cakes	
香芒滑布甸	\$75 [1]
Chilled mango pudding	
金箔黑芝麻卷	\$75 [1]
Black sesame rolls with gold leaves	