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蒸蒸日上 Steamed Dim Sum

魚翅灌湯餃	\$125 []
Double-boiled shark's fin, seafood and minced pork dumpling in soup	
晶瑩鮮蝦餃	\$73 []
Steamed shrimp dumplings	
魚翅鳳冠餃	\$90 []
Steamed shrimp dumplings with shark's fin and crab roes	
蟹子燒賣	\$68 []
Steamed minced pork dumplings with crab roe	
山竹牛肉球	\$68 []
Steamed beef balls with bean curd sheet	
竹筴鮮蝦糰	\$68 []
Steamed bamboo pith and shrimp dumplings	
黑松露上素三喜餃(素)	\$68 []
Steamed assorted mushrooms dumplings with black truffle paste (V)	
龍蝦湯鮮竹卷	\$68 []
Steamed bean curd skin rolls with minced pork and shrimps in lobster soup	
流沙奶皇包	\$68 []
Steamed egg custard buns	
懷舊馬拉糕	\$68 []
Steamed sponge cake	
沙嗲金錢肚(含花生)	\$68 []
Steamed beef tripe in satay sauce (Contains peanut)	
薑汁鷄包仔	\$68 []
Steamed minced chicken buns with ginger	
刺蝟麻蓉包	\$68 []
Steamed sesame paste buns in hedgehog shaped	
蜜汁叉燒包	\$68 []
Steamed barbecued pork buns	
瑤柱珍珠雞	\$68 []
Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf	
柚皮蒸排骨	\$69 []
Steamed pork ribs with pomelo peel	
X.O.醬皇蒸鳳爪柚皮	\$69 []
Steamed chicken feet and pomelo peel with X.O. chilli sauce	
蟲草花北菇棉花雞	\$73 []
Steamed fish maw and chicken with cordyceps flower and mushroom	

脆意盎然

Baked and Deep-fried Dim Sum

雞粒鮑魚盞	\$90 []
Baked abalone and diced chicken puff pastries	
崧子鹹水角	\$68 []
Deep-fried glutinous rice dumplings with minced pork	
香麻叉燒酥	\$68 []
Baked barbecued pork puff pastries with sesame	
紫菜蟹肉蝦春卷	\$68 []
Deep-fried crab meat and prawn spring rolls with seaweed	
雪山焗叉燒餐包	\$68 []
Baked barbecued pork buns	

香煎韭菜餃	\$68 []
Pan-fried minced pork dumplings with Chinese chives	
南瓜豆沙煎軟餅	\$68 []
Pan-fried glutinous rice cakes with pumpkin and red bean paste	
海鮮荔茸盞	\$68 []
Deep-fried mashed taro dumplings with seafood	
X.O.醬炒蘿蔔糕	\$73 []
Sauteed turnip cakes with X.O. chilli sauce	

圓圓滿滿 Rice Rolls

蜜汁叉燒腸	\$73 []
Steamed rice rolls with barbecued pork	
梅菜扣肉腸	\$73 []
Steamed rice rolls with braised pork belly	
紅米鮮蝦脆米腸	\$80 []
Steamed red crispy rice rolls with shrimps	
金粟滑牛腸	\$80 []
Steamed rice rolls with minced beef and sweet corns	
竹筴鮮蝦腸	\$80 []
Steamed rice rolls with shrimps and bamboo piths	
桂花蚌滑腸粉	\$80 []
Steamed rice rolls with osmanthus freshwater mussels	

回味無窮 Snacks

椒鹽豆腐粒(素)	\$88 []
Deep-fried bean curd cubes in spicy salt (V)	
鹹菜煮豬肚	\$98 []
Simmered pork tripe and preserved vegetables	
X.O.醬頭抽炒腸粉	\$130 []
Sauteed rice rolls with X.O. chilli sauce and supreme soy sauce	
蔥蒜小排骨	\$128 []
Pan-fried spare ribs with garlic and onions	
上湯鮮蝦雲吞	\$128 []
Minced shrimp and pork wontons in soup	
椒鹽九肚魚	\$138 []
Deep-fried bombay duck fish with spicy salt	
鮑汁花生炆雞腳(含花生)	\$130 []
Braised chicken feet with peanut in abalone sauce	
生煎蓮藕餅	\$138 []
Pan-fried minced pork with lotus root	
灼郊外油菜(素)	\$138 []
Poached seasonal vegetables (V)	
煎釀虎皮尖椒	\$128 []
Pan-fried chilli peppers stuffed with fish mousse	
蒜泥白肉	\$138 []
Chilled pork belly with garlic and chilli	
雞蛋豬腳羹	\$148 []
Simmered pork knuckle, ginger and eggs in dark vinegar	
蜆芥鯪魚球	\$148 []
Deep-fried minced carp fish balls with preserved clam sauce	
蜜燒豬頸肉	\$148 []
Roasted pork neck with honey sauce	
蒜片牛柳粒	\$188 []
Sauteed diced beef with sliced garlic	
炭燒三層肉	\$188 []
Charcoal roasted pork belly	

豐衣粥食 Congee

瑤柱白粥	\$25 []
Congee with dried scallops	
皮蛋瘦肉粥	\$98 []
Congee with salted pork and preserved egg	
美味滑牛粥	\$98 []
Congee with beef slices	
鮮味魚片粥	\$128 []
Congee with fish slices	
游水斑片粥(每位)	\$168 []
Fresh garoupa filets congee (per person)	
鮑片雞球粥(每位)	\$188 []
Sliced abalone and chicken congee (per person)	

五穀豐登 Rice and Noodle

銀芽肉絲炒麵	\$188 []
Crispy noodle with shredded pork and bean sprout	
瑤柱蛋白炒香苗	\$188 []
Fried rice with conpoy and egg white	
豉椒雙蚌炒米	\$188 []
Fried rice vermicelli with coral mussels and osmanthus mussels in salted black bean and pepper sauce	
X.O.醬牛鬆炒米型意粉	\$188 []
Fried Rice pasta with minced beef and X.O. chilli sauce	
鮮圍蝦叉燒粒炒香苗	\$198 []
Fried rice with diced barbecued pork and shrimp	
乾炒海鮮烏冬	\$218 []
Fried udon with seafood	
蟹籽帝苑炒香苗	\$218 []
Fried rice with crab roe and vegetable	
銀芽鮑絲撈麵	\$238 []
Tossed noodle with shredded abalone and bean sprout	
魚湯魚滑米線	\$238 []
Rice vermicelli with minced fish in fish soup	
白雪龍皇炒麵	\$298 []
Wok-fried noodle with rock lobster and scrambled egg white	

甜甜蜜蜜 Sweets

焗鮮奶蛋撻仔	\$68 []
Baked egg custard tart	
陳皮椰汁紅豆糕	\$68 []
Chilled coconut milk and red bean puddings with dried tangerine peels	
生津山渣卷	\$68 []
Chilled hawthorn berry cakes	
新疆紅棗椰汁糕	\$68 []
Steamed red date and coconut juice cakes	
香芒滑布甸	\$68 []
Chilled mango pudding	
金箔黑芝麻卷	\$68 []
Black sesame rolls with gold leaves	

帝苑軒推介 Recommendations

所有價目另加一服務費。

All prices are subject to 10% service charge.