

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 \$80 []
Steamed shrimp dumplings with goldleaf
-  蟹子燒賣 \$80 []
Steamed minced pork dumplings with crab roe
- 山竹牛肉球 \$76 []
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 \$78 []
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

-  薑蔥牛肉角 \$76 []
Steamed beef dumpling with spring onion

-  翡翠帶子餃 \$80 []
Steamed scallop and vegetables dumplings

-  田園素餃 \$76 []
Steamed vegetarian dumplings

- 蜜汁叉燒包 \$76 []
Steamed barbecued pork buns

- 瑤柱珍珠雞 \$78 []
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 \$80 []
Deep-fried glutinous rice dumplings with foie gras paste

- 香麻叉燒酥 \$76 []
Baked barbecued pork puff pastries with sesame

-  芋絲素春卷 \$76 []
Deep-fried vegetarian spring rolls with taro

-  菠蘿叉燒餐包 \$78 []
Baked barbecued pork buns

-  蓮蓉雞仔酥 \$76 []
Baked lotus seed paste with salted egg

- 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 \$85 []
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

- 櫻花蝦碧綠帶子腸 \$90 []
Steamed rice rolls with scallop, vegetables and dried sakura shrimp

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

-  雞蛋豬腳薑 \$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

- 豉椒牛肉炒河粉 \$248 []
Fried rice noodles with beef and black bean sauce

-  鮮圍蝦叉燒粒炒香苗 \$218 []
Fried rice with diced barbecued pork and shrimp

- 上湯海鮮片兒麵 \$318 []
Traditional crispy noodle with assorted seafoods in supreme broth

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