

檯號

蒸蒸日上 Steamed Dim Sums

 魚翅灌湯餃	\$130 [12]
Double-boiled shark's fin, seafood and minced pork dumpling in soup	
 金箔晶瑩鮮蝦餃	\$90 [12]
Steamed shrimp dumplings with goldleaf	
 蟹子燒賣	\$90 [12]
Steamed minced pork dumplings with crab roe	
山竹牛肉球	\$80 [12]
Steamed beef balls with bean curd skin	
潮州粉粿(含花生)	\$76 [12]
Steamed diced pork dumplings with dried shrimps, black mushrooms and peanuts (Contains peanut)	
 龍蝦湯鮮竹卷	\$85 [12]
Steamed bean curd skin rolls with minced pork and shrimps in lobster soup	
竹炭流沙包	\$76 [12]
Steamed egg custard buns	
懷舊馬拉糕	\$76 [12]
Steamed sponge cake	
 薑蔥牛肉角	\$80 [12]
Steamed beef dumpling with spring onion	
 翡翠帶子餃	\$85 [12]
Steamed scallop and vegetables dumplings	
 田園素餃	\$76 [12]
Steamed vegetarian dumplings	
蜜汁叉燒包	\$78 [12]
Steamed barbecued pork buns	
瑤柱珍珠雞	\$80 [12]
Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf	
柚皮蒸排骨	\$78 [12]
Steamed pork ribs with pomelo peel	
X.O. 醬皇蒸鳳爪柚皮	\$78 [12]
Steamed chicken feet and pomelo peel with X.O. chilli sauce	
魚肚蒸滑雞	\$80 [12]
Steamed fish maw with chicken	

脆意盎然

Baked and Deep-fried Dim Sums

 鵝肝醬鹹水角	\$85 [12]
Deep-fried glutinous rice dumplings with foie gras paste	
香麻叉燒酥	\$76 [12]
Baked barbecued pork puff pastries with sesame	
 芋絲素春卷	\$78 [12]
Deep-fried vegetarian spring rolls with taro	
 菠蘿叉燒餐包	\$85 [12]
Baked barbecued pork buns	
 蓮蓉雞仔酥	\$76 [12]
Baked lotus seed paste with salted egg	
沙律醬明蝦角	\$76 [12]
Deep-fried shrimp dumpling with mayonnaise	
荔蓉黑魚子帶子盒	\$85 [12]
Deep-fried mashed taro dumplings with scallops and caviar	
X.O. 醬炒蘿蔔糕	\$88 [12]
Sautéed turnip cakes with X.O. chilli sauce	

圓圓滿滿 Rice Rolls

蜜汁叉燒腸	\$86 [12]
Steamed rice rolls with barbecued pork	
 紅米鮮蝦脆米腸	\$86 [12]
Steamed red crispy rice rolls with shrimps	
 羅漢齋腸粉	\$86 [12]
Steamed rice rolls with vegetables	
櫻花蝦碧綠帶子腸	\$90 [12]
Steamed rice rolls with scallop, vegetables and dried sakura shrimp	

回味無窮 Snacks

 椒鹽豆腐粒	\$98 [12]
Deep-fried bean curd cubes in spicy salt	
鹹菜煮豬肚	\$108 [12]
Simmered pork tripe and preserved vegetables	
X.O. 醬頭抽煎腸粉	\$138 [12]
Pan-fried rice rolls with X.O. chilli sauce and supreme soy sauce	
蔥蒜小排骨	\$148 [12]
Pan-fried spare ribs with garlic and onions	
上湯鮮蝦雲吞	\$135 [12]
Minced shrimp and pork wontons in soup	
椒鹽九肚魚	\$148 [12]
Deep-fried bombay duck fish with spicy salt	
鮑汁花生炆雞腳	\$148 [12]
Braised chicken feet with peanut in abalone sauce	
生煎蓮藕餅	\$148 [12]
Pan-fried minced pork with lotus root	
白灼菜遠魚滑	\$168 [12]
Poached seasonal vegetables with shirataki noodles	
煎釀虎皮尖椒	\$135 [12]
Pan-fried chilli peppers stuffed with fish mousse	
蒜泥白肉	\$148 [12]
Chilled pork belly with garlic and chilli	

 雞蛋豬腳薑	\$160 [12]
Black sweet vinegar pork trotters with egg and ginger	
蒜片牛柳粒	\$198 [12]
Sautéed diced beef with sliced garlic	

豐衣粥食 Congee

瑤柱白粥	\$28 [12]
Congee with conpoy	
皮蛋瘦肉粥	\$112 [12]
Congee with salted pork and preserved egg	
美味滑牛粥	\$112 [12]
Congee with sliced beef	
鮮味魚片粥	\$138 [12]
Congee with sliced fish	
游水斑片粥(每位)	\$188 [12]
Fresh garoupa filets congee (Per person)	
鮑片雞球粥(每位)	\$198 [12]
Sliced abalone and chicken congee (Per person)	

五穀豐登 Rice and Noodle

銀芽肉絲炒麵	\$208 [12]
Crispy noodle with shredded pork and bean sprout	
瑤柱蛋白炒香苗	\$208 [12]
Fried rice with conpoy and egg white	
薑蔥叉燒撈粗麵	\$218 [12]
Tossed noodles with barbecued pork, ginger and scallion	
豉椒牛肉炒河粉	\$248 [12]
Fried rice noodles with beef and black bean sauce	
 鮮圍蝦叉燒粒炒香苗	\$218 [12]
Fried rice with diced barbecued pork and shrimp	
上湯海鮮片兒麵	\$318 [12]
Traditional crispy noodle with assorted seafoods in supreme broth	

甜甜蜜蜜 Sweets

焗鮮奶蛋撻仔	\$75 [12]
Baked egg custard tart	
 新疆紅棗椰汁糕	\$75 [12]
Steamed red date and coconut juice cakes	
香芒滑布甸	\$75 [12]
Chilled mango pudding	
柚子杞子凍糕	\$75 [12]
Chilled yuzu and wolfberries pudding	
金箔黑芝麻卷	\$75 [12]
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