周末及假日點心單點精選 Weekend and Holiday Dim Sum À La Carte A



Weekend and Holiday Dim Sum Menu

	HKD
原隻鮑魚花膠蟹肉高湯餃 (每位) Crabmeat dumpling, whole abalone, fish maw, supreme soup (per person)	168
晶瑩鮮蝦餃 (兩件) Steamed shrimp dumplings (2 pieces)	40
蟹籽燒賣皇 (兩件) Steamed pork dumplings, crab roe (2 pieces)	40
金湯斑肉金魚餃 (兩件) Steamed garoupa dumplings, lobster sauce (2 pieces)	48
碧綠帶子鳳眼餃 (兩件) Steamed scallop dumplings, minced shrimp, vegetables (2 pieces)	40
鮮竹牛肉球 (兩件) Steamed beef balls, bean curd skin (2 pieces)	38
百花釀魚肚 (兩件) Steamed stuffed fish maw, minced shrimp (2 pieces)	40
柱侯金錢肚 Steamed beef tripes, Chu Hou paste	68
娥姐鮮蝦粉粿 (兩件) Steamed shrimp dumplings, coriander, jicama, black mushrooms (2 pieces)	40
上湯鮮竹卷 (兩件) Simmered bean curd skin rolls, shrimps, carrots, black fungus, supreme soup (2 pieces)	40



	幣 【D
鮑粒珍珠雞 (兩件) Steamed glutinous rice, diced abalone, barbecued pork, shrimps, black mushrooms (2 pieces)	88
蠔皇叉燒包 (兩件) Steamed barbecued pork buns, oyster sauce (2 pieces)	40
香煎蘿蔔糕 (兩件) Pan-fried turnip cakes, preserved meat (2 pieces)	48
蘋果芥末鹹水角 (兩件) Deep-fried minced pork dumplings, diced shrimp, apple, black mushroom, wasabi sauce (2 pieces)	40
黑松露芝士蝦春卷 (兩件) Deep-fried spring rolls, shrimps, cheese, black truffle (2 pieces)	40
XO 醬韭皇銀芽櫻花蝦炒腸粉 Fried rice flour rolls, chive stems, bean sprouts, sakura shrimps, homemade XO chilli sauce	88
葱香櫻花蝦蒸腸粉 Steamed rice flour rolls, spring onion, sakura shrimps	68
香茜牛肉蒸腸粉 Steamed rice flour rolls, beef, coriander	88
瑤柱香茜黑毛豬叉燒蒸腸粉 Steamed rice flour rolls, barbecued black pork, shredded conpoy, coriander	88
韭皇原隻鮮蝦蒸腸粉 Steamed rice flour rolls, shrimps, chive stems	88



周末及假目點心 Weekend and Holiday Dim Sum Menu

	港 幣 HKD
地道小吃 Local Flavour	
粟米墨魚餅 (六件) Pan-fried minced squid cakes, sweet corn (6 pieces)	168
麻香鮑粒海蜇頭 Diced abalone, jellyfish, sesame oil	148
口水汁豬肉鬆皮蛋凍豆腐 Chilled bean curd, preserved eggs, pork floss, chilli sauce	198
七味豆腐粒 Deep-fried diced bean curd, chilli powder	138
日本青瓜味噌醬八爪魚仔 Marinated Japanese cucumber, baby octopus, miso paste	198
避風塘軟殼蟹 (兩隻) Deep-fried soft-shell crabs, spicy salt (2 pieces)	298



廚師推介 Chef's Recommendation

	港 幣 HKD
特色飯麵 Rice and Noodle	
飄香荷葉飯 Fried rice, diced shrimp, chicken, black mushrooms, shredded conpoy, lotus leaf	308
馬拉盞海鮮炒飯 Fried rice, diced seafood, preserved shrimp paste	298
福建炒飯 Fried rice, diced shrimp, black mushrooms, conpoy sauce	328
皮蛋肉片瑤柱粥 Congee, sliced pork, shredded conpoy, century eggs	338
豉汁涼瓜牛肉炒河粉 Fried flat rice noodles, sliced beef, bitter melon, black bean sauce	278
濃豬骨湯雲吞稻庭幼鳥冬 Inaniwa thin udon, shrimp dumplings, pork bone soup	388
蟹肉乾燒伊府麵 Braised e-fu noodles, crabmeat	328
黑椒牛柳絲炒鳥冬 Fried udon, shredded beef, black peppers	288
薑葱叉燒撈粗麵 Braised thick noodles, barbeuced pork, shredded ginger, spring onion	288
雪菜肉絲炆鴛鴦米 Braised vermicelli, green bean noodles, shredded pork, preserved vegetables	328



	港 HKD
時令甜品 Seasonal Dessert 燕液甘筍流沙包 (兩件) Steamed milk custard buns, salted egg yolk, bird's nest (2 pieces)	40
奶皇千層糕 (兩件) Steamed layer cakes, milk custard (2 pieces)	36
擂沙湯圓 (四件) Glutinous rice dumplings, black sesame paste, soy bean powder (4 pieces	72
柚子蜜蛋散 (四件) Deep-fried egg twists, honey citron (4 pieces)	72
薑汁鮮奶燉蛋白 (每位) Double-boiled fresh milk, egg white, ginger juice (per person)	72
黑糖蜂巢糕 (四件) Steamed honeycomb cakes, black sugar (4 pieces)	72
桑寄生蓮子蛋茶 (每位) Sweetened Chinese herbal tea, lotus seeds, egg (per person)	72
腐竹薏米銀杏糖水 (每位) Sweetened pearl barley soup, bean curd skin, ginkgo nuts (per person)	72



周末及假日點心單點精選 Weekend and Holiday Dim Sum À La Carte B



Weekend and Holiday Dim Sum Menu

	HKD
原隻鮑魚竹笙蟹肉燕液高湯餃 (每位) Crabmeat dumpling, whole abalone, bamboo pith, bird's nest, supreme soup (per person)	148
晶瑩鮮蝦餃 (兩件) Steamed shrimp dumplings (2 pieces)	40
蟹籽燒賣皇 (兩件) Steamed pork dumplings, crab roe (2 pieces)	40
燕液百花釀蟹鉗 (兩件) Steamed stuffed crab claws, minced shrimp, bird's nest (2 pieces)	48
蝶豆花雞肉香菇菜餃 (兩件) Steamed chicken dumplings, butterfly pea, mushrooms, minced shrimp, vegetables (2 pieces)	48
鮮竹牛肉球 (兩件) Steamed beef balls, bean curd skin (2 pieces)	38
杏鮑菇棉花雞 Steamed chicken, king oyster mushrooms, fish maw	48
醬皇蒸鳳爪 Steamed chicken feet, mixed sauce	68
香芋蒸排骨 Steamed spare ribs, taro	68
瑤柱臘味蒸蘿蔔糕 Steamed turnip cake, shredded conpoy, preserved meat	48



周末及假日點心 Weekend and Holiday Dim Sum Menu

	HKD
鮑粒珍珠雞 (兩件) Steamed glutinous rice, diced abalone, barbecued pork, shrimps, black mushrooms (2 pieces)	88
蠔皇叉燒包 (兩件) Steamed barbecued pork buns, oyster sauce (2 pieces)	40
麻辣海參蘆筍粿 (兩件) Deep-fried sea cucumber dumplings, shrimps, asparagus, chilli sauce (2 pieces)	48
脆炸圓肉蝦球 (兩件) Deep-fried minced shrimp balls, longan (2 pieces)	40
鮮蝦炸雲吞 (兩件) Deep-fried shrimp dumplings, mayonnaise (2 pieces)	68
菠菜米網脆皮鮮蝦腸粉 Deep-fried rice paper flour rolls, shrimps, spinach	88
XO 醬韭皇銀芽櫻花蝦炒腸粉 Fried rice flour rolls, chive stems, bean sprouts, sakura shrimps, homemade XO chilli sauce	88
香茜牛肉蒸腸粉 Steamed rice flour rolls, minced beef, coriander	88
瑤柱香茜黑毛豬叉燒蒸腸粉 Steamed rice flour rolls, barbecued black pork, shredded conpoy, coriander	88
韭皇原隻鮮蝦蒸腸粉 Steamed rice flour rolls, shrimps, chive stems	88



周末及假目點心 Weekend and Holiday Dim Sum Menu

	港 幣 HKD
地道小吃 Local Flavour	
粟米墨魚餅 (六件) Pan-fried minced squid cakes, sweet corn (6 pieces)	168
麻香鮑粒海蜇頭 Diced abalone, jellyfish, sesame oil	148
口水汁豬肉鬆皮蛋凍豆腐 Chilled bean curd, preserved eggs, pork floss, chilli sauce	198
七味豆腐粒 Deep-fried diced bean curd, chilli powder	138
日本青瓜味噌醬八爪魚仔 Marinated Japanese cucumber, baby octopus, miso paste	198
避風塘軟殼蟹 (兩隻) Deep-fried soft-shell crabs, spicy salt (2 pieces)	298



廚師推介 Chef's Recommendation

	港 幣 HKD
特色飯麵 Rice and Noodle	
飄香荷葉飯 Fried rice, diced shrimp, chicken, black mushrooms, shredded conpoy, lotus leaf	308
馬拉盞海鮮炒飯 Fried rice, diced seafood, preserved shrimp paste	298
福建炒飯 Fried rice, diced shrimp, black mushrooms, conpoy sauce	328
皮蛋肉片瑤柱粥 Congee, sliced pork, shredded conpoy, century eggs	338
豉汁涼瓜牛肉炒河粉 Fried flat rice noodles, sliced beef, bitter melon, black bean sauce	278
濃豬骨湯雲吞稻庭幼鳥冬 Inaniwa thin udon, shrimp dumplings, pork bone soup	388
蟹肉乾燒伊府麵 Braised e-fu noodles, crabmeat	328
黑椒牛柳絲炒鳥冬 Fried udon, shredded beef, black peppers	288
薑葱叉燒撈粗麵 Braised thick noodles, barbeuced pork, shredded ginger, spring onion	288
雪菜肉絲炆鴛鴦米 Braised vermicelli, green bean noodles, shredded pork, preserved vegetables	328



	港幣
時令甜品 Seasonal Dessert	HKD
紫薯刺蝟包 (兩件) Deep-fried mashed purple potato buns (2 pieces)	40
黑芝麻煎堆 (兩件) Deep-fried black sesame balls (2 pieces)	36
擂沙湯圓 (四件) Glutinous rice dumplings, black sesame paste, soy bean powder (4 pieces	72
柚子蜜蛋散 (四件) Deep-fried egg twists, honey citron (4 pieces)	72
薑汁鮮奶燉蛋白 (每位) Double-boiled fresh milk, egg white, ginger juice (per person)	72
黑糖蜂巢糕 (四件) Steamed honeycomb cakes, black sugar (4 pieces)	72
桑寄生蓮子蛋茶 (每位) Sweetened Chinese herbal tea, lotus seeds, egg (per person)	72
腐竹薏米銀杏糖水 (每位) Sweetened pearl barley soup, bean curd skin, ginkgo nuts (per person)	72



周末及假日點心單點精選 Weekend and Holiday Dim Sum À La Carte C



Weekend and Holiday Dim Sum Menu

	HKD
原隻鮑魚瑤柱蟹肉高湯餃 (每位) Crabmeat dumpling, whole abalone, shredded conpoy, supreme soup (per person)	148
晶瑩鮮蝦餃 (兩件) Steamed shrimp dumplings (2 pieces)	40
蟹籽燒賣皇 (兩件) Steamed pork dumplings, crab roe (2 pieces)	40
紅菜頭帶子鮮蝦餃 (兩件) Steamed shrimp dumplings, scallops, beetroot (2 pieces)	48
黑松露野菌餃 (兩件) Steamed wild mushroom dumplings, black truffle, gold leaf (2 pieces)	48
鮮竹牛肉球 (兩件) Steamed beef balls, bean curd skin (2 pieces)	38
鮑魚四寶扎 (兩件) Steamed bean curd skin rolls, abalone, minced shrimp, fish maw, black mushrooms (2 pieces)	58
薑葱牛柏葉 Steamed beef tripes, shredded ginger, spring onion	68
上湯鮮竹卷 (兩件) Simmered bean curd skin rolls, shrimps, carrots, black fungus, supreme soup (2 pieces)	40
鮑粒珍珠雞 (兩件) Steamed glutinous rice, diced abalone, barbecued pork, shrimps, black mushrooms (2 pieces)	88



周末及假日點心 Weekend and Holiday Dim Sum Menu

	HKD
香麻黑椒鵝肉燒餅(兩件) Baked minced pork cakes, shredded goose, black mushrooms, sesame, black peppers (2 pieces)	40
蠔皇叉燒包 (兩件) Steamed barbecued pork buns, oyster sauce (2 pieces)	40
鮑魚雞粒甘筍粿 (兩件) Deep-fried diced abalone dumplings, chicken, carrots (2 pieces)	48
鮮蝦炸春卷 (兩件) Deep-fried spring rolls, shrimps (2 pieces)	48
黑椒牛肉角 (兩件) Deep-fried beef dumplings, black peppers (2 pieces)	48
XO 醬韭皇銀芽櫻花蝦炒腸粉 Fried rice flour rolls, chive stems, bean sprouts, sakura shrimps, homemade XO chilli sauce	88
黑松露雜菌蒸腸粉 Steamed rice flour rolls, mixed mushroom, black truffle	88
香茜牛肉蒸腸粉 Steamed rice flour rolls, minced beef, coriander	88
瑤柱香茜黑毛豬叉燒蒸腸粉 Steamed rice flour rolls, barbecued black pork, shredded conpoy, coriander	88
韭皇原隻鮮蝦蒸腸粉 Steamed rice flour rolls, shrimps, chive stems	88



	港 幣 HKD
地道小吃 Local Flavour	
粟米墨魚餅 (六件) Pan-fried minced squid cakes, sweet corn (6 pieces)	168
麻香鮑粒海蜇頭 Diced abalone, jellyfish, sesame oil	148
口水汁豬肉鬆皮蛋凍豆腐 Chilled bean curd, preserved eggs, pork floss, chilli sauce	198
七味豆腐粒 Deep-fried diced bean curd, chilli powder	138
日本青瓜味噌醬八爪魚仔 Marinated Japanese cucumber, baby octopus, miso paste	198
避風塘軟殼蟹 (兩隻) Deep-fried soft-shell crabs, spicy salt (2 pieces)	298



	港 幣 HKD
特色飯麵 Rice and Noodle	
飄香荷葉飯 Fried rice, diced shrimp, chicken, black mushrooms, shredded conpoy, lotus leaf	308
馬拉盞海鮮炒飯 Fried rice, diced seafood, preserved shrimp paste	298
福建炒飯 Fried rice, diced shrimp, black mushrooms, conpoy sauce	328
皮蛋肉片瑤柱粥 Congee, sliced pork, shredded conpoy, century eggs	338
豉汁涼瓜牛肉炒河粉 Fried flat rice noodles, sliced beef, bitter melon, black bean sauce	278
濃豬骨湯雲吞稻庭幼鳥冬 Inaniwa thin udon, shrimp dumplings, pork bone soup	388
蟹肉乾燒伊府麵 Braised e-fu noodles, crabmeat	328
黑椒牛柳絲炒鳥冬 Fried udon, shredded beef, black peppers	288
薑葱叉燒撈粗麵 Braised thick noodles, barbeuced pork, shredded ginger, spring onion	288
雪菜肉絲炆鴛鴦米 Braised vermicelli, green bean noodles, shredded pork, preserved vegetables	328



Weekend and Holiday Dim Sum Menu

	HKD
時令甜品 Seasonal Dessert 烤焗鳳梨酥 (兩件) Baked pineapple puffs (2 pieces)	4(
清甜棗皇糕(兩件) Steamed red date puddings (2 pieces)	36
擂沙湯圓 (四件) Glutinous rice dumplings, black sesame paste, soy bean powder (4 pieces)	72
柚子蜜蛋散 (四件) Deep-fried egg twists, honey citron (4 pieces)	72
薑汁鮮奶燉蛋白 (每位) Double-boiled fresh milk, egg white, ginger juice (per person)	72
黑糖蜂巢糕 (四件) Steamed honeycomb cakes, black sugar (4 pieces)	72
桑寄生蓮子蛋茶 (每位) Sweetened Chinese herbal tea, lotus seeds, egg (per person)	72
腐竹薏米銀杏糖水 (每位) Sweetened pearl barley soup, bean curd skin, ginkgo nuts (per person)	72

