

午市任點任食點心套餐
“All-you-can-eat Dim Sum” Set Lunch

頭盤 Appetisers

桂花蜜黑豚肉叉燒
Barbecued black pork with osmanthus honey sauce
葱油貢菜海蜇 Jellyfish with vegetables
花雕醉豬手 Pig's knuckle marinated in yellow wine
鎮江醋小排骨 Stewed spareribs with black vinegar

點心 Dim Sum

晶瑩鮮蝦餃 Steamed shrimp dumplings
蟹籽蒸燒賣 Steamed pork dumplings with crab roe
醬皇鳳爪蒸魚肚
Steamed chicken feet and fish maw with mixed sauce
西洋菜牛肉球 Steamed beef balls with watercress
香煎蘿蔔糕 Pan-fried turnip cake
薑蔥牛肉角
Steamed beef dumplings with shredded ginger and spring onion
蠔皇叉燒包 Steamed barbecued pork buns
黑椒金錢肚蒸爽肚
Steamed pig's stomach and ox tripe with black pepper sauce
紅油抄手 Pork dumplings with chilli sauce
黑松露菌帶子餃
Steamed black truffle and scallop dumplings
鮮蝦韭菜餃
Steamed minced shrimp and chive dumplings
蠔皇上素鮮竹卷
Steamed bean curd skin roll with mixed fungus
XO 醬蒸排骨 Steamed spareribs with homemade XO chilli sauce
脆皮欖菜墨魚餅
Deep-fried cuttlefish cake with preserved olive
甜酸五柳炸魚蓉茄子
Deep-fried minced Canton carp and eggplant with sweet and sour sauce
蘆筍鮮蝦春卷
Deep-fried spring rolls with shrimp and asparagus

湯 Soup

蟹肉灌湯餃 Crabmeat dumpling in supreme stock
足料老火湯 Daily homemade soup

蔬菜 Vegetables

清炒菜遠
Stir-fried vegetables
上湯灼芥蘭
Poached kale in soup

飯麵 Rice and Noodles

金沙鮮蝦炒絲苗
Fried rice with shrimps and mashed salted egg yolk
韭皇銀芽肉絲煎米粉
Pan-fried vermicelli with sliced pork, bean sprout and chive stem
瑤柱皮蛋肉丸粥
Congee with conpoy, preserved egg and minced pork

甜品 Desserts

凍香芒布甸 Chilled fresh mango pudding
陳皮紅豆沙 Sweetened red bean cream
凍鳳梨桂花糕 Chilled jelly with pineapple and osmanthus
椰香炸饅頭 Deep-fried coconut bun

兩位用 HKD 港幣 536 元 for 2 persons

以上價目均須另加一服務費
All prices are subject to 10% service charge