

午市點心 Dim Sum Menu

🍴 廚師精選 Chef's Recommendation 🍴

鮮果芝麻海鮮筒	三件 3 pieces	88
<i>Seafood Puff with Sesame and Fruit</i>		
蟲草花帶子腸粉		138
<i>Scallops Rice Flour Rolls with Cordyceps Flowers</i>		
茶美豚酥皮焗餐包	三件 3 pieces	88
<i>Baked Crispy Chamiton Pork Buns</i>		
蝦皇醬阿拉斯加蟹肉小籠包	一件 1 piece	58
<i>Steamed Alaskan King Crab Meat with Secret Shrimp Paste Soup Dumpling</i>		
懷舊錦鹵雲吞		98
<i>Deep-fried Shrimp Wontons with Sweet and Sour Sauce</i>		
懷舊灌湯餃	每位 per person	78
<i>Shrimp and Conpoy Dumpling in Superior Broth</i>		
傳統豬潤燒賣	兩件 2 pieces	58
<i>Steamed Pork Dumplings with Pork Liver</i>		
傳統懷舊芝麻卷	三件 3 pieces	48
<i>Steamed Sweetened Sesame Rolls</i>		
🍴 炸 Deep-fried、煎 Pan-fried 🍴		
子薑崧子和牛批	三件 3 pieces	
<i>Baked Wagyu Beef Pies with Pickled Ginger and Pine Nuts</i>		
迎新歲金箔鮑魚撻	每件 per piece	68
<i>Baked Whole Abalone Tart with Diced Chicken</i>		
鵝肝咸水角	三件 3 pieces	
<i>Deep-fried Dumplings with Foie Gras</i>		
🍴 黃金海苔雙魚春卷	三件 3 pieces	78
<i>Crispy Spring Rolls with Seaweed, Silver Cod, Squid and Spicy Salt</i>		
🍴 肉鬆臘味蘿蔔糕		68
<i>Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss</i>		
荔茸燒鵝酥	三件 3 pieces	68
<i>Baked Taro Cake with Goose</i>		
金瑤鮮蝦香煎韭菜棵	三件 3 pieces	68
<i>Pan-fried Shrimps Dumplings with Conpoy and Chives</i>		
金蠔煎軟餅		68
<i>Pan-fried Oyster Pancake</i>		

🍴 腸粉 Rice Flour Roll 🍴

XO 醬煎腸粉		98
<i>Pan-fried Rice Flour Rolls with XO Sauce</i>		
脆皮海皇腸粉		98
<i>Crispy Shrimp Rice Flour Rolls</i>		
芹香黑豚肉叉燒腸粉		82
<i>Barbecued Kagoshima Pork Rice Flour Rolls with Celery</i>		
羊肚菌牛肉腸粉		82
<i>Beef Rice Flour Rolls with Morel Mushroom</i>		
布拉白腸粉		58
<i>Traditional Rice Flour Rolls</i>		
年年有餘星斑腸粉		118
<i>Steamed Flour Rolls with Spotted Garoupa</i>		

🍴 蒸 Steamed 🍴

金箔松露龍蝦餃	兩件 2 pieces	108
<i>Steamed Lobster Dumplings with Black Truffle and Gold Foil</i>		
魚子翡翠帶子餃	兩件 2 pieces	98
<i>Steamed Scallops Dumplings with Salmon Roe</i>		
🍴 陳醋蟹肉蛋白餃	兩件 2 pieces	78
<i>Steamed Crab Meat and Egg White Dumplings with Aged Vinegar</i>		
天賜口福鮮蝦餃	四件 4 pieces	72
<i>Steamed Shrimp and Bamboo Shoot Dumplings</i>		
🍴 牛肝菌燒賣	四件 4 pieces	68
<i>Steamed Pork Dumplings with Porcini Mushroom</i>		
潮式蝦米蒸粉果	三件 3 pieces	58
<i>Steamed Dumplings with Dried Shrimps and Yam Bean</i>		
招財鴻運素餃	三件 3 pieces	58
<i>Steamed Mushroom Dumplings with Bamboo Piths</i>		
春風蜜意叉燒包	三件 3 pieces	68
<i>Steamed Barbecued Pork Buns</i>		
賀歲鴛鴦臘腸卷	三件 3 pieces	58
<i>Steamed Buns with Chinese Preserved Sausage</i>		
好市大利鮮竹卷	三件 3 pieces	58
<i>Steamed Bean Curd Rolls with Pork and Shrimps</i>		
橫財就手		58
<i>Steamed pork-knuckle with Dried Black Moss</i>		

🍴 粉麵及生滾粥 Noodles & Congee 🍴

大排檔豉油皇炒麵 或 河粉		168
<i>Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce</i>		
懷舊炸醬撈麵		98
<i>Tossed Egg Noodles with Minced Pork Sauce</i>		
香茜皮蛋星斑片粥		128
<i>Spotted Garoupa Congee with Coriander and Century Egg</i>		
燒鵝稻庭烏冬		148
<i>Inaniva Udon with Roasted Goose in Soup</i>		
蝦球上湯伊麵		168
<i>E-fu Noodles with Prawns in Superior Soup</i>		
🍴 雪菜火鴨絲炆鴛鴦米		208
<i>Braised Vermicelli with Minced Duck and Preserved Vegetables</i>		
乾炒肥牛肉河粉		248
<i>Wok-fried Flat Rice Noodles with Beef</i>		
🍴 甜品 Desserts 🍴		
椰香紅棗糕		50
<i>Red Date Pudding with Coconut Milk</i>		
原籠黑糖馬拉糕		48
<i>Cantonese Style Steamed Brown Sugar Sponge Cake</i>		
鮮奶蛋撻仔(需時二十分鐘) 三件 3 pieces		48
<i>Fresh Milk Egg Tarts (Please allow 20 minutes for preparation)</i>		
🍴 柚子西米香芒布甸		88
<i>Chilled Mango Pudding, Pomelo and Sago</i>		
楊枝甘露		78
<i>Chilled Mango Cream with Sago and Pomelo</i>		
傳統懷舊芝麻卷	三件 3 pieces	48
<i>Steamed Sweetened Sesame Roll</i>		

特級茗茶 Premium Chinese Tea

每位 3.5 Per Person

🍴 烏龍茶 Oolong Tea 🍴

台灣東方美人	
<i>Taiwan Oriental Beauty</i>	
台灣凍頂烏龍茶	
<i>Taiwan High Mountain Tea</i>	
安溪紅心鐵觀音	
<i>Anxi Red Heart Iron Buddha</i>	

🍴 黑茶 Black Tea 🍴

二十年熟普洱茶	
<i>20-year Vintage Pu-erh</i>	

🍴 綠茶及白茶 Green Tea & White Tea 🍴

明前獅峰龍井	
<i>Lion Peak Dragon Well, Ming Qian</i>	
白毫銀針	
<i>Silver Needle</i>	
白牡丹	
<i>White Peony</i>	

🍴 花香茶 Scented Tea 🍴

花香龍珠	
<i>Jasmine Dragon Pearls</i>	
杭白菊花茶	
<i>Hangzhou Chrysanthemum Tea</i>	

廚師精選 Chef Recommendation

[N][D][P]鮮果芝麻海鮮筒 Seafood Puff with Sesame and Fruit	三件 3 pieces	88□
[N][P]蟲草花帶子腸粉 Scallops Rice Flour Rolls with Cordyceps Flowers		138□
[N][D][P]茶美豚酥皮焗餐包 Baked Crispy Chamilton Pork Buns	三件 3 pieces	88□
[N][D][P]蝦皇蟹肉小籠包 Steamed Crab Meat with Secret Shrimp Paste Soup Dumpling	一件 1 piece	58□
[N][P]懷舊錦鹵雲吞 Deep-fried Shrimp Wontons with Sweet and Sour Sauce		98□
[N][D][P]懷舊灌湯餃 Shrimp and Conpoy Dumpling in Superior Broth	每位 Per person	78□
[N][D][P]傳統豬潤燒賣 Steamed Pork Dumplings with Pork Liver	兩件 2 pieces	58□
[N]傳統芝麻卷 Steamed Sweetened Sesame Rolls	三件 3 pieces	48□
蒸 Steamed		
[N][D][P]金箔松露龍蝦餃 Steamed Lobster Dumplings with Black Truffle and Gold Foil	兩件 2 pieces	108□
[N][D][P]魚子翡翠帶子餃 Steamed Scallops Dumplings with Salmon Roe	兩件 2 pieces	98□
[N][D][P]陳醋蟹肉蛋白餃 Steamed Crab Meat and Egg White Dumplings with Aged Vinegar	兩件 2 pieces	78□
[N][D][P]天賜口福鮮蝦餃 Steamed Shrimp and Bamboo Shoot Dumplings	四件 4 pieces	72□
[N][D][P]牛肝菌燒賣 Steamed Pork Dumplings with Porcini Mushroom	四件 4 pieces	68□
[N][D]潮式蝦米蒸粉果 Steamed Dumplings with Dried Shrimps and Yam Bean	三件 3 pieces	58□
[N][V]相財鴻運素餃 Steamed Mushroom Dumplings with Bamboo Piths	三件 3 pieces	58□
[N][D][P]春風蜜意叉燒包 Steamed Barbecued Pork Buns	三件 3 pieces	68□
[P]賀歲鴛鴦臘腸卷 Steamed Buns with Chinese Preserved Sausage	三件 3 pieces	68□
[P]好市大利鮮竹卷 Steamed Bean Curd Rolls with Pork and Shrimps	三件 3 pieces	58□
[P]橫財就手 Steamed pork-knuckle with Dried Black Moss		68□

腸粉 Rice Flour Roll

[N]脆皮海皇腸粉 Crispy Shrimps Rice Flour Rolls		98□
[B][N][P]喜氣洋洋牛肉腸粉 Steamed Beef Rice Flour Rolls with Morel Mushroom		82□
[D]布拉白腸粉 Traditional Rice Flour Rolls		58□
[N][P]芹香黑豚肉叉燒腸粉 Barbecued Kagoshima Pork Rice Flour Rolls with Celery		82□
[D]年年有餘星斑腸粉 Steamed Flour Rolls with Spotted Garoupa		118□

炸 Deep-fried ◆ 煎 Pan-fried

[B][D][N]子薑崧子和牛批 Baked Wagyu Beef Pies with Pickled Ginger and Pine Nuts	三件 3 pieces	98□
[N][D][P]黃金海苔雙魚春卷 Crispy Spring Rolls with Seaweed, Silver Cod, Squid and Spicy Salt	三件 3 pieces	78□
[N][D]迎新歲金箔鮑魚撻 Baked Whole Abalone Tart with Diced Chicken	每件 per person	68□
[N][D][P]鵝肝咸水角 Deep-fried Dumplings with Foie Gras	三件 3 pieces	68□
[N][D][P]肉鬆臘味蘿蔔糕 Pan-fried Chinese Turnip Cake with Assorted Preserved Meat and Pork Floss	三件 3 pieces	68□
[N][D]荔茸燒鵝酥 Baked Taro Cake with Goose	三件 3 pieces	68□
[N][D][P]金瑤鮮蝦煎蔥 Pan-fried Shrimps Dumplings with Conpoy and Chives		82□
[N][D]椒鹽龍鬚 Deep-fried Squids with Spiced Salt		82□
[N][D]金勾韭菜煎薄鐸 Pan-fried Chinese Chives Pancake with Dried Shrimps		68□
[N][D][P]豉汁煎釀青椒 Deep-fried Green Peppers stuffed with Fish Mousse		68□
[N][D][P]金蠔煎軟餅 Pan-fried Oyster Pancake		68□

冷盤小食 Cold Appetiser

[N][D][P]豉蒜虎椒伴皮蛋 Century Eggs with Chilli and Garlic in Black Bean Sauce		68□
[D][P]話梅浸豬手 Braised Pig Knuckles with Preserved Plum Sauce		88□

熱盤小食 Hot Appetiser

[N][D][P]鮑汁炆雞腳 Braised Chicken Feet with Abalone Sauce		82□
[D]金沙椒鹽豆腐 Crispy-fried Bean Curd Cubes with Spiced Salt		72□
[N][P]鮮蝦淨水餃 Shrimp and Pork Dumplings in Soup		98□
[V]白灼時蔬 Poached Seasonal Vegetable		78□
粉麵 Noodles		
[N][D][P]懷舊炸醬撈麵 Tossed Egg Noodles with Minced Pork Sauce		98□
[N][D][P]燒鵝稻庭烏冬 Inaniwa Udon with Roasted Goose in Soup		148□
[N][D]大排檔豉油皇炒麵 或 河粉 Wok-fried Egg Noodles or Flat Rice Noodles with Soy Sauce		168□
[N][D][P]蝦球上湯伊麵 E-fu Noodles with Prawns in Superior Soup		168□
[B][N][D]乾炒肥牛肉河粉 Wok-fried Flat Rice Noodles with Beef		248□
[N][P]雪菜火鴨絲炆鴛鴦米 Braised Vermicelli with Julienne Duck and Preserved Vegetables		208□

生滾粥 Congee

[D][P]香茜皮蛋星斑片粥 Spotted Garoupa Congee with Coriander and Century Egg		128□
[D][P]荔灣艇仔粥 Mixed Meat and Peanut Congee		78□
[D][P]生滾沙田滑雞粥 Chicken Congee		88□
[B][D][P]窩蛋牛肉粥 Beef Congee with Poached Egg		78□

甜點 Dessert

[D][V]楊枝甘露 Chilled Mango Sago Cream with Pomelo		78□
[D][V]栗蓉西米焗布甸 Baked Sago Pudding with Chestnut Purée		68□
[D][V]柚子西米香芒布甸 Chilled Mango Pudding with Pomelo and Sago		68□
[V]椰香紅棗糕 Red Date Pudding with Coconut Milk	三件 3 pieces	50□
[D]鮮奶蛋撻仔 (需時二十分鐘) Fresh Milk Egg Tarts (please allow 20 minutes for preparation)	三件 3 pieces	48□
[N][D]原籠黑糖馬拉糕 Cantonese Style Steamed Brown Sugar Sponge Cake		48□

天外天廚師精選 Signature Dish

B - Contains Beef 含牛肉 D - Contain Dairy products 含奶製品 N - Contains Nuts 含乾果 P - Contains Pork 含豬肉 V - Vegetarian 素菜

所有價目均以港幣計算及需另收加一服務費 All prices are in HKD and subject to 10% service charge

如果你對某些食物敏感，請告知服務人員 Please make your server aware of any food allergies