



蒸點 / 餃子

Dim Sum and Dumplings



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| 秘製魚翅灌湯餃 Steamed Shark's Fin Dumpling in Superior Broth | 每位 per person 98 |
| 龍蝦湯金魚餃 Steamed Lobster Dumpling with Lobster Broth | 每件 each 68 |
| 松茸糯米雞 Steamed Glutinous Rice with Chicken and Matsutake | 每件 each 68 |
| 鮑魚燒賣皇 Steamed Traditional Pork Dumpling with Abalone | 每件 each 58 |
| 老醋豬腳薑 Stewed Pork Knuckles and Ginger with Aged Vinegar | 68 |
| 鮮蟹肉小籠包 Steamed Pork Dumplings with Crab Meat | 68 |
| 竹筴蟹粉百花卷 Steamed Seafood Rolls with Minced Pork | 68 |
| 玥龍極品鮮蝦餃 Pearl Dragon Steamed Shrimp Dumplings | 68 |
| 鵪鶉蛋燒賣 Steamed Pork Dumplings with Quail Egg | 58 |
| 山竹陳皮蒸牛肉球 Steamed Minced Beef Balls with Mandarin Peel | 48 |
| 酸辣湯鮮竹卷 Steamed Bean Curd Skin Rolls in Hot and Sour Soup | 48 |
| 水晶百合花素餃 Steamed Vegetable Dumplings with Lily Bulbs | 48 |
| 牛肝菌素菜包 Steamed Porcini Mushroom and Vegetable Buns | 48 |
| 蜜汁叉燒包 Steamed Barbecued Pork Buns | 48 |
| 合桃流沙包 Steamed Walnut Custard Buns | 48 |

布拉腸粉

Freshly Handmade Rice Rolls

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| 香茜石斑脆皮海龍皇腸粉 Steamed Grouper and Crispy Dough in Rice Rolls | 88 |
| 燒汁和牛腸粉 Steamed Wagyu Beef with Barbecue Sauce in Rice Rolls | 88 |
| 原隻鮮蝦腸粉 Steamed Shrimp Rice Rolls | 78 |
| 香茜帶子腸粉 Steamed Scallop Rice Rolls | 78 |
| 玥龍叉燒腸粉 Steamed Barbecued Pork Rice Rolls | 68 |
| 麻辣雞絲腸粉 Steamed Spicy Chicken Rice Rolls | 68 |

煎炸美點

Crispy and Fried Dim Sum

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| 菠蘿叉燒包 Baked Crusted Buns with Barbecued Pork | 68 |
| XO醬煎腸粉 Pan-fried Rice Rolls with XO Sauce | 58 |
| 金喳脆皮帶子餅 Crispy Scallop Cakes | 58 |
| 芥香蘿蔔糕 Pan-fried Turnip Cakes with Mustard | 58 |
| 日本黑椒和牛鍋餅 Pan-fried Black Pepper Pancakes with Wagyu Beef | 58 |
| 野菌松露芋盒 Deep-fried Taro Puffs Stuffed with Mushrooms and Truffle | 58 |
| 蘿蔔絲酥餅 Crispy Turnip Puffs | 58 |
| 蜜汁叉燒酥 Baked Honey Glazed Barbecued Pork Puffs | 48 |
| 鮮蝦韭黃春卷 Crispy Spring Rolls with Shrimp and Chives | 48 |
| 南瓜蓮蓉軟餅 Pumpkin Cakes with Lotus Seed Paste | 48 |

甜點

Desserts

清燉官燕

可選：蜂皇蜜 / 杏汁 / 冰糖 / 椰奶

Double-boiled Imperial Bird's Nest

Choice of: Royal Jelly Honey/ Almond Milk/ Rock Sugar/ Coconut Milk

每位 per person

788

萬壽果杏汁燉官燕

Double-boiled Bird's Nest with Papaya and Almond Cream

588

桃膠棗皇燉日本蘋果

Double-boiled Peach Resin with Fukuoka Apple

98

精選炸貓山皇榴蓮雪糕

Deep-fried "Musang King" Durian Ice Cream

88

燕窩杏汁蛋撻仔

Baked Egg Tarts with Bird's Nest and Almond Sauce

88

沖繩黑糖薑茶雙色湯圓

Rice Dumplings in Ginger Tea with Okinawa Brown Sugar

68

蓮子蛋白杏仁茶

Almond Cream with Egg White and Lotus Seeds

68

洋薏米腰果露

Sweet Cashew Nut Cream with Pearl Barley

58

斑蘭葉千層糕

Steamed Pandan Cakes

58

杭菊桂花糕

Chilled Hangzhou Chrysanthemum and Osmanthus Puddings

58

棗蓉芝麻珍珠凍糕

Chilled Sesame Jellies with Red Dates

58

時令鮮果盤

Seasonal Fresh Fruit Platter

每位 per person 58