

LUNCH SPECIAL

All you can eat dim sum (Including Chinese Tea)	Adult	\$258
	Children	\$138

DIM SUM 點心

- | | | |
|----|---|------|
| 01 |  Hau Gau
Steamed Shrimp Dumplings
冬筍蝦餃皇 | \$60 |
| 02 | Xiao Long Bao
Shanghainese Steamed Pork Dumplings
上海小籠包 | \$56 |
| 03 |  Steamed Spinach Dumplings
菠菜餃 | \$54 |
| 04 | Siu Mai
Steamed Pork and Shrimp Dumplings
乾蒸燒賣 | \$56 |
| 05 |  Steamed Pork and Scallop Dumpling
with Black Truffle
黑松露帶子燒賣 | \$66 |
| 06 |  Poached Pork Dumplings in
Chili Oil
紅油抄手 | \$54 |
| 07 |  Steamed Beef Dumplings with
Ginger and Spring Onion
薑蔥牛肉餃 | \$52 |
| 08 |  Steamed Chicken with Fish Maw
綿花雞 | \$60 |
| 09 | Steamed Chicken Feet with
XO Sauce
XO 醬蒸鳳爪 | \$50 |
| 10 | Steamed Pork Spare Ribs with
Black Bean Sauce
豉汁蒸排骨 | \$52 |
| 11 | Beef Balls with Parsley
香茜牛肉球 | \$52 |



Kick ass... must try



vegetarian



new item

All prices are subject to 10% service charge

DIM SUM 點心

- | | | |
|--|---|-------------|
|  | 12 Steamed Conpoy and Crab Meat with Bamboo Pith Dumpling in Supreme Broth
蟹肉瑤柱竹筴灌湯餃
*Limited Serving per day
*Limited to one per guest | \$60 |
| | 13 Cha Xiao Bao Barbecued Pork Buns
叉燒包 | \$52 |
|  | 14 Pan-fried Tofu Skin Roll with Assorted Vegetable
★ 香煎腐皮卷 | \$58 |
|  | 15 Deep-fried Wild Mushrooms with Yam Spring Rolls
野菌沙葛素春卷 | \$50 |
|  | 16 Deep-fried Toro Croquette
酥炸雞肉芋角 | \$52 |
|  | 17 Beijing Potstickers
北京煎餃子 | \$52 |
| | 18 Pan-fried Turnip Cake
香煎蘿蔔糕 | \$52 |
|  | 19 Deep-fried Crab Claws with Shrimp Paste
百花炸蟹鉗 | \$58 |
| | 20 Baked Barbecued Pork In Puff Pastry
焗芝麻叉燒酥 | \$54 |
|  | 21 Steamed Cheung Feng with Scallop & Vegetables (Rice Flour Roll)
鮮帶子菜粒腸粉 | \$60 |
| | 22 Steamed Cheung Feng with Fresh Prawns (Rice Flour Roll)
鮮蝦腸粉 | \$60 |
|  | 23 Steamed Cheung Feng with Crispy Vegetables (Rice Flour Roll)
香脆素菜卷腸粉 | \$58 |

DESSERTS 甜點

- | | | |
|---|--|-------------------|
| | Dessert Platter (Requires 15 mins preparation) | \$85 |
| | 甜品拼盤 (需時十五分鐘)
Baked Mini Egg Tart,
Deep-fried Banana Ball,
Pan-fried Red Bean Paste,
Traditional Chinese Steamed Cake
焗迷你蛋撻仔, 芝麻香蕉球,
紅豆沙煎軟餅, 馬拉糕 | |
|  | Fresh Fruit Platter | Per person |
| | 新鮮生果拼盆
Portion for two 二人用 | \$80 |
| | Portion for four 四人用 | \$160 |
|  | Mango Pudding | \$65 |
| | 芒果布甸 | |
|  | Pomelo, Mango & Sago in Chilled Coconut Soup | \$65 |
| | 楊枝甘露 | |
| | Baked Mini Egg Tart (Requires 15 mins preparation) | \$50 |
| | 焗迷你蛋撻仔 (需時十五分鐘) | |
|  | Traditional Chinese Steamed Cake | \$50 |
| | 馬拉糕 | |
| | Deep-fried Banana Balls | \$50 |
| | 芝麻香蕉球 | |
|  | Steamed Sweet Purple Potato Crystal Dumpling | \$52 |
| | 甜紫薯水晶菓 | |



Kick ass... must try



vegetarian



new item

All prices are subject to 10% service charge



Kick ass... must try



vegetarian



new item

All prices are subject to 10% service charge

JAPANESE SET LUNCH 日式定食

Deluxe Sashimi Platter \$268

精選刺身御膳

Chef's Daily Selection Sashimi served with Daily Salad, Japanese Rice, Miso Soup, Steamed Egg and Pickles

Regular Sushi Platter \$268

特選壽司拼盤

Chef's Daily Selection 6 kinds of Sushi including Nigiri and Maki served with Daily Salad, Miso Soup and Steamed Egg

Oma Tuna Donburi \$288

大間產黑鮪丼

Chef's Daily Selection 3 kinds of Tuna Sashimi served with Daily Salad, Miso Soup and Steamed Egg

Pan-fried US Prime Sirloin Steak with Onion and Mushroom \$258

網燒美國西冷定食

Pan-fried US Prime Sirloin Steak with Onion and Mushroom served with Daily Salad, Miso Soup Steamed Egg and Pickles

Gindara Saikyo Yaki \$258

銀鱈魚西京燒定食

Grilled Black Cod, served with Daily Salad, Miso Soup, Steamed Egg and Pickles

(Japanese set lunch are not available on Sunday)

RECOMMENDATION 特別介紹

Items below are not included in the all you can eat dim sum lunch

以下介紹並不包括在任食點心之餐牌內

Steamed or Wok-fried Seasonal Vegetables (With Ginger or Garlic) \$75

白灼或清炒時令蔬菜
(配薑汁或蒜蓉)

Cold Spinach with Sesame Sauce \$75

麻醬菠菜 (凍食)

Steamed or Wok-fried Organic Kale (With Ginger or Garlic) \$88

白灼或清炒羽衣甘藍
(配薑汁或蒜蓉)



Kick ass... must try



vegetarian



new item

All prices are subject to 10% service charge



Kick ass... must try



vegetarian



new item



All prices are subject to 10% service charge

MEEN & RICE

NOODLES 炒麵

- | | | |
|---|---|--------------|
|  | Stir-fried Lobster with Spring Onion & E-Fu Noodles
上湯龍蝦炆伊麵 | \$520 |
| | Stir-fried Sliced Beef With Rice Noodles
乾炒牛河 | \$150 |
| | “Singaporean” Fried Noodles
星洲炒米 | \$150 |
| | Fried Crispy Noodles (Choices: Beef, Chicken, Shredded Pork or Seasonal Vegetables)
牛肉、雞球、肉絲或時菜炒麵 | \$150 |

RICE 炒飯

- | | | |
|---|---|--------------|
| | Fried Rice with Spicy Minced Pork & Tofu
麻婆豆腐炒飯 | \$140 |
|  | Pregnant Women’s Fried Rice
大肚婆炒飯 | \$140 |
| | “Yeung Chow” Fried Rice
楊州炒飯 | \$130 |
| | Fried Rice with Minced Beef
生炒牛肉飯 | \$130 |
|  | Egg White & Vegetables Fried Rice
生炒蛋白菜粒炒飯 | \$130 |

JAPANESE CORNER

SALAD 沙律

- | | | |
|---|--|--------------|
| | Sashimi Salad
花雜錦刺身沙律配山葵汁
<i>Assorted Sashimi, Mesclun Mixed Green Salad Tossed with Wasabi Dressing</i> | \$288 |
| | Soft Shell Crab Salad
軟殼蟹牛油果沙律配柚子汁
<i>Crispy Soft Shell Crab, Avocado, Mesclun Mixed Green Salad. Tossed with Yuzu Dressing</i> | \$188 |
|  | Tofu Salad
自家製豆腐日式水菜沙律配芝麻汁
<i>Homemade Tofu, Japanese Mizuna Leaf Salad Mesclun Mixed Green Salad with Sesame Dressing</i> | \$188 |

SUSHI & MAKI

- | | | |
|---|---|--------------|
| | Maguro
金槍魚
<i>Tuna</i> | \$148 |
| | Hamachi
油甘魚
<i>Yellow Tail</i> | \$128 |
| | Sake
三文魚
<i>Salmon</i> | \$110 |
| | Spicy Maguro
泡菜金槍魚卷
<i>Spicy Tuna & Cucumber</i> | \$168 |
| | California
加州卷
<i>Crab Stick, Shredded Cucumber Avocado & Crab Roe</i> | \$168 |
|  | Spinach
菠菜卷物
<i>Chopped Spinach with Sesame Sauce</i> | \$110 |