

Dim Sum Menu (Jul-Sept 2020)

-  **原隻花膠瑤柱灌湯餃** (需時二十五分鐘)
Soup Dumpling with Fish Maw, Scallop, Dried Conpoy, Crab Meat, Shrimp in Superior Broth
(Preparation require 25 minutes) (每位 per person) \$108
-  **龍蝦湯魚肚扎 (3pcs)**
Steamed Beancurd Sheet rolled with Fish Maw in Lobster Bisque \$98
-  **原隻鮑魚臘味蘿蔔糕**
Steamed Turnip Pudding with Assorted Preserved Meat and Abalone \$98
-  **蟹肉小籠包 (3pcs)**
Steamed "Xiao Long Bao" with Crabmeat and Pork \$88
- 晶瑩蝦餃 (4pcs)**
Steamed Shrimp Dumpling \$88
- 碧綠帶子餃 (3pcs)**
Steamed Scallop Dumpling with Shrimp and Vegetable \$78
-  **蟹籽燒賣皇 (4pcs)**
Steamed Pork Dumpling with Shrimp, Mushroom topped with Crab Roe \$78
-  **香麻叉燒酥 (3pcs)**
Puff Pastry with Barbecued Pork \$78
-  **蝦籽韭皇腐皮卷 (3pcs)**
Deep-fried Beancurd Sheet Rolled with Shrimp and Leek Sprouts \$78
- 家鄉煎薄鐸 (1pc)**
Pan-fried Chinese Thin Pan Cake with Chives, Dried Shrimp and Preserved Vegetable \$68
-  **山竹牛肉球 (3pcs)**
Steamed Beef Ball with Pork, Tangerine, Spring Onion and Coriander \$68
- 南瓜千層糕 (1pc)**
Steamed Pumpkin Cake \$68
- 香滑流沙包 (3pcs)**
Steamed Custard Bun \$68
-  **荷香珍珠雞 (3pcs)**
Steamed Glutinous Rice with Pork, Mushroom and Chicken wrapped in Lotus Leaf \$68
-  **蟲草花上素粉果 (3pcs)**
Steamed Vegetarian Dumpling with Black Mushroom, Carrot and Cordyceps Flower \$68

	貢菜水晶球 (3pcs) Steamed Vegetarian Dumpling with Preserved Vegetable	\$68
	芋絲素春卷 (3pcs) Deep-fried Spring Roll stuffed with Taro, Mushroom and Coriander	\$68
	金瓜蒜香蒸排骨 Steamed Pork Rib with Garlic and Pumpkin	\$68
	蠔皇叉燒包 (3pcs) Steamed Barbecued Pork Bun	\$68
	兒童點心併盤 Kid's Dim Sum Combination	\$60



Vegetarian



Chilli



Pork