



點心

Dim Sum

蒸類

Steamed

三元及第

筍尖鮮蝦餃、黑椒和牛酥、原隻鮑魚雞粒蓋

Assorted dim sum platter

Har gau, tiger prawn, bamboo shoot

Wagyu beef puff, black pepper sauce

Chicken tart, whole abalone

每位 per person \$148

懷舊灌湯餃

Soup dumpling, shrimp, scallop, pork,
shiitake mushroom, supreme broth

每位 per person \$188

筍尖鮮蝦餃

Har gau, tiger prawn, bamboo shoot

四件 4 pieces for \$108

黑魚籽牛肝菌燒賣

Siu mai, porcini, caviar

四件 4 pieces for \$108

帶子紅菜頭餃

Scallop and beetroot dumpling

三件 3 pieces for \$108

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.

蒸類
Steamed

南翔小籠包

Shanghainese soup dumpling, minced pork

三件 3 pieces for \$108

蟹肉菠菜餃

Crab meat and spinach dumpling

三件 3 pieces for \$108

竹笙珍菌素餃

Bamboo pith and mushroom dumpling

三件 3 pieces for \$98

潮州素粉果

Vegetable dumpling, Chiu Chow-style

三件 3 pieces for \$98

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.

焗及煎、炸類 Baked and Fried

黑椒和牛酥

Wagyu beef puff, black pepper sauce

三件 3 pieces for \$168

鵝肝紫薯天鵝酥

Purple sweet potato puff, foie gras

三件 3 pieces for \$128

原隻鮑魚雞粒蓋

Chicken tart, whole abalone

三件 3 pieces for \$188

伊比利亞火腿燒餅

Iberico ham puff

三件 3 pieces for \$148

小蘿蔔盆栽

Deep-fried minced pork dumpling

三件 3 pieces for \$148

酥皮蛋撻

Egg tartlet

(需時 25 分鐘 *Please allow 25 minutes of preparation time*)

三件 3 pieces for \$108

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.

腸粉

Steamed Rice Roll

西班牙黑豚肉叉燒腸粉

Steamed rice roll, barbecued Iberian pork
\$188

松露脆皮鮮蝦腸粉

Steamed rice roll, crispy, black truffle, shrimp
\$208

東星斑甜梅菜腸粉

Steamed rice roll, spotted grouper, preserved vegetable
\$238

X.O. 醬珍寶蝦乾煎腸粉

Pan-fried rice roll, conpoy, dried shrimp in X.O sauce
\$168

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.

熱葷、小食
Hot Dishes & Appetisers

煎釀虎皮椒

Pan-fried green chilli filled with carp fish paste
\$168

X.O.醬炒蘿蔔糕

Stir-fried turnip cake, X.O. sauce
\$168

鮮蝦春卷 或 素春卷

Spring roll, shrimp or vegetable
\$178

脆皮燒五層肉

Roasted pork belly
\$248

川味口水雞

Marinated chicken, Sichuan-style
\$178

香蔥蟹肉帶子燴絲苗

Braised rice, crab meat, scallop, spring onion
每位 per person \$188

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.

甜品
Dessert

杏汁冰花燉官燕
Double-boiled imperial bird's nest, almond cream
每位 per person \$688

蛋白杏仁茶湯丸
Almond cream, egg white, sesame dumpling
每位 per person \$108

遠年陳皮湘蓮紅豆沙
Red bean cream, lotus seed, aged tangerine peel
每位 per person \$108

雲裳無花果甘露
Chilled fig cream, seaweed sago
每位 per person \$138

香芒布甸
Chilled mango pudding
每位 per person \$108

四季鮮果盆
Seasonal fruit
每位 per person \$138

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.