

自制粤式点心 - 只供午餐享用
SELECTION OF HOMEMADE DIM SUM
1 - 15 February | Lunch

- 鲜菌燕窝鲍丝粥 (位) \$18 per person
Porridge with Shredded Abalone, Bird's Nest, Fresh Mushroom
- 虾球花胶鲜贝粥 (位) \$16 per person
Porridge with Fish Maw, Scallop, Prawn
- 极品酱海鲜炒萝卜糕 (二人份) * \$14 for 2 persons
Wok-Fried Carrot Cake with Chinese Sausage, Prawn and Scallop in X.O. Chilli Sauce
- 鲍鱼烧卖皇 (两件) \$12 for 2 pieces
Steamed Siew Mai with Abalone
- 鲜芦笋龙虾虾饺 (两件) \$10 for 2 pieces
Steamed Lobster and Prawn Dumpling with Asparagus
- 松露蚝皇黑毛猪叉烧包 (两件) * \$8 for 2 pieces
Steamed Barbecued Ral d'Avinyó Pork Bun with Black Truffle
- 芝士腐皮鲜鱼卷 (两件) * \$8 for 2 pieces
Deep-Fried Beancurd Roll with Cod, Cheese, Parsley
- 金丝万缕卷 (两件) \$8 for 2 pieces
Crispy Crabmeat, Prawn Roll in Kataifi
- 潮州芋丝炸春卷 (两件) \$6 for 2 pieces
Deep-Fried Spring Roll with Chicken, Mushroom and Shredded Yam
- 三味汁煎饺子 (两件) \$6 for 2 pieces
Pan-Fried Prawn and Chicken Dumpling with Sweet and Spicy Sauce
- 松露鲜菌水晶饺 (两件)  \$6 for 2 pieces
Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom
- 金汁水云菟菜饺 (两件)  \$6 for 2 pieces
Steamed Vegetable Dumpling with Mushroom, Black Fungus, Pumpkin Sauce