

檯號：_____

人數：_____ 經手人：_____



前菜 每份\$28 清水,茗茶 每位\$25

另收前菜茗茶及加一服務費

精選點心



招牌點心



素食

 上湯煎粉果

一份 港幣 兩件 港幣

☐ \$78 ☐ \$55

 黑天鵝芋角

☐ \$78 ☐ \$55

古早燒賣皇

☐ \$78 ☐ \$42

麻香叉燒酥

☐ \$78 ☐ \$55

荷塘牛肉球

☐ \$78 ☐ \$55

 甘脆蝦多士

☐ \$78 ☐ \$55

 懷舊豆沙角

☐ \$78 ☐ \$55

富豪鮮蝦餃

☐ \$78 ☐ \$42

 香濃黑松露素餃

☐ \$78 ☐ \$55

啤梨鹹水角

☐ \$78 ☐ \$55

蠔油鮮竹卷

☐ \$78 ☐ \$55

泡菜海皇餃

☐ \$72 ☐ \$51

野菌雞絲春卷

☐ \$72 ☐ \$51

蜜汁叉燒包

☐ \$68 ☐ \$48

香煎蘿蔔糕

☐ \$68 ☐ \$48

 菠菜帶子餃

☐ \$68 ☐ \$48

 瑪瑙紅菜頭餃

☐ \$68 ☐ \$48

 香麻煎堆仔

☐ \$58 ☐ \$32

 金牌雞蛋撻

☐ \$58 ☐ \$32

松茸灌湯餃 (每位)

☐ \$88

豉汁蒸排骨

☐ \$78

醬皇蒸鳳爪

☐ \$78

 欖仁馬拉糕

☐ \$58

圖片只供參考



麻香叉燒酥



富豪鮮蝦餃



黑天鵝芋角



瑪瑙紅菜頭餃

如果您對食物有過敏反應或特別飲食要求 請告知我們

Ref.082026

Table No : _____

No. of person : _____

Handle of : _____



Condiment are \$28 per set ,
Water and Tea per person at \$25
With 10% service charge

DIM SUM



Signature
Dim Sum



Vegetarian

	First order	HKD	2 pcs	HKD
 Deep-fried Fan Gor Served with Supreme Soup	☐	\$78	☐	\$55
 Deep-fried Taro Dumplings with Seafood	☐	\$78	☐	\$55
Steamed Pork Dumplings	☐	\$78	☐	\$42
Baked Barbecues Puffs	☐	\$78	☐	\$55
Steamed Beef Dumplings with Lotus Root	☐	\$78	☐	\$55
 Deep-fried Shrimp Toasts Served with Sweet and Sour Sauce	☐	\$78	☐	\$55
 Deep-fried Red Bean Paste Dumplings	☐	\$78	☐	\$55
Steamed Shrimp Dumplings	☐	\$78	☐	\$42
 Steamed Black Truffle Vegetarian Dumplings	☐	\$78	☐	\$55
Deep-fried Pork Dumplings	☐	\$78	☐	\$55
Steamed Meat Rolls in Oyster Sauce	☐	\$78	☐	\$55
Steamed Seafood and Kimchi Dumplings	☐	\$72	☐	\$51
Crispy Shredded Chicken Spring Rolls	☐	\$72	☐	\$51
Steamed Barbecued Pork Buns	☐	\$68	☐	\$48
Pan-fried Turnip Pudding with Preserved Meat	☐	\$68	☐	\$48
 Steamed Spinach and Scallop Dumplings	☐	\$68	☐	\$48
 Steamed Beetroot Dumplings	☐	\$68	☐	\$48
 Deep-fried Sesame Balls	☐	\$58	☐	\$32
 Baked Mini Egg Tarts	☐	\$58	☐	\$32
Steamed Pork Dumpling with Seafood and Matsutake in Soup (per person)	☐	\$88		
Steamed Spare Ribs in Black Bean Sauce	☐	\$78		
Steamed Chicken Feet in Home-made Sauce	☐	\$78		
 Steamed Sweetened Sponge Cake	☐	\$58		

Image for reference only



Baked Barbecues Puffs



Steamed Shrimp Dumplings



Deep-fried Taro Dumplings with
Seafood



Steamed Beetroot Dumplings

Please let us know if you have any food allergies or dietary restrictions.

檯號 : _____ 人數 : _____ 經手人: _____

傳統滋味 TRADITIONAL TASTE

順德脆皮鮮奶卷
Deep-fried Fresh Milk Roll

港幣
HKD
☐ \$128

XO醬炒蘿蔔糕
Wok-fried Turnip Pudding with Preserved Meat in XO Sauce

☐ \$118

 七味脆皮豆腐
Crispy Diced Bean Curd with Spicy Powder

☐ \$118

豉油皇炒腸粉
Wok-fried Rice Flour Roll in Soya Sauce

☐ \$108

清炒田園鮮蔬:(菜心、芥蘭、唐生菜)
Sauteed Seasonal Vegetable: (Choy Sum / Kale / Local Lettuce)

☐ \$158

招牌粥、粉、麵、飯 CONGEE, RICE AND NOODLES

 星洲海皇炒米粉
Stir-fried Rice Noodles with Seafood in Singapore Style

☐ \$288

濃湯鮮茄斑粒泡飯
Rice in Thick Soup with of Diced Grouper and Fresh Tomato

☐ \$288

 川味龍躉球魚湯素麵
Soman with Grouper Fillet with Preserved Vegetables in Spicy Soup

☐ \$288

瑤柱南瓜茸龍躉球生滾粥
Congee with Giant Grouper, Conpoy and Mashed Pumpkin

☐ \$288

薑蔥帶子撈粗麵
Braised Noodles with Scallop with Spring Onion and Ginger

☐ \$288

黑松露蝦球野菌燜伊麵
Stewed E-Fu Noodles with Prawns and Assorted Mushroom in Black Truffle Sauce

☐ \$268

福建炒絲苗
Braised Fried Rice with Diced Duck Meat, Shrimp, Conpoy and Diced Chicken

☐ \$238

蟹肉燴伊麵
Stewed E-Fu Noodles with Crab Meat

☐ \$248

紅軒炒絲苗
Fried Rice with Diced Duck Meat, Shrimp and Vegetable in Shrimp Oil

☐ \$238

富貴櫻花蝦蛋白炒飯
Fried Rice with Dried Baby Shrimps, Egg White and Ham

☐ \$228

 梅菜茄子野菌燜伊麵
Stewed E-Fu Noodles with Assorted Mushroom, Preserved Vegetable and Eggplant

☐ \$208

雪裡紅肉絲窩米粉
Braised Rice Noodles with Shredded Pork and Preserved Vegetable in Soup

☐ \$228

頭抽乾炒牛肉河粉
Fried Rice Noodles with Sliced Beef and Bean Sprout

☐ \$228



前菜 Condiment 每份\$28 Per Set

清水及茗茶 Water and Tea 每位\$25 per person
另收前菜茗茶及加一服務費 With 10% service charge

巧手小食 DELICATE SNACKS

蜜餞西班牙黑毛豬叉燒
Roasted Iberico Barbecued Pork with Honey Sauce

港幣
HKD
☐ \$288

脆皮燒腩仔
Roasted Crispy Pork Belly

☐ \$198

 玻璃藤椒鴿 (每隻)
Crispy Pigeon in Sichuan Style (Whole)

☐ \$188

五香滷牛腩
Sliced XO Tongue in Five Spice Sauce

☐ \$168

南京鹽水鴨
Marinated Salty Duck

☐ \$168

蔥油沙薑海蜆花
Chilled Jelly Fish with Sand Ginger in Spring Onion Oil

☐ \$168

上海餡肉
Chilled Crystal Ham

☐ \$168

泰式豬頸肉
Roasted Pork Jowl Meat

☐ \$168

 芥末鮮掌
Boneless Duck Web in Mustard and Wasabi Sauce

☐ \$168

 泡椒豬手
Picked Chili Pork Trotters

☐ \$168

花雕醉雞
Drunken Chicken in Shaoxing Wine

☐ \$168

涼伴五香牛腩
Marinated Beef Shank

☐ \$158

 陳香素千層
Steamed Marinated Fresh Bean Curd Sheet

☐ \$128

紅油抄手
Braised Pork Dumplings with Garlic and Chili

☐ \$128

 四喜烤夫
Wheat Gluten with Black Fungus and Bamboo Shoots

☐ \$128

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Please inform us if you have any food allergies or dietary preferences

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 素食 Vegetarian

 辛辣 Spicy