

新春蒸點心◆CNY STEAMED DIM SUM

【盤滿鉢滿】點心拼盤 \$168 ()
Dim Sum Platter
(蝦餃 / 燒賣 / 皇帝菜苗餃 / 叉燒包)
(Shrimp Dumplings / Siu Mai / Crab Claw and Spinach Dumplings / Char Siu Bao)

【發財好市】發財好市大例燒賣 \$98 ()
Siu Mai with Dried Oyster, Pork Tongue and Sea Moss

【游龍戲水】鮮肉小籠包 \$88 ()
Xiao Long Bao

【黃金滿屋】蟹籽燒賣 \$88 ()
Siu Mai with Crab Roe

【如意吉祥】筍尖明蝦餃 \$88 ()
Shrimp Dumplings with Bamboo Shoot

【虎虎生威】時菜牛肉球 \$88 ()
Steamed Beef Balls with Vegetable

【金雞報喜】雲英棉花雞 \$88 ()
Steamed Chicken Wrappd with Fish Maw

【家肥屋潤】懷舊臘腸卷 \$78 ()
Steamed Chinese Preserved Sausage Rolls

【心想事成】豉汁蒸鳳爪排骨 \$78 ()
Chicken Feet and Spare Ribs with Black Bean Sauce

【橫財就手】發財豬手 \$78 ()
Steamed Pork Knuckle

【金玉滿堂】蠔皇叉燒包 \$78 ()
Char Siu Bao

【隨心所欲】黑松露野菌餃 \$78 ()
Black Truffle and Wild Mushroom Dumplings

【包羅萬有】鮑汁鮮竹卷 \$78 ()
Braised Bean Curd Skin Rolls in Abalone Sauce

湯◆SOUP

【財源滾滾】是日精選老火湯 \$58 ()
Soup of the Day

每位 per person

\$188 ()

每窩 per casserole

煎炸點心◆FRIED DIM SUM

【龍精虎猛】芋絲春卷 \$88 ()
Crispy Taro Spring Roll

👍【嘻哈大笑】懷舊蝦多士 \$88 ()
Crispy Shrimp Toast

👍【百業興旺】蜂巢炸芋角 \$88 ()
Crispy Seafood Taro Dumplings

【紫氣東來】紫薯咸水角 \$88 ()
Crispy Purple Yam Glutinous Rice Dumplings with Shrimp and Pork

賀年糕點◆PUDDINGS

香煎大根蘿蔔糕 \$88 ()
Pan-fried Daikon Puddings

香煎臘味芋頭糕 \$88 ()
Pan-fried Taro and Preserved Meat Puddings

香煎椰汁金黃年糕 \$68 ()
Pan-fried Glutinous Milk Coconut Puddings

香煎馬蹄糕 \$68 ()
Pan-fried Water Chestnut Puddings

🍷 香滑棗皇糕(蒸) \$68 ()
Red Dates Puddings (steamed)

冷盤◆COLD DISH

👍 金醬豬手粒 \$98 ()
Diced Pork Knuckle with Spicy Garlic Sauce

胡麻鮮淮山 \$98 ()
Chiense Yam with Sesame Sauce

香麻海蜇 \$98 ()
Chilled Jellyfish with Sesame Oil

涼拌醬黃瓜 \$98 ()
Chilled Marinated Cucumber

五香素鴨 \$98 ()
Marinated Vegetarian Duck in Soy Sauce

明爐燒味◆CHINESE BARBECUE

👍 明爐燒鵝 \$248 ()
Roast Goose

生浸豉油雞(半隻) \$228 ()
Marinated Chicken with Soy Sauce (half)

脆皮燒腩仔 \$198 ()
Crispy Roast Pork Belly

蜜味叉燒 \$198 ()
Honey-glazed Char Siu

特色小食◆APPETISER

迷你南乳齋煲 \$128 ()
Mini Casserole of Assorted Vegetables with Fermented Red Bean Curd

黃金墨魚餅 \$108 ()
Crispy Cuttlefish Cakes

蒜香牛柳粒 \$108 ()
Stir-fried Diced Beef Tenderloin with Garlic

椒鹽九肚魚 \$108 ()
Crispy Bombay Duck with Spicy Salt

滷水豆腐拼滷水蛋 \$108 ()
Marinated Tofu and Egg

👍 椒鹽魷魚鬚 \$98 ()
Crispy Squid Tentacles with Spicy Salt

和風脆豆腐 \$98 ()
Japanese Style Crispy Tofu

香滑腸粉◆RICE FLOUR ROLL

👍 X.O.醬炒蝦米蔥花腸 \$98 ()
Pan-fried Crispy Shrimp and Scallion Rice Flour Rolls with X.O. Sauce

鮮蝦 \$98 ()
Shrimps

竹炭鮮蝦米網腸 \$98 ()
Crispy Shrimp Rice Flour Roll Wrapped with Rice Paper, Charcoal Style

陳皮免治牛肉 \$78 ()
Minced Beef with Aged Tangerine Peel

叉燒 \$78 ()
Char Siu

甜點◆DESSERT

滑嘟嘟豆腐花 \$98 ()
Sily Smooth Tofu Pudding

👍 年糕撈起 \$78 ()
Glutinous Milk Coconut Puddings 'Lo Hei'

香滑芝麻卷 \$68 ()
Sweetened Black Sesame Rolls

懷舊馬拉糕 \$68 ()
Steamed Sponge Cake

酥皮蛋撻仔 \$68 ()
Baked Mini Egg Custard Tarts

👍 薑茶湯圓 \$68 ()
Glutinous Rice Dumplings in Ginger Soup

生磨合桃露 \$68 ()
Sweetened Walnut Paste

👍 蓮子百合紅豆沙 \$68 ()
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs

蛋白杏仁茶 \$68 ()
Almond Cream with Egg White

楊枝甘露 \$68 ()
Sago Delight with Pomelo and Mango

香芒凍布甸 \$68 ()
Chilled Fresh Mango Pudding

👍 廚師推介 Chef's Recommendation

🍷 素菜 Vegetarian Dish