

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】發財好市大利燒賣** \$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】發財好市大利湯** \$68 ()
Double-boiled Dried Oyster, Pork Tongue with Sea Moss Soup
每位 per person

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
- V** 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

V 素菜 Vegetarian Dish