

DIM SUM

蒸

STEAMED

		\$
姬松茸竹笙灌湯餃 Seafood Dumpling with Blazei Mushrooms and Bamboo Pith in Superior Soup	每位 per person	148
露筍苗龍蝦餃 Langoustine Dumplings with Thai Asparagus		168
龍蝦高湯小籠包 Shanghainese Dumplings with Pork and Langoustine		118
黑虎掌菌燒賣皇 Pork and Shrimp Dumplings with Wild Sarcodon Aspratum Fungi		118
翡翠蝦餃皇 The Refinery Shrimp Dumplings with Celtuce		88
雙芹帶子餃 Scallop and Shrimp Dumplings with Celery		78
V 姬松茸野菌餃 Blazei Mushroom Dumplings		68
川汁紅油抄手 Steamed Minced Pork Dumplings with Sichuan Chilli Oil	五件 five pieces	78

V = Vegetarian

如客人對任何食物有過敏反應，請通知服務員。
Please inform our staff if you have any food allergies and/or intolerances.

包點

BUNS

\$

雪山叉燒包

Crispy Baked Barbecued Pork Buns

72

生煎薑汁滑雞包

Pan-fried Chicken and Ginger Buns

72

V 綠茶奶皇包

Steamed Matcha Buns with Egg Yolk Custard Centres

62

V 香滑麻蓉包

Steamed Sesame Paste Buns

62

V = *Vegetarian*

如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.

B/0124

煎、炸、焗

DEEP-FRIED, PAN-FRIED OR BAKED

\$

黑椒和牛酥

Deep-fried Pastries filled with Black Pepper Wagyu Beef

108

XO醬頭抽煎腸粉

Pan-fried Flour Rolls with XO Sauce and Supreme Soya Sauce

82

蒜香鮮蝦春卷

Deep-fried Shrimp Spring Rolls with Garlic

78

帶子荔芋盒

Deep-fried Taro and Scallops Pastries

78

金沙煎鍋貼

Pan-fried Pork and Salty Egg Dumplings

72

雪梨咸水角

Deep-fried Pork and Dried Shrimp Dumplings

72

V 黑松露芋頭糕

Pan-fried Black Truffle Taro Puddings

72

V 雞縱菌腐皮卷

Termite Mushrooms wrapped in a Beancurd Sheet

68

蘋果燒雞酥

Chicken and Baked Apple Puff

68

即制牛油蛋撻

Oven-baked A-la-minute Egg Tarts

62

V = *Vegetarian*

如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.

B/0124

特色小食

APPETISERS AND SNACKS

	\$
岩鹽蒜片牛柳粒 Wok-fried Beef Cubes with Garlic and Rock Salt	228
秘製脆皮牛坑腩 Crispy Beef Brisket in Teriyaki Sauce	218
香脆怪味牛柳條 Wok-fried Beef Strips in Spicy Sauce	208
金沙蝦丸 Deep-fried Prawn Balls coated in Salty Egg	128
川式藤椒醬炒魷魚鬚 Wok-fried Octopus in Sichuan Green Vine Pepper Sauce	128
香辣醬墨魚仔伴青瓜 Squid in Spicy Sauce	128
香脆醬油鳳尾魚 Deep-fried Anchovies in Teriyaki Sauce	128
南乳一口脆雞翼 Deep-fried Chicken Wings in Fermented Beancurd	118
鮑汁鳳爪 Braised Chicken Feet with Abalone Sauce in Casserole	108
上海肴肉 "Shanghainese" Pork Terrine	118
V 避風塘茄子 "Typhoon Shelter" Deep-fried Eggplant with Garlic and Chilli	98
V 八味黃金豆腐粒 Crispy Tofu Cubes with Garlic, Chilli and Sesame Seeds	98

V = Vegetarian

如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.

B/0124

甜品

DESSERT

\$

冰糖或椰汁燉燕窩 Double Boiled Bird's Nest with Rock Sugar or Coconut Milk	258
生磨蛋白杏仁茶 Sweetened Fresh Almond Cream with Egg Whites	58
配芝麻湯丸 with Sesame Dumplings	
椰汁紫米露 Black Glutinous Rice topped with Coconut Milk	52
桂花酒糟丸子 Glutinous Rice Balls in Fermented Rice Wine Soup	52
焦糖燉蛋 Creme Brulee	52
鳳梨一口酥 Baked Pineapple Puffs	52
杞子桂花糕 Chilled Wolfberries and Osmanthus Jelly	52
美點三重奏 椰汁紫米露、鳳梨一口酥、杞子桂花糕 Dessert Platter Black Glutinous Rice with Coconut Milk / Baked Pineapple Puff / Chilled Wolfberries and Osmanthus Jelly	78