

粵式點心

Cantonese Dim Sum

		HK\$
夏宮點心拼盤		148
水晶蝦餃皇、帶子蝦燒賣、雙芹魚米餃、如意髮菜海鮮餃、姬松茸野菌上素餃		
Summer Palace dim sum combination		
Steamed fresh shrimp dumpling,		
Steamed pork and shrimp dumpling with scallop,		
Steamed diced carp fish and celery dumpling,		
Steamed diced seafood dumpling with fungus and sea moss,		
Steamed vegetarian dumpling with assorted mushroom and		
Agaricus blazei mushroom		
 越式脆蝦腸粉		115
Rice rolls with deep-fried crispy shrimp		
 水晶蝦餃皇	四件 Four pieces	108
Steamed fresh shrimp dumplings		
 帶子蝦燒賣	四件 Four pieces	108
Steamed pork and shrimp dumplings with scallop		
 瑤柱小籠包	四件 Four pieces	108
Steamed Shanghainese pork dumplings		
 脆皮叉燒餐包	三件 Three pieces	84
Baked barbecued pork buns		
 上素齋粉粿	三件 Three pieces	78
v Steamed vegetarian dumplings		
榨菜牛肉蒸腸粉		100
Steamed rice rolls with beef and preserved vegetable		
蒜茸粉絲蒸鮮魷		100
Steamed squid with vermicelli in minced garlic		
瑤柱珍珠糯米雞	两件 Two pieces	84
Steamed glutinous rice with assorted meat wrapped in lotus leaf		
潮州蒸粉粿	三件 Three pieces	78
Steamed dumplings in Chiu Chow style		
v 梅菜上素包	三件 Three pieces	78
Steamed vegetarian buns with preserved vegetable		
如意髮菜海鮮餃	三件 Three pieces	84
Steamed diced seafood dumplings with fungus and sea moss		
香煎臘味蘿蔔糕	三件 Three pieces	84
Pan-fried turnip pudding with diced aired-dried meat		
雙芹魚米餃	三件 Three pieces	84
Steamed diced carp fish and celery dumplings		
金腿蘿蔔絲脆春卷	三件 Three pieces	78
Deep-fried spring rolls with shredded turnips and shredded Yunnan ham		
v 姬松茸野菌上素餃	三件 Three pieces	84
Steamed vegetarian dumplings with assorted mushroom and		
Agaricus blazei mushroom		



夏宮精選介紹 Signature dish



素食菜式 Vegetarian

所有菜式均可能含有果仁成份 All dishes may contain traces of nuts

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge

Desserts

		HK\$
 六十年陳皮川貝燉原個津梨 Double-boiled whole fresh pear with 60-year dried tangerine peel and Chuan Bei	每位 Per person	288
 六十年陳皮十勝紅豆沙 Sweetened Tokachi red bean with 60-year dried tangerine peel	每位 Per person	220
 秘製龜苓膏 Steamed herbal turtle jelly	每位 Per person	110
 香芒楊枝甘露 Chilled sago cream with mango juice and pomelo	每位 Per person	80
八寶湯芝麻湯丸 Sweetened eight treasure soup with sesame dumplings	每位 Per person	88
杏汁雪耳燉木瓜 Double-boiled fresh papaya and snow fungus in almond milk	每位 Per person	88
香芋椰汁紫米露 Sweetened black glutinous rice soup with taro and sago in coconut milk	每位 Per person	75
蓮蓉西米焗布甸 Baked sago pudding with lotus seed paste	每位 Per person	75
欖仁豆沙角 Deep-fried glutinous dumpling with red bean paste and olive seed	三件 Three pieces	72
酥炸馬蹄條 Deep-fried water chestnut cake	三件 Three pieces	72
鳳凰煎年糕 Pan-fired Chinese New Year pudding with egg	三件 Three pieces	72
香焗鮮蛋撻 (需時20分鐘) Baked fresh egg tart (Preparation time 20 mins)	兩件 Two pieces	60
子母蟠桃 Longevity bun with lotus seed paste and egg yolk	半打 Half dozen	168
環球鮮果盤 Fresh fruit platter	每位 Per person	90

精
美
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品

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