

# 點心

## Dim Sum

|   | HK\$ | Points |   | HK\$ | Points |
|---|------|--------|---|------|--------|
| <b>NV</b> 紫薯欖仁上素餃<br>Steamed dumplings with assorted vegetables and olive seeds                   | 88   | 185    |   | 88   | 185    |
| <b>P</b> 上海小籠包<br>Xiao Long Bao - steamed soup dumplings in Shanghainese style                    | 98   | 206    | <b>P</b> 雪山焗叉燒餐包<br>Baked barbecued pork buns   | 98   | 206    |
| <b>B</b> 三十年陳皮牛肉球<br>Steamed minced beef balls with 30-year aged mandarin peel                    | 98   | 206    | <b>S</b> 海苔鮮蝦春卷<br>Crispy spring rolls with diced shrimp and seaweed                                  | 98   | 206    |
| 黑金芋蓉包<br>Steamed charcoal mashed taro buns with gold flakes                                       | 98   | 206    | <b>P</b> 蜂巢炸芋角<br>Deep-fried puffs with mashed taro and diced pork                                    | 98   | 206    |
| <b>SP</b> 筍尖鮮蝦餃<br>Steamed shrimp dumplings with bamboo shoots                                    | 108  | 227    | <b>SP</b> 碧綠安蝦咸水角<br>Deep-fried glutinous rice dumplings with pork, dried shrimps and vegetables      | 98   | 206    |
| <b>SP</b> 瑤柱燒賣<br>Steamed minced pork dumplings with conpoy                                       | 108  | 227    | <b>BN</b> 黑椒和牛酥<br>Baked wagyu beef puffs with black pepper   | 118  | 248    |
| <b>S</b> 鮮蝦烏魚籽菜苗餃<br>Steamed dumplings with shrimp, vegetables and mullet roe                     | 138  | 291    | <b>PC</b> X.O. 醬炒蘿蔔糕<br>Wok-fried turnip pudding with X.O. chilli sauce                               | 118  | 248    |
| <b>S</b> 三色魚籽餃<br>Steamed shrimp dumplings with cod fish, crab meat and scallop, and salmon roe   | 148  | 333    | <b>V</b> 豉油皇香煎腸粉<br>Pan-fried rice flour rolls with soy sauce   | 118  | 248    |
| <b>SP</b> 鮑魚海味灌湯餃 (每位)<br>Abalone and dried seafood dumpling served in supreme broth (per person) | 168  | 354    | <b>V</b> 三菇六耳上素腸<br>Steamed rice flour rolls with mushrooms and fungus                                | 118  | 248    |
| <b>S</b> 鮑魚鮮雞扎<br>Steamed bean curd skin roll with chicken and abalone                            | 188  | 397    | <b>P</b> 極品蜜汁叉燒腸粉<br>Steamed rice flour rolls with barbecued pork loin glazed with honey sauce        | 118  | 248    |
| <b>P</b> 黃橋燒餅<br>Baked diced pork pasties with Yunnan ham and sesame                              | 88   | 185    | <b>S</b> 韭黃鮮蝦腸粉<br>Steamed rice flour rolls with shrimp and yellow chives                             | 118  | 248    |
|   |      |        | <b>S</b> 鬼馬百花腸粉<br>Steamed rice flour rolls filled with deep-fried dough, shrimp and cuttlefish paste | 118  | 248    |

**S** 海鮮 Seafood **B** 牛肉 Beef **P** 豬肉 Pork **N** 堅果 Nuts **C** 辛辣 Chilli **V** 素菜 Vegetarian

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請告知我們。  
Due to the complexity of our dishes, some ingredients are not mentioned in the descriptions; please advise us of any preferences and allergies.

另加一服務費 Subject to 10% service charge