

點心

Dim Sum

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

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S	煎韭菜墨魚餅 Pan-fried diced cuttlefish cakes with chives	98	206
S	鮮蝦腐皮卷 Deep-fried bean curd skin roll with shrimps	98	206
S	蜆芥鯪魚球 Deep-fried minced carp with clam sauce	108	227
SN	鮑汁花豆鳳爪 Stewed chicken feet with beans in abalone sauce	108	227
P	雞蛋豬腳薑 Stewed pork knuckles, gingers and egg with black vinegar	118	248
S	鵝肝炸蝦丸 Deep-fried prawn balls with foie gras	118	248
SP	羊肚菌糯米丸子 Glutinous rice balls with morel mushrooms, minced shrimps and pork	128	269
	脆皮軟骨鴿（每隻） Roasted baby pigeon (one bird)	128	269
P	菜乾陳腎豬骨粥 Congee with spare ribs, dried duck gizzard and sun-dried cabbage	98	206
NV	紅糖糍粑 Glutinous rice cake with brown sugar	98	206

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