

# 點心

## Dim Sum

	HK\$	 Points
<b>V</b> 貢布白胡椒蘿蔔絲餅 Baked pasties with Kampot peppercorn, turnip and sesame	88	186
<b>SP</b> 豬肚蒸燒賣 Steamed pork dumplings with pork tripe and minced shrimps	110	233
<b>SP</b> 鮑魚糯米雞 Steamed glutinous rice wrapped in lotus leaf with abalone and chicken	148	313
<b>S</b> 煎韭菜墨魚餅 Pan-fried diced cuttlefish cakes with chives	108	228
<b>SN</b> 鮑汁花豆鳳爪 Stewed chicken feet with beans in abalone sauce	118	250
<b>S</b> 蜆芥鯪魚球 Deep-fried minced carp ball with clam sauce	108	228
<b>P</b> 雞蛋豬腳薑 Stewed pork knuckles, gingers and egg with black vinegar	128	271
脆皮軟骨鴿 (每隻) Roasted baby pigeon (one bird)	128	271
<b>P</b> 菜乾陳腎豬骨粥 Congee with spare ribs, dried duck gizzard and sun-dried cabbage	108	228
播沙湯圓 Sesame dumplings with soybean powder	78	165

**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