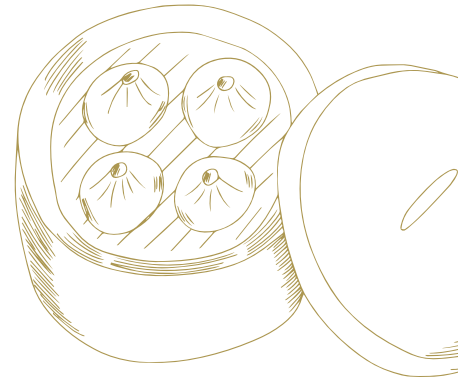
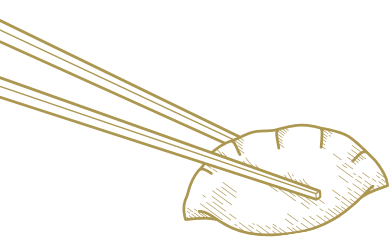


粵菜飲茶任享盛宴

YUM CHA FEAST

Php 1,688++

PER PERSON



明炉烧味

HOMEMADE
CHINESE BARBEQUE

蜜汁叉烧 | ❖

Barbecued pork glazed with honey sauce

醉鸡卷

Drunken chicken roll

脆皮烧肉

Roasted crispy pork belly

五香卤豆腐鸡蛋 | *E*

Braised tofu and eggs with five-spice

蒸点心

STEAMED DIM SUM

晶莹鲜虾饺 | *SF, G*

Crystal prawn dumpling "Har gow"

鱼子蒸烧卖 | *SF, G*

Kurobuta pork and prawn dumpling
with fish roe "Siomai"

金汤海鲜饺 | *SF, G*

Seafood dumpling in golden soup

潮州蒸粉果 | *VE*

Steamed Chiu Chow dumpling

蜜汁叉烧包 | *G*

Barbecue honey pork buns

黑金流沙包 | *E, G*

Steamed custard and salted egg yolk bun

黑椒蒸凤爪

Steamed chicken feet
with black bean sauce

鲜竹牛肉球

Steamed beef meatball
with bean curd skin

红油抄手 | *SF*

Poached meat and shrimp dumplings
in spicy oil

汤羹

SOUP AND BROTH

每日靓汤

Chef's daily soup

豆腐海鲜羹 | *SF, E*

Braised seafood soup with tofu

野菌菠菜羹 | *E*

Braised wild mushroom soup with spinach

酸辣汤 | *VE*

Hot and sour soup

煎炸点心

DEEP-FRIED AND BAKED DIM SUM

芝士腐皮卷 | *D*

Deep-fried bean curd skin roll with cheese

芥末明虾角 | *SF, G*

Deep-fried shrimp dumpling with wasabi sauce

素菜炸春卷 | *VE, G*

Deep-fried vegetable spring roll

蜂巢炸芋角 | *SF, G*

Fried taro puff with prawn and minced pork

腊味萝卜糕 | *SF, G*

Pan-fried radish cake with preserved meat

香煎菜肉包 | *G*

Pan-fried pork and vegetable bun

肠粉类

RICE ROLL

红根鲜虾肠 | *SF, G*

Steamed shrimp rice roll

香葱叉烧肠 | *G*

Barbecued pork and scallion rice roll

碧绿菌菇素肠 | *VE, G*

Wild mushroom rice roll

焗点 BAKED

叉烧菠萝包 | *G*
Baked barbecued pork bun

酥皮芝士挞 | *E, D, G*
Baked cheese egg tart

主菜 MAIN COURSE

西柠汁炸鸡片
Deep-fried chicken with lemon sauce

豉汁蒸斑球 | *SF*
Steamed grouper fillet with black bean sauce

四川辣子鸡
Stir-fried chicken "Si Chuan" style

麻婆肉碎豆腐
Sauteed tofu with minced pork in hot and spicy sauce

蘑菇蚝油炒虾仁 | *SF*
Stir-fried shrimps with mushroom in oyster sauce

蒜蓉炒时蔬 | *VE, V*
Stir-fried seasonal vegetable with garlic

XO酱时蔬炒鲜鱿 | *SF*
Stir-fried squid with vegetable in XO sauce

回锅猪肉片
Stir-fried boiled pork slices in spicy sauce

热茶 HOT TEA

茉莉花茶
Jasmine tea

碧螺春茶
Green Tea - Bi Luo Chun

香宫特制中式茶 | *✦*
Signature Chinese herbal tea

粥, 面, 饭 RICE, NOODLES, AND CONGEE

鸡丝粥
Shredded chicken congee

皮蛋瘦肉粥 | *E*
Shredded pork congee with century egg

鲜虾云吞汤面 | *SF, G*
Shrimp wonton noodle soup

扬州炒饭 | *SF*
Yang Zhou fried rice

豉油皇海鲜粒炒面 | *SF, G*
Stir-fried seafood noodles with soya sauce

甜品 DESSERT

香芒杨枝甘露 | *D*
Chilled mango sago cream with pomelo

椰汁南瓜糕 | *D*
Pumpkin cake with coconut milk

荔枝豆腐 | *D*
Tofu jelly in sweet lychee soup

是日雪糕 | *D*
Daily ice cream



冻饮 COLD DRINK

冻柠檬茶
Iced lemon tea

请告知服务员您对任何过敏食物或者饮食的限制
Please inform your server of any food allergies or dietary restrictions.

珍惜食物, 切勿浪费, 严格遵守不许可分享和外带。
剩余饭菜将按照单点收费
Strictly no leftover and take-away will be charged as A La Carte.

✦ Signature Dish | *VE* Vegetarian | *N* Nuts | *E* Eggs
D Dairy | *G* Gluten | *SF* Shellfish | *V* Rooted in Nature

Prices are quoted in Philippine pesos, inclusive of 12% VAT and subject to 10% service charge and applicable local government taxes