



DIM SUM MENU

星期二至星期六
Tuesday to Saturday
11:30am – 2:30pm

星期日及公共假日
Sunday and Public Holiday
11:00am – 2:30pm

非滨海俱乐部会员及国外到访俱乐部的游艇价格另加 10%服务费与消费税
Rates for members' guests & foreign visiting yachts are subject to
10% service charge and prevailing Goods and Services Tax (GST).

促销信息以交稿时为准，WOK°15 持有随时更改附带细则的权利，恕不另行通知
Information is correct at time of print and subject to change charge without prior notice.

小食 SNACKS

	每碟 (\$) Per Plate (\$)
椒盐白饭鱼 Deep Fried Whitebait with Salt and Pepper	10
黄金鱼皮 Deep Fried Fish Skin with Salted Egg Yolk	10
鸡蓉脆茄子 Deep Fried Crispy Eggplant with Chicken Floss	8
子姜皮蛋 Century Egg with Ginger	8
蚝皇炒双菇 Sautéed Mushrooms with Oyster Sauce	10
香脆苏东仔 Deep Fried Baby Squid	10
七味脆豆腐 Deep Fried Beancurd Cubes with Salt & Pepper	10
姜片炸田鸡 Deep Fried Frog Leg with Sliced Ginger	10

小食 SNACKS

	每碟 (\$) Per Plate (\$)
脆皮烧肉 Crispy Roasted Pork Belly	13
妙酱炒烧肉 Sautéed Pork Belly with Special Sauce	13
蜜汁叉烧 Honey Barbecued Pork	12
五香牛展 Marinated Beef Shank	13
八珍猪脚醋 Pig's Trotter with Black Vinegar and Ginger	12
拍蒜青瓜 Chilled Cucumber with Garlic	8
海蜇花 Chilled Marinated Jellyfish	10

广东點心 CANTONESE DIM SUM

	每碟 (\$) Per Plate (\$)
水晶鲜虾饺 (4 件) Steamed Shrimp Dumplings "Ha Kau" (4 Pcs)	4.5
鱼子烧卖 (4 件) Steamed Pork Dumplings "Siew Mai" (4 Pcs)	4.5
蜜汁叉烧包 (3 件) Steamed Barbecued Pork Buns (3 Pcs)	4.2
上海小笼包 (3 件) Steamed "Shanghai Xiao Long Bao" (3 pcs)	4.8
泰式饺子 (5 件) Thai-style Steamed Dumplings (5 Pcs)	4.8
豉汁蒸凤爪 Steamed Chicken Feet with Black Bean Sauce	4.2
鲜虾腐皮卷 (3 件) Deep Fried Beancurd Skin Rolls with Shrimps (3 Pcs)	4
炸春卷 (4 件) Vegetarian Spring Roll (4 Pcs)	3.2
香煎萝卜糕 (3 件) Pan-Fried Carrot Cake with Preserved Meat (3 Pcs)	3.8
X.O. 酱银芽炒萝卜糕 Sautéed Carrot Cake with Bean Sprouts in X.O. Sauce	5.8

港式粥 HONG KONG STYLE CONGEE

	每位 (\$) Per Person (\$)
明火白粥 Plain Congee	2
蘑菇鸡球粥 Chicken and Mushroom Congee	8.5
皮蛋瘦肉粥 Lean Meat and Century Egg Congee	8.5
生滚牛肉粥 Fresh Sliced Beef Congee	8.5
新鲜鱼片粥 Fresh Sliced Fish Congee	10
生滚田鸡粥 Frog Leg Congee	12
生滚带子粥 Fresh Scallops Congee	12

港式面 HONG KONG STYLE NOODLES

	每位 (\$) Per Person (\$)
雪菜鸡丝焖稻庭面 Braised Noodles with Shredded Chicken and Preserved Vegetables	8
肉丝汤生面 Shredded Pork Noodles Soup	8
鸡丝汤生面 Shredded Chicken Noodles Soup	8
叉烧汤生面 Roasted B.B.Q. Pork Noodles Soup	10
鱼片汤生面 Sliced Fish Noodles Soup	10
海鲜汤生面 Seafood Noodles Soup	12
虾球汤生面 Prawn Noodles Soup	12
姜葱生虾焖伊面 Braised E-Fu Noodles with Prawns, Ginger and Scallions	10
姜葱田鸡焖伊面 Braised E-Fu Noodles with Frog Legs, Ginger and Scallions	10

港式面 / 饭 HONG KONG STYLE NOODLES / RICE

	例 (\$) Small (\$)
韭黄干烧伊面 Braised E-Fu Noodles with Chives	16
姜葱生虾焖伊面 Braised E-Fu Noodles with Live Prawns, Ginger and Scallions	20
姜葱田鸡焖伊面 Braised E-Fu Noodles with Frog Leg, Ginger and Scallions	20
雪菜肉丝焖稻庭面 Braised Noodles with Shredded Meat and Preserved Vegetables	18
豉油皇炒生面 Fried Noodles with Light Soya Sauce	16
海鲜煎面 Pan Fried Noodles with Seafood	24
干炒牛肉河粉 Stir-fried Hor Fun with Sliced Beef	18
滑蛋虾球炒河粉 Sautéed Hor Fun with Prawns and Scrambled Egg	20
大澳焖米粉 Braised Vermicelli with Diced Seafood, Salted Fish, Shrimp Paste and Vegetables	22

港式面 / 饭 HONG KONG STYLE NOODLES / RICE

	例 (\$) Small (\$)
杨洲炒饭 "Yang Zhou" Fried Rice	20
咸鱼鸡粒炒饭 Fried Rice with Diced Chicken and Salted Fish	20
琥珀素丁炒饭 Fried Rice with Diced Vegetables and Walnuts	16
蟹肉瑶柱蛋白炒饭 Fried Rice with Conpoy, Crab Meat and Egg White	22
黄金海鲜炒饭 Fried Rice with Seafood & Salted Egg Yolk	22
砂煲腊味煲饭 Charcoal Claypot Rice with Chinese Sausages	38 (Serves 4)