

Super Dim Sum Buffet

11am – 3pm (last order at 2.15pm)

\$48.80++ (Adult), \$28.80++ (Child)

Dine in a group of 5 or more to receive a complimentary half peking duck

特选 PREMIUM DISHES

**Premium dishes will be served once only.*

鲍鱼海带烧卖

Baby Abalone and Seaweed Pork Dumplings (Siew Mai)

黑松露小笼包

Black Truffle Soup Dumplings (Xiao Long Bao)

脆皮黑松露锅贴

Pan-fried Pot Stickers with Soy Glaze and Black Truffle

日本生蚝

Fresh Japanese Oysters with Japanese Ponzu Sauce

火焰生虾

Live Tiger Prawns Flambé with Shaoxing Wine and Herbs

姜葱螃蟹焖米粉

Braised Crab Vermicelli with Scallion and Ginger

沙煲和牛鹅肝炒饭

Australian Wagyu Beef and Foie Gras Claypot Fried Rice with Soya Sauce and Fried Garlic

米酒鸡汤

Rice Wine Sakura Chicken with Black Fungus, Parsley and Ginger

柱侯牛腩煲

Stewed Beef Brisket

前菜 APPETIZERS

椒盐白饭鱼

Deep-fried Whitebait with Salt and Pepper

黄金炸鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

拍蒜青瓜

Chilled Cucumber with Garlic

鸡崧脆茄子

Deep-fried Crispy Eggplant with Chicken Floss

芥末灵芝菇

Deep-fried Lingzhi Mushrooms with Wasabi Sauce

子姜皮蛋

Century Egg with Ginger

海蜇花

Chilled Marinated Jellyfish

七味脆豆腐

Deep-fried Beancurd Cubes with Japanese Seven-spiced Pepper

蒸熟點心 STEAMED DIM SUM

水晶鲜虾饺

Steamed Shrimp Dumplings (Ha Kau)

鱼子烧卖

Steamed Pork Dumplings (Siew Mai)

蜜汁叉烧包

Steamed Barbecued Pork Buns

豉汁蒸凤爪

Steamed Chicken Feet with Black Bean Sauce

荷香糯米鸡

Steamed Glutinous Rice with Chicken

红油抄手

Pork Dumplings in Chilli Vinaigrette

豉汁蒸排骨

Steamed Pork Ribs with Black Bean Sauce

鲜虾肠粉

Rice Rolls with Shrimps

叉烧肠粉

Rice Rolls with Barbecued Pork

黑木炭乌达油条肠粉

Rice Rolls with Charcoal Chinese Rice Crullers and Oiah

烘烤點心 BAKED DIM SUM

迷你蛋撻

Mini Egg Tarts

脆皮焗叉烧包

Baked Barbecued Pork Buns

油炸點心 FRIED DIM SUM

素春卷

Vegetarian Spring Rolls

鲜虾腐皮卷

Deep-fried Beancurd Skin Rolls with Shrimps

杏片芝士腐皮卷

Deep-fried Shrimp Fritters with Emmental Cheese and Almond Flakes

蜂巢炸芋角

Deep-fried Yam Dumplings

生煎韭菜饺

Pan-fried Chive Dumplings

香煎萝卜糕

Pan-fried Carrot Cake with Preserved Meat

XO 酱银芽炒萝卜糕

Sautéed Carrot Cake with Bean Sprouts in XO Sauce

主菜 MAIN DISHES

黄金虾球

Crispy Prawn Balls with Salted Egg Yolk

麦片虾

Cereal Prawns

广州大馬站煲

Braised Beancurd with Roasted Pork served in Casserole

菠萝咕嚕肉

Sautéed Pork with Sweet and Sour Sauce

宫保鸡丁

Diced Chicken with Dried Chilli and Cashew Nuts

三菇菠菜豆腐

Braised Spinach Beancurd with Trio of Mushrooms

榄菜肉末干煸四季豆

Sautéed French Beans with Minced Meat and Preserved Vegetables

粥 CONGEE

明火白粥

Plain Congee

蘑菇鸡球粥

Chicken and Mushroom Congee

皮蛋瘦肉粥

Lean Meat with Century Egg Congee

新鲜鱼片粥

Sliced Fish Congee

粉,面,饭 NOODLES/ RICE

扬州炒饭

Yang Zhou Fried Rice

鸡丝炒饭

Chicken Fried Rice

干炒新西兰牛肉河粉

Stir-fried Hor Fun with New Zealand Sliced Beef

豉油皇炒面

Fried Noodles with Light Soya Sauce

干烧伊面

Braised Ee-fu Noodles

甜品 DESSERT

擂沙汤丸

Glutinous Dumplings with Grated Nuts and Sesame

桂花糕

Osmanthus Pudding

红莲雪耳

Chilled Snow Fungus with Red Dates

红豆沙

Red Bean Soup

椰汁糕

Coconut Milk Pudding

TERMS & CONDITIONS:

- All menu items are valid for dine-in only and are only available while stocks last.
- To reduce food wastages, unconsumed food may be chargeable at à la carte prices.
- Not valid with other promotions and discounts.
- All prices stated are subject to 10% service charge and prevailing GST.
- 所有食品只限堂内食用, 售完为止。
- 请勿浪费食物, 所剩食物将以卖价计算付费。
- 不可同时使用促销及折扣。
- 另收10%服务费及7%消费税。