



## Weekday Dim Sum Lunch Buffet 平日点心自助餐

### Tuesday – Friday

First seating: 11.30am – 1pm  
Second seating: 1.30pm – 3pm

\$39++ (Adult), \$19++ (Child, 3 – 11 years old)

*Top up \$38++ for free flow Prosecco, Beer & House Wine*

*(最少两位 Minimum 2 persons)*

### 名厨介绍 SIGNATURES

*只限一次享用 One serving per guest*

火焰醉虾

Live Tiger Prawns Flambéed with Shaoxing Wine & Herbs

米酒鸡汤

Rice Wine Sakura Chicken with Black Fungus, Parsley & Ginger

### 精选小食 APPETISERS

椒盐白饭鱼

Deep-fried Whitebait with Salt & Pepper

黄金鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

芥末灵芝菇

Deep-fried Lingzhi Mushrooms with Wasabi Sauce

香炸五香卷

Deep-fried Meat Rolls Wrapped in Bean Curd Skin

鸡蓉脆茄子  
Deep-fried Crispy Eggplant with Chicken Floss

凉拌蒜香青瓜  
Chilled Cucumber with Garlic

X.O. 酱腊味萝卜糕  
Wok-fried Radish Cake in X.O. Sauce

## 蒸點 STEAMED DIM SUM

上海灌汤小笼包  
Steamed Pork Dumplings Shanghai Style

红油抄手  
Pork Dumplings in Chilli Vinaigrette

蟹皇滑烧卖  
Steamed Pork Dumplings (Siew Mai)

水晶虾饺皇  
Steamed Prawn Dumplings (Ha Kau)

鲍鱼汁扒鲜竹卷  
Steamed Bean Curd Skin Shrimp Rolls in Abalone Sauce

蜜汁叉烧包  
Steamed Barbecued Pork Buns

黑金奶黄流沙包  
Charcoal Custard Lava Buns

豉汁凤凰爪  
Steamed Chicken Claws in Black Bean Sauce

芋香豆豉蒸排骨  
Steamed Spare Ribs & Yam with Black Bean Sauce

荷香珍珠鸡  
Steamed Glutinous Rice with Chicken in Lotus Leaf

## 健康植物肉點心 PLANT-BASED DIM SUM

水晶素蒸饺

Steamed Crystal Vegetable Dumplings

金网脆皮松露煎饺

Pan-fried Truffle & Cabbage Dumplings

## 煎焗點心 BAKED FRIED DIM SUM

芥末鲜虾腐皮卷

Crispy Prawn Bean Curd Rolls with Wasabi Mayonnaise

蜂巢炸芋角

Deep-fried Yam Dumplings

香煎萝卜糕

Pan-fried Carrot Cake with Preserved Meat

香酥蛋挞

Mini Egg Tarts

## 粥肠飘香 CONGEE/ RICE ROLL

春风得意肠粉

Steamed Rice Rolls with Deep-fried Shrimps Spring Roll

生拆鲜虾肠粉

Steamed Rice Rolls with Shrimps

蜜汁叉烧肠粉

Steamed Rice Rolls with Barbecued Pork

鲜鱼百合粥

Fish Congee with Fresh Lily Bulb

滑口皮蛋瘦肉粥

Lean Meat & Century Egg Congee

## 粉, 面, 饭类 NOODLES/ RICE

扬州炒饭  
Yang Zhou Fried Rice

琥珀素丁炒饭  
Fried Rice with Diced Vegetables & Walnuts

韭黄干烧伊面  
Braised Ee-fu Noodles with Chives

姜葱生虾焖伊面  
Braised Ee-fu Noodles with Prawns, Ginger & Scallions

干炒新西兰牛肉河粉  
Stir-fried Hor Fun with New Zealand Sliced Beef

## 主菜 MAINS

黄金虾球  
Crispy Prawn Balls with Salted Egg Yolk

菠萝咕嚕肉  
Sweet & Sour Pork with Capsicum & Pineapple

宫保鸡丁  
Wok-fried Diced Chicken with Dried Chilli & Cashew Nuts

三菇菠菜豆腐  
Braised Spinach Bean Curd with Trio of Mushrooms

白饭鱼煎蛋  
Whitebait Omelette

渔香茄子煲  
Stewed Eggplant with Spicy Sauce

农家炒肥牛肉  
Sautéed Sliced Beef with Honey Beans & Lingzhi Mushrooms

榄菜肉末干煸四季豆  
Sautéed French Beans with Minced Meat & Preserved Vegetables

蒜蓉炒时蔬  
Sautéed Seasonal Vegetables with Minced Garlic

## 烧味 BARBECUE

蜜汁西班牙叉烧  
Honey Glazed Roasted Spanish Barbecued Pork

明炉吊烧鸭  
Roasted Duck

豉油鸡  
Soy Sauce Chicken

## 甜品 DESSERTS

夏日杨枝冻甘露  
Chilled Mango with Sago & Pomelo

擂沙汤丸  
Glutinous Dumplings with Grated Nuts & Sesame

桂花糕  
Osmanthus Pudding

冰爽红莲雪耳  
Chilled Snow Fungus with Red Dates

椰汁糕  
Coconut Milk Pudding

### Terms & Conditions

- Guests at the same table will have to order from the same menu.  
同桌的客人必须在同一菜单上点菜。
- To reduce food wastage, unconsumed food may be charged at à la carte prices.  
请勿浪费食物，所有食物将以卖价计算付费。
- The dishes served in our buffet are for dine-in only (strictly no takeaways).  
所有食物只限堂内食用，售完为止。
- Not valid with other promotions and discounts.  
不可同时使用促销和折扣。
- All prices stated are subject to 10% service charge and prevailing GST.  
10% 服务费和 7% 消费税将以折扣前的价格来计算。