

## 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

## 甜品 DESSERTS

- 夏日杨枝冻甘露  
Chilled Mango with Sago & Pomelo
- 擂沙汤丸  
Glutinous Dumplings with Grated Nuts and Sesame
- 桂花糕  
Osmanthus Pudding
- 冰爽红莲雪耳  
Chilled Snow Fungus with Red Dates
- 椰汁糕  
Coconut Milk Pudding

# Super Dim Sum Lunch Buffet 周末点心自助餐

**Saturday – Sunday**

First seating: 11.30am – 1pm

Second seating: 1.30pm – 3pm

**\$49++ (Adult), \$29++ (Child, 3 – 11 years old)**  
Top up \$38++ for free flow Prosecco, Beer & House Wine

(最少两位 Minimum 2 persons)

Table No.:

Pax.:

## 名厨介绍 SIGNATURES

只限一次享用 *One serving per guest*

- 日本生蚝  
Fresh Japanese Oysters with Ponzu Sauce
- 火焰醉虾  
Live Tiger Prawns Flambéed with Shaoxing Wine & Herbs
- 蟹肉鱼鳔羹  
Crab Meat & Fish Maw Thick Soup
- 法式鹅肝和牛炒饭  
Wagyu Beef & Foie Gras Fried Rice with Soya Sauce & Fried Garlic
- 港式柱候牛腩煲  
Stewed Beef Brisket Hong Kong Style
- 鲍鱼烧卖皇  
Pork Dumplings with Baby Abalone (Siew Mai)

### 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。

### 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
- 鸡菘脆茄子  
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

### 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

### 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

### 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

### 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