



点心菜单 DIM SUM MENU

11.30am – 3pm

精选小食 APPETISERS

蜜汁澳洲叉烧 Roasted Honey Barbecued Australian Pork Tenderloin	\$22
妙酱烧肉 Sautéed Pork Belly with Special Sauce	\$18
脆皮澳洲烧肉 Crispy Roasted Australian Pork Belly	\$18
海蜇花 Chilled Marinated Jellyfish	\$16
椒盐白饭鱼 Deep-fried Whitebait with Salt and Pepper	\$14
黄金鱼皮 Deep-fried Fish Skin with Salted Egg Yolk	\$14
芥末灵芝菇 Deep-fried Mushrooms with Wasabi Sauce	\$12
香炸五香卷 Deep-fried Chinese Meat Rolls	\$16
七味脆豆腐 Deep-fried Beancurd Cubes with Japanese Seven-spiced Pepper	\$14
拍蒜青瓜 Chilled Cucumber with Garlic	\$12
XO 酱腊味萝卜糕 Wok-fried Radish Cake in XO Sauce	\$14

蒸點 STEAMED DIM SUM

黑松露鮮蝦餃 Steamed Prawn Dumplings with Black Truffle Oil	\$9.8 (3 件 pcs)
上海灌湯小籠包 Steamed Pork Dumplings Shanghai Style	\$6.8 (3 件 pcs)
紅油抄手 Pork Dumplings in Chilli Vinaigrette	\$6.8 (3 件 pcs)
鮑魚汁扒鮮竹卷 Steamed Beancurd Skin Shrimp Rolls in Abalone Sauce	\$6.8 (3 件 pcs)
芋香豆豉蒸排骨 Steamed Spare Ribs and Yam with Black Bean Sauce	\$6.8
蟹皇滑燒賣 Steamed Pork Dumplings (Siew Mai)	\$5.8 (3 件 pcs)
水晶蝦餃皇 Steamed Prawn Dumplings (Ha Kau)	\$5.8 (3 件 pcs)
蜜汁叉燒包 Steamed Barbecued Pork Buns	\$5.8 (3 件 pcs)
黑金奶黃流沙包 Charcoal Custard Lava Buns	\$5.8 (3 件 pcs)
豉汁鳳凰爪 Steamed Chicken Feet in Black Bean Sauce	\$5.8

健康植物肉點心 PLANT-BASED DIM SUM

金網脆皮松露煎餃 Pan-fried Truffle and Cabbage Dumplings	\$7.8 (3 件 pcs)
水晶素蒸餃 Steamed Crystal Vegetable Dumplings	\$6.8 (3 件 pcs)

煎焗點心 BAKED/ FRIED DIM SUM

香芒帶子卷 Deep-fried Scallops with Mango Roll	\$9.8 (3 件 pcs)
鮮蝦腐皮卷 Deep-fried Beancurd Skin Shrimp Rolls	\$7.8 (3 件 pcs)
金絲鮮蝦球 Deep-fried Prawn Balls	\$6.8 (3 件 pcs)
蜂巢炸芋角 Deep-fried Yam Dumplings	\$5.8 (3 件 pcs)
香煎萝卜糕 Pan-fried Carrot Cake with Preserved Meat	\$5.8 (3 件 pcs)
脆皮焗叉燒包 Baked Barbecued Pork Buns	\$7.8 (3 件 pcs)
香酥蛋挞 Mini Egg Tarts	\$5.8 (3 件 pcs)

粥腸飘香 CONGEE/ RICE ROLLS

黑松露香菇腸粉 Steamed Rice Rolls with Shiitake Mushrooms and Black Truffle	\$9.8
春風得意脆皮蝦卷腸粉 Steamed Rice Rolls with Crispy Shrimp Roll	\$8.8
生拆鮮蝦腸粉 Steamed Rice Rolls with Shrimps	\$7.8
蜜汁叉燒腸粉 Steamed Rice Rolls with Barbecued Pork	\$7.8
蝦球花膠鮮貝粥 Congee with Fish Maw, Scallop and Prawn	\$16.8
鮮魚百合粥 Fish Congee with Fresh Lily Bulb	\$12.8
滑口皮蛋瘦肉粥 Lean Meat and Century Egg Congee	\$10.8

粉, 面, 饭类 NOODLES/ RICE

砂煲腊味煲饭 Charcoal Claypot Rice with Chinese Sausage, Cured Chinese Ham, Liver Sausage and Waxed Duck	\$52
蟹肉瑶柱蛋白炒饭 Fried Rice with Blue Swimmer Crab Meat, Conpoy and Egg White	\$26
杨洲炒饭 Yang Zhou Fried Rice	\$22
琥珀素丁炒饭 Fried Rice with Diced Vegetables and Walnuts	\$22
韭黄干烧伊面 Stewed Ee-fu Noodles with Chives	\$20
海鲜煎生面 Pan-fried Noodles with Seafood	\$28
豉油皇炒生面 Fried Noodles with Light Soya Sauce	\$20
港式焖米粉 Hong Kong Style Braised Vermicelli with Diced Seafood, Salted Fish, Shrimp Paste and Vegetables	\$26
干炒新西兰牛肉河粉 Stir-fried Hor Fun with New Zealand Sliced Beef	\$24
滑蛋虾球河粉 Sautéed Hor Fun with Prawns and Scrambled Egg	\$24