



# 平日点心自助餐 WEEKDAY DIM SUM BUFFET LUNCH

## Tuesdays – Fridays

First seating: 11.30am – 1pm

Second seating: 1pm – 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

*(Limited to one serving per dish per guest 每道菜品只限点一次)*

火焰醉虾

Live Tiger Prawns Flambéed with Shaoxing Wine and Herbs

米酒鸡汤

Sakura Chicken Soup with Rice Wine and Black Fungus

### 精选小食 APPETISERS

椒盐白饭鱼

Deep-fried Whitebait with Salt and Pepper

黄金鱼皮

Deep-fried Fish Skin with Salted Egg Yolk

芥末灵芝菇

Deep-fried Mushrooms with Wasabi Sauce

香炸五香卷

Deep-fried Chinese Meat Rolls

鸡蓉脆茄子

Deep-fried Eggplant with Chicken Floss

拍蒜青瓜

Chilled Cucumber with Garlic

XO 酱腊味萝卜糕  
Wok-fried Radish Cake in XO Sauce

## 蒸品 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 Beancurd 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 Feet in Black Bean Sauce

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

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

## 健康植物肉品 PLANT-BASED DIM SUM

水晶素蒸饺  
Steamed Crystal Vegetable Dumplings

金网脆皮松露煎饺  
Pan-fried Truffle and Cabbage Dumplings

## 烘、煎品 BAKED FRIED DIM SUM

芥末鲜虾腐皮卷  
Deep-fried Beancurd Skin Shrimp 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 Crispy Shrimp 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 and Century Egg Congee

## 面、饭类 NOODLES / RICE

扬州炒饭  
Yang Zhou Fried Rice

琥珀素丁炒饭  
Fried Rice with Diced Vegetables and 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 and 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 and Sour Pork with Capsicum and Pineapple

宫保鸡丁

Diced Chicken with Dried Chilli and Cashew Nuts

三菇菠菜豆腐

Braised Beancurd 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 Bean and Mushroom

榄菜肉末干煸四季豆

Sautéed French Beans with Minced Meat and Preserved Vegetables

蒜蓉炒时蔬

Sautéed Seasonal Vegetables with Minced Garlic

## 烧味 BARBECUE SELECTIONS

蜜汁西班牙叉烧

Roasted Honey Barbecued Australian Pork Tenderloin

明炉吊烧鸭

Roasted Duck

豉油鸡

Braised Soy Sauce Chicken

## 甜品 DESSERTS

夏日杨枝冻甘露  
Mango with Sago and Pomelo

擂沙汤丸  
Glutinous Dumplings with Grated Nuts and Sesame Paste

桂花糕  
Osmanthus Pudding

冰爽红莲雪耳  
Chilled Snow Fungus with Red Dates

椰汁糕  
Coconut Milk Pudding

### **条款及细则 TERMS and CONDITIONS:**

- 同桌客人须享用同样的促销。  
Guests at the same table will have to order from the same menu.
- 请勿浪费食物，未食用的餐品会按照单点价格收费。  
To reduce food wastage, unconsumed food may be chargeable at à la carte prices.
- 食品只限堂食，不设外卖。  
These dishes are only valid for dine-in.
- 此优惠不可与其他促销、折扣或优惠活动同时使用。  
This promotion is not valid with other promotions and discounts.
- 价格未包括 10%服务费及标准政府消费税。  
Prices are subject to service charge and prevailing goods and services tax.