



平日点心自助餐 Weekday Dim Sum Lunch Buffet

Tuesdays – Fridays

11.30pm – 3pm (last order: 2pm)

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

Top up \$38++ for free flow prosecco, beer and house wine

(最少两位 Minimum 2 persons)

名厨介绍 SIGNATURES

每位限点每道一次 Limited to one serving per dish per guest

醉虾

Drunken Live Tiger Prawns with Shaoxing Wine and Herbs

米酒鸡汤

Sakura Chicken with Rice Wine, Black Fungus, Parsley and Ginger

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

非滨海俱乐部会员及国外到访俱乐部的游艇价格另加服务费及标准政府消费税。
Rates for members' guests and foreign visiting yachts are subject to service charge and prevailing goods and services tax.

拍蒜青瓜
Chilled Cucumber with Garlic

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

蒸點 STEAMED DIM SUM

上海灌汤小笼包
Steamed Pork Dumpling Shanghai Style

红油抄手
Pork Dumpling in Chilli Vinaigrette

鲍鱼汁扒鲜竹卷
Steamed Beancurd Skin Shrimp Roll in Abalone Sauce

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

蟹皇滑烧卖
Steamed Pork Dumpling (Siew Mai)

水晶虾饺皇
Steamed Prawn Dumpling (Ha Kau)

蜜汁叉烧包
Steamed Barbecued Pork Bun

黑金奶黄流沙包
Charcoal Custard Lava Bun

豉汁凤凰爪
Steamed Chicken Feet in 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 Dumpling

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

煎焗點心 BAKED FRIED DIM SUM

香酥蛋挞
Mini Egg Tart

芥末鲜虾腐皮卷
Deep-fried Beancurd Skin Shrimp Roll with Wasabi Mayonnaise

蜂巢炸芋角
Deep-fried Yam Dumpling

香煎萝卜糕
Pan-fried Carrot Cake with Preserved Meat

粥肠飘香 CONGEE & RICE ROLL

鲜鱼百合粥
Fish Congee with Fresh Lily Bulb

滑口皮蛋瘦肉粥
Lean Meat and Century Egg Congee

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

饭、面类 NOODLES & RICE

扬州炒饭
Yang Zhou Fried Rice

素丁炒饭
Fried Rice with Diced Vegetables

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

蜜汁澳洲叉烧

Roasted Honey Barbecued Australian Pork Tenderloin

明炉吊烧鸭

Roasted Duck

豉油鸡

Braised Soy Sauce Chicken

甜品 DESSERTS

杨枝甘露

Chilled Mango with Sago and Pomelo

擂沙汤丸

Glutinous Dumplings with Grated Nuts and Sesame

桂花糕

Osmanthus Pudding

冰镇红莲雪耳

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.
- 自助餐限时 90 分钟。
This buffet has a time limit of 90 minutes per seating.
- 请勿浪费食物，未使用的餐品可按照单点价格收费。
To reduce food wastage, unconsumed food may be charged 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.
- 价格未包括服务费及标准政府消费税。
Prices are subject to service charge and prevailing goods and service tax.

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