

周末点心自助餐 WEEKEND DIM SUM LUNCH BUFFET

Saturdays, Sundays & Public Holidays

First seating: 11am – 12.30pm (*last order: 12pm*) Second seating: 1pm – 2.30pm (*last order: 2pm*)

\$49++ (Adult), \$29++ (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

蟹肉鱼鳔羹

Crab Meat and Fish Maw Thick Soup

法式鹅肝和牛炒饭

Fried Rice with Wagyu Beef and Foie Gras

港式柱候牛腩煲

Stewed Beef Brisket

鲍鱼烧卖皇

Pork Dumplings with Baby Abalone (Siew Mai)

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

鸡菘脆茄子 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 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

健康植物肉品 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

烘、煎品 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

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 RICE & NOODLES

杨州炒饭 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

菠萝咕噜肉 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

杨枝甘露 Mango with Sago and Pomelo

擂沙汤丸 Glutinous Dumplings with Grated Nuts and Sesame Paste

> 桂花糕镇 Osmanthus Pudding

冰红莲雪耳 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.
- 价格未包括服务费及标准政府消费税。
 - Prices are subject to service charge and prevailing goods and services tax.