



# 周末点心自助餐 SUPER DIM SUM BUFFET LUNCH

**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)*

## 条款及细则 TERMS & 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 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.



赠品  
COMPLIMENTARY

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

金汤蟹肉鱼鳔羹  
Crab, Fish Maw and Pumpkin Thick Soup

油浸金目鲈  
Deep-fried Sea Bass

精选小食  
APPETISERS

冰镇话梅樱桃小番茄  
Chilled Cherry Tomatoes with  
Preserved Plum

黄金鱼皮  
Deep-fried Fish Skin with Salted Egg Yolk

芥末灵芝菇  
Deep-fried Mushrooms in Wasabi Sauce

鸡蓉脆茄子  
Deep-fried Eggplant with Chicken Floss

蒜蓉拍青瓜  
Chilled Japanese Cucumber with  
Crushed Garlic

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

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 Roll with Shrimp in  
Wasabi Mayonnaise

香芒鲜虾卷  
Deep-fried Crispy Roll with Mango and  
Prawn

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

蒸品  
STEAMED DIM SUM

红油抄手  
Pork Dumpling in Chilli Vinaigrette

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

芋香豆豉蒸排骨  
Steamed Spare Ribs and Yam in  
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

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

素肉烧卖  
Steamed Vegetarian Dumpling (Siew Mai)





粥肠飘香  
CONGEE & RICE ROLLS

鲜鱼百合粥  
Fish Congee with Fresh Lily Bulb

皮蛋瘦肉粥  
Lean Meat and Century Egg Congee

广式肠粉  
Steamed Rice Roll

生拆鲜虾肠粉  
Steamed Rice Roll with Shrimps

蜜汁叉烧肠粉  
Steamed Rice Roll with Barbecued Pork

饭、面类  
RICE & NOODLES

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

鸭丁玉米炒饭  
Fried Rice with Diced Duck Meat and Sweet Corn

干炒新西兰牛肉河粉  
Stir-fried Hor Fun with New Zealand Sliced Beef

烧味  
BARBECUE SELECTIONS

蜜汁澳洲叉烧  
Roasted Honey Barbecued Australian Pork Tenderloin

卤水鸭  
Marinated Duck

广式贵妃鸡  
Cantonese-style Poached Chicken

主菜  
MAINS

麦片虾  
Deep-fried Prawn with Fragrant Cereal

菠萝咕嚕肉  
Sweet and Sour Pork with Pineapple and Capsicum

虾酱鸡翅  
Deep-fried Chicken Wing in Shrimp Paste

宫保鸡丁  
Diced Chicken with Dried Chilli and Cashew Nuts

黑椒炒肥牛肉  
Sautéed Sliced Beef with Black Pepper

肉碎菜脯煎蛋  
Minced Meat and Preserved Radish Omelette

红烧豆腐  
Braised Beancurd with Mushrooms and Vegetables

金银蛋浸菠菜  
Poached Chinese Spinach with Trio of Eggs

蒜蓉炒时蔬  
Sautéed Seasonal Vegetables with Minced Garlic

甜品  
DESSERTS

桂花糕  
Osmanthus Pudding

椰汁糕  
Coconut Milk Pudding

冰镇红豆沙  
Chilled Red Bean Soup

冰镇红莲雪耳  
Chilled Snow Fungus with Red Dates

