



平日点心自助餐 WEEKDAY DIM SUM BUFFET LUNCH

Tuesdays – Fridays
11.30am – 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)

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

每位限点一次
Limited to one serving per guest

虫草花炖竹丝乌鸡
Double-boiled Black Chicken Soup with
Cordyceps Flower

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

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)

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

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

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

面、饭类
RICE & NOODLES

扬州炒饭
Yang Zhou Fried Rice

素丁炒饭
Fried Rice with Diced Vegetables

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

韭黄干烧伊面
Braised Ee-fu Noodles with Chives

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

黄金虾
Crispy Prawn with Salted Egg Yolk

苦瓜豆根炆鱼柳
Braised Fish Fillet with Bitter Gourd and Beancurd Skin

菠萝咕噜肉
Sweet and Sour Pork with Pineapple and Capsicum

宫保鸡丁
Diced Chicken with Dried Chilli and Cashew Nuts

农家炒肥牛肉
Sautéed Sliced Beef with Honey Bean and Mushroom

肉碎韭菜煎蛋
Minced Meat and Chives Omelette

三菇菠菜豆腐
Braised Beancurd with Trio of Mushrooms

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

甜品
DESSERTS

桂花糕
Osmanthus Pudding

椰汁糕
Coconut Milk Pudding

杨枝甘露
Mango with Sago and Pomelo

冰镇红豆沙
Chilled Red Bean Soup

