

Table: Time:
Taken By:

蒸点心
STEAMED DIM SUM

- A1** 鲍鱼鲜虾饺
Steamed Prawn Dumpling with Abalone (3pc)
\$15.80 ()
- A2** 鱼翅灌汤饺
Double-boiled Shark's Fin Dumpling Soup
\$10.80 ()
- A3** 松露蒸牛肉烧卖
Steamed Beef Dumpling with Truffle (3pc)
\$9.80 ()
- A4** 金蒜带子银丝卷
Scallops in Vermicelli Roll with Fried Garlic (3pc)
\$9.80 ()
- A5** 甜心奶黄猪仔包
Steamed Custard Bun with Pine Seeds in Piggy Shape (3pc)
\$8.20 ()
- A6** 松露菌菇水晶饺
Steamed Black Truffle and Assorted Mushroom Dumpling (3pc)
\$7.80 ()
- A7** 蜜汁叉烧包
Steamed BBQ Honey Pork Bun (3pc)
\$7.80 ()
- A8** 笋尖虾饺
Steamed Prawn Dumpling 'Ha Kao' (4pc)
\$7.80 ()
- A9** 香菇鱼子蒸烧卖
Steamed Pork Dumpling 'Siew Mai' (4pc)
\$7.80 ()
- A10** 金牌流沙包
Steamed Molten Salted Egg Yolk Bun (3pc)
\$6.80 ()
- A11** 瑶柱荷香珍珠鸡
Steamed Glutinous Rice with Chicken Wrapped in Lotus Leaf (2pc)
\$6.20 ()
- A12** 香芋豆豉蒸排骨
Steamed Spare Rib with Black Bean and Diced Yam
\$6.20 ()

蒸点心
STEAMED DIM SUM

- A13** 胡椒猪肚鸡肉饺
Steamed Chicken and Pig's Stomach with White Pepper Dumpling (3pc)
\$6.20 ()
- A14** 红油抄手
Pork Dumpling in Hot Chilli Vinaigrette
\$6.20 ()
- A15** 豉汁蒸凤爪
Steamed Chicken Claw with Black Bean Sauce
\$5.80 ()
- A16** 上海小笼包
Steamed Xiao Long Bao (3pc)
\$5.80 ()

煎焗美点
FRIED / BAKED DIM SUM

- A17** 和牛一口酥
Wagyu Beef Tart (3pc)
\$28.80 ()
- A18** 鹅肝酱串烧烧卖
Pan-fried 'Siew Mai' with Foie Gras Sauce (3pc)
\$9.80 ()
- A19** 香芒沙律虾筒
Deep-fried Prawn and Mango in Salad Sauce Roll (3pc)
\$9.00 ()
- A20** 辣椒螃蟹煎粉果
Pan-fried Chilli Crab Dumpling (3pc)
\$7.80 ()
- A21** 脆皮雪山叉烧包
Baked BBQ Honey Pork Bun (3pc)
\$7.80 ()
- A22** 蜜汁叉烧酥
Baked BBQ Honey Pork Pastry (3pc)
\$7.80 ()
- A23** 沙律明虾饺
Deep-fried Prawn Dumpling with Salad Sauce (3pc)
\$7.20 ()
- A24** 鲜虾腐皮卷
Deep-fried Prawn in Beancurd Skin Roll (3pc)
\$7.20 ()
- A25** 南瓜豆沙粽
Pan-fried Pumpkin Red Bean Pastry (3pc)
\$6.80 ()

煎焗美点
FRIED / BAKED DIM SUM

- A26** 酥皮蛋挞(日本鸡蛋)
Mini Egg Tart (3pc) (Japan Imported Egg)
\$6.80 ()
- A27** 鲜蜜瓜炸芋盒
Deep-fried Yam Puff topped with Rock Melon (3pc)
\$6.20 ()
- A28** 香煎萝卜糕
Pan-fried Radish Cake (3pc)
\$6.20 ()
- A29** 北京鸭春卷
Crispy Spring Roll with Peking Duck (3pc)
\$6.20 ()
- A30** 香脆金网锅贴
Pan-fried Crispy Pork Dumpling (3pc)
\$6.20 ()

肠粉
RICE ROLL

- A31** 金网脆皮虾肠粉
Steamed Rice Roll with Crispy Prawn Filling
\$9.80 ()
- A32** 带子肠粉
Steamed Rice Roll with Scallop Filling
\$9.80 ()
- A33** 鲜虾肠粉
Steamed Rice Roll with Fresh Prawn Filling
\$7.20 ()
- A34** 叉烧肠粉
Steamed Rice Roll with BBQ Honey Pork Filling
\$6.80 ()
- A35** 菜圃蒸肠粉
Steamed Rice Roll with Preserved Turnip Filling
\$6.00 ()
- A36** 港式车仔肠粉
Steamed Rice Roll served with Sesame and Peanut Sauce
\$6.00 ()
- A37** XO酱煎肠粉
Wok-fried Rice Roll with XO Sauce
\$7.50 ()

图片只供参考。价格不包括服务费与7%消费税。
Pictures are for illustration purposes only. Prices are subject to service charge and 7% GST.

开胃小食
TEASE YOUR PALATE



B1 冰镇鲍鱼
Chilled Abalone with
Chef's Special Sauce
\$32.80 ()



B5 经典XO酱萝卜糕
Classic XO Carrot Cake
\$12.80 ()



B9 肉松脆茄子
Crisp-fried Eggplant
tossed with Pork Floss
\$10.80 ()



B2 黑蒜冻鹅肝
Chilled Black Garlic Foie
Gras Pâté (6pc)
\$23.80 ()



B6 葱油海蜇拌莴笋
Chilled Jellyfish with Asparagus
Lettuce in Scallion Oil
\$10.80 ()



B10 黄金炸鱼皮
Crisp-fried Fish Skin
tossed with Salted Egg Yolk
\$10.80 ()



B3 胡麻酱冰菜
Chilled Iceplant with
Tangy Sesame Dressing
\$13.80 ()



B7 椒盐香脆白饭鱼
Crispy Whitebait tossed
with Salt and Pepper
\$10.80 ()



B11 脆皮金砖豆腐
Crispy Golden Tofu
\$10.80 ()



B4 醋香木耳拌海蜇头
Chilled Black Fungus
and Jellyfish in Vinaigrette
\$12.80 ()



B8 鲍汁凤爪
Stewed Chicken Claw
in Abalone Sauce
\$10.80 ()

明炉烧烤
CANTONESE BBQ



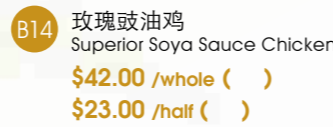
B12 桂花脆皮烧米鸭
Osmanthus-infused Crispy Roasted Duck
\$68.00 /whole () \$38.00 /half () \$20.00 /regular ()



B13 葱油沙姜水晶鸡
Steamed Chicken with
Minced Ginger and Shallot Oil
\$42.00 /whole ()
\$23.00 /half ()



B16 烧味双拼盘
BBQ Combination (2 varieties)
\$28.00 ()
可选 Choice of:
() 烧鸭 Roast Duck
() 豉油鸡 Soya Sauce
Chicken
() 叉烧 BBQ Pork
() 烧肉 Pork Belly



B14 玫瑰豉油鸡
Superior Soya Sauce Chicken
\$42.00 /whole ()
\$23.00 /half ()



B17 秘制黑叉烧
Signature Charred Honey
BBQ Pork
\$20.00 ()



B15 烧味三拼盘
BBQ Combination (3 varieties)
\$36.00 ()

可选 Choice of:
() 烧鸭 Roast Duck
() 豉油鸡 Soya Sauce
Chicken
() 叉烧 BBQ Pork
() 烧肉 Pork Belly



B18 脆皮烧三层肉
Crackling Pork Belly
\$18.00 ()

田园青蔬
VEGETABLE



B19 味之楼小炒皇
Taste Paradise Stir-fried
Assorted Vegetable
\$28.00 ()



B20 顺德鱼腐鱼鳔焖津白菜
Braised Shunde Mashed Fish
Tofu and Dried Fish Maw
with Chinese Cabbage
\$28.00 ()



B21 鱼汤干贝杂菜煲
Braised Vegetable and
Conpoy with Vermicelli
in Fish Soup served in
Casserole
\$28.00 ()



B22 上汤金银蛋浸苋菜
Poached Chinese
Spinach with Egg Trio in
Superior Stock
\$26.00 ()



B23 姜汁酒炒香港芥兰
Stir-fried Noodle with Pork Lard and
Squid in Supreme Soya Sauce
\$18.00 ()

饭、面类
RICE AND NOODLE



B24 XO酱开边龙虾焖面卜
Stewed 'Mee Pok' with Lobster in
XO Sauce (per person)
\$32.00 ()



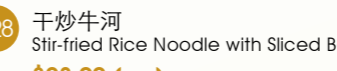
B25 鱼汤斑片日本面线
Japanese Somen with Grouper Fillet in
Fish Soup (per person)
\$13.00 ()



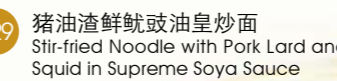
B26 海鲜龙虾汤泡饭
Poached Rice with Assorted Seafood
in Lobster Broth
\$52.00 ()



B27 福建干贝脆米烩饭
Hokkien Style Fried Rice in Seafood
Sauce topped with Crispy Rice
\$28.00 ()



B28 干炒牛河
Stir-fried Rice Noodle with Sliced Beef
\$28.00 ()



B29 猪油渣鲜鱿豉油皇炒面
Stir-fried Noodle with Pork Lard and
Squid in Supreme Soya Sauce
\$24.00 ()

粥
CONGEE



B30 瑶柱斑球粥
Sliced Garoupa Fillet with Conpoy Congee
(per bowl)
\$10.80 ()



B31 水晶鸡丝粥
Shredded Steamed Chicken Congee
(per bowl)
\$8.80 ()



B32 皮蛋瘦肉粥
Century Egg with Minced Pork Congee
(per bowl)
\$7.80 ()



B33 方鱼肉碎泡饭
Poached Rice with Flat Fish and Minced Pork
(per bowl)
\$8.80 ()