

Table:  Time:   
Taken By:

蒸點心  
STEAMED DIM SUM

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|---|--|---|
| <br><b>A1</b> 魚翅灌湯餃<br>Double-boiled Shark's Fin<br>Dumpling Soup<br>\$10.80 ( )                      | <br><b>A5</b> 松露菌菇水晶餃<br>Steamed Black Truffle<br>and Assorted Mushroom<br>Dumpling (3pc)<br>\$7.80 ( ) | <br><b>A9</b> 榄菜水晶餃<br>Steamed Dumpling<br>with Preserved Olive<br>Vegetable (3pc)<br>\$6.80 ( )              |
| <br><b>A2</b> 黑松露叉燒包<br>Steamed Black Truffle<br>Char Siew Bun (3pc)<br>\$8.80 ( )                    | <br><b>A6</b> 笋尖蝦餃<br>Steamed Prawn Dumpling<br>'Ha Kao' (4pc)<br>\$7.80 ( )                            | <br><b>A10</b> 金牌流沙包<br>Steamed Molten Salted<br>Egg Yolk Bun (3pc)<br>\$6.80 ( )                             |
| <br><b>A3</b> 甜心奶黃豬仔包<br>Steamed Custard Bun<br>with Pine Seeds in<br>Piggy Shape (3pc)<br>\$8.20 ( ) | <br><b>A7</b> 蜜汁叉燒包<br>Steamed BBQ<br>Honey Pork Bun (3pc)<br>\$7.80 ( )                                | <br><b>A11</b> 瑤柱荷香珍珠雞<br>Steamed Glutinous Rice<br>with Chicken wrapped in<br>Lotus Leaf (2pc)<br>\$6.20 ( ) |
| <br><b>A4</b> 香菇魚子蒸燒賣<br>Steamed Pork Dumpling<br>'Siew Mai' (4pc)<br>\$7.80 ( )                     | <br><b>A8</b> 潮州粉粿<br>Steamed Dumpling in<br>Teochew Style (3pc)<br>\$6.80 ( )                         | <br><b>A12</b> 榄角蒸排骨<br>Steamed Spare Rib<br>with Preserved Olive<br>\$6.20 ( )                              |

蒸點心  
STEAMED DIM SUM

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| <br><b>A13</b> 上海小籠包<br>Steamed<br>Xiao Long Bao (3pc)<br>\$6.20 ( )               | <br><b>A14</b> 紅油抄手<br>Pork Dumpling in Hot<br>Chilli Vinaigrette (4pc)<br>\$6.20 ( ) | <br><b>A15</b> 豉汁蒸鳳爪<br>Steamed Chicken Claw<br>with Black Bean Sauce<br>\$5.80 ( ) |
| <br><b>A16</b> 日本沖繩黑糖松糕<br>Japanese Brown Sugar<br>Sponge Cake (3pc)<br>\$5.80 ( ) |  |  |

煎焗美點  
FRIED / BAKED DIM SUM

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|---|---|--|
| <br><b>A17</b> 香芒沙律蝦筒<br>Deep-fried Prawn and Mango<br>in Salad Sauce Roll (3pc)<br>\$9.00 ( ) | <br><b>A21</b> 蜜汁叉燒酥<br>Baked BBQ Honey Pork<br>Pastry (3pc)<br>\$7.80 ( )             | <br><b>A25</b> 香煎萝卜糕<br>Pan-fried Radish Cake<br>(3pc)<br>\$6.20 ( )                  |
| <br><b>A18</b> 鮮蝦腐皮卷<br>Deep-fried Prawn in<br>Beancurd Skin Roll (3pc)<br>\$7.80 ( )          | <br><b>A22</b> 辣椒螃蟹煎粉果<br>Pan-fried Chilli Crab<br>Dumpling (3pc)<br>\$7.80 ( )        | <br><b>A26</b> 鸡粒芋角<br>Crisp-fried Yam Puff with<br>Diced Chicken (3pc)<br>\$6.20 ( ) |
| <br><b>A19</b> 沙律明蝦餃<br>Deep-fried Prawn Dumpling<br>with Salad Sauce (3pc)<br>\$7.80 ( )      | <br><b>A23</b> 酥皮蛋挞(日本鸡蛋)<br>Mini Egg Tart (3pc)<br>(Japan Imported Egg)<br>\$6.80 ( ) | <br><b>A27</b> 三絲春卷<br>Crisp-fried Vegetarian<br>Spring Roll (3pc)<br>\$5.80 ( )      |
| <br><b>A20</b> 脆皮雪山叉燒包<br>Baked BBQ<br>Honey Pork Bun (3pc)<br>\$7.80 ( )                      | <br><b>A24</b> 潮式翡翠糰<br>Pan-fried Chive Dumpling<br>(3pc)<br>\$6.80 ( )                |  |

煎焗美點  
FRIED / BAKED  
DIM SUM

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|---|---|
| <br><b>A28</b> 帶子腸粉<br>Steamed Rice Roll with<br>Scallop Filling<br>\$9.80 ( )         | <br><b>A31</b> 蔥花炸兩腸粉<br>Steamed Rice Roll<br>with Dough Fritter<br>\$6.80 ( )                     |
| <br><b>A29</b> 鮮蝦腸粉<br>Steamed Rice Roll with<br>Fresh Prawn Filling<br>\$7.20 ( )     | <br><b>A32</b> 港式車仔腸粉<br>Steamed Rice Roll<br>served with Sesame<br>and Peanut Sauce<br>\$6.00 ( ) |
| <br><b>A30</b> 叉燒腸粉<br>Steamed Rice Roll with<br>BBQ Honey Pork Filling<br>\$6.80 ( ) | <br><b>A33</b> XO醬煎腸粉<br>Wok-fried Rice Roll<br>with XO Sauce<br>\$7.50 ( )                      |

腸粉  
RICE ROLL



开胃菜  
APPETISER



**B1** 冰镇鲍鱼  
Chilled Abalone with  
Chef's Special Sauce  
\$22.80 ( )



**B2** 荔茸炸带子  
Crisp-fried Yam Ring  
stuffed with Scallop (4pc)  
\$18.30 ( )



**B3** 酥脆苏东仔  
Crisp-fried Baby Squid  
\$16.30 ( )



**B4** 泰式白饭鱼  
Thai Style Crisp-fried  
Silver Bait  
\$14.30 ( )



**B5** 芝士腌肉卷  
Deep-fried Cheese  
Bacon Roll (4pc)  
\$13.80 ( )



**B6** 酥炸咸鱼皮  
Crisp-fried Fish Skin  
tossed with Salted Egg Yolk  
\$13.80 ( )



**B7** 黄金炸油条  
Crispy Dough Fritters stuffed  
with Seafood Paste (4pc)  
\$11.30 ( )



**B8** 胡麻酱冰菜  
Chilled Iceplant with  
Tangy Sesame Dressing  
\$10.80 ( )



**B9** 金砖椒盐豆腐  
Golden Crispy Tofu Cube  
with Salt and Pepper  
\$10.80 ( )

热炒  
WOK DISH



**B10** 芥末虾球  
Crisp-fried Crystal  
Prawn with Wasabi  
Mayonnaise  
\$26.00 (S) ( )  
\$39.00 (M) ( )  
\$52.00 (L) ( )



**B11** 咖喱煲鱼头  
Stewed Fish Head with  
Curry in Claypot  
\$45.80 ( )



**B12** 美国肥牛粒炒鹅肝酱  
Stir-fried US Angus Beef Cube  
with Foie Gras Pate  
\$38.80 (S) ( )  
\$57.80 (M) ( )  
\$76.80 (L) ( )

热炒  
WOK DISH



**B13** 脆皮虾酱鸡  
Crisp-fried Shrimp  
Paste Chicken  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )



**B14** 烧汁烤日本白猪  
Chargrilled Japanese  
Nagano Pork with  
Teriyaki Sauce  
\$36.80 (S) ( )  
\$54.80 (M) ( )  
\$72.80 (L) ( )



**B15** 招牌蜜椒排骨  
Baked Pork Belly Rib  
with Honey Pepper  
Sauce (min 2pc)  
\$12.90 /pc ( )

田园青蔬  
VEGETABLE



**B16** 甜脆八景炒带子  
Stir-fried Assorted  
Vegetable with Scallop  
\$37.80 (S) ( )  
\$55.80 (M) ( )  
\$74.80 (L) ( )



**B17** 鱼汤浸奶白菜煲  
Braised Baby Cabbage  
in Superior Fish Broth  
\$18.80 (S) ( )  
\$27.80 (M) ( )  
\$36.80 (L) ( )



**B18** 金银蛋苋菜苗  
Poached Baby Spinach  
with Trio Egg in Superior  
Broth  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )



**B19** 清炒青龙菜  
Stir-fried Chinese  
Chive  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )



**B20** 酥炸鲜鱿通心菜  
Crispy Kang Kong  
topped with Cuttlefish  
in Homemade Seafood  
Sauce  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )



**B21** 臭豆辣小炒  
Stir-fried Peitai Bean  
in Spicy Sauce  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )

饭、面类  
RICE AND NOODLE



**B22** 龙虾汤海鲜泡饭  
Poached Rice with  
Seafood in Superior  
Lobster Broth  
\$32.80 (S) ( )  
\$48.80 (M) ( )  
\$64.80 (L) ( )



**B23** 海鲜皇炒饭  
Supreme Seafood  
Fried Rice  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )



**B24** 滑蛋龙虾汤生虾焖河粉  
Braised Hor Fun with  
Prawn in Lobster Broth  
\$29.80 (S) ( )  
\$43.80 (M) ( )  
\$58.80 (L) ( )



**B25** 沙煲海鲜焖伊面  
Stewed Ee-Fu Noodle  
with Seafood in Claypot  
\$18.80 (S) ( )  
\$27.80 (M) ( )  
\$36.80 (L) ( )



**B26** 海鲜马来炒面  
Stir-fried Mee Goreng  
with Seafood  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )



**B27** 啦啦炒白米粉  
Stir-fried Bee Hoon with  
'La La' Clam  
\$16.80 (S) ( )  
\$24.80 (M) ( )  
\$32.80 (L) ( )

粥  
CONGEE



**B28** 斑球粥  
Grouper Fillet Congee  
(per bowl)  
\$10.80 ( )



**B29** 虾球粥  
Crystal Prawn Congee  
(per bowl)  
\$10.80 ( )



**B30** 滑鸡肉粥  
Sliced Chicken Congee  
(per bowl)  
\$7.80 ( )



**B31** 皮蛋肉碎粥  
Century Egg with Minced  
Pork Congee (per bowl)  
\$7.80 ( )