

Table: Time:

Taken By:

蒸点心
STEAMED DIM SUM



A1 鱼翅灌汤饺
Double-boiled Shark's Fin
Dumpling Soup
\$12.80 ()



A5 笋尖虾饺
Steamed Prawn Dumpling
'Ha Kao' (4pc)
\$8.80 ()



A9 瑶柱荷香珍珠鸡
Steamed Glutinous Rice
with Chicken wrapped in
Lotus Leaf (2pc)
\$6.80 ()



A2 黑松露叉烧包
Steamed Black Truffle
Char Siew Bun (3pc)
\$9.80 ()



A6 蜜汁叉烧包
Steamed BBQ
Honey Pork Bun (3pc)
\$8.80 ()



A10 潮州粉粿
Steamed Dumpling in
Teochew Style (3pc)
\$7.80 ()



A3 榄菜水晶胶
Steamed Dumpling
with Preserved Olive
Vegetable (3pc)
\$7.80 ()



A7 金牌流沙包
Steamed Molten Salted
Egg Yolk Bun (3pc)
\$7.80 ()



A11 榄角蒸排骨
Steamed Spare Rib
with Preserved Olive
\$7.80 ()



A4 香菇鱼子蒸烧卖
Steamed Pork Dumpling
'Siew Mai' (4pc)
\$8.80 ()



A8 豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$7.80 ()



A12 日本冲绳黑糖松糕
Japanese Brown Sugar
Sponge Cake (3pc)
\$6.80 ()



A13 鲜虾腐皮卷
Deep-fried Prawn
in Beancurd Skin
Roll (3pc)
\$8.80 ()



A16 脆皮雪山叉烧包
Baked BBQ
Honey Pork Bun (3pc)
\$8.80 ()



A19 香煎萝卜糕
Pan-fried Radish
Cake (3pc)
\$6.80 ()



A14 沙律明虾饺
Deep-fried Prawn Dumpling
with Salad Sauce (3pc)
\$8.80 ()



A17 辣椒螃蟹煎粉果
Pan-fried Chilli Crab
Dumpling (3pc)
\$8.80 ()



A20 鸡粒芋角
Crisp-fried Yam Puff with
Diced Chicken (3pc)
\$7.80 ()



A15 蜜汁叉烧酥
Baked BBQ Honey
Pork Pastry (3pc)
\$8.80 ()



A18 酥皮蛋挞(日本鸡蛋)
Mini Egg Tart (3pc)
(Japan Imported Egg)
\$7.80 ()



A21 三丝春卷
Crisp-fried Vegetarian
Spring Roll (3pc)
\$6.80 ()

开胃菜

APPETISER



B1 荔茸炸带子
Crisp-fried Yam Ring
stuffed with Scallop (4pc)
\$20.80 ()



B5 芥末虾球
Crisp-fried Crystal Prawn
with Wasabi Mayonnaise
\$28.80 (S) ()
\$43.20 (M) ()
\$57.60 (L) ()



B9 陈醋香辣烧鸡
Crispy Roasted Chicken with
Vinaigrette in Szechuan Style
\$26.80 (half) ()
\$49.80 (whole) ()



B13 甜脆八景炒带子
Stir-fried Assorted
Vegetable with Scallop
\$42.80 (S) ()
\$64.20 (M) ()
\$85.60 (L) ()



B16 龙虾汤海鲜泡饭
Poached Rice with
Seafood in Superior
Lobster Broth
\$35.80 (S) ()
\$53.70 (M) ()
\$71.60 (L) ()



B19 海鲜马来炒面
Stir-fried Mee Goreng
with Seafood
\$19.80 (S) ()
\$29.70 (M) ()
\$39.60 (L) ()



B2 酥脆苏东仔
Crisp-fried Baby Squid
\$18.80 ()



B6 酱爆虾球
Crisp-fried Crystal Prawn
tossed with Salad Sauce,
Macadamia Nuts and Ebiko
\$28.80 (S) ()
\$43.20 (M) ()
\$57.60 (L) ()



B10 美国肥牛粒炒鹅肝酱
Stir-fried US Angus Beef Cube
with Foie Gras Pâté
\$42.80 (S) ()
\$64.20 (M) ()
\$85.60 (L) ()



B14 鱼汤浸奶白菜煲
Braised Baby Cabbage
in Superior Fish Broth
\$22.80 (S) ()
\$34.20 (M) ()
\$45.60 (L) ()



B17 滑蛋龙虾汤生虾焖河粉
Braised Hor Fun with
Prawn in Lobster Broth
\$30.80 (S) ()
\$46.20 (M) ()
\$61.60 (L) ()



B20 啦啦炒白米粉
Stir-fried Bee Hoon with
'La La' Clam
\$19.80 (S) ()
\$29.70 (M) ()
\$39.60 (L) ()



B3 芝士腌肉卷
Deep-fried Cheese
Bacon Roll (4pc)
\$16.80 ()



B7 蜜汁焗鳕鱼
Baked Cod Fillet with
Honey Sauce
\$32.80 ()



B11 烧汁烤日本白猪
Chargrilled Japanese
Nagano Pork with
Teriyaki Sauce
\$39.80 (S) ()
\$59.70 (M) ()
\$79.60 (L) ()



B15 金银蛋苋菜苗
Poached Baby Spinach
with Trio Egg in Superior
Broth
\$18.80 (S) ()
\$28.20 (M) ()
\$37.60 (L) ()



B18 砂煲海鲜焖伊面
Stewed Ee-Fu Noodle
with Seafood in
Claypot
\$21.80 (S) ()
\$32.70 (M) ()
\$43.60 (L) ()



B21 海鲜皇炒饭
Supreme Seafood
Fried Rice
\$20.80 (S) ()
\$31.20 (M) ()
\$41.60 (L) ()



B4 酥炸咸鱼皮
Crisp-fried Fish Skin
tossed with Salted Egg Yolk
\$16.80 ()



B8 脆皮虾酱鸡
Crisp-fried Shrimp
Paste Chicken
\$18.80 (S) ()
\$28.20 (M) ()
\$37.60 (L) ()



B12 招牌蜜椒排骨
Baked Pork Belly Rib
with Honey Pepper
Sauce (min 2pc)
\$14.80 /pc ()



B22 扬州炒饭
Yang Zhou Fried Rice
\$18.80 (S) ()
\$28.20 (M) ()
\$37.60 (L) ()

热炒

WOK DISH

田园青蔬

VEGETABLE

饭、面类

RICE AND NOODLE