

Table: Time:

Taken By:

蒸点心

STEAMED DIM SUM

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| 
A1 鲍鱼鲜虾饺
Steamed Prawn Dumpling with Abalone (3pc)
\$17.80 () | 
A5 甜心奶黄猪仔包
Steamed Custard Bun with Pine Seeds in Piggy Shape (3pc)
\$8.30 () | 
A9 香菇鱼子蒸烧卖
Steamed Pork Dumpling 'Siew Mai' (4pc)
\$8.30 () |
| 
A2 鱼翅灌汤饺
Double-boiled Shark's Fin Dumpling Soup
\$12.80 () | 
A6 蜜汁叉烧包
Steamed BBQ Honey Pork Bun (3pc)
\$8.30 () | 
A10 海鲜猪肉蒸饺
Steamed Prawn and Pork Dumpling (4pc)
\$8.30 () |
| 
A3 松露蒸牛肉烧卖
Steamed Beef Dumpling with Truffle (3pc)
\$10.30 () | 
A7 松露菌菇水晶饺
Steamed Black Truffle and Assorted Mushroom Dumpling (3pc)
\$8.30 () | 
A11 金牌流沙包
Steamed Molten Salted Egg Yolk Bun (3pc)
\$7.30 () |
| 
A4 金蒜带子银丝卷
Scallops in Vermicelli Roll with Fried Garlic (3pc)
\$10.30 () | 
A8 笋尖虾饺
Steamed Prawn Dumpling 'Ha Kao' (4pc)
\$8.30 () | 
A12 瑶柱荷香珍珠鸡
Steamed Glutinous Rice with Chicken Wrapped in Lotus Leaf (2pc)
\$7.30 () |

蒸点心
STEAMED DIM SUM

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| 
A13 香芋豆豉蒸排骨
Steamed Spare Rib with Black Bean and Diced Yam
\$6.80 () | 
A14 红油抄手
Pan-fried 'Siew Mai' with Hot Chilli Vinaigrette (4pc)
\$6.80 () | 
A15 上海小笼包
Steamed Xiao Long Bao (3pc)
\$6.80 () | 
A16 豉汁蒸凤爪
Steamed Chicken Claw with Black Bean Sauce
\$6.30 () |
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煎焗美点
FRIED / BAKED DIM SUM

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| 
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 Fole Gras Sauce (3pc)
\$9.80 () | 
A19 香芒沙律虾筒
Deep-fried Prawn and Mango in Salad Sauce Roll (3pc)
\$9.80 () | 
A20 辣椒螃蟹煎粉果
Pan-fried Chilli Crab Dumpling (3pc)
\$8.30 () |
| 
A21 脆皮雪山叉烧包
Baked BBQ Honey Pork Bun (3pc)
\$8.30 () | 
A22 蜜汁叉烧酥
Baked BBQ Honey Pork Pastry (3pc)
\$8.30 () | 
A23 鲜虾腐皮卷
Deep-fried Prawn in Beancurd Skin Roll (3pc)
\$8.30 () | 
A24 沙律明虾饺
Deep-fried Prawn Dumpling with Salad Sauce (3pc)
\$7.80 () |
| 
A25 南瓜豆沙粽
Pan-fried Pumpkin and Red Bean Pastry (3pc)
\$7.30 () | | | |

煎焗美点
FRIED / BAKED DIM SUM

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| 
A26 酥皮蛋挞(日本鸡蛋)
Mini Egg Tart (3pc) (Japan Imported Egg)
\$7.30 () | 
A27 鲜蜜瓜炸芋盒
Deep-fried Yam Puff topped with Rock Melon (3pc)
\$6.80 () | 
A28 香煎萝卜糕
Pan-fried Radish Cake (3pc)
\$6.80 () | 
A29 北京鸭春卷
Crispy Spring Roll with Peking Duck (3pc)
\$6.80 () | 
A30 上海生煎包
Pan-fried Shanghai Pork Bun (3pc)
\$8.30 () |
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肠粉
RICE ROLL

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| 
A31 金网脆皮虾肠粉
Steamed Rice Roll with Crispy Prawn Filling
\$10.30 () | 
A32 带子肠粉
Steamed Rice Roll with Scallop Filling
\$10.80 () | 
A33 鲜虾肠粉
Steamed Rice Roll with Fresh Prawn Filling
\$8.30 () | 
A34 叉烧肠粉
Steamed Rice Roll with BBQ Honey Pork Filling
\$7.30 () |
| 
A35 菜圃蒸肠粉
Steamed Rice Roll with Preserved Turnip Filling
\$6.80 () | 
A36 港式车仔肠粉
Steamed Rice Roll served with Sesame and Peanut Sauce
\$6.80 () | 
A37 XO酱煎肠粉
Wok-fried Rice Roll with XO Sauce
\$7.80 () | |

开胃小食
TEASE YOUR PALATE



B1 黄金焗软壳蟹
Crispy Soft Shell Crab tossed with Salted Egg Yolk
\$30.00 ()



B5 经典XO酱萝卜糕
Classic XO Carrot Cake
\$14.80 ()



B9 鲍汁凤爪
Stewed Chicken Claw in Abalone Sauce
\$13.80 ()



B2 冰镇鲍鱼
Chilled Abalone with Chef's Special Sauce
\$28.80 ()



B6 椒盐鸡软骨
Crispy Chicken Cartilage tossed with Salt and Pepper
\$14.80 ()



B10 肉松脆茄子
Crisp-fried Eggplant tossed with Pork Floss
\$13.80 ()



B3 胡麻酱冰菜
Chilled Iceplant with Tangy Sesame Dressing
\$16.80 ()



B7 椒盐香脆白饭鱼
Crispy Whitebait tossed with Salt and Pepper
\$14.80 ()



B11 葱油海蜇拌莴笋
Chilled Jellyfish with Asparagus Lettuce in Scallion Oil
\$13.80 ()



B4 醋香云耳拌海蜇头
Chilled Black Fungus and Jellyfish in Vinaigrette
\$15.80 ()



B8 黄金炸鱼皮
Crisp-fried Fish Skin tossed with Salted Egg Yolk
\$14.80 ()



B12 脆皮金砖豆腐
Crispy Golden Tofu
\$12.80 ()

明炉烧烤
CANTONESE BBQ



B13 桂花脆皮烧米鸭
Osmanthus-infused Crispy Roasted Duck
\$78.00 /whole () \$40.00 /half () \$22.00 /regular ()



B14 葱油沙姜水晶鸡
Steamed Chicken with Minced Ginger and Shallot Oil
\$48.00 /whole () \$26.00 /half ()

B15 玫瑰豉油鸡
Superior Soya Sauce Chicken
\$48.00 /whole () \$26.00 /half ()



B16 烧味三拼盘
BBQ Combination (3 varieties)
\$38.00 ()

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



B17 烧味双拼盘
BBQ Combination (2 varieties)
\$30.00 ()

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



B18 秘制美国黑豚肉叉烧
Signature Charred Honey BBQ US Kurobuta Pork
\$24.00 ()



B19 脆皮烧三层肉
Crackling Pork Belly
\$22.00 ()

田园青蔬
VEGETABLE



B20 鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat
\$34.00 ()



B21 青龙菜小炒皇
Stir-fried Assorted Vegetable with Chinese Chive
\$32.00 ()

B22 顺德鱼腐焖津白菜
Braised Shunde Mashed Fish Tofu with Chinese Cabbage
\$30.00 ()

B23 上汤金银蛋浸苋菜
Poached Chinese Spinach with Egg Trio in Superior Stock
\$26.00 ()



B24 瑶柱蒜香金马伦豆苗
Stir-fried Cameron Highland Pea Sprout with Minced Garlic and Conpoy
\$26.00 ()

饭、面类
RICE AND NOODLE



B25 XO酱开边龙虾焖面卜
Stewed 'Mee Pok' with Lobster in XO Sauce (per person)
\$38.00 ()



B26 鱼汤斑球粗米粉
Thick Vemicelli with Grouper Fillet in Fish Broth (per person)
\$16.80 ()



B27 海鲜龙虾汤泡饭
Poached Rice with Assorted Seafood in Lobster Broth
\$60.00 ()

B28 干炒美国肥牛河粉
Stir-fried Rice Noodle with US Marbled Beef
\$32.00 ()

B29 福建干贝脆米海鲜酱烩饭
Hokkien Style Fried Rice in Seafood Sauce topped with Crispy Rice
\$30.00 ()

B30 肉丝银芽豉油皇炒生面
Stir-fried Noodle with Shredded Pork and Beansprout in Supreme Soya Sauce
\$24.00 ()

粥
CONGEE



B31 瑶柱斑球粥
Sliced Grouper Fillet with Conpoy Congee (per bowl)
\$10.80 ()



B32 带子鲜虾粥
Congee with Scallop and Prawn (per bowl)
\$10.80 ()



B33 水晶鸡丝粥
Shredded Steamed Chicken Congee (per bowl)
\$7.80 ()



B34 皮蛋瘦肉粥
Century Egg with Minced Pork Congee (per bowl)
\$7.80 ()