

Table:

Time:

Taken By:

蒸蒸日上 Steamed Dim Sum



鱼子蒸烧卖皇 🐟
Pork Dumpling "Siew Mai" (3pc)
\$7.90 ()



晶莹鲜虾饺 🐟
Prawn Dumpling "Ha Kao" (3pc)
\$7.90 ()



蒜香蒸排骨
Spare Rib with Minced Garlic
\$6.90 ()



红油抄手 🐟
Pork Wonton in
Chilli Vinaigrette (5pc)
\$8.90 ()



豉汁蒸凤爪
Chicken Claw with
Black Bean Sauce
\$6.90 ()



蚝皇叉烧包
BBQ Honey Pork Bun (3pc)
\$7.90 ()



上海小笼包
Xiao Long Bao (4pc)
\$7.60 ()



猪仔奶黄流沙包
Salted Egg Yolk Lava Piggy Bun (3pc)
\$8.30 ()



虫草花青龙菜饺 🍲
Cordyceps Flower and
Chinese Chive Dumpling (3pc)
\$8.90 ()



香滑黑糖马来糕
Black Sugar Sponge Cake
\$5.60 ()



珍珠糯米鸡 🍲
Glutinous Rice with
Chicken wrapped in Lotus Leaf
\$6.30 ()

煎焗美点 Fried & Baked Dim Sum



芹香腌肉萝卜角
Crispy Radish Pastry with
Celery and Bacon (3pc)
\$6.90 ()



脆皮叉烧包
Crispy BBQ Honey Pork Bun (3pc)
\$8.90 ()



腊味萝卜糕 🐷
Pan-fried Radish Cake (3pc)
\$6.90 ()



酥脆香芒虾卷 🐷
Crispy Prawn and Mango Fritter
\$8.90 ()



鲜香腐皮卷 🐷
Beancurd Skin Prawn Fritter
\$8.90 ()



三丝春卷
Crispy Vegetable Spring Roll (3pc)
\$6.60 ()



蜜汁叉烧酥
Baked BBQ Pork Pastry (3pc)
\$8.90 ()



黄金蛋挞 🥞
Baked Mini Egg Tart (3pc)
\$6.90 ()

肠粉 Rice Roll



香港车仔街边肠粉
H.K. Street Style
Steamed Rice Roll with
Sweet and Peanut Sauce
\$6.30 ()



炸两肠粉
Steamed Rice Roll with
Dough Fritter Filling
\$6.90 ()



叉烧蒸肠粉
Steamed Rice Roll with
BBQ Pork Filling
\$7.90 ()



鲜虾蒸肠粉 🐷
Steamed Rice Roll with Fresh
Prawn Filling
\$8.90 ()



金网双宝肠粉 🥞
Steamed Duo Crispy Rice Roll with Prawn
Filling and Black Truffle Mushroom Filling
\$11.90 ()

香滑生滚粥 Congee



鲜虾球粥 🐷
Fresh Prawn Congee
\$11.90 ()



鱼片粥 🐷
Sliced Fish Congee
\$11.90 ()



皮蛋肉丝粥
Century Egg and Shredded
Pork Congee
\$9.90 ()



生滚牛肉粥
Sliced Beef Congee
\$12.90 ()

另加食材 TOP-UP INGREDIENT:

鸡蛋 Egg - **\$0.75 ()**

皮蛋 Century Egg - **\$2.50 ()**

油条块 Crispy Dough Stick Pieces - **\$1.50 ()**

🥞 CHEF'S RECOMMENDATION 🐷 SPICY 🐷 MAY CONTAIN FISH BONE 🐷 CONTAINS PRAWN

图片只供参考。价格未包括服务费(堂食)与消费税。

Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.