

Table: Time:
Taken By:

蒸点
STEAMED DIM SUM

- A1** 鲍鱼鲜虾饺
Steamed Prawn Dumpling with Abalone (3pc)
\$18.80 ()
- A2** 鱼翅灌汤饺
Double-boiled Shark's Fin Dumpling Soup
\$14.80 ()
- A3** 松露蒸牛肉球
Steamed Beef Ball with Truffle (3pc)
\$10.80 ()
- A4** 金蒜带子银丝卷
Scallop in Vermicelli Roll with Fried Garlic (3pc)
\$11.80 ()
- A5** 甜心奶黄猪仔包
Steamed Custard Bun with Pine Seed in Piggy Shape (3pc)
\$8.80 ()
- A6** 蜜汁叉烧包
Steamed BBQ Honey Pork Bun (3pc)
\$9.30 ()
- A7** 松露菌菇水晶饺
Steamed Black Truffle and Assorted Mushroom Dumpling (3pc)
\$9.30 ()
- A8** 笋尖虾饺
Steamed Prawn Dumpling with "Ha Kao" (4pc)
\$9.30 ()
- A9** 香菇鱼子蒸烧卖
Steamed Pork Dumpling "Siew Mai" (4pc)
\$9.30 ()
- A10** 瑶柱蒸鲜竹卷
Steamed Beancurd with Dried Scallop (3pc)
\$9.30 ()
- A11** 金牌流沙包
Steamed Molten Salted Egg Yolk Bun (3pc)
\$8.80 ()
- A12** 瑶柱荷香珍珠鸡
Steamed Glutinous Rice with Chicken wrapped in Lotus Leaf (2pc)
\$8.30 ()

蒸点
STEAMED DIM SUM

- A13** 香芋豆豉蒸排骨
Steamed Spare Rib with Black Bean and Diced Yam
\$7.80 ()
- A14** 红油抄手
Pork Dumpling in Hot Chilli Vinaigrette (4pc)
\$7.80 ()
- A15** 上海小笼包
Steamed Xiao Long Bao (3pc)
\$7.80 ()
- A16** 豉汁蒸凤爪
Steamed Chicken Claw with Black Bean Sauce
\$7.80 ()

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)
\$10.80 ()
- A19** 香芒沙律虾筒
Deep-fried Prawn and Mango in Salad Sauce Roll (3pc)
\$10.80 ()
- A20** 辣椒螃蟹煎粉果
Pan-fried Chilli Crab Dumpling (3pc)
\$9.30 ()
- A21** 脆皮雪山叉烧包
Baked BBQ Honey Pork Bun (3pc)
\$9.30 ()
- A22** 蜜汁叉烧酥
Baked BBQ Honey Pork Pastry (3pc)
\$9.30 ()
- A23** 鲜虾腐皮卷
Deep-fried Prawn in Beancurd Skin Roll (3pc)
\$9.30 ()
- A24** 沙律明虾饺
Deep-fried Prawn Dumpling with Salad Sauce (3pc)
\$8.80 ()
- A25** 南瓜豆沙粽
Pan-fried Pumpkin and Red Bean Pastry (3pc)
\$8.30 ()

煎焗美点
FRIED / BAKED DIM SUM

- A26** 酥皮蛋挞(日本鸡蛋)
Mini Egg Tart (3pc) (Japan Imported Egg)
\$8.30 ()
- A27** 鲜蜜瓜炸芋盒
Deep-fried Yam Puff topped with Rock Melon (3pc)
\$7.80 ()
- A28** 香煎萝卜糕
Pan-fried Radish Cake (3pc)
\$7.80 ()
- A29** 北京鸭春卷
Crispy Spring Roll with Peking Duck (3pc)
\$7.80 ()
- A30** 上海生煎包
Pan-fried Shanghai Pork Bun (3pc)
\$9.30 ()

肠粉
RICE ROLL

- A31** 金网脆皮虾肠粉
Steamed Rice Roll with Crispy Prawn Filling
\$12.80 ()
- A32** 带子肠粉
Steamed Rice Roll with Scallop Filling
\$11.80 ()
- A33** 鲜虾肠粉
Steamed Rice Roll with Fresh Prawn Filling
\$9.30 ()
- A34** 叉烧肠粉
Steamed Rice Roll with BBQ Honey Pork Filling
\$8.30 ()
- A35** 菜圃蒸肠粉
Steamed Rice Roll with Preserved Turnip Filling
\$8.30 ()
- A36** 港式车仔肠粉
Steamed Rice Roll served with Sesame and Peanut Sauce
\$8.30 ()
- A37** XO酱煎肠粉
Wok-fried Rice Roll with XO Sauce
\$8.80 ()

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.

开胃小食
TEASE YOUR PALATE



B1 黄金焗软壳蟹
Crispy Soft Shell Crab tossed with Salted Egg Yolk
\$36.00 ()



B5 XO酱萝卜糕
XO Carrot Cake
\$16.80 ()



B9 鲍汁凤爪
Stewed Chicken Claw in Abalone Sauce
\$16.80 ()

B2 凉拌木耳拌黄瓜
Chilled Black Fungus with Cucumber
\$16.80 ()



B6 椒盐鸡软骨
Crispy Chicken Cartilage tossed with Salt and Pepper
\$16.80 ()



B10 肉松脆茄子
Crisp-fried Eggplant tossed with Pork Floss
\$16.80 ()



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
\$16.80 ()



B11 葱油海蜇拌莴笋
Chilled Jellyfish with Asparagus Lettuce in Scallion Oil
\$16.80 ()



B4 醋香木耳拌海蜇头
Chilled Black Fungus and Jellyfish in Vinaigrette
\$16.80 ()



B8 黄金炸鱼皮
Crisp-fried Fish Skin tossed with Salted Egg Yolk
\$16.80 ()



B12 脆皮金砖豆腐
Crispy Golden Tofu
\$16.80 ()

明炉烧烤
CANTONESE BBQ



B13 桂花脆皮烧米鸭
Osmanthus-infused Crispy Roasted Duck
\$98.00 /whole () \$50.00 /half () \$28.00 /regular ()



B17 烧味双拼盘
BBQ Combination (2 Varieties)
\$40.00 ()

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

B14 葱油沙姜水晶鸡
Steamed Chicken with Minced Ginger and Shallot Oil
\$68.00 /whole ()
\$35.00 /half ()



B15 玫瑰豉油鸡
Superior Soya Sauce Chicken
\$68.00 /whole ()
\$35.00 /half ()

B18 秘制西班牙黑猪肉叉烧
Signature Charred Honey BBQ Spanish Kurobuta Pork
\$38.00 ()



B16 烧味三拼盘
BBQ Combination (3 Varieties)
\$50.00 ()



B19 脆皮烧三层肉
Crackling Pork Belly
\$26.00 ()

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

田园青蔬
VEGETABLE



B20 鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat
\$38.00 ()



B21 青龙菜小炒皇
Stir-fried Assorted Vegetable with Chinese Chive
\$36.00 ()

B22 顺德鱼腐焖津白菜
Braised Shunde Mashed Fish Tofu with Chinese Cabbage
\$32.00 ()

B23 上汤金银蛋浸苋菜
Poached Chinese Spinach with Egg Trio in Superior Stock
\$28.00 ()



B24 瑶柱蒜香金马伦豆苗
Stir-fried Cameron Highland Pea Sprout with Minced Garlic and Conpoy
\$28.00 ()

饭、面类
RICE AND NOODLE



B25 XO酱开边波士顿龙虾焖面卜
Stewed "Mee Pok" with Boston Lobster in XO Sauce (per person)
\$42.00 ()

B26 鱼汤斑球粗米粉
Thick Vermicelli with Grouper Fillet in Fish Broth (per person)
\$18.00 ()



B27 海鲜龙虾汤泡饭
Poached Rice with Assorted Seafood in Lobster Broth
\$68.00 ()

B28 干炒美国肥牛河粉
Stir-fried "Hor Fun" with US Marbled Beef
\$36.00 ()

B29 福建干贝脆米海鲜酱烩饭
Braised Fried Rice with Seafood in Seafood Sauce topped with Crispy Rice
\$36.00 ()

B30 肉丝银芽豉油皇炒生面
Stir-fried Noodle with Shredded Pork and Beansprout in Supreme Soya Sauce
\$28.00 ()

粥
CONGEE



B31 瑶柱斑球粥
Sliced Grouper Fillet with Conpoy Congee (per person)
\$12.80 ()



B32 带子鲜虾粥
Congee with Scallop and Prawn (per person)
\$12.80 ()



B33 水晶鸡丝粥
Shredded Steamed Chicken Congee (per person)
\$8.30 ()



B34 皮蛋瘦肉粥
Century Egg with Minced Pork Congee (per person)
\$8.30 ()