

精選粉麵 Rice and Noodles

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香茜魚湯斑片泡稻庭麵
 Inaniwa Udon with Garoupa Fillet and Coriander in Fish Broth
 例 Regular \$268  每位 Per Person \$98 
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\$268 太極鴛鴦炒絲苗
 Fried Rice with Shredded Chicken in Cream Sauce and Tomato Sauce
- 
\$268 鮑汁鮮荷葉飯
 Lotus Leaf-Wrapped Steamed Rice with Shrimp, Conpoy and Mushrooms in Abalone Sauce
- 
\$258 珊瑚炆伊麵
 Braised E-fu Noodles with Crab Meat and Crab Roe
- 
\$208 砂窩乾炒牛肩胛河粉
 Stir-fried Flat Rice Noodles with Beef Blade in Clay Pot
- 
\$128 黃金燒鵝皇湯瀨粉 (每位)
 Golden Roasted Goose Noodles in Soup (Per Person)
- 

\$128 蜜汁叉燒煎蛋飯 (每位)
 Steamed Rice with Honey-glazed Barbecued Pork and Pan-fried Egg (Per Person)
- 
\$128 生滾瑤柱鮮斑片粥 (每位)
 Congee with Sliced Garoupa and Conpoy (Per Person)
- 
\$108 瑤柱杞子豬腰粥 (每位)
 Pig Kidney, Conpoy and Goji Berries Congee (Per Person)

包點 Steamed Buns

- 

\$68 鴛鴦臘腸卷 (兩件)
 Steamed Preserved Sausage Roll Duo (2 Pieces)
- 

\$68 臘味糯米包 (三件)
 Steamed Glutinous Rice Buns with Preserved Meats (3 Pieces)
- 
\$68 蜜汁叉燒包 (三件)
 Steamed Barbecued Pork Buns (3 Pieces)
- 

\$58 雪山杏汁包 (三件)
 Baked Almond Cream Buns (3 Pieces)
- 
\$58 懷舊馬拉糕
 Steamed Sponge Cake



甜品 Desserts

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\$88 即焗燕窩蛋撻 (三件) (製作需時十五分鐘)
 Baked Egg Tarts with Bird's Nest (3 Pieces)
 (Preparation Time: 15 Minutes)
- 
\$68 香芒楊枝甘露 (每位)
 Chilled Mango Cream with Sago and Pomelo (Per Person)
- 
\$58 生磨蛋白杏仁茶 (每位)
 Sweetened Almond Cream with Egg White (Per Person)
- 
\$58 金絲脆蛋散 (四件)
 Crispy Sweet Egg Twists (4 Pieces)
- 

\$48 宮廷棗皇糕 (三件)
 Steamed Red Date Puddings with Coconut Milk (3 Pieces)
- 

\$48 斑蘭椰汁千層糕 (三件)
 Steamed Pandan Puddings with Coconut Milk (3 Pieces)
- 
\$48 栗子蓉焗西米布甸 (每位)
 Baked Sago Pudding with Chestnut Paste (Per Person)
- 
\$48 芒果布甸 (每位)
 Mango Pudding (Per Person)



 廚師推介 Chef's Recommendation

 素食菜式 Vegetarian Dish

所有價目以港幣計算，另收加一服務費。 All prices are in HK dollars and subject to a 10% service charge.

為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

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點心粉麵菜譜

DIM SUM MENU

蒸點 Steamed Dim Sum

-   \$98 花膠海皇灌湯餃 (每位)
Double-boiled Dumpling with Seafood and Fish Maw in Superior Broth (Per Person)
-   \$78 粵式鮮蝦餃 (四件)
Steamed Shrimp Dumplings (4 Pieces)
-   \$78 帶子鳳眼餃 (三件)
Steamed Shrimp Dumplings with Scallop (3 Pieces)
-  \$78 蟹籽燒賣皇 (四件)
Steamed Pork Dumplings with Crab Roe (4 Pieces)
-   \$78 原隻鮑魚糯米雞
Steamed Glutinous Rice with Whole Abalone and Chicken
-   \$68 羊肚菌素餃 (三件)
Steamed Morel Mushroom Dumplings with Vegetables (3 Pieces)
-  \$68 經典素翅豬肉餃 (三件)
Steamed Vegetarian Shark Fin Dumplings with Shrimp and Pork (3 Pieces)
-  \$68 香芋鴨腳扎 (兩件)
Steamed Duck Feet Rolls with Taro in Bean Curd Sheets (2 Pieces)
-  \$58 瑤柱蒸蘿蔔糕
Steamed Turnip Cakes with Conpoy and Preserved Meats
-  \$58 京滬小籠包 (三件)
Shanghai Xiao Long Bao (3 Pieces)
-  \$58 梅子豆卜蒸排骨
Steamed Pork Ribs with Tofu Puff and Pickled Plum
-  \$58 鮮竹牛肉球 (三件)
Steamed Beef Balls with Bean Curd Sheets (3 Pieces)
-  \$58 潮州粉果 (三件)
Steamed Pork Dumplings with Chinese Yam and Peanuts (3 Pieces)
-  \$58 醬皇蒸鳳爪
Steamed Chicken Feet with Housemade Sauce
-  \$48 柱侯金錢肚
Steamed Beef Tripes in Chu Hou Paste



花膠海皇灌湯餃
Double-boiled Dumpling with Seafood and Fish Maw in Superior Broth



帶子鳳眼餃
Steamed Shrimp Dumplings with Scallop

腸粉 Rice Rolls

-   \$78 原隻鮮蝦腸粉
Steamed Rice Rolls with Shrimp
-   \$68 X.O.醬石鍋煎腸粉
Pan-fried Rice Rolls with X.O. Chilli Sauce in Clay Pot
-  \$68 香茜叉燒腸粉
Steamed Rice Rolls with Barbecued Pork and Coriander
-  \$68 陳皮牛肉腸粉
Steamed Rice Rolls with Minced Beef and Mandarin Peel
-  \$68 蔥花炸兩腸粉
Steamed Rice Rolls with Crispy Dough Sticks



X.O.醬石鍋煎腸粉
Pan-fried Rice Rolls with X.O. Chilli Sauce in Clay Pot



流心奶黃山竹
Mangosteen-shaped Golden Lava Custard Dumplings

炸點 Deep-Fried Dim Sum

-  \$68 芋絲炸春卷 (三件)
Deep-fried Spring Rolls with Shrimp and Taro (3 Pieces)
-  \$68 沙律明蝦角 (四件)
Deep-fried Shrimp Dumplings with Mayonnaise (4 Pieces)
-   \$68 蘿蔔絲酥餅 (三件)
Deep-fried Turnip Puffs (3 Pieces)
-   \$58 蘋果叉燒酥 (三件)
Baked Barbecued Pork and Apple Puffs (3 Pieces)
-  \$58 鮮蝦腐皮卷 (三件)
Crispy Bean Curd Sheet Rolls with Shrimp (3 Pieces)
-  \$58 海皇蜂巢芋角 (三件)
Deep-fried Taro Puffs Stuffed with Seafood (3 Pieces)
-  \$58 流心奶黃山竹 (三件)
Mangosteen-shaped Golden Lava Custard Dumplings (3 Pieces)

 廚師推介 Chef's Recommendation

 素食菜式 Vegetarian Dish

風味小食 Snacks

-   \$228 蜜汁黑豚肉叉燒
Honey-glazed Barbecued Pork
-  \$198 脆皮燒腩仔
Crispy Roasted Pork Belly
-  \$158 滷水鵝掌翼
Marinated Goose Wings and Webs in Soy Sauce
-   \$118 滷水豬仔腳
Marinated Pork Knuckles in Soy Sauce
-   \$118 紅燒脆皮皇子鴿 (一隻)
Roasted Whole Baby Pigeon (1 Piece)
-  \$108 椒鹽白飯魚
Deep-fried Whitebait Fish with Spicy Salt
-  \$98 五香魷魚鬚
Spicy Deep-fried Squid
-  \$88 百花蝦多士 (三件)
Deep-fried Shrimp Toasts (3 Pieces)
-  \$88 金華上湯浸時蔬
Poached Seasonal Vegetables in Superior Broth with Jinhua Ham



菜心
Choi Sum



白菜仔
Cabbage



唐生菜
Chinese Lettuce



\$78 錦滷炸雲吞 (三件)
Crispy Wontons with Sweet and Sour Sauce (3 Pieces)



\$78 七味脆豆腐
Crispy Bean Curd with Spicy Salt



\$48 釀虎皮尖椒 (三件)
Pan-fried Chilli Peppers Stuffed with Fish Mousse (3 Pieces)



原隻鮑魚糯米雞
Steamed Glutinous Rice with Whole Abalone and Chicken



蜜汁黑豚肉叉燒
Honey-glazed Barbecued Pork



蘿蔔絲酥餅
Deep-fried Turnip Puffs



紅燒脆皮皇子鴿
Roasted Whole Baby Pigeon

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