

## 精選粉麵 Rice and Noodles

- 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
- 太極鴛鴦炒絲苗  
Fried Rice with Shredded Chicken in Cream Sauce and  
Tomato Sauce
- 鮑汁鮮荷葉飯  
Steamed Rice with Shrimp, Conpoy and Mushrooms in  
Abalone Sauce Wrapped in Lotus Leaf
- 珊瑚炆伊麵  
Braised E-fu Noodles with Crab Meat and Crab Roe
- 砂窩乾炒牛肩胛河粉  
Stir-fried Flat Rice Noodles with Beef Blade in Clay Pot
- 黃金燒鵝皇湯瀨粉 (每位)  
Golden Roasted Goose Noodles in Soup (Per Person)
- 生滾瑤柱鮮斑片粥 (每位)  
Congee with Sliced Garoupa and Conpoy (Per Person)

## 包點 Steamed Buns

- 蜜汁叉燒包 (三件)  
Steamed Barbecued Pork Buns (3 Pieces)
- 雪山杏汁包 (三件)  
Baked Almond Cream Buns (3 Pieces)
- 懷舊馬拉糕  
Steamed Sponge Cake
- 香滑奶皇包 (三件)  
Steamed Egg Custard Buns (3 Pieces)

## 甜品 Desserts

- 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)
- 香芒楊枝甘露 (每位)  
Chilled Mango Cream with Sago and Pomelo (Per Person)
- 冰花沙翁 (三件)  
Deep-fried Sugar Egg Puffs (3 Pieces)
- 生磨蛋白杏仁茶 (每位)  
Sweetened Almond Cream with Egg White (Per Person)
- 宮廷棗皇糕 (三件)  
Steamed Red Date Puddings with Coconut Milk (3 Pieces)
- 斑蘭椰汁千層糕 (三件)  
Steamed Pandan Puddings with Coconut Milk (3 Pieces)
- 栗子蓉焗西米布甸 (每位)  
Baked Sago Pudding with Chestnut Paste (Per Person)
- 芒果布甸 (每位)  
Mango Pudding (Per Person)



香港黃金海岸酒店  
Hong Kong Gold Coast Hotel



點心粉麵菜譜  
DIM SUM MENU

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.  
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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。  
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

## 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  鵪鶉蛋燒賣 (三件)  
Steamed Pork Dumplings with Quail Eggs (3 Pieces)
- \$68  香芋鴨腳扎 (兩件)  
Steamed Duck Feet Rolls with Taro in Bean Curd Sheet (2 Pieces)
- \$58  瑤柱蒸蘿蔔糕  
Steamed Turnip Cakes with Conpoy and Preserved Meat
- \$58  京滬小籠包 (三件)  
Shanghainese 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 Sheet (3 Pieces)
- \$48  柱侯金錢肚  
Steamed Beef Tripes in Chu Hou Paste
- \$48  潮州粉果 (三件)  
Steamed Pork Dumplings with Chinese Yam and Peanuts (3 Pieces)
- \$48  醬皇蒸鳳爪  
Steamed Chicken Feet with Housemade Sauce

## 腸粉 Rice Rolls

- \$78  原隻鮮蝦腸粉  
Steamed Rice Rolls with Shrimp
-  \$78  三式拼腸粉 (牛肉、鮮蝦及叉燒)  
Steamed Rice Rolls with Beef, Shrimp and Barbecued Pork
-  \$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

## 炸點 Deep-Fried Dim Sum

- \$68  芋絲炸春卷 (三件)  
Deep-fried Spring Rolls with Shrimp and Taro (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  海皇芝心芋角 (三件)  
Deep-fried Taro Puffs Stuffed with Seafood and Cheese (3 Pieces)
- \$58  流心奶黃山竹 (三件)  
Mangosteen-shaped Golden Lava Custard Dumplings (3 Pieces)
- \$58  沙律明蝦角 (三件)  
Deep-fried Shrimp Dumplings with Mayonnaise (3 Pieces)
-  \$58  蘿蔔絲酥餅 (三件)  
Deep-fried Turnip Puffs (3 Pieces)

## 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
- \$138  滷水大墨魚  
Marinated Cuttlefish 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  金華上湯浸時蔬  
Poached Seasonal Vegetables in Superior Broth with Jinhua Ham
- 菜心      白菜仔      唐生菜  
Choi Sum      Cabbage      Chinese Lettuce
- \$78  七味脆豆腐  
Crispy Bean Curd with Spicy Salt
- \$58  蜆蚶鯪魚球 (三件)  
Deep-fried Dace Fish Balls with Fermented Clam Sauce (3 Pieces)
- \$48  釀虎皮尖椒 (三件)  
Pan-fried Chilli Peppers Stuffed with Fish Mousse (3 Pieces)