



點心

Dim Sum

蒸 Steamed

蟹肉小籠包
Steamed dumpling
with crab meat and pork

\$36

露笋鮮蝦餃
Steamed dumpling
with shrimp and asparagus

\$36

懷舊糯米雞
Steamed glutinous rice
with assorted meat in lotus leaf

\$36

珊瑚蝦燒賣
Steamed siumai
with shrimp and crab carol

\$36

鮮竹牛肉球
Steamed beef ball
with bean curd skin

\$28

黑椒牛仔筋
Braised beef tendon
with black pepper

\$26

沙爹金錢肚
Braised ox tripe with satay sauce

\$26

四寶滑雞扎
Steamed bean curd sheet roll
with chicken

\$26

黑椒蒸鳳爪
Braised chicken feet
with black pepper

\$26

潮州蒸粉果
Steamed dumpling
in Chaozhou style

\$26

豉味蒸腩排
Steamed spare rib
with black bean sauce

\$26

上素水晶餃
Steamed vegetarian dumpling

\$26

蠔油鮮竹卷
Braised bean curd sheet roll with pork

\$22

上湯鮮竹卷
Steamed bean curd skin roll
with pork and shrimp

\$22

臘味蒸芋頭糕
Steamed taro cake
with preserved meat

\$22

焗 Baked

鮑魚酥 (件)
Baked tartlet with whole abalone (pc)

\$43

香麻叉燒酥
Baked BBQ pork puff

\$26

煎炸 Fried

XO醬炒腸粉
Stir fried rice roll with XO sauce

\$32

煙肉咸水角
Deep fried dumpling with bacon

\$26

賽螃蟹春卷
Deep fried spring roll with egg white

\$26

火鴨絲腐皮卷
Pan fried bean curd skin roll
filled with roasted duck

\$26

香煎臘味蘿蔔糕
Pan fried turnip cake with preserved meat

\$22

甜品 Dessert

奶皇馬拉卷
Sponge cake roll with custard

\$20

芝麻卷
Black sesame roll

\$20

炒粉麵飯 Fried noodle & rice

XO醬海龍皇炒飯
Fried rice with seafood and XO sauce

\$98

瑤柱蛋白炒飯
Fried rice with egg white and conpoy

\$78

福建燴飯
Fukien fried rice

\$78

雪菜肉絲炆米
Braised shredded pork
and preserved vegetable with vermicelli

\$68

星洲炒米
Singaporean fried vermicelli

\$68

乾炒牛河
Stir fried beef with rice noodle

\$68

豉油皇炒麵
Stir fried noodle with soya sauce

\$68

黑椒牛柳絲濕炒河
Stir fried shredded beef with rice noodle

\$68

揚州炒飯
Yeung Chow fried rice

\$68