



點心
Dim Sum

蒸類
STEAMED

三元及第
(筍尖蝦餃皇、孜然羊肉酥、蜂巢鮑魚盒)
Assorted dim sum platter
(Tiger prawn and bamboo shoot dumpling,
Baked cumin lamb puff,
Golden taro puff with abalone)
HKD128
1 portion

海味灌湯餃
Seafood dumpling, fish maw, sea cucumber, abalone, conpoy, supreme broth
HKD228
1 piece

筍尖蝦餃皇
Tiger prawn, bamboo shoot dumpling
HKD90
4 pieces

蟹籽滑燒賣
Siu mai, tobiko
HKD90
4 pieces

南翔小籠包
Shanghainese soup dumpling, minced pork
HKD88
3 pieces

四季榆耳餃
Elm fungus and vegetable dumpling
HKD95
3 pieces



文華包中鮑

Abalone, chicken, shrimp bun

HKD108

2 pieces

金蠔燒賣

Siu mai, semi-dried oyster

HKD118

2 pieces

蟲草花野菌餃

Cordyceps flower, wild mushroom dumpling

HKD88

3 pieces

年年有餘

Pan-fried lotus root cake, minced dace fish, Chinese preserved sausage, dried shrimp

HKD128

2 pieces



焗及煎、炸類
BAKED & FRIED

黑椒牛柳酥
Beef tenderloin puff, black pepper sauce
HKD98
3 pieces

蜂巢鮑魚盒
Golden taro puff, abalone
HKD108
2 pieces

陳皮桂魚酥
Baked mandarin fish puff, aged tangerine peel
HKD118
2 pieces

松露鮮蝦腐皮卷
Pan-fried bean curd sheet roll, prawn, black truffle
HKD118
2 pieces

米網金蠔卷
Deep-fried semi-dried oyster spring roll, preserved sausage, dried shrimp
HKD148
3 pieces

孜然羊肉酥
Baked cumin lamb puff
HKD108
3 pieces

酥皮雞蛋撻
Egg tartlet
HKD88
3 pieces
(需時二十五分鐘)
(Requires 25 minutes of preparation time)



蒸腸粉
STEAMED RICE FLOUR ROLL

油雞樅菌香桂花蚌腸粉
Queen clam, termite mushroom confit, spring onion
HKD168

榆耳上素腸粉
Elm fungus, mushroom, carrot
HKD148

金牌厚切西班牙黑豚叉燒腸粉
Barbecued Iberian pork
HKD158

翡翠鮮蝦腸粉
Prawn, fava beans
HKD168

瑤柱蔥花蝦米腸粉
Conpoy, dried shrimp, spring onion
HKD98



熱葷 / 小食
HOT / APPETISER

金粟星洲蝦丸
Deep-fried shrimp and corn dumpling, sweet and sour chilli sauce
HKD168

鮑魚汁炆鳳爪
Braised chicken feet, abalone sauce
HKD128

榆耳花春卷
Elm fungus and mushroom spring roll
HKD120
3 pieces

脆皮燒腩仔
Roasted pork belly
HKD198

X.O.醬炒蘿蔔糕
Stir-fried turnip cake, X.O. sauce
HKD98

籠仔金瑤蟹肉飯
Steamed rice in dim sum basket, crab meat, crispy conpoy
HKD208
2-3 位用
2-3 persons