



點心  
**Dim Sum**

蒸類  
**STEAMED**

三元及第  
(筍尖蝦餃皇、黑椒牛柳酥、蜂巢鮑魚盒)  
Assorted dim sum platter  
(Tiger prawn and bamboo shoot dumpling,  
Beef tenderloin puff, black pepper sauce, 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  
HKD98  
4 pieces

蟹籽滑燒賣  
Siu mai, tobiko  
HKD98  
4 pieces

南翔小籠包  
Shanghainese soup dumpling, minced pork  
HKD94  
3 pieces

黑虎掌菌翠玉素餃  
Scaly hedgehog mushroom, jade squash dumpling  
HKD88  
3 pieces



文華包中鮑

Abalone, chicken, shrimp bun

HKD108

2 pieces

金華石斑餃

Kam Wah ham, grouper, shrimp dumpling

HKD148

3 pieces

蟲草花野菌餃

Cordyceps flower, wild mushroom dumpling

HKD88

3 pieces



焗及煎、炸類  
**BAKED & FRIED**

黑椒牛柳酥  
Beef tenderloin puff, black pepper sauce  
HKD104  
3 pieces

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

胡椒蘿蔔酥  
Turnip puff, kurobuta pork, white pepper  
HKD108  
3 pieces

合桃燒雞批  
Roasted chicken, walnut pie  
HKD108  
2 pieces

蟹肉津菜鍋貼  
Pan fried dumpling, crab meat, pork, Shanghai cabbage  
HKD120  
2 pieces

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

X.O.醬脆干菌  
Deep fried coprinus mushroom, X.O. sauce  
HKD148

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