



點心
Dim Sum

蒸類
STEAMED

三元及第
(筍尖蝦餃皇、仁棧燒鵝酥、蜂巢鮑魚盒)
Assorted dim sum platter
(Tiger prawn & bamboo shoot dumpling,
roast goose puff with yanmin sauce, golden taro puff with abalone)
HKD 128
1 portion

海味灌湯餃
Seafood dumpling, fish maw, sea cucumber, abalone, conpoy, supreme broth
HKD 228
1 piece

筍尖蝦餃皇
Tiger prawn, bamboo shoot dumpling
HKD 90
4 pieces

蟹籽滑燒賣
Siu mai, tobiko
HKD 90
4 pieces

南翔小籠包
Shanghainese soup dumpling, minced pork
HKD 88
3 pieces



四季榆耳餃
Elm fungus and vegetable dumpling
HKD 95
3 pieces

文華包中鮑
Abalone and chicken bun
HKD 108
2 pieces

鮑粒菜苗餃
Abalone and vegetable dumpling
HKD 148
3 pieces

有機上素粉果
Organic vegetable dumpling
HKD 78
3 pieces

番茄帶子餃
Scallop and shrimp dumpling with dried tomato
HKD 120
3 pieces



焗及煎、炸類
BAKED & FRIED

黑椒牛柳酥

Beef tenderloin puff, black pepper sauce

HKD 98

3 pieces

胡椒蘿蔔酥

Turnip puff, kurobuta pork, white pepper

HKD 108

3 pieces

摩利菌乳鴿卷

Morel mushroom and pigeon roll

HKD 108

3 pieces

蟹肉津菜鍋貼

Pan fried crabmeat and pork dumpling, Shanghai cabbage

HKD 120

2 pieces

仁棧燒鵝酥

Roast goose puff, yanmin sauce

HKD 98

3 pieces

酥皮雞蛋撻

Egg tartlet

HKD 88

3 pieces

(需時二十五分鐘)

(Require 25 minutes cooking time)



蒸腸粉
STEAMED RICE FLOUR ROLL

露筍金銀蒜蒸龍蝦腸粉
Lobster, asparagus, garlic
HKD 298

榆耳上素腸粉
Elm fungus, mushroom, carrot
HKD 148

金牌厚切西班牙黑豚叉燒腸粉
Barbecued Iberian pork
HKD 158

翡翠鮮蝦腸粉
Prawn, fava beans
HKD 168

瑤柱蔥花蝦米腸粉
Conpoy, dried shrimp, spring onion
HKD 98



熱葷 / 小食
HOT / APPETISER

金粟星洲蝦丸

Deep fried shrimp and corn dumpling, sweet and sour chilli sauce
HKD 168

鮑魚汁炆鳳爪

Braised chicken feet, abalone sauce
HKD 128

X.O.醬脆干菌

Deep fried coprinus mushroom, X.O. sauce
HKD 148

脆皮燒腩仔

Roast pork belly
HKD 198

X.O.醬炒蘿蔔糕

Stir fried turnip cake with X.O. sauce
HKD 98

籠仔金瑤蟹肉飯

Steamed rice in dim sum basket, crabmeat, crispy conpoy

HKD 208

2-3 位用

2-3 persons