



點心 早午餐 |
Dim Sum Brunch

Served from 11am to 1pm
and 1.30pm to 3.30pm

Adults
68

Children
7 – 11yrs
40

美點 | Dim Sum

1 黑金蒜蝦餃

Steamed prawn dumpling with black garlic

2 鮑魚乾蒸燒賣

Steamed pork siew mai with baby abalone

3 灌湯小龍包

Steamed pork xiao long bao

4 沙茶牛肉餃

Steamed Sha Cha beef dumpling

5 黑豚叉燒包

Steamed Kurobuta char siew bao

6 黑鬆露水晶餃

Steamed crystal dumpling
with fresh mushrooms and black truffle

7 香荷糯米雞

Fragrant lotus chicken and wild rice dumpling

8 韭菜付皮卷

Crispy bean curd roll filled with chives

9 雪菜鴨肉生煎包

Pan fried duck stew and preserved vegetable bun

10 蜂巢芋角

Fried yam puff with minced chicken, mushroom
and dried shrimp

11 極品醬炒羅卜糕

Wok-fried radish cake with XO sauce

12 豉汁蒸伊比利亞排骨

Steamed Iberico pork ribs with black bean sauce

13 梅辣醬蒸鳳爪

Steamed phoenix claws
with fermented bean sauce

14 紅油酸辣餃子

Steamed prawn and pork dumpling
with vinegar and spicy sauce

15 合桃巧克力流沙包

Steamed walnut and dark chocolate buns

湯羹冷菜小食 | Appetizer, Soup

16 宮廷酸辣湯

Imperial hot and sour seafood soup

17 素珍寶炖湯

☞ Double-boiled black trio of mushroom soup with carrot and snow fungus

18 鄭師父老火例湯

Chef Cheng's daily soup

19 金瓜羊肚菌雞粒羹

☞ Golden pumpkin soup with morel mushrooms and diced chicken

20 玫瑰醉酒雞

☞ Drunken chicken in hua diao and rose dew wine

21 海蜇青瓜撈螺肉

Chilled jellyfish with top shell and cucumber

22 脆皮燒腩肉

☞ Cantonese-style roasted pork belly

23 黑豚靚叉燒

Honey-glazed Kurobuta char siew

24 櫻桃碳燒挂爐鴨

Charcoal-roasted duck

海鮮類，肉類

Seafood, Meat

25 杏片蝦球

Crispy almond prawns
with fresh mango and flying fish roe

26 雞肉鬆脆茄子

Fried eggplant tossed with chicken floss

27 蟹汁炸饅頭

Fried Chinese bun served
with chili crab meat sauce

28 蒜茸開邊蒸生蝦

Steamed live tiger prawns with minced garlic

29 豉汁鱈魚球菠菜豆腐煲

Braised cod fish with spinach tofu
capsicum and black bean sauce

30 醬油鴨中翅

Braised mid-joint duck wings

31 五香辣牛肉

Sliced braised beef fillet with five spices

32 蘿卜牛筋腩煲

Slow-cooked beef brisket casserole stew
with tendon and turnip

33 菠蘿咕嚕黑豚肉

"Gu Lao Rou style" Kurobuta pork with pineapple
cucumber and capsicum in sweet and sour sauce

34 宮保腰果雞丁

Wok-fried chicken with cashew nuts
and dried chili

精選小菜 | Vegetable

35 極醬炒時蔬珍菌

Wok-fried seasonal vegetables
and fresh mushrooms in XO sauce

36 蒜茸炒菜苗

🍴 Sautéed Hong Kong vegetables with garlic

37 蛋白和牛浸莧菜

🍴 Poached Chinese spinach
with Wagyu beef and egg white

38. 櫻花蝦乾扁四季豆

🍴 Wok-fried string beans with minced pork
Japanese dried shrimp and garlic
in black bean sauce

粥，飯，面 |

Congee, Rice, Noodle

39 油條皮蛋瘦肉粥

Shredded pork, century egg
and curly dough congee

40 臘味時蔬炒五谷米飯

🍴 Five grain fried rice with Cantonese pork sausage
and vegetables

41 滑子菇韭皇伊府面

🍴 Braised ee-fu noodles with nameko mushrooms
silver sprouts and chives

42 菜絲乾炒米綫

Stir-fried misua noodles with egg, vegetables
and Chinese chives

甜品 | Dessert

43 青檸雪芭楊枝甘露

Chilled mango with sago pearls
pomelo and lime sorbet

44 黑珍珠

Organic black bean pudding with avocado
and sesame ice cream

45 櫻桃紅

● Cherries in nui er hong and aged kuei hua wine
cocktail jelly served with lychee sorbet

46 杏仁茶湯丸

Cream of almond
with glutinous rice dumpling

47 黃金凍桂花糕

● Osmanthus jelly with wolfberry