

# 點心 Dim Sum

## 蒸類 Steamed

### 懷舊灌湯餃

Soup dumpling, shrimp, scallop, pork,  
shiitake mushroom, supreme broth  
每位 \$208 per person

### 筍尖鮮蝦餃

Har gau, tiger prawn, bamboo shoot  
四件 \$128 for 4 pieces

### 家鄉咸魚燒賣

Siu mai, salted fish  
四件 \$128 for 4 pieces

### 蝦籽瑤柱小籠包

Shanghainese soup dumpling,  
minced soup, conpoy, dried shrimp roe  
三件 \$168 for 3 pieces

### 雙籽龍蝦鮮蝦餃

Har gau, prawn, lobster, caviar, salmon roe  
三件 \$198 for 3 pieces

### 羊肚菌蟹肉粿

Crab meat dumpling, morel mushroom  
三件 \$168 for 3 pieces

### 中山金吒

Pork belly dumpling, red bean curd sauce  
三件 \$108 for 3 pieces

### 羊肚菌竹筍餃

Morel mushroom and bamboo pith dumpling  
三件 \$128 for 3 pieces

### 甜梅菜黑蒜素餃

Preserved vegetable and black garlic vegetarian dumpling  
三件 \$128 for 3 pieces

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.

## 焗及煎、炸類 Baked and Fried

原隻鮑魚雞粒盞  
Whole abalone and chicken tart  
三件 \$188 for 3 pieces

黑松露帶子荔芋盞  
Taro puff, scallop, black truffle  
三件 \$168 for 3 pieces

伊比利亞火腿燒餅  
Iberico ham puff  
三件 \$168 for 3 pieces

盆栽小蘿蔔  
Deep-fried minced pork dumpling  
三件 \$148 for 3 pieces

金箔血燕蛋撻  
Egg tartlet, red bird's nest, gold leaf  
(需時 25 分鐘 *Please allow 25 minutes of preparation time*)  
三件 \$198 for 3 pieces

價格以港幣計算，另加一服務費。

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