

蒸類 Steamed

三元及第

筍尖鮮蝦餃、原隻鮑魚雞粒盞、黑椒和牛酥 Assorted dim sum platter Har gau, tiger prawn, bamboo shoot Whole abalone and chicken tart Wagyu beef puff, black pepper sauce 每位 \$168 per person

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

羊肚菌竹笙餃 Morel mushroom and bamboo pith dumpling 三件 \$128 for 3 pieces



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蝦籽瑤柱小籠包

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

> 羊肚菌蟹肉粿 Crab meat dumpling, morel mushroom 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

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

甜梅菜黑蒜素餃 Preserved vegetable and black garlic vegetarian dumpling 三件 \$128 for 3 pieces



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

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

香煎胡椒牛肉包 Pan-fried beef bun, white pepper 三件 \$168 for 3 pieces

黑松露帶子荔芋盞 Taro puff, scallop, black truffle 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
(濡時 25 分鐘 Please allow 25 minutes of preparation time)
三件 \$198 for 3 pieces



腸粉 Steamed Rice Roll

西班牙黑豚肉叉燒腸粉 Steamed rice roll, barbecued Iberian pork \$228

松露脆皮鮮蝦腸粉 Steamed rice roll, crispy, black truffle, shrimp \$248

遠年陳皮牛肉腸粉 Steamed rice roll, beef, aged tangerine peel \$248

X.O.醬珍寶蝦乾煎腸粉 Pan-fried rice roll, conpoy, dried shrimp in X.O sauce \$198



熱葷、小食 Hot Dishes & Appetisers

煎釀虎皮椒 Pan-fried green chilli filled with carp fish paste \$188

> X.O.醬炒蘿蔔糕 Stir-fried turnip cake, X.O. sauce \$198

鮮蝦春卷 或 素春卷 Spring roll, shrimp or vegetable \$178

> 脆皮燒五層肉 Roasted pork belly \$268

川味口水雞 Marinated chicken, Sichuan-style \$178



香蔥蟹肉帶子燴絲苗 Braised rice, crab meat, scallop, spring onion 每位 \$188 per person

甜品

Dessert

杏汁冰花燉官燕 Double-boiled imperial bird's nest, almond cream 每位 \$728 per person



蛋白杏仁茶湯丸 Almond cream, egg white, sesame dumpling 每位 \$118 per person



遠年陳皮湘蓮紅豆沙 Red bean cream, lotus seed, aged tangerine peel 每位 \$118 per person

> 雲裳無花果甘露 Chilled fig cream, seaweed sago 每位 \$148 per person

> > 香芒布甸 Chilled mango pudding 每位 \$138 per person

> > > 四季鮮果盤 Seasonal fruit 每位 \$148 per person

