## 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, shrimp, bamboo shoot 四件 \$138 for 4 pieces

家鄉咸魚燒賣

Siu mai, salted fish 四件 \$138 for 4 pieces

南翔小籠包

Shanghainese soup dumpling, minced pork 三件 \$138 for 3 pieces

毛豆翠椒鮮蝦餃

Har gau, shrimp, edamame, green chilli 三件 \$148 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 \$118 for 3 pieces

羊肚菌竹笙餃

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

## 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

天鵝千層酥 Foie gras and roasted duck puff 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
(濡時 25 分鐘 Please allow 25 minutes of preparation time)
三件 \$198 for 3 pieces