



點心  
**Dim Sum**

蒸類  
**STEAMED**

三元及第  
(筍尖蝦餃皇、黑椒和牛酥、原隻鮑魚雞粒盞)  
Assorted dim sum platter  
(Har gau, tiger prawn and bamboo shoot dumpling,  
Wagyu beef puff, black pepper sauce,  
Chicken tart and whole abalone)  
HKD138  
1 portion

懷舊灌湯餃  
Soup dumpling, shrimp, scallop, pork, shiitake mushroom, supreme broth  
HKD118  
1 piece

筍尖蝦餃皇  
Har gau, tiger prawn, bamboo shoot  
HKD98  
4 pieces

松茸蒸燒賣  
Siu mai, matsutake mushroom  
HKD98  
4 pieces

南翔小籠包  
Shanghainese soup dumplings, minced pork  
HKD98  
3 pieces

鮮蝦竹筍菜苗餃  
Prawn, Bamboo pith and vegetable dumplings  
HKD88  
3 pieces



紅菜頭珍菌素餃

Beetroot and fungus dumplings

HKD88

3 pieces

三色羊肚菌餃

Morel mushroom, vegetable dumplings

HKD98

3 pieces



焗及煎、炸類  
**BAKED & FRIED**

黑椒和牛酥  
Wagyu beef puffs, black pepper sauce  
HKD108  
2 pieces

荔芋天鵝酥  
Taro puffs, chicken, scallop, shiitake mushroom  
HKD108  
3 pieces

抹茶焗叉燒包  
Baked barbecued pork buns, green tea powder  
HKD98  
3 pieces

原隻鮑魚雞粒盞  
Chicken tarts and whole abalone  
HKD108  
2 pieces

蟹肉津菜鍋貼  
Pan-fried dumplings, crab meat, pork, Shanghai cabbage  
HKD120  
2 pieces

金鈎咸水角  
Deep-fried pork and dried shrimp dumplings  
HKD128  
3 pieces

酥皮雞蛋撻  
Egg tartlets  
HKD98  
3 pieces  
(需時二十五分鐘)  
(Requires 25 minutes of cooking time)



**蒸腸粉**  
**STEAMED RICE FLOUR ROLL**

蘿蔔絲脆腸粉  
Crispy rice net spring roll, shredded turnip  
HKD148

翡翠帶子腸粉  
Scallop, jade squash  
HKD168

西班牙黑豚叉燒腸粉  
Barbecued Iberian pork  
HKD158

韭黃鮮蝦腸粉  
Prawn, yellow chive  
HKD168

瑤柱蔥花蝦米腸粉  
Conpoy, dried shrimp, spring onion  
HKD98



熱葷 / 小食  
**HOT / APPETISER**

海苔鱈魚柳  
Deep-fried cod fillet, seaweed  
HKD238

煎釀虎皮椒  
Pan-fried green chilli filled with carp fish paste  
HKD128

脆皮燒腩仔  
Roasted pork belly  
HKD198

X.O.醬炒蘿蔔糕  
Stir fried turnip cake, X.O. sauce  
HKD98

籠仔金瑤蟹肉飯  
Steamed rice in dim sum basket, crab meat, crispy conpoy  
HKD228  
2-3 位用  
2-3 persons