

點心

Dim Sum

蒸類

Steamed

三元及第
筍尖鮮蝦餃、千絲蟹粉酥、原隻鮑魚雞粒盞
Assorted dim sum platter
Har gau, tiger prawn, bamboo shoot
Crab meat and crab roe puff
Chicken tart, whole abalone
每位 \$168 per person

迷你蟹粉灌湯餃
Mini soup dumpling,
crab meat and crab roe, supreme broth
每位 \$268 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

帶子紅菜頭餃
Scallop and beetroot dumpling
三件 \$118 for 3 pieces

蒸類
Steamed

南翔小籠包

Shanghainese soup dumpling, minced pork
三件 \$148 for 3 pieces

金腿蘿蔔星斑餃

Spotted grouper dumpling, Kam Wah ham, turnip
三件 \$168 for 3 pieces

魚子醬海膽鳳眼餃

Sea urchin and shrimp dumpling, caviar
三件 \$168 for 3 pieces

潮州素粉果

Vegetable dumpling, Chiu Chow-style
三件 \$108 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

千絲蟹粉酥
Crab meat and crab roe 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

原隻鮑魚雞粒盞
Chicken tart, whole abalone
三件 \$188 for 3 pieces

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

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

酥皮血燕蛋撻
Egg tartlet, red bird's nest
(需時 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

\$228

X.O. 醬珍寶蝦乾煎腸粉

Pan-fried rice roll, conpoy, dried shrimp in X.O sauce

\$198

價格以港幣計算，另加一服務費。

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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 \$118 per person

四季鮮果盤

Seasonal fruit

每位 \$148 per person

價格以港幣計算，另加一服務費。

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