

蒸類

Steamed

三元及第

筍尖鮮蝦餃、羊肚菌鮑魚雞粒盞、黑椒和牛酥 Assorted dim sum platter Har gau, shrimp, bamboo shoot Morel mushroom, abalone and chicken puff Wagyu beef puff, black pepper sauce 每位 \$178 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, 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

法國鵪鶉蘆筍餃 French quail, asparagus dumpling 三件 \$168 for 3 pieces





蟹粉小籠包 Shanghainese soup dumpling, crab meat and crab 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 \$118 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

羊肚菌鮑魚雞粒盞 Morel mushroom, abalone and chicken puff 三件 \$188 for 3 pieces

蟹粉天鵝酥

Crab meat and crab roe puff 三件 \$188 for 3 pieces

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

> 即焗酥皮蛋撻 Baked egg tartlet

(**需時** 25 **分鐘** Please allow 25 minutes of preparation time) 三件 \$138 for 3 pieces



熱葷、**小食** Hot Dishes & Appetisers

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

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

蒜香金磚豆腐 Deep-fried bean curd with garlic \$198

> 脆皮燒五層肉 Roasted pork belly \$268

蟹粉香蔥燴飯 Braised rice, crab meat and crab roe, spring onion 每位 \$228 per person



甜品 Dessert

杏汁冰花燉官燕 Double-boiled imperial bird's nest, almond cream 每位 \$768 per person

蛋白杏仁茶湯丸 Almond cream, egg white, sesame dumpling 每位 \$128 per person

遠年陳皮湘蓮紅豆沙 Red bean cream, lotus seed, aged tangerine peel 每位 \$128 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 \$158 per person

