

**Michelin-rated Dim Sum by Chef Tam To Ming from The Excelsior, Hong Kong
17 to 21 October 2018 at Lai Po Heen**

Steamed twin gold fish dumplings, steamed chicken and abalone dumpling (Per Person)
雙生金魚餃伴鮑魚燒賣 (位) RM 48

Steamed kale dumplings with beetroot (three pieces)
羽衣甘藍素棵 (三件) RM 28

Steamed scallops dumplings with garlic (Per Person)
蒜香山葯帶子餃 (位) RM 38

Steamed chicken dumplings with emperor vegetable in Szechuan style (five pieces)
川味貢菜餃 (5 件) RM 38

Deep-fried dumplings with diced chicken and dried shrimps (three pieces)
盆栽小蘿蔔 (3 件) 28

Steamed Okinawa purple potato buns (three pieces)
流心紫薯包 (3 件) RM 28

Dessert

Pan-fried green tea pancake with peanuts, sesame and coconut flake (Standard Portion)
香煎綠茶薄鐸 (份) RM 28

Coconut and Osmanthus Jelly (three pieces)
桂花椰汁糕 (3 件) RM 28