

國慶點心早午餐 National Day Dim Sum Brunch 9 August 2022

Special dish of the day

明爐港式脆皮燒鵝配櫻桃醬

Charcoal-roasted Hong Kong goose served with cherry sauce

蒜片黑椒牛柳粒

Pan-fried beef cubes with sliced garlic and black pepper sauce

> Served from 11am to 1pm and 1.30pm to 3.30pm

> > Adults

88

Children

7 - 12 yrs

48

點心 Dim Sum

- 1黑金蒜蝦餃
- Steamed prawn dumpling with black garlic
 - 2 鮑魚乾蒸燒賣
- Steamed pork siew mai with baby abalone
 - 3 灌湯小龍包

Steamed pork xiao long bao

4沙茶牛肉餃

Steamed Sha Cha beef dumpling

- 5 黑豚叉燒包
- Steamed Kurobuta char siew bao
 - 6 黑鬆露水晶餃
- Steamed crystal dumpling with fresh mushrooms and black truffle
 - 7香竹葉鱈魚卷

Steamed cod fish and mushrooms wrapped in bamboo leaf

8 栗子付皮卷

Crispy bean curd skin roll with prawn and chestnut

9 芝麻香茜炸鷄肉卷

Crispy spring roll with chicken meat and coriander

10蜂巢燒鴨芋角

Fried yam puff with roasted duck and mushroom

- 11極品醬炒蘿卜糕
- Wok-fried radish cake with XO sauce
 - 12 豉汁蒸伊比利亞排骨

Steamed Iberico pork ribs with black bean sauce

13 梅辣醬蒸鳳爪

Steamed phoenix claws with fermented bean sauce

- 14 紅油酸辣餃子
- Steamed prawn and pork dumpling with vinegar and spicy sauce
 - 15 芋頭流沙包
- Steamed custard bun with yam

湯羹 Soup

16 宫廷酸辣湯 Imperial hot and sour seafood soup

17 素珍寶炖湯

Double-boiled black trio of mushroom soup with carrot and snow fungus

> 18 日日老火湯 Cherry Garden's daily chicken soup

19金瓜鷄茸粟米羹

Golden pumpkin soup with minced chicken and corn

冷菜小食, 燒臘 Appetizer, Roast

20 玫瑰醉酒鷄

- Drunken chicken in hua diao and rose dew wine
 - 21 海蜇青瓜撈螺肉 Chilled jellyfish with top shell and cucumber
 - 22 脆皮燒腩肉
- Cantonese-style roasted pork belly
 - 23 黑豚靚叉燒 Honey-glazed Kurobuta char siew
 - 24 櫻桃碳燒挂爐鴨 Charcoal-roasted duck

海鮮類, 肉類 Seafood, Meat

25 青芥末蝦球

Crispy wasabi-aioli prawns with fresh mango and tobiko

26 鷄肉鬆脆茄子

Fried eggplant tossed with chicken floss

27 蟹汁炸饅頭

Fried Chinese bun served with chilli crab meat sauce

28 蒜茸開邊蒸生蝦

Steamed live tiger prawns with minced garlic

29 豉汁鳕魚球菠菜豆腐煲

Braised cod fish with spinach tofu capsicum and black bean sauce

30 醬油鴨中翅

Braised mid-joint duck wings

31 五香辣牛肉

Sliced braised beef fillet with five spices

32 蘿卜牛筋腩煲

Slow-cooked beef brisket casserole stew with tendon and turnip

33 菠蘿咕噜黑豚肉

"Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce

34 宫保腰果鷄丁

Wok-fried chicken with cashew nuts and dried chilli

精選小菜 Vegetable

35 極醬炒時蔬珍菌

Wok-fried seasonal vegetables and fresh mushrooms in XO sauce

36 蒜茸炒菜苗

Sautéed Hong Kong vegetables with garlic

37 蛋白和牛浸莧菜

Poached Chinese spinach with Waqyu beef and egg white

38 櫻花蝦乾煸四季豆

Wok-fried string beans with minced pork Japanese dried shrimp and garlic in black bean sauce

粥,飯,面 Congee, Rice, Noodle

39油條皮蛋瘦肉粥

Shredded pork, century egg congee with fried dough fritter

40 臘味時蔬炒五谷米飯

Five grain fried rice with Cantonese pork sausage and vegetables

41 滑子菇韭皇伊府面

Braised ee-fu noodles with nameko mushrooms silver sprouts and chives

42 菜絲乾炒米綫

Stir-fried misua noodles with egg, vegetables and Chinese chives

甜品 Dessert

43 青擰雪葩楊枝甘露

Chilled mango with sago pearls pomelo and lime sorbet

44 黑珍珠

Organic black bean pudding with avocado and sesame ice cream

45 櫻桃紅

Cherries in nui er hong and aged kuei hua wine cocktail jelly served with lychee sorbet

46 杏仁茶湯丸

Cream of almond with glutinous rice dumpling

47 荔枝枸杞桂花糕

Chilled osmanthus jelly with lychee