



國慶
點心
早午餐

National Day
Dim Sum
Brunch

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

Adults
78

Children
7 - 11yrs
48

Special Menu of the Day

one serving per guest

上湯炒大蝦

Braised king prawn
in superior stock

菠蘿咕嚕黑豚肉

Sweet and sour Kurobuta pork
with pineapple, cucumber
and capsicum

蒜片黑椒牛柳粒

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

黑蒜鬆油珍菌時蔬

Stir-fried seasonal vegetables
and assorted mushrooms in truffle scent
with black garlic



Signature dish




Vegetarian selection

The chef will be delighted to assist with any dietary
requests as some items may contain pork or nuts.


美點

Dim Sum

1. 菠菜翠綠蝦餃

 Steamed prawn dumpling with spinach

2. 鮑魚乾蒸燒賣

 Steamed pork siew mai
with baby abalone


3. 灌湯小龍包

Steamed juicy pork xiao long bao



4. 沙茶牛肉餃

Sha cha beef dumplings

5. 黑豚叉燒包

 Steamed Kurobuta char siew bao

6. 意式西葫蘆水晶餃

  Crystal dumplings with assorted
fresh mushrooms and zucchini

7. 香荷野米鷄

Fragrant lotus chicken
and wild rice dumpling

8. 香豆腐皮卷

Crispy bean curd roll filled
with prawn

美點

Dim Sum


9. 黑椒鱈魚金網卷

Wafer wrapped cod fillet with black pepper

10. 香茜炸春卷

Deep-fried spring roll with seafood

11. 風味醬炒羅卜糕

 Wok-fried waxed meat radish cake
with silver sprouts in XO sauce

12. 蒜香蒸排骨

Steamed spare ribs in garlic sauce

13. 豉汁鳳爪


Steamed chicken claws
in spicy black bean sauce

14. 香脆蝸牛角

 Deep-fried escargot dumpling

15. 芋頭流沙包

Steamed custard bun with yam

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 Vegetarian selection

湯羹冷菜小食

Soups and Appetisers

16. 宫廷酸辣湯

🍽 Imperial hot and sour seafood soup

17. 素珍寶炖湯

🍴 Double-boiled trio mushroom soup
with white fungus, carrots and red dates

18. 日日老火例湯

🍽 Double-boiled Chef's soup of the day

19. 金瓜羊肚菌雞粒羹

Golden pumpkin soup with morels
and diced chicken

20. 玫瑰醉酒雞

🍽 Drunken chicken in hua diao
and rose dew Chinese wine

21. 海蜇青瓜撈螺肉

Chilled jelly fish and top shell
with cucumber

22. 脆皮燒腩肉

🍽 Cantonese style roasted pork belly

23. 黑豚靚叉燒

Honey-glazed Kurobuta pork char siew

24. 櫻桃碳燒挂爐鴨

Cherry wood charcoal roasted duck

精選小菜

Seafood and Meat

25. 青芥末蝦球

🍽 Crispy wasabi-aioli prawns
with fresh mango and fish roe

26. 鹽酥魷魚絲

Crisp-fried shredded squid with salt
and pepper

27. 蟹汁炸饅頭

Deep-fried Chinese bun served
with chili crab meat sauce

28. 蒜茸開邊蒸生蝦

🍽 Steamed live prawns with minced garlic

29. 菠菜豆腐燜鱈魚

Braised cod fillet with spinach tofu

30. 醬油鴨中翅

Braised mid-joint duck wings

31. 五香辣牛肉

🍽 Braised beef fillet with five spices

32. 姜蔥蘿卜牛筋腩煲

Casserole of braised beef tendon
and brisket with daikon

33. 蒜菇京蔥炒黑豚

Wok-fried Kurobuta pork with garlic
leek and honshimeiji mushrooms

34. 宮保腰果雞丁

Wok-fried chicken with cashew nuts
and dried chili



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精選小菜

Vegetables


35. 極醬炒時蔬珍菌

Wok-fried seasonal vegetables
and mushrooms in XO sauce


36. 蒜茸炒菜苗

 Sautéed Hong Kong young vegetables
with garlic

37. 蛋白和牛浸莧菜

 Poached Chinese spinach
with Wagyu beef and egg white

38. 乾扁四季豆

 Wok-fried string bean with minced pork
dried shrimp, garlic and black bean

粥, 飯和面

Congee, Rice, and Noodles


39. 肉絲皮蛋粥

Shredded pork and century egg congee

40. 鴛鴦黑芝麻叉燒四季豆炒飯

“Yin Yang” black sesame fried rice
with string beans and char siew

41. 滑子磨韭皇伊府面

 Braised Ee-fu noodles with nameko
mushrooms, silver sprouts and chives

42. 菜絲乾炒米綫

Stir-fried rice vermicelli with shredded
vegetables, silver sprouts and chives

甜品

Desserts


43. 青檸雪葩楊枝甘露

Chilled cream of mango with sago
pearls, pomelo and lime sorbet

44. 黑珍珠

Homemade organic black bean pudding
with Japanese sesame ice cream


45. 櫻桃紅

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

46. 杏仁茶湯丸

Cream of almond with glutinous
rice dumpling

47. 桂花糕

 Chilled osmanthus jelly

48. 輝煌玫瑰梨

Brilliant rose pear
(milk pudding, sesame biscuit, lychee sorbet)



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