

蒸點

STEAMED DIM SUM

	8 餐廳灌湯餃 (每位) Poached Superior Fish Maw Dumpling with Crabmeat and Conpoy in Bouillon (Per Person)	160
8	藍天使蝦金魚餃 Steamed Dumplings with Cristal Blue Shrimps in Goldfish Shape	120
7mc [8]	原 隻鮑魚燒賣皇 Steamed Dumplings with Abalone and Pork	120
8	黑松露翡翠龍蝦餃 Steamed Dumplings with Lobster and Black Truffle	120
8	8 餐廳特色叉燒包 / 脆香叉燒包 Steamed Barbecued Pork Buns with Preserved Vegetables / Crispy Barbecued Pork Buns with Preserved Vegetables	90
	鮑參海味珍珠雀 Steamed Glutinous Rice filled with Abalone, Sea Cucumber and Fish Maw wrapped in Lotus Leaf	90
	花枝翠粉菓 Steamed Dumplings with Diced Squid, Mushroom and Carrot	84
	竹笙東星斑卷 Steamed Garoupa's Rolls with Bamboo Piths	90

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STEAMED DIM SUM

	雙味牛肉球 Steamed Beef Ball filled with Cuttlefish Mousse and Black Pepper	78
	鮑汁海味滑雞扎 Steamed Chicken rolled with Sea Cucumber, Fish Maw in Abalone Sauce	88
	田園素粉菓 Steamed Dumplings with Assorted Vegetables	78
	珊瑚桂花白菜餃 Steamed Dumplings with Clams and Chinese Cabbage	90
	松茸瑤柱蒸蘿蔔糕 Steamed Turnip Cake with Shredded Conpoy and Matsutake Mushrooms	80
8	韭黃南極鰲蝦腸粉 Steamed Rice Flour Roll with Antarctica Scampi and Chinese Chive	188
	羊肚菌羅漢上素腸粉 Steamed Rice Flour Roll with Morel Mushrooms and Monk Vegetables	90
181 8	日本青瓜漬黑豚叉燒腸粉 (星期一至星期五供應) Steamed Rice Flour Roll with Barbecued Pork and Japanese Cucumber (Available from Monday to Friday)	90
8	薑芽黑豚叉燒腸粉 (星期六及星期日供應) Steamed Rice Flour Roll with Barbecued Pork and Baby Ginger (Available on Saturday and Sunday)	90

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PAN-FRIED, DEEP-FRIED & BAKED DIM SUM

8	原 隻澳洲帶子黑松露雞粒酥 (每件) Puff Pastry with Australian Scallop and Black Truffle (Per Piece)	90
	脆煎原隻南極鰲蝦鍋貼 (每件) Pan-fried Dumpling filled with Antarctic Scampi (Per Piece)	98
- 18	河蝦肉鬆手袋酥 Puff Pastry with River Shrimps in Purse Shape	90
- 18	馬達加斯加胡椒和牛酥 Puff Pastry filled with Wagyu Beef in Black Pepper Sauce	90
	荔茸鳳尾蝦 Deep-fried Whole Shrimp Coated with Mashed Taro	90
	香煎野菌黑松露腐皮卷 Pan-fried Bean Curd Sheet rolled with Assorted Mushrooms in Black Truffle Paste	90
	像形葫蘆菓 Deep-fried Glutinous Dumplings filled with Roasted Pork Belly and Dried Shrimps in Calabash Shape	78
	內香脆網茄子卷 Deen-fried Eggplant Roll wrapped with Pork and Bacon	78

「蟹」 逅秋季美饌 - 點心精選

SAVOUR EXQUISITE SEASONAL HAIRY CRABS – DIM SUM RECOMMENDATION

實驗小體包 Steamed Shanghainese Dumplings with Hairy Crab Roes	160
蟹粉珍珠玉蘋果 Steamed Pork and Sago Dumplings with Hairy Crab Roes	90
蟹粉水晶菜苗餃 Steamed Pea Sprouts Dumplings with Hairy Crab Roes	90
蟹粉龍蝦石榴菓 Steamed Lobster Dumplings with Hairy Crab Roes	120
蟹粉肉香煎鍋貼 Pan-fried Shanghainese Dumplings with Hairy Crab Roes	90
蟹粉脆米網卷 Crispy Shrimp Rolls filled with Hairy Crab Roes	90
千絲蟹粉炸蝦丸 Deep-fried Prawn Dumplings with Hairy Crab Roes	90
蟹粉香酥帶子盒 Puff Pastry with Scallop, Taro and Hairy Crab Roes	90

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DESSERT

	燕液椰汁燉奶 Double-boiled Fresh Milk and Coconut Juice with Bird's Nest	60
	燕液合桃露 Sweetened Walnut Soup with Bird's Nest	60
5mc [8]	燕液蛋白杏仁茶 Sweetened Almond Soup with Bird's Nest	60
5mc [8]	香梨杏汁凍豆腐 Chilled Sweetened Bean Curd with Pear and Almond Juice	60
- 181	馬拉棗茸糕 Steamed Sponge Cake with Mashed Red Dates	60
	鴛鴦金魚凍 Chilled Mango and Coconut Pudding in Fish Shape	66
	懷舊薑汁甘薯糖水 Sweetened Potato and Ginger Soup with Pine Nut	60
	咖啡啫喱 Coffee Jelly	60
5mc [8]	黑白芝麻布甸配芝麻雪糕 Black and White Sesame Pudding with Sesame Ice-cream	60
	香滑腰果露 Sweetened Cashew Nut Soup	60

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DESSERT

	鮮百合蓮子日本紅豆沙 Sweetened Japanese Red Bean Soup with Lily Bulb and Lotus Seed	60
	脆皮參蜜龜苓膏 Deep-fried Chinese Herbal Jelly accompanied with Marshmallow Jelly	60
8	熱情果楊枝甘露 Sweetened Chilled Mango Soup with Pomelo and Passion Fruit	70
	清香柚子凍 Chilled Pomelo with Lemon and Cointreau	60
	奶皇流沙包 Steamed Egg Custard Bun	60
	紅酒雪梨酥 Pear Puff Pastry with Red Wine	60
	奶皇人參酥 Puff Pastry with Egg Custard in Light Ginseng Flavour	60
	松仁棗泥酥 Puff Pastry with Mashed Red Dates and Pine Nuts	60
	火焰椰子紅豆蛋糕 (兩位用) Baked Alaska with Red Bean Ice-cream (For 2 Persons)	120