



芹香鮮蝦金魚餃

午市精選點心

Lunch Dim Sum Selections

◆ 即製 · 蒸點 Steamed Dim Sum ◆

- 🍡 懷舊瑤柱灌湯餃
 Steamed seafood and conpoy dumplings in superior broth 每位 /per person \$78
- 🍡 芹香鮮蝦金魚餃
 Steamed fresh shrimp dumplings with celery in goldfish shape (3pcs) \$68

晶瑩鮮蝦餃
 Steamed pork and fresh shrimp dumplings (4pcs) \$68

野生羊肚菌燒賣
 Steamed pork and shrimp dumplings with morel mushrooms (3pcs) \$68
- 🍡 鮮拆蟹粉小籠包
 Steamed Xiao Long Bao with hairy crab roe (3pcs)..... \$78

松露水晶裸
 Steamed vegetable crystal dumplings with black truffle (3pcs)..... \$62
- 🍡 蟹粉魚翅餃
 Steamed shark's fin dumplings with hairy crab roe (3pcs)..... \$78

五香韭菜餃

Chinese chives and minced pork dumplings (3pcs) \$56

👩 胡椒豬肚鮮竹卷

Steamed bean curd rolls wrapped with pig stomach
and vegetables in white pepper soup (3pcs)..... \$56

迷你八珍豬腳薑

Mini stewed pig trotters with ginger in sweet vinegar \$62

👩 十年陳皮牛肉燒賣

Steamed beef dumplings with ten years aged tangerine peel (4pcs) \$58

梅子豉汁蒸排骨

Steamed Iberico pork spare ribs with plum and black bean sauce.....\$58

👩 沙嗲金錢肚蒸陳村粉

Steamed rice noodles with beef tripe in satay sauce..... \$58

奶皇馬拉糕

Steamed layer sponge cake with egg custard (4pcs)..... \$52

養生黑蒜蜜汁叉燒包

Steamed barbecued pork buns with black garlic and honey sauce (3pcs)..... \$58

👩 瑤柱蒸魚型蘿蔔糕

Steamed turnip puddings with conpoy in fish shape (3pcs)..... \$52

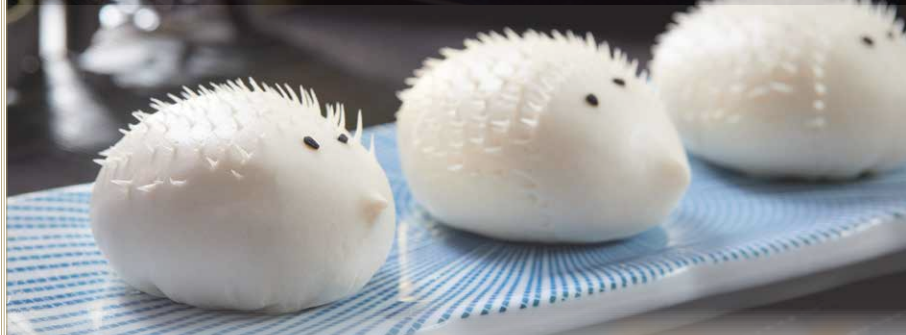


瑤柱蒸魚型蘿蔔糕

◆ 脆香·點心 Pan-Fried & Baked Dim Sum ◆



☁ 大公館鮑魚雞粒酥
Baked abalone puff with diced chicken in abalone sauce (2pcs)
\$78



☁ 刺蝟脆香叉燒包
Pan-fried barbecued pork buns (3pcs)
\$68



☁ 黑毛豬咸水角
Deep-fried prime Iberico pork and dried shrimp dumplings (3pcs)
\$62

蘿蔔絲酥餅
Baked turnip cake stuffed with diced shrimp & mushroom (3pcs) \$58

麻香金腿燒餅
Baked cake stuffed Chinese ham and sesame (3pcs) \$52

芝士蟹粉春卷
Deep-fried spring rolls with cheese and hairy crab roe (3pcs)..... \$78

☁ XO 醬煎糯米雞
Pan-fried glutinous rice with XO sauce (2pcs) \$62

◆ 布拉·腸粉 Rice Flour Rolls ◆

- 蟲草花鮮蝦腸粉
Steamed rice flour rolls with fresh shrimps and cordyceps flower \$72
- ☪ XO醬北海道帶子腸粉
Steamed rice flour rolls with Hokkaido scallop in XO sauce \$78
- 薑蔥黃沙豬潤腸粉
Steamed rice flour rolls with pork's liver \$62
- 蜜汁叉燒腸粉
Steamed rice flour rolls with prime Iberico pork \$62
- ☪ 龍皇脆米腸粉
Steamed rice flour rolls with diced seafood and crispy rice paper \$78
- 布拉白腸粉
Steamed rice flour rolls \$52

◆ 甜品 Desserts ◆

- 金影紫薯流沙包
Steamed sweet potato buns (3pcs) \$42
- 北海道3.6牛乳迷你蛋撻
Baked mini egg tart with 3.6 Hokkaido milk (3pcs) \$42
- ☪ 清心柚子糕
Chilled grapefruit puddings (3pcs) \$48
- 新疆雪棗糕
Steamed red date pudding (3pcs) \$45
- ☪ 金箔懷舊芝麻卷
Sweetened black sesame rolls (3pcs) \$48
- ☪ 黑糖蜂蜜糕
Steamed sponge cake with honey in black sugar (4pcs) \$42
- 楓糖脆蛋散
Sweet egg twists in maple syrup (3pcs) \$42
- 福果香芋燉牛乳
Double-boiled milk with mash taro and ginkgo nut 每位/per person \$42
- 雪燕楊枝甘露
Chilled sago cream with pomelo and snow swallow 每位/per person \$42
- 蛋白杏仁茶
Sweetened almond cream with egg white 每位/per person \$42
- 冰花燉官燕
Double boiled imperial bird's nest in rock sugar 每位/per person \$398



清心柚子糕