



<u>Dim Sum</u>		Price	QTY
Wood Ear Mushroom & Cucumber in Sichuan Style	川式木耳青瓜	\$32	<input type="checkbox"/>
Marinated Beef Shin & Sea Jellyfish	滷水牛腩拼海蜇	\$48	<input type="checkbox"/>
Pickled Ramps & Young Ginger	蕎頭拼子薑	\$22	<input type="checkbox"/>
Steamed Rice Roll with Shrimp & Scallop	鮮蝦帶子蒸腸粉	\$48	<input type="checkbox"/>
Chinese Yam with Osmanthus & Wolfberry	桂花杞子山藥	\$32	<input type="checkbox"/>
Shrimp & Pork Dumpling with Crab Roe (3pcs)	蟹籽鮮蝦燒賣 (3 件)	\$38	<input type="checkbox"/>
Steamed Shrimp Dumpling (3pcs)	水晶蝦餃 (3 件)	\$38	<input type="checkbox"/>
Steamed Beef Ball with Bean Curd Sheet (2pcs)	山竹牛肉球 (2件)	\$28	<input type="checkbox"/>
Steamed BBQ Pork Bun (3pcs)	蠔皇蜜汁叉燒包 (3 件)	\$26	<input type="checkbox"/>
Steamed Chicken with Fish Maw & Cordyceps Flowers	蟲草花綿花雞	\$38	<input type="checkbox"/>
Sichuan Fish with Pickled Mustard Greens	酸菜魚	\$42	<input type="checkbox"/>
Bean Curd Sheet Rolls with Abalone Sauce	鮑汁鮮竹卷	\$32	<input type="checkbox"/>
Beef Honeycomb Tripe with Chu-hou Sauce	柱侯金錢肚	\$38	<input type="checkbox"/>
Steamed Omasum with Dried Shrimp & Ginger Sauce	秘醬牛柏葉	\$38	<input type="checkbox"/>
Shrimp Spring Rolls with Garlic (3pcs)	蒜香炸蝦春卷 (3 件)	\$32	<input type="checkbox"/>
Fried Dace Meat Balls with Clam Sauce	蜆蚶鯪魚球	\$36	<input type="checkbox"/>
Pan-fried Glutinous Rice Chicken	煎糯米雞	\$32	<input type="checkbox"/>
Deep Fried Calamari	酥炸魷魚	\$42	<input type="checkbox"/>
Deep Fried Wontons with Sweet & Sour Sauce	錦滷雲吞	\$48	<input type="checkbox"/>
Fried Turnip Cake with XO Sauce	XO醬蘿蔔糕	\$34	<input type="checkbox"/>

<u>Dim Sum Main Dishes / Dessert</u>		Price	QTY
Double Boiled Soup	老火靚湯	\$22	<input type="checkbox"/>
Hokkien Style Fried Rice	福建炒飯	\$98	<input type="checkbox"/>
Stir-fried Flat Rice Noodles with Sliced Beef & Chives	乾炒牛河	\$98	<input type="checkbox"/>
Braised E-fu Noodles with Shrimp Roe	蝦籽乾燒伊麵	\$98	<input type="checkbox"/>
Yeung Chow Fried Rice	揚州炒飯	\$98	<input type="checkbox"/>
Steamed Chicken with Chili Sauce	口水雞	\$88	<input type="checkbox"/>
Seasonal Vegetables with Oyster Sauce	蠔皇時蔬	\$30	<input type="checkbox"/>
Crepe Brulee	法式焦糖燉蛋	\$26	<input type="checkbox"/>
Double Boiled Snow Fungus & Papaya	木瓜雪耳糖水	\$22	<input type="checkbox"/>
Miniature Fruit Platter	迷你果碟	\$38	<input type="checkbox"/>

Tea charge \$8 per person

茶芥每位八元

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No service charge levied

不設加一服務費