

## 粵式蒸點

### Steamed Dim Sum

晶瑩鮮蝦餃 (四件)	58	□
Har Gau • Bamboo Shoot (4 Pcs)		
杞子燒賣皇 (四件)	58	□
Siu Mai • Medlars (4 Pcs)		
蜜汁叉燒包 (三件)	53	□
Barbecued Pork Buns (3 Pcs)		
山竹牛肉球 (三件)	53	□
Minced Beef Balls • Bean Curd Sheet (3 Pcs)		
黑松露羊肚菌餃 (三件)	80	□
Morel Mushroom Dumplings • Black Truffle (3 Pcs)		
北寄貝蟹肉餃 (三件) <b>NEW</b>	80	□
Crab Meat Dumplings • Surf Clam • Caviar • Shrimp • Chinese Celery (3 Pcs)		
北菇棉花雞	70	□
Fish Maw • Chicken • Black Mushroom		
松茸灌湯餃 (每位)	70	□
Soup Filled Dumpling • Seafood • Matsutake (Per Person)		
黑椒蘿蔔金錢肚	58	□
Beef Tripe • Turnip • Black Pepper		
熊井野米珍珠雞 (三件)	70	□
Glutinous Rice Dumplings • Chicken (3 Pcs)		
潮州粉果 (三件)	55	□
Pork Dumplings • Chives • Peanuts (3 Pcs)		
欖角豆卜蒸魚雲	138	□
Steamed Fish Head • Bean Curd Puffs • Pickled Olives		

## 焗煎炸點

### Pan-fried & Crispy

焗菠蘿叉燒包 (三件)	54	□
Barbecued Pork Buns • Sweet Crust (3 Pcs)		
臘味大根蘿蔔糕 (三件)	60	□
Turnip Pudding • Air-dried Meats (3 Pcs)		
蒜香鮮蝦春卷 (三件)	60	□
Spring Rolls • Shrimps • Garlic (3 Pcs)		
雞粒炸芋角 (三件)	53	□
Taro Puffs • Diced Chicken • Minced Pork (3 Pcs)		
家鄉鹹水角 (三件)	53	□
Glutinous Dumplings • Pork • Dried Shrimps (3 Pcs)		
皮蛋子薑叉燒酥 (三件)	53	□
Barbecued Pork Pastry • Young Ginger • Preserved Egg (3 Pcs)		
炸雲吞配甜酸汁 (三件)	58	□
Shrimp Wontons • Sweet & Sour Sauce (3 Pcs)		
順德鮮奶卷 (四件)	60	□
Crispy Fresh Milk Rolls (4 Pcs)		
香滑腸粉		
Cheong Fan		
杞子紅棗豬潤腸粉	65	□
Pork Liver • Medlars • Red Dates		
梅菜叉燒腸粉	60	□
Barbecued Pork • Preserved Vegetables		
香茜馬蹄牛肉腸粉	65	□
Minced Beef • Water Chestnut • Chinese Parsley		
布拉腸粉	48	□
Plain		
X.O.醬炒腸粉	62	□
Wok-fried • X.O. Chilli Sauce		

## 大排檔美食

### Food Stalls

上湯鮮蝦水餃	88	□
Shrimp & Pork Dumplings • Supreme Broth		
白灼時令蔬菜 (菜心/芥蘭/唐生菜)	70	□
Poached Seasonal Vegetables (Choy Sum/Kale/Chinese Lettuce)		
香醋豬腳薑	85	□
Pig Trotters • Ginger • Dark Sweet Vinegar		
鮑汁花生雞腳	80	□
Chicken Feet • Peanuts • Abalone Sauce		
大虎蝦多士 (四件)	288	□
Crispy Tiger Prawn Toasts (4 Pcs)		

## 粥粉麵飯

### Congee, Noodles & Rice

柴魚花生豬骨粥	60	□
Congee • Pork Bone • Dried Stockfish • Peanuts		
旺菜鮮蝦煮銀針粉	158	□
Silver Needle Noodles • Shrimps • Cabbage		
鮮茄滑蛋帶子炒河	228	□
Wok-fried Rice Noodles • Scallops • Egg • Tomato		
沙巴斑片魚湯米線	228	□
Rice Vermicelli • Sabah Garoupa Fillets • Fish Soup		
五穀鮑汁海鮮荷葉飯	248	□
Fried Rice • Five Grains • Shrimps • Lotus Leaf		
欖菜肉碎玉豆炒飯	158	□
Fried Rice • Minced Pork • String Beans • Pickled Vegetables		

## 健康素食

### Vegetarian Corner

金銀蛋浸莧菜	158	□
Simmered Chinese Spinach • Salted Eggs • Preserved Eggs		
素肉粉絲節瓜煲	158	□
Braised Hairy Gourd • Impossible Meat • Rice Vermicelli • Clay Pot		
煎素菜蛋餅	138	□
Vegetarian Pancake		
菇菌醬杯子耳炒秋葵	168	□
Sautéed Okra • Mushroom		
甜品		
Desserts		
海帶綠豆沙	48	□
Green Bean Soup • Kelp		
杞子棗皇糕 (三件)	48	□
Red Dates Pudding • Medlars (3 Pcs)		

## 10 - 23 June 2026

脆皮素鵝	128	□
Crispy Bean Curd Sheet Rolls • Assorted Vegetables		
豉汁百花釀茄子 (四件)	88	□
Steamed Eggplant • Shrimp Mousse • Black Bean Sauce (4 Pcs)		
南乳炸鱸片	148	□
Crispy Eel • Fermented Red Bean Curd Sauce		
魚湯生菜魚滑豆腐煲	118	□
Minced Dace Fish • Chinese Lettuce • Bean Curd • Fish Soup • Clay Pot		
懷舊碗仔翅 (每位)	65	□
Mushrooms • Shredded Chicken • Fungus • Bean Vermicelli Broth (Per Person)		

## 午市孖寶

### Lunch Combo

大虎蝦多士 (兩件)	
Crispy Tiger Prawn Toast (2 Pcs)	
+	
鮮茄滑蛋帶子炒河	
Wok-fried Rice Noodles • Scallops • Egg • Tomato	
368	□
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十五年花雕醉鮑魚 (四隻)	
Drunken Abalone • 15 Years Hua Diao Wine (4 Pcs)	
+	
欖菜肉碎玉豆炒飯	
Fried Rice • Minced Pork • String Beans • Pickled Vegetables	
338	□

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡 If You Have Any Food Allergies, Please Inform Our Staff  Vegetarian Item  Spicy item

茶芥及水 Tea, Water & Condiment Charge (每位 Per Person) 20