21/10/2026 - 3/11/2026

粵式蒸點 Steamed Dim Sum

- ☐ 晶瑩鮮蝦餃(四件) 60
  Har Gau (4 Pcs)
- ☐ 鵪鶉蛋燒賣(三件) 60
  Siu Mai • Quail Egg (3 Pcs)
- ☐ 蜜汁叉燒包(三件) 55
  Barbecued Pork Bun (3 Pcs)
- ☐ 山竹牛肉球(三件) 55
  Minced Beef Ball • Bean Curd Sheet (3 Pcs)
- ☐ 竹笙上素餃(三件) 68
  Vegetable Dumpling • Bamboo Fungus (3 Pcs)
- ☐ 螞蟻上樹餃(三件) 68
  Pork & Shrimp Dumpling • Vermicelli (3 Pcs)
- ☐ 瑤柱灌湯餃(每位) 68
  Soup Dumpling • Conpoy • Seafood (Per Person)

粵式蒸點 Steamed Dim Sum

- ☐ 黑椒牛仔骨 *NEW* 78
  Beef Short Rib • Black Pepper Sauce
- ☐ 紅菜頭帶子鮮蝦餃(三件) *NEW* 78
  Scallop • Shrimp Dumpling • Beetroot (3 Pcs)
- ☐ 潮州粉果(三件) 58
  Pork Dumpling • Chive • Peanut (3 Pcs)
- ☐ 沙爹蒸土魷 68
  Steamed Squid • Satay Sauce
- ☐ 欖角豆卜蒸魚雲 138
  Steamed Fish Head • Bean Curd Puff • Pickled Olive

焗煎炸點 Pan-fried & Crispy

- ☐ 焗菠蘿叉燒包(三件) 55
  Barbecued Pork Bun • Sweet Crust (3 Pcs)
- ☐ 臘味大根蘿蔔糕(三件) 62
  Turnip Pudding • Air-dried Meat (3 Pcs)
- ☐ 蒜香鮮蝦春卷(三件) 60
  Spring Roll • Shrimp • Garlic (3 Pcs)
- ☐ 雞粒炸芋角(三件) 55
  Taro Puff • Diced Chicken • Minced Pork (3 Pcs)
- ☐ 家鄉鹹水角(三件) 55
  Glutinous Rice Dumpling • Pork • Dried Shrimp (3 Pcs)
- ☐ 沙律明蝦角(四件) *NEW* 60
  Crispy Shrimp Dumpling • Mayonnaise (4 Pcs)
- ☐ 白汁蟹肉焗大啡菇(兩件) 138
  Portobello Mushroom • Crab Meat • Cream Sauce (2 Pcs)
- ☐ 黑蒜鮮蝦腐皮卷(三件) *NEW* 60
  Bean Curd Sheet Roll • Shrimp • Black Garlic (3 Pcs)

香滑腸粉 Cheong Fan

- ☐ 紅米米網鮮蝦腸粉 68
  Shrimp • Brown Rice
- ☐ 蔥花叉燒腸粉 62
  Barbecued Pork • Spring Onion
- ☐ 竹笙上素腸粉 62
  Bamboo Shoot • Vegetable
- ☐ 香茜馬蹄牛肉腸粉 65
  Minced Beef • Water Chestnut • Coriander
- ☐ X.O.醬炒腸粉 65
  Wok-fried • X.O. Chilli Sauce

大排檔美食 Food Stalls

- ☐ 懷舊碗仔翅(每位) 68
  Mushroom • Shredded Chicken • Fungus • Bean Vermicelli Broth (Per Person)
- ☐ 白灼時令蔬菜(菜心/芥蘭/唐生菜) 70
  Poached Seasonal Vegetable (Choy Sum/Kale/Chinese Lettuce)
- ☐ 韮菜豬紅蘿蔔 78
  Braised Pig Blood Curd • Turnip • Chive
- ☐ 鮑汁花生雞腳 80
  Chicken Feet • Peanut • Abalone Sauce
- ☐ 蝦醬炸雞翼 *NEW* 80
  Fried Chicken Wing • Shrimp Paste
- ☐ 沙薑雞腳 68
  Chicken Feet • Aromatic Ginger
- ☐ 香醋豬腳薑 85
  Pig Trotter • Ginger • Dark Sweet Vinegar
- ☐ 上湯鳳城水餃 88
  Shrimp & Pork Dumpling • Supreme Broth
- ☐ 煎釀百花豆腐 88
  Pan-fried Bean Curd • Shrimp Mousse
- ☐ 白灼薑蔥牛柏葉 148
  Poached Beef Omasum Tripe • Ginger • Spring Onion

家樂小炒 Family Feast

- ☐ 花菇雪菜黃豆燜豆腐 138
  Stewed Bean Curd • Soyabean • Mushroom • Preserved Vegetable
- ☐ 薑蔥魚鰾魚腩煲 228
  Braised Fish Maw • Grass Carp Belly • Ginger • Spring Onion
- ☐ 豆腐火腩煲 198
  Braised Bean Curd • Pork Belly • Clay Pot
- ☐ 蝦籽扣柚皮 288
  Simmered Pomelo Zest • Shrimp Roe
- ☐ 中式洋蔥澳洲牛柳 298
  Pan-fried Australian Beef Fillet • Onion • Chinese Style
- ☐ 蝦球玉帶蟹醬粉絲煲 358
  Shrimp • Scallop • Rice Vermicelli • Crab Paste • Clay Pot

粥粉麵飯 Congee, Noodle & Rice

- ☐ 柴魚花生豬骨粥 60
  Congee • Pork Bone • Dried Stockfish •·Peanut
- ☐ 榨菜火鴨絲湯米粉 178
  Rice Vermicelli • Shredded Duck Meat • Pickled Vegetable
- ☐ 薑蔥花膠絲撈粗麵 198
  Braised Thick Noodle • Shredded Fish Maw • Ginger • Spring Onion
- ☐ 頭抽牛肉炒陳村粉 188
  Stir-fried Flat Rice Noodle • Beef • Premium Soy Sauce
- ☐ 芫茜皮蛋斑片湯河 228
  Rice Noodle • Garoupa Fillet • Preserved Egg • Coriander
- ☐ 金蒜海鮮炒飯 *NEW* 238
  Fried Rice • Diced Seafood • Crispy Garlic
- ☐ 三代同堂牛崧炒飯 238
  Fried Rice • Minced Beef • Aged Pickled Vegetable • Dried Turnip

Vegetarian Item Spicy item 茶芥、水及調味料收費：每位港幣 22 元 Tea, Water & Condiments Charge: HKD22 per person

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午市孖寶
Lunch Combo

蝦醬炸雞翼 *NEW*
Fried Chicken Wing • Shrimp Paste

+

金蒜海鮮炒飯 *NEW*
Fried Rice • Diced Seafood • Crispy Garlic

☐ 288

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懷舊蜜汁叉燒
Barbecued Pork

+

榨菜火鴨絲湯米粉
Rice Vermicelli • Shredded Duck Meat • Pickled Vegetable

☐ 388

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五香脆燒腩
Roasted Pork Belly

+

頭抽牛肉炒陳村粉
Stir-fried Flat Rice Noodle • Beef • Premium Soy Sauce

☐ 328

午市點心套餐
Dim Sum Set Lunch

每位 268 / per person _____位 person
(2 位起 For 2 persons or more)

自選點心四款
Selection of Dim Sum
(選四款, 每位一件)
(Select four, 1pc per person)

☐ **晶瑩鮮蝦餃**
Har Gau

☐ **鵪鶉蛋燒賣**
Siu Mai • Quail Egg

☐ **蜜汁叉燒包**
Barbecued Pork Bun

☐ **山竹牛肉球**
Minced Beef Ball • Bean Curd Sheet

☐ **竹笙上素餃**
Vegetable Dumpling • Bamboo Fungus

☐ **螞蟻上樹餃**
Pork & Shrimp Dumpling • Vermicelli

☐ **紅菜頭帶子鮮蝦餃** *NEW*
Scallop • Shrimp Dumpling • Beetroot

☐ **潮州粉果**
Pork Dumpling • Chive • Peanut

☐ **焗菠蘿叉燒包**
Barbecued Pork Bun • Sweet Crust

☐ **臘味大根蘿蔔糕**
Turnip Pudding • Air-dried Meat

☐ **蒜香鮮蝦春卷**
Spring Roll • Shrimp • Garlic

☐ **雞粒炸芋角**
Taro Puff • Diced Chicken • Minced Pork

☐ **家鄉鹹水角**
Glutinous Rice Dumpling • Pork • Dried Shrimp

☐ **沙律明蝦角** *NEW*
Crispy Shrimp Dumpling • Mayonnaise

☐ **黑蒜鮮蝦腐皮卷** *NEW*
Bean Curd Sheet Roll • Shrimp • Black Garlic

自選燒味
Selection of Chinese Barbecue
(選兩款 Select two)

☐ **懷舊蜜汁叉燒**
Barbecued Pork

☐ **五香脆燒腩**
Roasted Pork Belly

☐ **懷舊燒鳳肝**
Roasted Chicken Liver

☐ **玫瑰豉油雞**
Simmered Chicken • Soy Sauce

自選主菜 Selection of Main Course
(2 至 4 位選兩款 • 5 至 8 位選三款 • 9 至 12 位選四款)
(2-4 persons select 2 • 5-8 persons select 3 • 9-12 persons select 4)

☐ **紅酒薯頭黑醋西班牙豬肋骨**
Stir-fried Soft Bone Pork • Garlic • Typhoon Shelter Style

☐ **菠蘿咕嚕肉**
Sweet & Sour Pork • Pineapple

☐ **中式洋蔥澳洲牛柳**
Pan-fried Australian Beef Fillet • Onion • Chinese Style

☐ **花菇雪菜黃豆燜豆腐**
Stewed Bean Curd • Soyabean • Mushroom • Preserved Vegetable

☐ **欖菜素肉炒四季豆**
Fried String Bean • Impossible Meat • Pickled Vegetable

☐ **榨菜火鴨絲湯米粉**
Rice Vermicelli • Shredded Duck Meat • Pickled Vegetable

☐ **頭抽牛肉炒陳村粉**
Stir-fried Flat Rice Noodle • Beef • Premium Soy Sauce

☐ **芫茜皮蛋斑片湯河**
Rice Noodle • Garoupa Fillet • Preserved Egg • Coriander

☐ **金蒜海鮮炒飯** *NEW*
Fried Rice • Diced Seafood • Crispy Garlic

甜品
Dessert

惠顧午市點心套餐可另加 22 享用以下任何一款甜品
(Add 22 to enjoy any one of the below desserts with the Dim Sum Set Lunch)

☐ **懷舊芝麻卷(三件)** 58
Black Sesame Roll (3 Pcs)

☐ **嘉樂酥皮蛋撻(三件)** 50
Baked Egg Tartlet (3 Pcs)

☐ **原籠欖仁馬拉糕** 65
Steamed Sponge Cake • Almond

☐ **奶香椰茸雞蛋散(三件)** 50
Deep-fried Egg Fritter • Floss Coconut • Condensed Milk (3 pcs)

☐ **杏片腰果露** *NEW* 58
Sweetened Cashew Cream • Almond

☐ **楊枝甘露** 58
Mango Cream • Pomelo • Sago

低糖之選
Low Sugar Dessert

☐ **夏威夷木瓜糕(三件)** *NEW* 58
Hawaii Papaya Pudding • Milk (3 pcs)

☐ **銀耳馬蹄爽** *NEW* 58
Sweetened Water Chestnut Soup • White Fungus

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