Gallop Dim Sum
14 - 27 January 2026

粵式蒸點
Steamed Dim Sum

露筍鮮蝦餃 (四件) 58 ☐
Har Gau • Asparagus (4 Pcs)

瑤柱燒賣皇 (四件) 58 ☐
Siu Mai • Conpoy (4 Pcs)

蜜汁叉燒包 (三件) 53 ☐
Barbecued Pork Buns (3 Pcs)

香茜牛肉球 (三件) 53 ☐
Minced Beef Balls • Chinese Parsley (3 Pcs)

姬松茸素菜餃 (三件) 62 ☐
Vegetable Dumplings • Blaze Mushrooms (3 Pcs)

潮州粉果 (三件) 55 ☐
Pork Dumplings • Chives • Peanuts (3 Pcs)

松茸灌湯餃 (每位) 62 ☐
Soup Filled Dumpling • Seafood • Matsutake (Per Person)

豉汁蒸鳳爪 50 ☐
Chicken Feet • Black Bean Sauce

懷舊鴨腳扎 (二件) 68 ☐
Duck Feet • Shrimps • Pork • Mushroom • Taro • Bean curd Sheet (2 Pcs)

海味香芹餃 (三件) 78 ☐
Dried Seafood Dumplings • Pork • Carrot • Celery (3 Pcs)

金蒜銀絲蒸鮮魷 75 ☐
Squid • Vermicelli • Garlic

子薑剁椒蒸魚雲 126 ☐
Steamed Fish Head • Young Ginger • Finely Chopped Chilli

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) 58 ☐
Turnip Pudding • Air-dried Meats (3 Pcs)

墨魚蝦春卷 (三件) 60 ☐
Spring Rolls • Cuttlefish • Shrimps (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)

芝士蟹肉焗大啡菇 (兩件) 138 ☐
Portobello Mushrooms • Crab Meat • Cheese (2 Pcs)

雲腿蔥油大餅 (一件) 55 ☐
Scallion Cake • Yunnan Ham • Sesame (1 Pc)

香滑腸粉
Cheong Fan

韮黃鮮蝦腸粉 63 ☐
Shrimps • Yellow Chives

蔥花叉燒腸粉 60 ☐
Barbecued Pork • Spring Onion

竹笙上素腸粉 54 ☐
Bamboo Shoot • Vegetable

香茜馬蹄牛肉腸粉 65 ☐
Minced Beef • Water Chestnut • Chinese Parsley

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)

蒜香海蜇絲 108 ☐
Jelly Fish • Sesame Oil

椒鹽魷魚鬚 88 ☐
Deep-fried Squid • Spicy Salt

韮菜豬紅蘿蔔 78 ☐
Braised Pig Blood Curd • Turnip • Chives

白灼薑蔥牛柏葉 148 ☐
Poached Beef Omasum Tripe • Ginger • Spring Onion

懷舊碗仔翅 (每位) 65 ☐
Mushrooms • Shredded Chicken • Fungus • Bean Vermicelli Broth (Per Person)

粥粉麵飯
Congee, Noodles & Rice

金銀蛋瘦肉粥 60 ☐
Congee • Pork • Mussels • Salted Egg • Preserved Egg

韮黃煎糖醋麵 138 ☐
Pan-fried Noodles • Dark Vinegar • Yellow Chives

沙巴斑片魚湯米線 228 ☐
Rice Vermicelli • Sabah Garoupa Fillets • Fish Soup

蟹肉瑤柱干燒伊麵 228 ☐
Wok-baked E-fu Noodles • Crab Meat • Conpoy

雪菜肉絲銀絲燜米粉 178 ☐
Braised Rice & Glass Vermicelli • Shredded Pork • Preserved Vegetable

五穀鮑汁海鮮荷葉飯 248 ☐
Fried Rice • Five Grains • Shrimps • Lotus Leaf

健康素食
Vegetarian Corner

豆漿紅腰豆浸舞茸菌 138 ☐
Simmered Maitake Mushrooms • Kidney Beans • Soya Milk

冬菜粉絲蒸勝瓜 138 ☐
Steamed Angled Luffa • Glass Vermicelli • Pickled Vegetable

甘湯素肉煮滑豆腐 138 ☐
Steamed Tofu • Impossible Meat • Carrot Soup

紫蘇豆角炒茄子 138 ☐
Sautéed Eggplant • Green Bean • Perilla

甜品
Desserts

南瓜汁珍珠湯丸 58 ☐
Pumpkin Cream Soup • Sago • Glutinous Rice Dumplings

糖沙翁 (三件) 50 ☐
Sugar Egg Puffs (3 Pcs)

午市孖寶
Lunch Combo

白灼薑蔥牛柏葉
Poached Beef Omasum Tripe • Ginger • Spring Onion

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蟹肉瑤柱干燒伊麵
Wok-baked E-fu Noodles • Crab Meat • Conpoy

338 ☐

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蒜香海蜇絲
Jelly Fish • Sesame Oil

+

雪菜肉絲銀絲燜米粉
Braised Rice & Glass Vermicelli • Shredded Pork • Preserved Vegetable

268 ☐

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