

粵式蒸點

Steamed Dim Sum

筍尖蝦餃 (四件) Har Gau • Bamboo Shoot (4 Pcs)	58	□
蟹籽燒賣皇 (四件) Siu Mai • Crab Roe (4 Pcs)	58	□
蠔皇叉燒包 (三件) Barbecued Pork Buns (3 Pcs)	53	□
子薑牛肉球 (三件) Minced Beef Balls • Young Ginger (3 Pcs)	53	□
潮州粉果 (三件) Pork Dumplings • Chives • Peanuts (3 Pcs)	55	□
竹笙野菌餃 (三件)  Mushrooms • Vegetable Dumplings (3 Pcs)	78	□
懷舊素翅餃 (三件) Mock Shark Fin Dumpling • Shrimps • Carrots (3 Pcs)	68	□
北菇棉花雞 Fish Maw • Chicken • Black Mushroom	68	□
瑤柱灌湯餃 (每位) Soup Filled Dumpling • Conpoy • Seafood (Per Person)	62	□
薑蔥牛柏葉 Beef Omasum Tripe • Ginger • Spring Onion	68	□
濃湯鮮竹卷 (三件) Bean Curd Sheet Rolls • Fish Supreme Broth (3 Pcs)	68	□
子薑剝椒蒸魚雲  Steamed Fish Head • Young Ginger • Finely Chopped Chili	126	□

焗煎炸點

Pan-fried & Crispy

焗菠蘿叉燒包 (三件) Barbecued Pork Buns • Sweet Crust (3 Pcs)	54	□
臘味大根蘿蔔糕 (三件) Turnip Pudding • Air-dried Meats (3 Pcs)	58	□
葡汁鮮蝦春卷 (三件) Spring Rolls • Shrimps • Portuguese Sauce (3 Pcs)	60	□
雞粒炸芋角 (三件) Taro Puffs • Diced Chicken • Minced Pork (3 Pcs)	53	□
家鄉鹹水角 (三件) Glutinous Dumplings • Pork • Dried Shrimps (3 Pcs)	53	□
皮蛋子薑叉燒酥 (三件) Barbecued Pork Pastry • Young Ginger • Preserved Egg (3 Pcs)	53	□
白汁蟹肉焗大啡菇 (兩件) Portobello Mushrooms • Crab Meat • Cream Sauce (2 Pcs)	138	□
粟米墨魚餅 (三件) Cuttlefish Cakes • Sweet Corn (3 Pcs)	60	□
香滑腸粉 Cheong Fan		
韭黃鮮蝦腸粉 Shrimps • Yellow Chives	63	□
蔥花叉燒腸粉 Barbecued Pork • Spring Onion	60	□
竹笙上素腸粉  Bamboo Shoot • Vegetable	54	□
陳皮牛肉腸粉 Minced Beef • Tangerine Peel	65	□
X.O. 醬炒腸粉 Wok-fried • X.O. Chili Sauce	62	□

大排檔美食

Food Stalls

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

粥粉麵飯

Congee, Noodles & Rice

皮蛋瘦肉粥 Congee • Pork • Preserved Eggs	60	□
薑蔥叉燒蝦子撈粗麵 Braised Shrimp Roe Noodles • Barbecued Pork • Ginger • Spring Onion	188	□
沙巴斑片魚湯米線 Rice Vermicelli • Sabah Garoupa Fillets • Fish Soup	228	□
鮮茄滑蛋帶子炒河 Wok-fried Rice Noodles • Scallops • Egg • Tomatos	228	□
福建海鮮炒飯 Fried Rice • Seafood • Fujian Style	228	□
牛油果粟米菜粒炒飯  Fried Rice • Sweet Corn • Vegetable • Avocado	158	□

健康素食

Vegetarian Corner

素肉粉絲節瓜煲  Braised Hairy Gourd • Impossible Meat • Rice Vermicelli • Clay Pot	138	□
花菇雪菜黃豆燜豆腐  Stewed Bean Curd • Soyabean • Mushroom • Preserved Vegetable	138	□
香煎黑松露素藕餅  Pan-fried Lotus Root Cakes • Black Truffle	138	□
煎素菜蛋餅  Vegetarian Pancake	138	□
甜品 Desserts		
杞子蘆薈燉雪耳 Double-boiled Snow Fungus • Medlars • Aloe Vera	48	□
雀仔鳳梨酥 (三件) Pineapple Pastry (3 Pcs)	58	□

Gallop Dim Sum

15 - 28 April 2026

蔥油海蜇絲拼燻蹄 Tossed Jelly Fish • Spring Onion Oil • Marinated Pork Knuckle	108	□
胡椒鹹菜煮豬肚 Pig Stomach • Pickled Vegetable • Bean Curd Sheet	88	□
煎釀虎皮尖椒  Pan-fried Green Peppers • Dace Fish Paste	98	□
南乳炸鱈片 Crispy Eel • Red Bean Curd Sauce	118	□
懷舊碗仔翅 (每位) Mushrooms • Shredded Chicken • Fungus • Bean Vermicelli Broth (Per Person)	65	□

午市孖寶

Lunch Combo

煎釀虎皮尖椒  Pan-fried Green Peppers • Dace Fish Paste		
+		
福建海鮮炒飯 Fried Rice • Seafood • Fujian Style	298	□

南乳炸鱈片 Crispy Eel • Red Bean Curd Sauce		
+		
鮮茄滑蛋帶子炒河 Wok-fried Rice Noodles • Scallops • Egg • Tomato	328	□

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