Gallop Dim Sum
3 - 16 December 2025

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)

蠔皇叉燒包 (三件) 53 ☐
Barbecued Pork Buns (3 Pcs)

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

麻香素肉豆腐餃 (三件) 52 ☐
Tofu Dumplings • Impossible Meat (3 Pcs)

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

北菇綿花雞 68 ☐
Chicken • Fish Maw • Mushroom

瑤柱灌湯餃 (每位) 62 ☐
Soup Filled Dumpling • Conpoy • Seafood
(Per Person)

金粟花枝球 (三件) NEW 78 ☐
Cuttlefish Balls • Shrimps • Sweet Corn (3 Pcs)

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

腿茸鮮蝦菜苗餃 (三件) 62 ☐
Vegetable Dumplings • Shrimps • Yunnan Ham (3 Pcs)

陳皮古法蒸魚雲 126 ☐
Steamed Fish Head • Pork • Mushroom •
Tangerine Peel

焗煎炸點
Pan-fried & Crispy

墨西哥焗叉燒餐包 (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)

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)

生煎蟹肉水晶粿 (三件) 78 ☐
Crab Meat Dumplings (3 Pcs)

香煎咸薄撐 (一件) 78 ☐
Barbecued Pork • Ham • Preserved Vegetable •
Chives (1 Pc)

香滑腸粉
Cheong Fan

紅米米網鮮蝦腸粉 68 ☐
Shrimps • Brown Rice

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

竹笙上素腸粉 54 ☐
Bamboo Shoot • Vegetable

陳皮牛肉腸粉 65 ☐
Minced Beef • Tangerine Peel

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)

蜜味燒排骨 138 ☐
Spare Ribs • Honey

豉汁煎釀三寶 78 ☐
Pan-fried Stuffed Bell Peppers • Dace Fish

香菇醬瀨尿蝦乾啫啫芥蘭煲 188 ☐
Braised Dried Mantis Shrimp • Kale • Mushroom
Sauce • Clay Pot

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

韮菜鴨紅燜蘿蔔 78 ☐
Braised Duck Blood Curd • Turnip • Chives

粥粉麵飯
Congee, Noodles & Rice

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

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

薑蔥叉燒蝦子撈粗麵 188 ☐
Braised Shrimp Roe Noodles •
Barbecued Pork • Ginger • Spring Onion

薑米炒五穀紅米飯 158 ☐
Fried Rice • Five Grains • Red Rice •
Ginger

臘味炒糯米飯 288 ☐
Stir-fried Glutinous Rice •
Air-dried Meat

健康素食
Vegetarian Corner

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

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

香煎黑松露素藕餅 138 ☐
Pan-fried Lotus Root Cakes • Black Truffle

有機涼瓜菜甫煎蛋餅 138 ☐
Preserved Vegetable • Egg •
Organic Bitter Squash

秋日滋潤甜品
Desserts

松子仁南乳酥 (三件) NEW 48 ☐
Fermented Bean Curd Puffs • Lotus Paste •
Pine Nut (3 Pcs)

花生麥米粥 NEW 48 ☐
Peanut Soup • Pelted Wheat

午市孖寶
Lunch Combo

蜜味燒排骨
Spare Ribs • Honey
+
薑蔥叉燒蝦子撈粗麵
Braised Shrimp Roe Noodles •
Barbecued Pork • Ginger • Spring Onion
298 ☐

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白灼薑蔥牛柏葉
Poached Beef Omasum Tripe • Ginger •
Spring Onion
+
沙巴斑片魚湯米線
Rice Vermicelli • Sabah Garoupa Fillets •
Fish Soup
358 ☐

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