

IMPERIAL  
CITY

御苑

精選點心菜譜

Dim Sum Menu

# 精選點心

## Selection of Dim Sum

鬆化迷你雞批 (3 件/pieces) HK\$ 48.00  
Baked Chicken Pie with Onion

雙菇滑雞扎 (2 件/pieces) 40.00  
Steamed Bean Curd Sheet Roll with Chicken, Mushroom  
and Marmoreal Mushroom

千絲金腿蘿蔔糕 (3 件/pieces) 42.00  
Crispy Turnip Dumpling filled with Yunnan Ham

香煎露筍鮮肉鍋貼 (4 件/pieces) 48.00  
Pan-fried Dumpling filled with Asparagus, Pork and Shrimp

潮式芥菜餃 (3 件/pieces) 45.00  
Steamed Dumpling filled with Leaf Mustard, Shrimp  
and Pork Tripe

排骨蒸腸粉 56.00  
Steamed Pork Ribs with Soy Sauce

香菇雞包仔 (3 件/pieces) 42.00  
Steamed Bun filled with Chicken , Shrimp, Pork and Mushroom

# 精選點心

## Selection of Dim Sum

酥皮叉燒餐包 (3件/pieces) Baked Barbecued Pork Buns	HK\$ 42.00
蟹籽乾蒸燒賣 (4件/pieces) Steamed minced Pork Dumplings topped with Crab Roe	50.00
時菜牛肉球 (3件/pieces) Steamed minced Beef Dumplings	42.00
水晶鮮蝦餃 (4件/pieces) Steamed Shrimp Dumplings	50.00
蠔皇叉燒包 (3件/pieces) Steamed Barbecued Pork Buns	42.00
千島蝦多士 (3件/pieces) Crispy Shrimp Toasts served with Thousand Island Dressing	51.00
家鄉鹹水角 (3件/pieces) Glutinous Rice Dumpling filled with dried Shrimp and Pork	42.00
原隻鮑魚珍珠雞 (2件/pieces) Steamed Glutinous Rice and Abalone wrapped in Lotus Leaf	56.00

# 精美點心

## Selection of Dim Sum

蒜香雞絲蝦春卷 (3 條 / pieces) Spring Rolls filled with Shredded Chicken and Shrimp	HK\$ 45.00
上素蒸粉果 (3 件/pieces) Steamed Vegetarian Dumplings	39.00
柚皮蒸鳳爪 Steamed Chicken Feet with Pomelo Skin	40.00
魚翅灌湯餃 (每位 / per person) Shark's Fin Dumpling in Superior Soup	59.00
金網鮮蝦腸粉 Steamed Rice Rolls with Crispy Shrimp Roulade	56.00
香茜牛肉腸粉 Steamed Rice Rolls with Minced Beef and Coriander Fillings	56.00
蜜汁叉燒腸粉 Steamed Rice Rolls with Barbecued Pork Fillings	56.00
韭黃帶子腸粉 Steamed Rice Rolls with Scallop and Chives	56.00

## 甜品 Desserts

HK\$

迷你蛋撻 (3件/pieces) Baked Egg Custard Tartlets	42.00
荔枝凍糕 (4件/pieces) Chilled Lychee Pudding	48.00
古法馬拉糕 Steamed Traditional Sponge Cake	38.00
香麻炸湯丸 (3件/pieces) Crispy Glutinous Rice Dumpling filled with Sesame	39.00
家鄉棗皇糕 (3件/pieces) Warm Red Date Puddings	39.00

每位 PER PERSON

千禧陳皮紅豆沙 Sweetened Red Bean Cream flavoured by Dried Tangerine Peel	38.00
香芒凍布甸 Chilled Mango Pudding	38.00
楊枝凍甘露 Chilled Sweet Mango Soup with Pomelo and Sago	38.00
桃膠杏仁茶 Sweetened Almond Cream with Peach Resin	38.00
藥製龜苓膏 Turtle Herbal Jelly	38.00
冰花燉官燕 Double-boiled Sweetened Supreme Bird's Nest Soup	438.00

# 星期六、日及假期點心菜譜

## 精美點心

上素蒸粉果	\$39	<input type="checkbox"/>
蠔皇叉燒包	\$42	<input type="checkbox"/>
柚皮蒸鳳爪	\$40	<input type="checkbox"/>
千島蝦多士	\$51	<input type="checkbox"/>
原隻鮑魚珍珠雞	\$56	<input type="checkbox"/>
蒜香雞絲春卷	\$45	<input type="checkbox"/>
水晶鮮蝦餃	\$50	<input type="checkbox"/>
酥皮叉燒餐包	\$42	<input type="checkbox"/>
香菇雞包仔	\$42	<input type="checkbox"/>
蟹籽乾蒸燒賣	\$50	<input type="checkbox"/>
家鄉鹹水角	\$42	<input type="checkbox"/>
時菜牛肉球	\$42	<input type="checkbox"/>
排骨蒸腸粉	\$56	<input type="checkbox"/>
雙菇滑雞扎	\$40	<input type="checkbox"/>
魚翅灌湯餃	\$59	<input type="checkbox"/>
香煎露筍鮮肉鍋貼	\$48	<input type="checkbox"/>
千絲金腿蘿蔔糕	\$42	<input type="checkbox"/>
潮式芥菜餃	\$45	<input type="checkbox"/>

## 家鄉美食

蒜泥黃瓜	\$68	<input type="checkbox"/>
米椒木耳	\$68	<input type="checkbox"/>
雞絲粉皮	\$88	<input type="checkbox"/>
蒜泥白肉	\$98	<input type="checkbox"/>
花雕醉雞	\$108	<input type="checkbox"/>
陳醋海蜇頭	\$98	<input type="checkbox"/>

## 生滾粥品

荔灣艇仔粥(碗)	\$62	<input type="checkbox"/>
皮蛋瘦肉粥(碗)	\$62	<input type="checkbox"/>
生滾海鮮粥(碗)	\$75	<input type="checkbox"/>
瑤柱雞球粥(碗)	\$70	<input type="checkbox"/>

## 即蒸腸粉

金網鮮蝦腸粉	\$56	<input type="checkbox"/>
蜜汁叉燒腸粉	\$56	<input type="checkbox"/>
香茜牛肉腸粉	\$56	<input type="checkbox"/>
XO 醬炒腸粉	\$56	<input type="checkbox"/>
韭黃帶子腸粉	\$48	<input type="checkbox"/>

## 特色小食

子薑糖心皮蛋	\$ 68	<input type="checkbox"/>
七味脆豆腐	\$ 68	<input type="checkbox"/>
黑松露鹽燒雞翼	\$ 68	<input type="checkbox"/>
滷水滑豆腐	\$ 68	<input type="checkbox"/>
五香滷牛展	\$ 78	<input type="checkbox"/>
港式煎釀三寶	\$ 78	<input type="checkbox"/>
蘿蔔炆牛雜	\$ 98	<input type="checkbox"/>
椒鹽魷魚鬚	\$ 98	<input type="checkbox"/>
麻香小蔥海蜇絲	\$ 68	<input type="checkbox"/>
蜆芥鯪魚球	\$ 98	<input type="checkbox"/>
咖喱魚蛋豬皮	\$ 68	<input type="checkbox"/>
椒鹽九肚魚	\$ 98	<input type="checkbox"/>
冰燒三層肉	\$138	<input type="checkbox"/>
雞茸戈渣	\$ 78	<input type="checkbox"/>
香煎芋頭糕	\$ 50	<input type="checkbox"/>
豬腳薑甜醋	\$ 88	<input type="checkbox"/>
金錢蝦餅	\$ 88	<input type="checkbox"/>
山葵螺肉	\$ 88	<input type="checkbox"/>
黑松露鮮菌素鵝	\$ 98	<input type="checkbox"/>

## 粉麵飯類

雪菜火鴨絲湯米(碗)	\$ 68	<input type="checkbox"/>
魚片魚蛋湯河粉(碗)	\$ 68	<input type="checkbox"/>
豉汁排骨煲仔飯	\$ 80	<input type="checkbox"/>
家鄉錦鹵雲吞	\$ 98	<input type="checkbox"/>
豉油皇海鮮炒麵	\$188	<input type="checkbox"/>
櫻花蝦海鮮炒飯	\$168	<input type="checkbox"/>
粒粒貴妃泡飯	\$188	<input type="checkbox"/>
星洲炒米粉	\$168	<input type="checkbox"/>
黑椒牛柳絲炒烏冬	\$168	<input type="checkbox"/>
龍芽肉絲煎香麵	\$168	<input type="checkbox"/>
乾炒牛肉河	\$168	<input type="checkbox"/>
鮑汁羅漢齋炆伊麵	\$148	<input type="checkbox"/>
薑葱叉燒撈粗麵	\$148	<input type="checkbox"/>
桂花瑤柱蟹肉炒米粉	\$168	<input type="checkbox"/>
楊州窩麵	\$188	<input type="checkbox"/>
鮑汁海味燴飯	\$188	<input type="checkbox"/>

## 甜品

迷您蛋撻	\$42	<input type="checkbox"/>
荔枝凍糕	\$48	<input type="checkbox"/>
懷舊白糖糕	\$38	<input type="checkbox"/>
香麻炸湯丸	\$39	<input type="checkbox"/>
香芒凍布甸	\$38	<input type="checkbox"/>
香脆合桃酥	\$39	<input type="checkbox"/>
香滑豆腐花	\$32	<input type="checkbox"/>
千禧陳皮紅豆沙	\$38	<input type="checkbox"/>
楊枝凍甘露	\$38	<input type="checkbox"/>
桃膠杏仁茶	\$38	<input type="checkbox"/>
古法馬拉糕	\$38	<input type="checkbox"/>
家鄉棗皇糕	\$39	<input type="checkbox"/>
北海道奶凍	\$38	<input type="checkbox"/>
藥製龜苓膏 (凍或熱)	\$38	<input type="checkbox"/>
冰花燉官燕	\$438	<input type="checkbox"/>

# 星期六、日及假期點心菜譜

## 粵式點心 Dim Sum

水晶鮮蝦餃	\$50□
Steamed shrimp Dumplings "Har Gau"	
蟹籽乾蒸燒賣	\$50□
Steamed Pork Dumplings "Siu Mai"	
蠔皇叉燒包	\$42□
Steamed Barbecued Pork Buns	
香菇雞包仔	\$42□
Bun w/ Chicken, Pork & Shrimp	
上素蒸粉果	\$39□
Steamed Vegetable Dumplings	
蒜香雞絲春卷	\$45□
Chicken Spring Rolls	
原隻鮑魚珍珠雞	\$56□
Steamed Glutinous Rice with Abalone	
時菜牛肉球	\$42□
Steamed Minced Beef Dumplings	
千島蝦多士	\$51□
Crispy Shrimp Toasts with Dressing	
排骨蒸腸粉	\$56□
Pork Ribs w/ Rice Rolls	
柚皮蒸鳳爪	\$40□
Chicken Feet w/ Pomelo Skin	

## 特式點心 Dim Sum

雙菇滑雞扎	\$40□
Bean Curd Sheet Roll w/ Chicken, Mushroom & Marmoreal Mushroom	
千絲金腿蘿蔔糕	\$42□
Crispy Turnip Dumpling filled w/ Yunnan Ham	
香煎露筍鮮肉鍋貼	\$48□
Dumpling filled with Asparagus, Pork and Shrimp	
魚翅灌湯餃	\$59□
Shark's Fin Dumpling in Soup	
潮式芥菜餃	\$45□
Dumpling filled w/ Leaf Mustard, Shrimp and Pork Tripe	
香煎芋頭糕	\$50□
Pan-fried Taro Cake	
<b>家鄉美食</b>	
<b>Homemade Specialties</b>	
山葵螺肉	\$88□
Conch tossed w/ Wasabi Oil	
陳醋海蜇頭	\$98□
Jelly Fish w/ Aged Vinegar	
雞絲粉皮	\$88□
Chicken w/ Bean Jelly & Peanut Sauce	
冰燒三層肉	\$138□
Crispy Roasted Pork Belly	
金沙脆銀魚	\$98□
Crispy Whitebait w/ Salted Egg Yolk	
蒜泥白肉	\$98□
Pork w/ Garlic & Chilli Sauce	

## 即蒸腸粉 Rice Flour Roll

金網鮮蝦腸粉	\$56□
Rice Rolls w/ Crispy Paper & Shrimps	
蜜汁叉燒腸粉	\$56□
Rice Rolls with Barbecued Pork	
香茜牛肉腸粉	\$56□
Rice Rolls with Minced Beef	
韭黃帶子腸粉	\$56□
Rice Rolls with Scallop & Chives	
XO 醬炒腸粉	\$56□
Stir-fried Rice Rolls with XO Chilli Sauce	
<b>精選甜品 Desserts</b>	
迷您蛋撻	\$42□
Baked Egg Tartlets	
荔枝凍糕	\$48□
Chilled Lychee Pudding	
家鄉棗皇糕	\$39□
Warm Red Date Puddings	
香芒凍布甸	\$38□
Chilled Mango Pudding	
古法馬拉糕	\$38□
Steamed Traditional Sponge Cake	
香滑豆腐花	\$32□
Sweetened Bean Curd	
香麻炸湯丸	\$39□
Crispy Glutinous Rice Dumpling filled w/ Sesame	

## 粥、粉、麵、飯

### Congee, Rice and Noodles

生滾海鮮粥	\$75□
Seafood Congee	
瑤柱滑雞粥	\$70□
Conpoy and Chicken Congee	
餛飩湯麵 (每碗)	\$68□
Shrimps & Pork Dumplings Noodles	
魚蛋魚片湯河	\$68□
Fish Balls with Flat Rice Noodles in Soup	
豉汁排骨煲仔飯	\$80□
Steamed Rice w/ Pork Ribs	
櫻花蝦海鮮炒飯	\$168□
Fried Rice w/Seafood & Shrimps	
乾炒牛肉河	\$168□
Stir-fried Flat Noodles with Beef	
羅漢齋炆伊麵	\$148□
Fried E-Fu Noodles w/ Vegetable & Fungus	
星州炒米粉	\$168□
Singaporean Fried Vermicelli w/ Meat	
龍芽肉絲煎香麵	\$168□
Crispy Noodles w/ Pork & Bean Sprout	
薑蔥叉燒撈粗麵	\$148□
Noodles w/ Barbecued Pork & Ginger	
鮑汁海味燴飯	\$188□
Rice w/ Chicken & Sea Cucumber	

## 特色小食 Snacks

蒜泥黃瓜	\$68□
Cucumber tossed with Garlic	
米椒木耳	\$68□
Marinated Fungus w/ Chilli	
蘿蔔炆牛雜	\$98□
Beef Internal w/ Turnip	
川味口水雞	\$108□
Chicken with Chilli Oil Sauce	
花雕醉雞	\$108□
Chicken in Chinese Yellow Wine	
滷水滑豆腐	\$68□
Marinated Bean Curd	
蜆芥鯪魚球	\$98□
Crispy Minced Mud Fish Dumplings	
五香滷牛展	\$78□
Marinated Beef Shin with Spices	
煎釀三寶	\$78□
Pan-fried Bean Curd, Eggplant & Capsicum	
雞茸戈渣	\$78□
Minced Chicken w/ Egg Custard	
咖喱魚蛋豬皮	\$68□
Curry Sauce w/ Fish Ball & Pig Skin	
椒鹽魷魚鬚	\$98□
Squid Tentacle with Spicy Salt	
金錢蝦餅	\$88□
Assorted Mushroom with Gravy	