



精選點心菜譜
Dim Sum Menu

外賣熱線 Takeaway Hotline: 2829 7980

精選點心

Selection of Dim Sum

梅菜叉燒批 (3 件/pieces) Baked Barbecue Pork Cake with Preserved Vegetable	HK\$ 48.00
海參珍菌鮮竹卷 (4 件/pieces) Steamed Bean Curd Sheet Roll with Sea Cucumber and Wild Mushroom	51.00
香煎潮州餅 (4 件/pieces) Pan-fried Cake with Yam Bean, Dried Shrimp, Mushroom, Chives and Preserved Vegetable	50.00
脆皮金菇牛肉卷 (3 件/pieces) Crispy Beef Roll with Enoki Mushroom	48.00
翠瓜帶子餃 (3 件/pieces) Steamed Dumpling filled with Scallop, Shrimp, Pork and Zucchini	51.00
冬菜蒸排骨 Steamed Pork Ribs with Preserved Vegetable	50.00
香菇雞包仔 (3 件/pieces) Steamed Bun filled with Chicken , Shrimp, Pork and Mushroom	42.00

精選點心

Selection of Dim Sum

酥皮叉燒餐包 (3件/pieces) Baked Barbecued Pork Buns	HK\$ 42.00
蟹籽甫魚滑燒賣 (4件/pieces) Steamed minced Pork Dumplings and Dried Flatfish topped with Crab Roe	52.00
鮮竹牛肉球 (3件/pieces) Steamed minced Beef Dumplings	42.00
水晶鮮蝦餃 (4件/pieces) Steamed Shrimp Dumplings	52.00
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	58.00

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	68.00
金網鮮蝦腸粉 Steamed Rice Rolls with Crispy Shrimp Roulade	60.00
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
鴛鴦蚌腸粉 Steamed Rice Rolls with Coral Mussel and Giant Surf Clam	60.00

甜品 Desserts

	HK\$
迷你蛋撻 (3件/pieces) Baked Egg Custard Tartlets	42.00
椰汁榴槤凍糕 (4件/pieces) Chilled Durian and Coconut Cream Pudding	52.00
古法馬拉糕 Steamed Traditional Sponge Cake	38.00
花生糯米糍 (3件/pieces) Glutinous Rice Dumpling stuffed with Peanut	42.00
家鄉棗皇糕 (3件/pieces) Warm Red Date Puddings	42.00

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
銀杏蛋花腐竹糖水 Sweetened Soup with Ginkgo, Dried Bean Stick and Egg	38.00
楊枝凍甘露 Chilled Sweet Mango Soup with Pomelo, Sago and Nata de Coco	
自家製龜苓膏 Homemade Turtle Herbal Jelly	48.00
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	\$58	<input type="checkbox"/>
蒜香雞絲春卷	\$45	<input type="checkbox"/>
水晶鮮蝦餃	\$52	<input type="checkbox"/>
酥皮叉燒餐包	\$42	<input type="checkbox"/>
香菇雞包仔	\$42	<input type="checkbox"/>
蟹籽甫魚滑燒賣	\$52	<input type="checkbox"/>
家鄉鹹水角	\$42	<input type="checkbox"/>
鮮竹牛肉球	\$42	<input type="checkbox"/>
冬菜蒸排骨	\$50	<input type="checkbox"/>
海參珍菌鮮竹卷	\$51	<input type="checkbox"/>
魚翅灌湯餃	\$68	<input type="checkbox"/>
脆皮金菇牛肉卷	\$48	<input type="checkbox"/>
香煎潮州餅	\$50	<input type="checkbox"/>
翠瓜帶子餃	\$51	<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	\$98	<input type="checkbox"/>
蒜泥白肉	\$108	<input type="checkbox"/>
花雕醉雞	\$138	<input type="checkbox"/>
陳醋海蜇頭	\$118	<input type="checkbox"/>

生滾粥品

荔灣艇仔粥(碗)	\$72	<input type="checkbox"/>
皮蛋瘦肉粥(碗)	\$72	<input type="checkbox"/>
生滾海鮮粥(碗)	\$88	<input type="checkbox"/>
瑤柱雞球粥(碗)	\$72	<input type="checkbox"/>
生菜鯪魚粥(碗)	\$72	<input type="checkbox"/>

即蒸腸粉

金網鮮蝦腸粉	\$60	<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"/>
鴛鴦蚌腸粉	\$60	<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	\$ 88	<input type="checkbox"/>
港式煎釀三寶	\$ 78	<input type="checkbox"/>
蘿蔔炆牛雜	\$ 98	<input type="checkbox"/>
椒鹽墨魚鬚	\$ 98	<input type="checkbox"/>
麻香小蔥海蜇絲	\$ 78	<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	\$148	<input type="checkbox"/>
咸菜胡椒豬肚	\$ 78	<input type="checkbox"/>
香煎蘿蔔糕	\$ 52	<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	\$178	<input type="checkbox"/>
粒粒貴妃泡飯	\$198	<input type="checkbox"/>
台式肉燥新竹米粉	\$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	\$168	<input type="checkbox"/>
桂花瑤柱蟹肉炒米粉	\$168	<input type="checkbox"/>
香茜牛崧河口絲	\$188	<input type="checkbox"/>
芙蓉玉帶炒飯	\$198	<input type="checkbox"/>

甜品

迷你蛋撻	\$42	<input type="checkbox"/>
椰汁榴槤凍糕	\$52	<input type="checkbox"/>
香煎小米糕	\$40	<input type="checkbox"/>
花生糯米糍	\$42	<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"/>
銀杏蛋花腐竹糖水	\$38	<input type="checkbox"/>
楊枝凍甘露	\$40	<input type="checkbox"/>
古法馬拉糕	\$38	<input type="checkbox"/>
家鄉棗皇糕	\$42	<input type="checkbox"/>
北海道奶凍	\$38	<input type="checkbox"/>
自家製龜苓膏 (凍或熱)	\$48	<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	\$52□
Steamed shrimp Dumplings "Har Gau"	
蟹籽甫魚滑燒賣	\$52□
Steamed Pork w/ Dried Flatfish Dumplings "Siu Mai"	
蠔皇叉燒包	\$42□
Steamed Barbecued Pork Buns	
香菇雞包仔	\$42□
Bun w/ Chicken, Shrimp, Pork	
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	\$58□
Steamed Glutinous Rice with Abalone	
鮮竹牛肉球	\$42□
Steamed Minced Beef Dumplings	
千島蝦多士	\$51□
Crispy Shrimp Toasts with Dressing	
冬菜蒸排骨	\$50□
Pork Ribs w/ preserved vegetable	
柚皮蒸鳳爪	\$40□
Chicken Feet w/ Pomelo Skin	

特式點心

Monthly New Dim Sum

海參珍菌鮮竹卷	\$51□
Bean Curd Sheet Roll w/ Sea Cucumber & Wild Mushroom	
脆皮金菇牛肉卷	\$48□
Crispy Beef Roll w/ Enoki Mushroom	
香煎潮州餅	\$50□
Cake w/ Yam Bean, Dried Shrimp, Mushroom, Chives & Preserved Vegetable	
魚翅灌湯餃	\$68□
Shark's Fin Dumpling in Soup	
翠瓜帶子餃	\$51□
Dumpling filled w/ Scallop, Shrimp, Pork & Zucchini	
香煎蘿蔔糕	\$52□
Pan-fried Turnip Cake	
家鄉美食	
Homemade Specialties	
山葵螺肉	\$88□
Conch tossed w/ Wasabi Oil	
陳醋海蜇頭	\$118□
Jelly Fish w/ Aged Vinegar	
雞絲粉皮	\$98□
Chicken w/ Bean Jelly & Peanut Sauce	
冰燒三層肉	\$148□
Crispy Roasted Pork Belly	
椒鹽九肚魚	\$98□
Crispy Bombay Duck Fish w/ Salted Chilli	
蒜泥白肉	\$108□
Pork w/ Garlic & Chilli Sauce	

即蒸腸粉 Rice Flour Roll

金網鮮蝦腸粉	\$60□
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	
鴛鴦蚌腸粉	\$60□
Rice Rolls with Coral Mussel & Giant Surf Clam	
XO 醬炒腸粉	\$56□
Stir-fried Rice Roll with XO Chilli Sauce	

精選甜品 Desserts

迷您蛋撻	\$42□
Baked Egg Tartlets	
椰汁榴槤凍糕	\$52□
Chilled Durian & Coconut Pudding	
家鄉棗皇糕	\$42□
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	
花生糯米糍	\$42□
Glutinous Rice Dumpling stuffed with Peanut	

粥、粉、麵、飯

Congee, Rice and Noodles	
生滾海鮮粥	\$88□
Seafood Congee	
瑤柱滑雞粥	\$72□
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	\$178□
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	
台式肉燥新竹米粉	\$168□
Vermicelli w/ Minced Pork Sprout	
龍芽肉絲煎香麵	\$168□
Crispy Noodles w/ Pork & Bean Sprout	
薑蔥叉燒撈粗麵	\$168□
Noodles w/ Barbecued Pork & Ginger	
芙蓉玉帶炒飯	\$198□
Fried Rice w/ Scallop & Egg	

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	\$138□
Chicken with Chilli Oil Sauce	
花雕醉雞	\$138□
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	\$88□
Marinated Beef Shin with Spices	
煎釀三寶	\$78□
Pan-fried Bean Curd, Eggplant & Capsicum	
咸菜胡椒豬肚	\$78□
Pork Tripe w/ Pickled Mustard Green and Pepper	
咖喱魚蛋豬皮	\$68□
Curry Sauce w/ Fish Ball & Pig Skin	
椒鹽墨魚鬚	\$98□
Cuttlefish with Spicy Salt	
金錢蝦餅	\$88□
Assorted Mushroom with Gravy	