



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

魚翅鮑魚灌湯餃 (每位/per person) Shark's Fin and Abalone Dumpling in Superior Soup	HK\$ 138.00
水晶鮮蝦餃 (4 件/pieces) Steamed Shrimp Dumplings	78.00
蟹籽甫魚滑燒賣 (4 件/pieces) Steamed Minced Pork and Shrimp Dumplings with Dried Flatfish Powder topped with Crab Roe	78.00
蠔皇叉燒包 (3 件/pieces) Steamed Barbecued Pork Buns	68.00
酥皮叉燒餐包 (3 件/pieces) Baked Barbecued Pork Buns	68.00
鮮竹牛肉球 (3 件/pieces) Steamed Minced Beef Ball with Bean Curd Skin	68.00
濃湯苧菜卷 (3 件/pieces) Rolls filled in Spinach, Shrimps and Pork in Superior Soup	68.00
潮州靚粉果 (3 件/pieces) Steamed Dumpling filled with Chive, Mushroom, Dried Shrimp, Preserved Radish and Yam Bean	68.00

精選點心

Selection of Dim Sum

南翔小籠包 (3 件/pieces) Steamed Soup Dumpling filled with Minced Pork	HK\$ 68.00
柚皮蒸鳳爪 Steamed Chicken Feet with Pomelo Skin	68.00
梅菜蒸肉排 Steamed Pork Ribs with Preserved Vegetable	68.00
家鄉鹹水角 (3 件/pieces) Glutinous Rice Dumpling filled with Dried Shrimp and Pork	68.00
原隻鮑魚珍珠雞 (2 件/pieces) Steamed Glutinous Rice and Abalone wrapped in Lotus Leaf	78.00
蒜香雞絲蝦春卷 (3 條 /pieces) Deep-fried Spring Rolls filled with Shredded Chicken and Shrimp	78.00
千島蝦多士 (3 件/pieces) Crispy Shrimp Toasts served with Thousand Island Dressing	68.00
紅油炒手 (3 件/pieces) Minced Pork Dumplings in Spicy Sauce	68.00

精美點心 Selection of Dim Sum

鮮肉生煎包 (3 件/pieces) Pan-fried Minced Pork Bun	HK\$ 68.00
生煎鍋貼 (3 件/pieces) Pan-fried Dumpling filled with Minced Pork	68.00
韭菜盒子 (3 件/pieces) Pan-fried Chive Dumplings	68.00
上素蒸粉果 (3 件/pieces) Steamed Vegetarian Dumplings	60.00
蘆筍帶子腸粉 Steamed Rice Rolls with Scallops and Asparagus	98.00
金網鮮蝦腸粉 Steamed Rice Rolls with Crispy Shrimp Roulade	98.00
香茜牛肉腸粉 Steamed Rice Rolls with Minced Beef and Coriander Fillings	78.00
蜜汁叉燒腸粉 Steamed Rice Rolls with Barbecued Pork Fillings	78.00

行政套餐 Set Lunch Menu

精美點心組合 Dim Sum Combination

水晶鮮蝦餃、蟹籽蒸燒賣、蒜香雞絲蝦春卷
Steamed Shrimp Dumpling

Steamed Minced Pork Dumplings topped with Crab Roe
Spring Rolls filled with Shredded Chicken and Shrimp

豐料老火湯 Soup of the Day

XO 醬爆蝦球
Stir-fried Prawn with XO Sauce

紅燒石岐軟骨鴿
Deep-fried Crispy Pigeon

山珍海味扒時蔬
Braised Vegetable with Dried Seafood

櫻花蝦蟹肉炒飯
Fried Rice with Sakura Shrimp and Crab Meat

御苑小甜點
Chinese Petits Fours

時令水果盆
Seasonal Fresh Fruit Platter

每位 HK\$390.00 per person
需兩位或以上享用 Minimum order for 2 persons

商務套餐 Business Set Menu

御苑燒味四小碟
Appetizer Sampler

乳豬、叉燒、燒鵝、海蜇
Roasted Suckling Pig, Barbequed Pork
Roasted Goose, Jelly Fish

生拆蟹肉雞蓉羹
Braised Crab Meat with Minced Chicken in Soup

檸蜜照燒鱈魚扒
Pan-fried Cod Fish Steak with Lemon Honey

魚湯花膠絲泡時蔬
Poached Vegetables with Shredded Fish Maw in Fish Broth

芝士龍蝦煎脆米
Pan-fried Crispy Rice with Lobster and Cheese

美點雙輝
Chinese Petits Fours

時令鮮果盆
Seasonal Fresh Fruit Patter

HK\$1,600.00 for 2 persons (兩位用)

HK\$2,200.00 for 3 persons (三位用)

HK\$3,000.00 for 4 persons (四位用)

甜品 Desserts

迷您蛋撻 (3件/pieces) HK\$ 48.00
Baked Egg Custard Tartlets

椰汁桂花凍糕 (3件/pieces) 48.00
Chilled Osmanthus and Coconut Juice Pudding

古法馬拉糕 48.00
Steamed Traditional Sponge Cake

奶黃金沙煎堆 (3件/pieces) 48.00
Crispy Sesame Ball stuffed with Custard

家鄉棗皇糕 (3件/pieces) 48.00
Steamed Red Date Puddings

每位 PER PERSON

千禧陳皮紅豆沙 58.00
Sweetened Red Bean Cream flavoured by Dried Tangerine Peel

香芒凍布甸 48.00
Chilled Mango Pudding

紅棗圓肉燉桃膠 58.00
Double-boiled Peach Resin with Red Date and Dried Longan

紫米合桃露 58.00
Sweetened Walnut Soup with Black Rice

自家製龜苓膏 88.00
Homemade Turtle Herbal Jelly

冰花燉官燕 498.00
Double-boiled Sweetened Supreme Bird's Nest Soup

御苑假日點心



Imperial City Dim Sum for Holidays

檯號：

經手人：

精美點心

魚翅鮑魚灌湯餃 (每位) Shark's Fin Dumpling in Soup with Abalone (per person)	\$138 []
水晶鮮蝦餃 Steamed shrimp Dumplings "Har Gau"	\$78 []
蟹籽甫魚滑燒賣 Steamed Minced Pork and Shrimp Dumplings with Dried Flatfish Powder topped with Crab Roe	\$78 []
蠔皇叉燒包 Steamed Barbecued Pork Buns	\$68 []
酥皮叉燒餐包 Baked Barbecued Pork Buns	\$68 []
上素蒸粉果 Steamed Vegetable Dumplings	\$60 []
柚皮蒸鳳爪 Chicken Feet with Pomelo Skin	\$68 []
千島蝦多士 Crispy Shrimp Toasts served with Thousand Island Dressing	\$68 []
蒜香雞絲蝦春卷 Spring Rolls filled with Shredded Chicken and Shrimp	\$78 []
鮮竹牛肉球 Steamed Minced Beef Ball with Bean Curd Skin	\$68 []
家鄉鹹水角 Glutinous Rice Dumplings with Dried Shrimp and Pork	\$68 []
原隻鮑魚珍珠雞 Steamed Glutinous Rice with Abalone in Lotus Leaf	\$78 []
紅油炒手 Minced Pork Dumplings in Spicy Sauce	\$68 []
香煎蘿蔔糕 Pan-fried Turnip Cake	\$60 []
潮州靚粉果 Steamed Dumpling filled with Chive, Mushroom, Dried Shrimp, Preserved Radish and Yam Bean	\$68 []
濃湯莧菜卷 Rolls filled in Spinach, Shrimps and Pork in Superior Soup	\$68 []
梅菜蒸肉排 Steamed Pork Ribs with Preserved Vegetable	\$68 []
南翔小籠包 Steamed Soup Dumpling filled with Minced Pork	\$68 []
生煎鍋貼 Pan-fried Dumpling filled with Minced Pork	\$68 []
鮮肉生煎包 Pan-fried Minced Pork Bun	\$68 []
韭菜盒子 Pan-fried Chive Dumplings	\$68 []

生滾粥品

荔灣艇仔粥 (碗) Cuttlefish and Mixed Meat Congee (Bowl)	\$78 []
皮蛋瘦肉粥 (碗) Pork and Preserved Egg Congee (Bowl)	\$78 []
生滾海鮮粥 (碗) Seafood Congee (Bowl)	\$88 []
瑤柱雞球粥 (碗) Conpoy and Chicken Congee (Bowl)	\$78 []
香滑鮑魚雞粥 (碗) Abalone and Chicken Congee (Bowl)	\$98 []

特色小食

糖心皮蛋酸薑 Preserved Duck Egg with Pickled Ginger	\$88 []
米椒伴木耳 Black Fungus tossed with Chilli	\$98 []
蒜泥黃瓜 Cucumber tossed with Garlic	\$98 []
蒜泥白肉 Pork with Garlic & Chilli Sauce	\$178 []
雞絲粉皮 Chicken with Bean Jelly & Peanut Sauce	\$118 []
花雕醉雞 Chicken in Chinese Yellow Wine	\$188 []
陳醋海蜇頭 Jelly Fish with Aged Vinegar	\$158 []
五香鴨舌 Marinated Duck Tongue with Five-spice	\$178 []
川味口水雞 Chicken in Chilli Oil Sauce	\$188 []
七味脆豆腐 Crispy Bean Curd	\$98 []
瑞士汁雞中翼 Chicken Wings in Sweetened Soy	\$88 []
蘿蔔炆牛雜 Beef Internal with Turnip	\$128 []
黑松露鮮菌素鵝 Deep-fried Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	\$158 []
港式煎釀三寶 Pan-fried Bean Curd, Eggplant & Capsicum	\$88 []
咖喱魚蛋豬皮 Curry Sauce with Fish Ball & Pig Skin	\$88 []
椒鹽九肚魚 Crispy Bombay Duck Fish with Salted Chilli	\$168 []
咸菜胡椒豬肚 Pork Tripe with Pickled Mustard Green, Pepper	\$88 []
豬腳薑甜醋 Marinated Pork Trotters & Ginger in Sweet Vinegar	\$88 []
家鄉錦鹵雲吞 Deep Fried Wonton with Sweet and Sour Sauce	\$138 []

即蒸腸粉

金網鮮蝦腸粉 Crispy Rice Rolls with Shrimps	\$98 []
蘆筍帶子腸粉 Steamed Rice Rolls with Scallops and Asparagus	\$98 []
香茜牛肉腸粉 Rice Rolls with Minced Beef	\$78 []
蜜汁叉燒腸粉 Rice Rolls with Barbecued Pork	\$78 []
XO醬炒腸粉 Stir-fried Rice Roll with XO Chilli Sauce	\$88 []

粉、麵、飯

豉油皇海鮮炒麵 Pan Fried Noodles with Seafood in Supreme Soy Sauce	\$218 []
龍芽肉絲煎香麵 Pan Fried Noodles with Shredded Pork and Sprout	\$218 []
雪菜火鴨絲湯米 (碗) Roasted Shredded Duck and Preserved Vegetable with Rice Vermicelli in Soup	\$88 []
魚片魚蛋湯河粉 (碗) Fish Ball and Sliced Fish Cake with Rice Noodles in Soup	\$88 []
乾炒牛肉河 Stir Fried Flat Rice Noodles with Beef and Bean Sprouts in Soy Sauce	\$218 []
鮑汁金菇瑤柱炆伊麵 Braised E-fu Noodles with Conpoy and Golden Mushroom in Abalone Sauce	\$198 []
薑蔥叉燒撈粗麵 Braised Egg Noodles and Barbecue Pork with Spring Onion and Ginger	\$218 []
桂花瑤柱蟹肉炒米粉 Pan Fried Rice Vermicelli with Conpoy and Crab Meat	\$218 []
太極鴛鴦飯 Fried Rice with Shrimp and Shredded Chicken in Duo Sauce	\$258 []
櫻花蝦海鮮炒飯 Fried Rice with Assorted Seafood and Sakura Shrimp	\$218 []
粒粒貴妃泡飯 Poached Rice with Assorted Seafood and Vegetable in Superior Soup	\$238 []
鳳爪排骨煲仔飯 Clay Pot Rice with Pork Ribs & Chicken Feet	\$88 []
北菇雞球煲仔飯 Clay Pot Rice with Chicken and Mushroom	\$88 []

甜品

迷你蛋撻 Baked Mini Egg Tartlets	\$48 []	陳皮紅豆沙 Sweetened Red Bean Cream flavoured by Dried Tangerine Peel	\$58 []
椰汁桂花凍糕 Chilled Osmanthus and Coconut Juice Pudding	\$48 []	紅棗圓肉燉桃膠 Double-boiled Peach Resin with Red Date and Dried Longan	\$58 []
古法馬拉糕 Steamed Traditional Sponge Cake	\$48 []	紫米合桃露 Sweetened Walnut Soup with Black Rice	\$58 []
奶黃金沙煎堆 Crispy Sesame Ball stuffed with Custard	\$48 []	家鄉棗皇糕 Warm Red Date Puddings	\$48 []
香芒凍布甸 Chilled Mango Pudding	\$48 []	北海道奶凍 Chilled Fresh Milk Pudding	\$48 []
香滑豆腐花 Sweetened Bean Curd	\$48 []	自家製龜苓膏 (凍或熱) Homemade Turtle Herbal Jelly (Hot or Cold)	\$88 []



迷您蛋撻 (3件/pieces)

Baked Egg Custard Tartlets

\$48

家鄉棗皇糕 (3件/pieces)

Steamed Red Date Puddings

\$48

椰汁桂花凍糕 (3件/pieces)

Chilled Osmanthus and Coconut Juice Pudding

\$48

奶黃金沙煎堆 (3件/pieces)

Crispy Sesame Ball stuffed with Custard

\$48

古法馬拉糕

Steamed Traditional Sponge Cake

\$48

北海道鮮奶凍

Chilled Fresh Milk Pudding

\$48

香芒凍布甸

Chilled Mango Pudding

\$48

千禧陳皮紅豆沙

Sweetened Red Bean Cream flavoured by Dried Tangerine Peel

\$58

紅棗圓肉燉桃膠

Double-boiled Peach Resin with Red Date and Dried Longan

\$58

紫米合桃露

Sweetened Walnut Soup with Milk and Black Rice

\$58

自家製龜苓膏 (凍或熱)

Homemade Turtle Herbal Jelly (Hot or Cold)

\$88

冰花燉官燕

Double-boiled Sweetened Supreme Bird's Nest Soup

\$498