



## 點心

### Dim Sum

#### 四式點心拼盤

#### Four Choice Dim Sum Platter

每位 HK\$68 per person

##### A

高湯小籠包

Steamed Pork Dumpling

翡翠香菇燒賣

Minced Pork Dumpling with Shrimp and Mushroom

蟹籽百花春卷(廚)

Deep-fried Squid Spring Roll with Crab Roe (C)

雞蓉咸水角(廚)

Deep-fried Chicken Dumpling (C)

每位 HK\$98 per person

##### B

上湯蟹肉灌湯餃

Crab Meat Dumpling in Supreme Soup

水晶瑩素菜餃(素)

Vegetable Dumpling (V)

筍尖蝦餃皇

Shrimp and Bamboo Shoot Dumpling

蟹籽百花春卷(廚)

Deep-fried Squid Spring Roll with Crab Roe (C)

#### 精選點心

#### Dim Sum Selection

	HK\$		HK\$
上湯蟹肉灌湯餃(每位)(廚)	68	蛋香瑤柱雞包仔(廚)	48
Crab Meat Dumpling in Supreme Soup (Per Person) (C)		Minced Chicken, Salt Egg and Conpoy Buns (C)	
筍尖蝦餃皇	58	香煎蜜汁叉燒包(廚)	48
Shrimp and Bamboo Shoot Dumplings		Pan-fried Barbecued Pork Buns	
翡翠香菇燒賣	58	鮮茄湯鮮竹卷	48
Minced Pork Dumplings with Crab Roe and Mushroom		Poached Bean Curd Sheet Rolls in Tomato Soup	
高湯小籠包	58	沙嗲土魷魚	48
Steamed Pork Dumplings		Sliced Squid in Satay Sauce	
塘拌高湯金魚餃(廚)	58	蓮香珍珠雞	48
Shrimp and Pork Dumplings in Supreme Soup (C)		Steamed Glutinous Rice with Assorted Meats	
蟹籽百花春卷(廚)	52	雞蓉咸水角(廚)	42
Deep-fried Squid Spring Rolls with Crab Roe (C)		Deep-fried Chicken Dumplings (C)	
牛肝菌煎帶子貝包(兩件)(廚)	52	水晶瑩素菜餃(廚)(素)	42
Pan-fried Scallop and Porcini Buns (Two pieces) (C)		Vegetable Dumplings (C) (V)	
鮮魚湯菜肉雲吞(五粒)(廚)	52	桂花豆沙包(素)	42
Minced Pork and Vegetable Wontons in Fish Soup (Five pieces)		Red Bean Paste and Osmanthus Buns (V)	

(廚)(C) 廚師時令好介紹 Chef's Recommendations (素)(V) Vegetarian Specialties (辣)(S) Spicy

茗茶或水 Chinese Tea or Water 每位 HK\$22 per person

另加一服務費 Prices are subject to 10% service charge

# 廚師精選

## Chef Specialities

湯 Soup	HK\$	飯、麵 Rice & Noodles	HK\$
家鄉魚茸羹 Minced Fish Thick Soup	88	頭抽和牛菜粒炒飯 Wagyu Beef Fried Rice with Premium Soy Sauce	198
酸辣湯(辣) Hot and Sour Seafood Soup (S)	62	XO 醬乾炒牛河(辣) Sliced Beef Fried Rice Noodles with XO Sauce (S)	188
老火例湯 Chef So's Home-made Soup of the Day	58	滑蛋海皇炒麵 Seafood and Scrambled Egg with Fried Noodles	188
		雞火炒飯(廚) Chicken and Yunnan Ham Fried Rice (C)	148
		濃雞湯稻庭麵(每位) Inaniwa Udon in Chicken Soup (per person)	98
<b>海鮮、牛、豬、雞</b> <b>Seafood/Beef/Pork/Chicken</b>	<b>HK\$</b>	<b>素菜 Vegetarian (V)</b>	<b>HK\$</b>
鴻運炸子雞(半隻) Crispy-fried Chicken (Half)	298	日本南瓜牛油果炒百合 Sautéed Avocado and Pumpkin with Lily Blub	148
燒汁香煎班片(廚) Pan-fried Garoupa Fillets with Garlic and Soy (C)	248	香脆茄子素麻婆豆腐(辣) Crispy Eggplant and Braised Bean Curd with Hot and Spicy Sauce (S)	138
中式煎牛柳 Pan-fried Beef Fillets in Sweet and Sour Sauce	228	乾炒珍菌米粉 Assorted Mushroom Fried Rice Vermicelli	138
海皇炒大良牛乳 Sautéed Assorted Seafood and Egg White	198	蛋白菜粒炒飯 Egg White Fried Rice with Assorted Vegetables	138
牛肝醬珍菌炒黑豚肉 Wok-seared Kurobuta Pork with assorted Mushrooms	198	杞子魚湯浸時蔬 Poached Vegetables with Wolfberry	138
辣子雞球(辣) Stir-fried Spicy Chicken (S)	168		

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