

DIM SUM

蒸

STEAMED

		\$
蟹鉗竹筴灌湯餃 Seafood Dumpling with Crab Claw and Bamboo Pith in Superior Soup	每位 per person	158
龍蝦高湯小籠包 Shanghainese Dumplings with Pork and Langoustine		118
龍井蝦餃 The Refinery Shrimp Dumplings with Longjing Tea		88
羊肚菌燒賣皇 Pork and Shrimp Dumplings topped with Morel Mushrooms		88
黑蒜帶子鳳眼餃 Scallop and Shrimp Dumplings with Black Garlic		78
鮮蝦菜苗餃 Steamed Pork and Shrimp Dumplings with Seasonal Vegetables		78
V 蟲草花上素餃 Steamed Vegetable and Cordyceps Flower Dumplings		68
酸菜魚湯泡餃子 Minced Pork Dumplings with Pickled Cabbage in Sichuan Fish Broth	五件 five pieces	98

V = Vegetarian

如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.

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包點
BUNS

		\$
菠蘿叉燒包 Baked Barbecued Pork and Pineapple Buns		72
香芋燒腩卷 Taro and Roasted Pork Belly Buns	兩件 two pieces	72
V 黑金流沙包 Steamed Bamboo Charcoal Buns with Egg Yolk Custard Centres		62
V 班蘭千層糕 Pandan Coconut Cakes		62

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煎、炸、焗

DEEP-FRIED, PAN-FRIED OR BAKED

\$

黑椒和牛酥

Deep-fried Pastries filled with Black Pepper Wagyu Beef

108

XO醬頭抽煎腸粉

Pan-fried Flour Rolls with XO Sauce and Supreme Soya Sauce

82

金不換蟹肉春卷

Crab Meat Spring Rolls with Thai Basil

78

鳳尾蝦多士

Deep-fried Shrimp Toast with Sweet Chilli Sauce

78

麻香叉燒酥

Baked Barbecued Pork Pastries in Sesame Oil

78

松露脆皮豬

Deep-fried Pork and Black Truffle Pastries

72

V 野菌腐皮卷

Assorted Wild Mushrooms wrapped in a Beancurd Sheet

72

瑤柱臘味香煎蘿蔔糕

Pan-fried Turnip Cakes with Conpoy and Preserved Meat

72

韓國泡菜煎鍋貼

Pan-fried Pork and Kimchi Dumplings

72

即制牛油蛋撻

Oven-baked A-la-minute Egg Tarts

62

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特色小食

APPETISERS AND SNACKS

	\$
岩鹽蒜片牛柳粒 Wok-fried Beef Cubes with Garlic and Rock Salt	228
秘製脆皮牛坑腩 Crispy Beef Brisket in Teriyaki Sauce	218
香脆怪味牛柳條 Wok-fried Beef Strips in Spicy Sauce	208
金沙蝦丸 Deep-fried Prawn Balls coated in Salty Egg	128
川式藤椒醬炒魷魚鬚 Wok-fried Octopus in Sichuan Green Vine Pepper Sauce	128
香辣醬墨魚仔伴青瓜 Squid in Spicy Sauce	128
香脆醬油鳳尾魚 Deep-fried Anchovies in Teriyaki Sauce	128
南乳一口脆雞翼 Deep-fried Chicken Wings in Fermented Beancurd	118
鮑汁鳳爪 Braised Chicken Feet with Abalone Sauce in Casserole	108
上海肴肉 "Shanghainese" Pork Terrine	118
V 避風塘茄子 "Typhoon Shelter" Deep-fried Eggplant with Garlic and Chilli	98
V 八味黃金豆腐粒 Crispy Tofu Cubes with Garlic, Chilli and Sesame Seeds	98

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甜品

DESSERT

\$

冰糖或椰汁燉燕窩 Double Boiled Bird's Nest with Rock Sugar or Coconut Milk		258
生磨蛋白杏仁茶 Sweetened Fresh Almond Cream with Egg Whites	配芝麻湯丸 with Sesame Dumplings	58
陳皮紅豆沙 Sweetened Red Bean and Aged Mandarin Peel Soup		58
乾清棗皇糕 Steamed Red Date and Coconut Cakes		52
鳳梨一口酥 Baked Pineapple Puffs		52
洋參蘆薈凍糕 Chilled Ginseng and Aloe Vera Cakes		52
香芒奶凍 Mango Panna Cotta		52
美點三重奏 陳皮紅豆沙、鳳梨一口酥、洋參蘆薈凍糕 Dessert Platter Sweetened Red Bean and Aged Mandarin Peel Soup / Baked Pineapple Puff / Chilled Ginseng and Aloe Vera Cake		78

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