

◇ 前米芝蓮點心大師團隊傾力主理 ◇

SINCE 1989

協成

HIP SENG

選用時令地道食材

以傳統粵式點心手藝融入創新理念

賦予點心耳目一新的“色香味形”

The Menu is tailor-made by Michelin-starred Chef Team,  
presenting you a series of exquisite and innovative Dim Sum  
crafted with finest seasonal ingredients and traditional culinary technique.

## ◇ 手藝蒸點 ◇

Handcrafted Dim Sum

金魚鮮蝦餃 MOP60/4件 (4 pieces)  
Steamed Dumplings with Shrimp  
in Goldfish Shape

竹筴帶子燒賣皇 MOP78/3件 (3 pieces)  
Steamed Pork Dumplings with Bamboo  
Fungus and Scallops

陳皮雞湯小籠包 MOP60/4件 (4 pieces)  
Steamed Shanghainese Dumplings  
with Tangerine Peel in Chicken Soup

豉蒜香芋蒸排骨 MOP48/份 (portion)  
Steamed Spareribs and Taro with Garlic Black  
Bean Sauce

醬皇蒸鳳爪 MOP38/份 (portion)  
Braised Chicken Feet  
with Supreme Soy Sauce

羊肚菌陳皮牛肉球 MOP48/3件 (3 pieces)  
Steamed Minced Beef with Morel Mushroom  
and Dried Tangerine Peel

栗子水晶餃 MOP45/3件 (3 pieces)  
Steamed Dumpling with Chestnut

遠年陳皮叉燒包 MOP45/3件 (3 pieces)  
Steamed Barbecued Pork Buns  
with Aged Tangerine Peel

XO醬蒸珍珠雞 MOP46/3隻 (3 Whole)  
Steamed Glutinous Rice with Chicken  
and X.O Sauce Wrapped in Lotus Leaf

羊肚菌泡鮮竹卷 MOP48/3件 (3 pieces)  
Braised Beancurd Sheet Rolls  
with Morel Mushrooms

發菜鮫魚球 MOP35/3粒 (3 pieces)  
Steamed Minced Dace with Black Moss

醬香金錢肚 MOP52/份 (portion)  
Steamed Beef Honeycomb Tripes  
with Ginger and Spring Onion

黑椒金菇肥牛卷 MOP55/3件 (3 pieces)  
Steamed Beef Rolls with Enoki Mushroom  
in Black Pepper Sauce

## ◇ 廚師推介小食 ◇

Chef's Recommendation

法國紅酒凍鵝肝 MOP198/半份 (half)  
Chilled Foie Gras in French  
Red Wine Sauce

砂窩翅湯雲吞雞 MOP188/份 (portion)  
Boiled Wonton and Chicken  
with Shark's Fin Soup in Claypot

鮮蝦金錢蟹盒 MOP38/隻 (each)  
Crisp Dumpling Filled with Minced Pork,  
Crabmeat and Shrimp

脆皮皇子鴿 MOP98/隻 (each)  
Crispy Pigeon

咖喱薯仔一口雪花牛 MOP148/份 (portion)  
Curry Beef with Potato

蟹籽香芒沙律 MOP60/份 (portion) 25-01  
Crab and Mango Salad

魚湯粉絲雜菜煲 MOP108/例 (regular)  
Boiled Vermicelli and Assorted Vegetable  
with Fish Broth in Claypot

脆皮菌香素鵝 MOP78/份 (portion)  
Deep-fried Beancurd Sheet Rolls  
Stuffed with Mushrooms

老壇子鳳爪 MOP52/份 (portion)  
Spicy-flavored Chicken Feet

薑汁鮮百合炒芥蘭 MOP168/例 (regular)  
Sauteed Chinese Broccoli  
and Fresh Lily Bulbs with Ginger Sauce

魚滑浸豆腐生菜 MOP108/例 (regular)  
Poached Tofu with Minced Fish  
and Lettuce in Soup

白灼田園蔬 MOP55/份 (portion)  
Poached Seasonal Vegetable

## ◇ 精緻甜點 ◇

Desserts

播沙湯圓 Sesame Glutinous Rice Balls	MOP38/3件 (3 pieces)
燕窩鮮奶凍 Chilled Milk Pudding with Bird's Nest	MOP68/位 (person)
清香柚子凍 Frappe Pomelo Pudding	MOP38/份 (portion)
養顏杏汁蛋白 Sweetened Almond Cream with Egg White	MOP45/位 (person)
欖仁馬拉糕 Steamed Sponge Cake with Nuts	MOP35/份 (portion)
金悅甜薄鐸 Pan-fried Glutinous Pancakes with Almond	MOP45/份 (portion)
西杏炸鮮奶 Deep-fried Fresh Milk Custard with Almond	MOP36/3件 (3 pieces)
流汁沙皇包 Steamed Egg Custard Buns	MOP35/3件 (3 pieces)
南北杏燉雙雪 Double-boiled Apricot Kernels with Pear and Snow Fungus	MOP35/位 (portion)
迷你燕窩蛋撻 Baked Milk Tarts Topped with Bird's Nest	MOP55/3件 (3 pieces)

## ◇ 香脆美點 ◇

Fried Dim Sum

煙三文魚鮮蝦春卷 Deep-fried Spring Rolls with Smoked Salmon and Fresh Shrimp	MOP60/3件 (3 pieces)
黑豚肉小金豬 Deep-fried Dumplings with Kurobuta Pork and Vegetables	MOP38/3件 (3 pieces)
生煎雪花和牛包 Pan-fried Wagyu Beef Buns with Scallion	MOP60/3件 (3 pieces)
黑松露菌香天鵝酥 Black Truffle Puffs filled with Fungus and Assorted Mushrooms in Swan Shape	MOP50/2件 (2 pieces)
鳳凰香煎珍珠雞 Pan-fried Glutinous Rice with Chicken	MOP50/3件 (3 pieces)
脆皮芹香墨魚餅 Deep-fried Cuttlefish Pie with Celery	MOP60/3件 (3 pieces)
雪山酥皮焗叉燒餐包 Baked Crispy Barbecued Pork Buns	MOP32/3件 (3 pieces)
惹味黑豚肉煎餃 Pan-fried Dumplings with Kurobuta Pork	MOP36/3件 (3 pieces)

## ✧ 手工腸粉及粥品 ✧

Handmade Rice Flour Rolls and Congee

### 梅菜皇叉燒腸

Steamed Rice Flour Rolls with Barbecued Pork and Superior Preserved Vegetable

MOP48/份 (portion)

### 海皇米網腸

Steamed Rice Flour Rolls with Scallop and Shrimp

MOP68/份 (portion)

### 露筍雪花和牛腸

Steamed Rice Flour Rolls with Wagyu Beef and Asparagus

MOP60/份 (portion)

### 韭黃鮮蝦腸

Steamed Rice Flour Rolls with Shrimp and Hotbed Chives

MOP52/份 (portion)

### 鼎湖上素腸粉

Steamed Vegetarian Rice Flour Rolls

MOP48/份 (portion)

### 蔥花皺紗腸

Steamed Rice Flour Rolls with Scallions

MOP42/份 (portion)

### 金銀蛋瘦肉粥

Boiled Pork Congee with Salted and Preserved Eggs

MOP45/份 (portion)

### 發菜蠔豉咸骨粥

Boiled Congee with Salted Pork Ribs Dried Oysters and Black Moss

MOP48/份 (portion)

### 鮮百合淮山粟米粥

Boiled Corn Congee with Fresh Lily Bulbs and Chinese Yam

MOP42/份 (portion)

### 竹笙海魴魚茸粥

Boiled Congee with Sea Bream and Bamboo Pith

MOP78/份 (portion)

## ✧ 精選主食 ✧

Rice and Noodles

### 鳳城臘味糯米飯

Stir-fried Glutinous Rice with Preserved Pork

MOP148/份 (portion)

### 咸鮮馬友臘肉蒸飯

Steamed Rice with Salted Threadfin and Preserved Meat

MOP168/籠 (portion)

### 鮮蝦西施泡飯

Poached Crisp and Plain Rice with Seafood in Superior Broth

MOP228/份 (portion)

### 砂窩雪花牛肉粒炒飯

Fried Rice with Premium Beef in Claypot

MOP188/份 (portion)

### 松子瑤柱紅米炒飯

Fried Red Rice with Pinenut and Conpoy

MOP158/份 (portion)

### 籠仔清遠雞蒸飯

Steamed Rice with Qingyuan Chicken and Mushroom in Bamboo Basket

MOP158/籠 (portion)

### 招牌海皇煎脆麵

Signature Crispy Noodles Topped with Assorted Seafood

MOP228/份 (portion)

### 瑤柱蘿蔔鮮蝦焗鴛鴦米

Braised Rice Vermicelli and Glass Noodles with Shrimp, Shredded Radish and Conpoy

MOP168/份 (portion)

### 砂窩瑤柱炒生麵

Stir-fried Noodles with Conpoy in Claypot

MOP128/份 (portion)

### XO醬干炒牛肉河粉

Stir-fried Rice Noodles and Beef with X.O Sauce

MOP138/份 (portion)

### 魚湯三鮮湯米綫

Poached Rice Noodles with Three Treasures in Fish Broth

MOP148/窩 (portion)  
MOP68/碗 (bowl)

### 星洲炒米粉

Stir-fried Rice Noodles in Singapore Style

MOP128/份 (portion)

### 龍蝦湯泡稻庭烏冬

Poached Inaniwa Udon in Lobster Soup

MOP168/窩 (portion)  
MOP68/碗 (bowl)