



◇ 前米芝蓮點心大師團隊傾力主理 ◇

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

✧ 廚 師 推 介 小 食 ✧

Chef's Recommendation

金 魚 鮮 蝦 餃

Steamed Dumplings with Shrimp
in Goldfish Shape

MOP60/4件 (4 pieces)

竹 笙 帶 子 燒 賣 皇

Steamed Pork Dumplings with Bamboo
Fungus and Scallops

MOP78/3件 (3 pieces)

陳 皮 雞 湯 小 籠 包

Steamed Shanghainese Dumplings
with Tangerine Peel in Chicken Soup

MOP60/4件 (4 pieces)

豉 蒜 南 瓜 蒸 排 骨

Steamed Spareribs and Pumpkin
with Garlic Black Bean Sauce

MOP49/份 (portion)

醬 皇 蒸 鳳 爪

Braised Chicken Feet
with Supreme Soy Sauce

MOP49/份 (portion)

羊 肚 菌 陳 皮 牛 肉 球

Steamed Minced Beef with Morel Mushroom
and Dried Tangerine Peel

MOP49/3件 (3 pieces)

露 筍 鮮 蝦 貴 蚌 餃

Steamed Osmanthus Mussels,
Asparagus and Shrimp Dumplings

MOP45/3件 (3 pieces)

遠 年 陳 皮 叉 燒 包

Steamed Barbecued Pork Buns
with Aged Tangerine Peel

MOP45/3件 (3 pieces)

X O 醬 蒸 珍 珠 雞

Steamed Glutinous Rice with Chicken
and X.O Sauce Wrapped in Lotus Leaf

MOP45/3隻 (3 Whole)

蟲 草 花 泡 鮮 竹 卷

Braised Fresh Beancurd Sticks in Cordyceps
Flowers Soup

MOP45/3件 (3 pieces)

發 菜 鯪 魚 球

Steamed Minced Dace with Black Moss

MOP35/3粒 (3 pieces)

醬 香 金 錢 肚

Steamed Beef Honeycomb Tripes
with Ginger and Spring Onion

MOP55/份 (portion)

黑 椒 金 菇 肥 牛 卷

Steamed Beef Rolls with Enoki Mushroom
in Black Pepper Sauce

MOP55/3件 (3 pieces)

法 國 紅 酒 凍 鵝 肝

Chilled Foie Gras in French
Red Wine Sauce

MOP198/半份 (half)

砂 窩 翅 湯 雲 吞 雞

Boiled Wonton and Chicken
with Shark's Fin Soup in Claypot

MOP188/份 (portion)

鮮 蝦 金 錢 蟹 盒

Crisp Dumpling Filled with Minced Pork,
Crabmeat and Shrimp

MOP38/隻 (each)

脆 皮 皇 子 鴿

Crispy Pigeon

MOP108/隻 (each)

咖 喱 薯 仔 一 口 雪 花 牛

Curry Beef with Potato

MOP148/份 (portion)

蟹 籽 香 芒 沙 律

Crab and Mango Salad

MOP68/份 (portion)

魚 湯 粉 絲 雜 菜 煲

Boiled Vermicelli and Assorted Vegetable
with Fish Broth in Claypot

MOP108/例 (regular)

脆 皮 菌 香 素 鵝

Deep-fried Beancurd Sheet Rolls
Stuffed with Mushrooms

MOP78/份 (portion)

老 壇 子 鳳 爪

Spicy-flavored Chicken Feet

MOP49/份 (portion)

勝 瓜 百 合 炒 雲 耳

Stir-fried Luffa and Lily Bulbs
with Black Fungus

MOP118/例 (regular)

果 醋 珍 珠 茄

Cherry Tomatoes with Fruit Vinegar

MOP78/份 (portion)

白 灼 田 園 蔬

Poached Seasonal Vegetable

MOP55/份 (portion)

◇ 精緻甜點 ◇

Desserts

香滑芝麻卷
Black Sesame Rolls

MOP35/份 (portion)

燕窩鮮奶凍
Chilled Milk Pudding with Bird's Nest

MOP68/位 (person)

杏汁燉葛仙米
Boiled Almond Milk with Nostoc

MOP49/位 (person)

楊枝甘露
Chilled Mango Cream with Sago and Pomelo

MOP45/位 (person)

欖仁馬拉糕
Steamed Sponge Cake with Nuts

MOP35/份 (portion)

金悅煎甜薄鐸
Pan-fried Glutinous Pancakes with Almond

MOP45/份 (portion)

養生黑芝麻燉奶
Black Sesame Milk Pudding

MOP35/位 (person)

特色沙皇包
Steamed Egg Custard Buns

MOP35/3件 (3 pieces)

燕窩焦糖燉蛋
Creme Brulee Topped with Bird's Nest

MOP68/位 (person)

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

MOP40/3件 (3 pieces)

生煎雪花和牛包
Pan-fried Wagyu Beef Buns with Scallion

MOP60/3件 (3 pieces)

菌皇生煎包
Pan-fried Mushroom Buns

MOP45/4件 (4 pieces)

鳳凰香煎珍珠雞
Pan-fried Glutinous Rice with Chicken

MOP55/3件 (3 pieces)

高力黑松露豚肉球
Deep-fried Minced Pork with Black Truffle

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

✧ 精選主食 ✧

Rice and Noodles

梅菜皇叉燒腸
Steamed Rice Flour Rolls with Barbecued
Pork and Superior Preserved Vegetable

MOP49/份 (portion)

一品海苔米網腸
Steamed Rice Flour Rolls with Scallop,
Shrimp and Nori

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

MOP55/份 (portion)

鮮野菌竹笙腸
Steamed Rice Flour Rolls
with Wild Mushroom and Bamboo Fungus

MOP45/份 (portion)

蔥花皺紗腸
Steamed Rice Flour Rolls with Scallions

MOP28/份 (portion)

勝瓜百合魚崧粥
Fish Floss Congee with Luffa and Lily Bulbs

MOP45/份 (portion)

發菜蠔豉咸骨粥
Boiled Congee with Salted Pork Ribs
Dried Oysters and Black Moss

MOP49/份 (portion)

鮮百合淮山南瓜粥
Boiled Pumpkin Congee with Fresh Lily
Bulbs and Chinese Yam

MOP40/份 (portion)

竹笙海魴魚茸粥
Boiled Congee with Sea Bream
and Bamboo Pith

MOP78/份 (portion)

古法鮑粒蒸荷葉飯
Steamed Rice with Diced Abalone
in Lotus Leaf

MOP158/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)

錦繡冬瓜粒泡飯
Steamed Rice with Fresh Shrimp, Mushroom
and White Gourd Cubes in Superior Soup

MOP65/碗 (bowl)

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)

砂窩瑤柱炒生麵
Stir-fried Noodles with Conpoy in Claypot

MOP128/份 (portion)

泰式雜燴炒河粉
Fried Rice Noodles with Mixed Vegetables
in Thai Style

MOP168/份 (portion)

魚湯三鮮湯米綫
Poached Rice Noodles with Three Treasures
in Fish Broth

MOP148/窩 (portion)
MOP68/碗 (bowl)

鮮蝦勝瓜燜鴛鴦米
Braised Rice Vermicelli with Shrimps and Luffa

MOP148/份 (portion)

龍蝦湯泡稻庭烏冬
Poached Inaniwa Udon in Lobster Soup

MOP168/窩 (portion)
MOP68/碗 (bowl)