

Table: Time:
Taken By:

蒸點心
STEAMED DIM SUM

- | | | |
|---|--|--|
| 
A1 鱼翅灌汤饺
Double-boiled Shark's Fin
Dumpling Soup
\$13.80 () | 
A5 松露菌菇水晶饺
Steamed Black Truffle
and Assorted Mushroom
Dumpling (3pc)
\$8.80 () | 
A9 榄菜水晶胶
Steamed Dumpling
with Preserved Olive
Vegetable (3pc)
\$7.30 () |
| 
A2 黑松露叉烧包
Steamed Black Truffle
Char Siew Bun (3pc)
\$10.30 () | 
A6 笋尖虾饺
Steamed Prawn Dumpling
'Ha Kao' (4pc)
\$8.80 () | 
A10 金牌流沙包
Steamed Molten Salted
Egg Yolk Bun (3pc)
\$7.80 () |
| 
A3 甜心奶黄猪仔包
Steamed Custard Bun
with Pine Seeds in
Piggy Shape (3pc)
\$8.80 () | 
A7 蜜汁叉烧包
Steamed BBQ
Honey Pork Bun (3pc)
\$8.80 () | 
A11 瑶柱荷香珍珠鸡
Steamed Glutinous Rice
with Chicken wrapped in
Lotus Leaf (2pc)
\$7.80 () |
| 
A4 香菇鱼子蒸烧卖
Steamed Pork Dumpling
'Siew Mai' (4pc)
\$8.80 () | 
A8 潮州粉粿
Steamed Dumpling in
Teochew Style (3pc)
\$7.30 () | 
A12 榄角蒸排骨
Steamed Spare Rib
with Preserved Olive
\$7.30 () |

蒸點心
STEAMED DIM SUM

- | | | | |
|---|--|---|---|
| 
A13 上海小笼包
Steamed
Xiao Long Bao (3pc)
\$7.30 () | 
A14 红油抄手
Pork Dumpling in Hot
Chilli Vinaigrette (4pc)
\$7.30 () | 
A15 豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$6.80 () | 
A16 日本冲绳黑糖松糕
Japanese Brown Sugar
Sponge Cake (3pc)
\$6.80 () |
|---|--|---|---|

煎焗美点
FRIED / BAKED DIM SUM

- | | | | |
|--|---|--|--|
| 
A17 香芒沙律虾筒
Deep-fried Prawn and Mango
in Salad Sauce Roll (3pc)
\$10.30 () | 
A21 蜜汁叉烧酥
Baked BBQ Honey Pork
Pastry (3pc)
\$8.80 () | 
A22 辣椒螃蟹煎粉果
Pan-fried Chilli Crab
Dumpling (3pc)
\$8.80 () | 
A23 酥皮蛋挞(日本鸡蛋)
Mini Egg Tart (3pc)
(Japan Imported Egg)
\$7.80 () |
| 
A18 鲜虾腐皮卷
Deep-fried Prawn in
Beancurd Skin Roll (3pc)
\$8.80 () | 
A19 沙律明虾饺
Deep-fried Prawn Dumpling
with Salad Sauce (3pc)
\$8.30 () | 
A20 脆皮雪山叉烧包
Baked BBQ
Honey Pork Bun (3pc)
\$8.80 () | 
A24 潮式翡翠粽
Pan-fried Chive Dumpling
(3pc)
\$7.80 () |

煎焗美点
FRIED / BAKED
DIM SUM

- | | | |
|---|--|--|
| 
A25 香煎萝卜糕
Pan-fried Radish Cake
(3pc)
\$7.30 () | 
A26 鸡粒芋角
Crisp-fried Yam Puff with
Diced Chicken (3pc)
\$7.30 () | 
A27 三丝春卷
Crisp-fried Vegetarian
Spring Roll (3pc)
\$7.30 () |
|---|--|--|

肠粉
RICE ROLL

- | | | |
|--|---|---|
| 
A28 带子肠粉
Steamed Rice Roll with
Scallop Filling
\$11.30 () | 
A29 鲜虾肠粉
Steamed Rice Roll with
Fresh Prawn Filling
\$8.80 () | 
A30 叉烧肠粉
Steamed Rice Roll with
BBQ Honey Pork Filling
\$7.80 () |
| 
A31 葱花炸两肠粉
Steamed Rice Roll
with Dough Fritter
\$7.30 () | 
A32 港式车仔肠粉
Steamed Rice Roll
served with Sesame
and Peanut Sauce
\$7.30 () | 
A33 XO酱煎肠粉
Wok-fried Rice Roll
with XO Sauce
\$8.30 () |

开胃菜
APPETISER



B1 冰镇鲍鱼
Chilled Abalone with
Chef's Special Sauce
\$24.80 ()



B6 芝士腌肉卷
Cheese Bacon Roll
in BBQ Sauce
\$4.20 /pc ()
(最少三粒 Min 3pc)



B2 荔茸炸带子
Crisp-fried Yam Ring
stuffed with Scallop
\$5.80 /pc ()
(最少三粒 Min 3pc)



B7 酥炸咸鱼皮
Crispy-fried Fish Skin
tossed with Salted Egg Yolk
\$15.80 ()



B3 酥脆苏东仔
Crispy Baby Squid
\$18.80 ()



B8 黄金炸油条
Crispy Dough Fritter stuffed
with Seafood Paste (4pc)
\$13.80 ()



B4 泰式白饭鱼
Thai Style Silver Bait
\$15.80 ()



B9 胡麻酱冰菜
Chilled Iceplant with
Tangy Sesame Dressing
\$11.80 ()



B5 椒盐白饭鱼
Crispy Silver Bait tossed
with Salt and Pepper
\$15.80 ()



B10 金砖椒盐豆腐
Golden Tofu Cube with
Salt and Pepper
\$11.80 ()

热炒
WOK DISH



B11 芥末虾球
Crisp-fried Crystal
Prawn with Wasabi
Mayonnaise
\$27.80 (R) ()
\$41.70 (M) ()
\$55.60 (L) ()



B12 美国肥牛粒炒鹅肝酱
Stir-fried US Angus Beef Cube
with Foie Gras Pâté
\$40 (R) ()
\$60 (M) ()
\$80 (L) ()



B13 招牌蜜椒排骨
Baked Pork Belly Rib
with Honey Pepper
Sauce (min 2pc)
\$13.80 /pc ()

热炒
WOK DISH



B14 脆皮虾酱鸡
Crisp-fried Shrimp
Paste Chicken
\$18 (R) ()
\$27 (M) ()
\$36 (L) ()



B15 烧汁烤日本白猪
Chargrilled Japanese
Nagano Pork with
Teriyaki Sauce
\$38 (R) ()
\$57 (M) ()
\$76 (L) ()



B16 砂煲虾球手工豆腐
Handmade Tofu with
Crystal Prawn in Claypot
\$28 (R) ()
\$42 (M) ()
\$56 (L) ()

田园青蔬
VEGETABLE



B17 甜脆八景炒带子
Stir-fried Assorted
Vegetable with Scallop
\$40 (R) ()
\$60 (M) ()
\$80 (L) ()



B18 鱼汤浸奶白菜煲
Braised Baby Cabbage
in Superior Fish Broth
\$22 (R) ()
\$33 (M) ()
\$44 (L) ()



B19 金银蛋苋菜苗
Poached Baby Spinach
with Trio Egg in Superior
Broth
\$18 (R) ()
\$27 (M) ()
\$36 (L) ()



B20 咸鱼银牙炒青龙菜
Stir-fried Chinese Chive with
Salted Fish and Bean Sprout
\$18 (R) ()
\$27 (M) ()
\$36 (L) ()



B21 酥炸鲜鱿通心菜
Crispy Kang Kong
topped with Cuttlefish
in Homemade Seafood
Sauce
\$22 (R) ()
\$33 (M) ()
\$44 (L) ()



B22 蒜茸炒奶白菜
Stir-fried Baby Cabbage
with Minced Garlic
\$18 (R) ()
\$27 (M) ()
\$36 (L) ()

饭、面类
RICE AND NOODLE



B23 龙虾汤海鲜泡饭
Poached Rice with
Seafood in Superior
Lobster Broth
\$36 (R) ()
\$54 (M) ()
\$72 (L) ()



B24 海鲜皇炒饭
Supreme Seafood
Fried Rice
\$22 (R) ()
\$33 (M) ()
\$44 (L) ()



B25 滑蛋龙虾汤生虾焖河粉
Braised Hor Fun with
Prawn in Lobster Broth
\$28 (R) ()
\$42 (M) ()
\$56 (L) ()



B26 砂煲海鲜焖伊面
Stewed Ee-Fu Noodle
with Seafood in Claypot
\$26 (R) ()
\$39 (M) ()
\$52 (L) ()



B27 海鲜马来炒面
Stir-fried Mee Goreng
with Seafood
\$20 (R) ()
\$30 (M) ()
\$40 (L) ()



B28 啦啦焖白米粉
Braised Bee Hoon with
"La La" Clam
\$20 (R) ()
\$30 (M) ()
\$40 (L) ()

粥
CONGEE



B29 斑球粥
Grouper Fillet Congee
(per bowl)
\$11.80 ()



B30 虾球粥
Crystal Prawn Congee
(per bowl)
\$11.80 ()



B31 滑鸡肉粥
Sliced Chicken Congee
(per bowl)
\$8.80 ()



B32 皮蛋肉碎粥
Century Egg with Minced
Pork Congee (per bowl)
\$8.80 ()