

Table:  Time:   
Taken By:

蒸点  
STEAMED DIM SUM

- A1** 鲍鱼鲜虾饺  
Steamed Prawn Dumpling with Abalone (3pc)  
\$18.80 ( )
- A2** 鱼翅灌汤饺  
Double-boiled Shark's Fin Dumpling Soup  
\$14.80 ( )
- A3** 松露蒸牛肉球  
Steamed Beef Ball with Truffle (3pc)  
\$10.80 ( )
- A4** 金蒜带子银丝卷  
Scallop in Vermicelli Roll with Fried Garlic (3pc)  
\$11.80 ( )
- A5** 甜心奶黄猪仔包  
Steamed Custard Bun with Pine Seed in Piggy Shape (3pc)  
\$8.80 ( )
- A6** 蜜汁叉烧包  
Steamed BBQ Honey Pork Bun (3pc)  
\$9.30 ( )
- A7** 松露菌菇水晶饺  
Steamed Black Truffle and Assorted Mushroom Dumpling (3pc)  
\$9.30 ( )
- A8** 笋尖虾饺  
Steamed Prawn Dumpling with "Ha Kao" (4pc)  
\$9.30 ( )
- A9** 香菇鱼子蒸烧卖  
Steamed Pork Dumpling "Siew Mai" (4pc)  
\$9.30 ( )
- A10** 瑶柱蒸鲜竹卷  
Steamed Beancurd with Dried Scallop (3pc)  
\$9.30 ( )
- A11** 金牌流沙包  
Steamed Molten Salted Egg Yolk Bun (3pc)  
\$8.80 ( )
- A12** 瑶柱荷香珍珠鸡  
Steamed Glutinous Rice with Chicken wrapped in Lotus Leaf (2pc)  
\$8.30 ( )

蒸点  
STEAMED DIM SUM

- A13** 香芋豆豉蒸排骨  
Steamed Spare Rib with Black Bean and Diced Yam  
\$7.80 ( )
- A14** 红油抄手  
Pork Dumpling in Hot Chilli Vinaigrette (4pc)  
\$7.80 ( )
- A15** 上海小笼包  
Steamed Xiao Long Bao (3pc)  
\$7.80 ( )
- A16** 豉汁蒸凤爪  
Steamed Chicken Claw with Black Bean Sauce  
\$7.80 ( )

煎焗美点  
FRIED / BAKED DIM SUM

- A17** 和牛一口酥  
Wagyu Beef Tart (3pc)  
\$28.80 ( )
- A18** 鹅肝酱串烧烧卖  
Pan-fried "Siew Mai" with Foie Gras Sauce (3pc)  
\$10.80 ( )
- A19** 香芒沙律虾筒  
Deep-fried Prawn and Mango in Salad Sauce Roll (3pc)  
\$10.80 ( )
- A20** 辣椒螃蟹煎粉果  
Pan-fried Chilli Crab Dumpling (3pc)  
\$9.30 ( )
- A21** 脆皮雪山叉烧包  
Baked BBQ Honey Pork Bun (3pc)  
\$9.30 ( )
- A22** 蜜汁叉烧酥  
Baked BBQ Honey Pork Pastry (3pc)  
\$9.30 ( )
- A23** 鲜虾腐皮卷  
Deep-fried Prawn in Beancurd Skin Roll (3pc)  
\$9.30 ( )
- A24** 沙律明虾饺  
Deep-fried Prawn Dumpling with Salad Sauce (3pc)  
\$8.80 ( )
- A25** 南瓜豆沙粽  
Pan-fried Pumpkin and Red Bean Pastry (3pc)  
\$8.30 ( )

煎焗美点  
FRIED / BAKED DIM SUM

- A26** 酥皮蛋挞(日本鸡蛋)  
Mini Egg Tart (3pc) (Japan Imported Egg)  
\$8.30 ( )
- A27** 鲜蜜瓜炸芋盒  
Deep-fried Yam Puff topped with Rock Melon (3pc)  
\$7.80 ( )
- A28** 香煎萝卜糕  
Pan-fried Radish Cake (3pc)  
\$7.80 ( )
- A29** 北京鸭春卷  
Crispy Spring Roll with Peking Duck (3pc)  
\$7.80 ( )
- A30** 上海生煎包  
Pan-fried Shanghai Pork Bun (3pc)  
\$9.30 ( )

肠粉  
RICE ROLL

- A31** 金网脆皮虾肠粉  
Steamed Rice Roll with Crispy Prawn Filling  
\$12.80 ( )
- A32** 带子肠粉  
Steamed Rice Roll with Scallop Filling  
\$11.80 ( )
- A33** 鲜虾肠粉  
Steamed Rice Roll with Fresh Prawn Filling  
\$9.30 ( )
- A34** 叉烧肠粉  
Steamed Rice Roll with BBQ Honey Pork Filling  
\$8.30 ( )
- A35** 菜圃蒸肠粉  
Steamed Rice Roll with Preserved Turnip Filling  
\$8.30 ( )
- A36** 港式车仔肠粉  
Steamed Rice Roll served with Sesame and Peanut Sauce  
\$8.30 ( )
- A37** XO酱煎肠粉  
Wok-fried Rice Roll with XO Sauce  
\$8.80 ( )

图片只供参考。价格未包括服务费(堂食)与消费税。  
Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

开胃小食  
TEASE YOUR PALATE



**B1** 黄金焗软壳蟹  
Crispy Soft Shell Crab tossed with Salted Egg Yolk  
\$36.00 ( )



**B5** XO酱萝卜糕  
XO Carrot Cake  
\$16.80 ( )



**B9** 鲍汁凤爪  
Stewed Chicken Claw in Abalone Sauce  
\$16.80 ( )

**B2** 凉拌木耳拌黄瓜  
Chilled Black Fungus with Cucumber  
\$16.80 ( )



**B6** 椒盐鸡软骨  
Crispy Chicken Cartilage tossed with Salt and Pepper  
\$16.80 ( )



**B10** 肉松脆茄子  
Crisp-fried Eggplant tossed with Pork Floss  
\$16.80 ( )



**B3** 胡麻酱冰菜  
Chilled Iceplant with Tangy Sesame Dressing  
\$16.80 ( )



**B7** 椒盐香脆白饭鱼  
Crispy Whitebait tossed with Salt and Pepper  
\$16.80 ( )



**B11** 葱油海蜇拌莴笋  
Chilled Jellyfish with Asparagus Lettuce in Scallion Oil  
\$16.80 ( )



**B4** 醋香木耳拌海蜇头  
Chilled Black Fungus and Jellyfish in Vinaigrette  
\$16.80 ( )



**B8** 黄金炸鱼皮  
Crisp-fried Fish Skin tossed with Salted Egg Yolk  
\$16.80 ( )



**B12** 脆皮金砖豆腐  
Crispy Golden Tofu  
\$16.80 ( )

明炉烧烤  
CANTONESE BBQ



**B13** 桂花脆皮烧米鸭  
Osmanthus-infused Crispy Roasted Duck  
\$98.00 /whole ( ) \$50.00 /half ( ) \$28.00 /regular ( )



**B17** 烧味双拼盘  
BBQ Combination (2 Varieties)  
\$40.00 ( )

可选 Choice of:  
( ) 烧鸭 Roast Duck  
( ) 豉油鸡 Soya Sauce Chicken  
( ) 叉烧 BBQ Pork  
( ) 烧肉 Pork Belly

**B14** 葱油沙姜水晶鸡  
Steamed Chicken with Minced Ginger and Shallot Oil  
\$68.00 /whole ( )  
\$35.00 /half ( )



**B15** 玫瑰豉油鸡  
Superior Soya Sauce Chicken  
\$68.00 /whole ( )  
\$35.00 /half ( )

**B18** 秘制西班牙黑猪肉叉烧  
Signature Charred Honey BBQ Spanish Kurobuta Pork  
\$38.00 ( )



**B16** 烧味三拼盘  
BBQ Combination (3 Varieties)  
\$50.00 ( )



**B19** 脆皮烧三层肉  
Crackling Pork Belly  
\$26.00 ( )

可选 Choice of:  
( ) 烧鸭 Roast Duck  
( ) 豉油鸡 Soya Sauce Chicken  
( ) 叉烧 BBQ Pork  
( ) 烧肉 Pork Belly

田园青蔬  
VEGETABLE



**B20** 鲜蟹肉扒西兰花  
Braised Broccoli with Fresh Crab Meat  
\$38.00 ( )



**B21** 青龙菜小炒皇  
Stir-fried Assorted Vegetable with Chinese Chive  
\$36.00 ( )

**B22** 顺德鱼腐焖津白菜  
Braised Shunde Mashed Fish Tofu with Chinese Cabbage  
\$32.00 ( )

**B23** 上汤金银蛋浸苋菜  
Poached Chinese Spinach with Egg Trio in Superior Stock  
\$28.00 ( )



**B24** 瑶柱蒜香金马伦豆苗  
Stir-fried Cameron Highland Pea Sprout with Minced Garlic and Conpoy  
\$28.00 ( )

饭、面类  
RICE AND NOODLE



**B25** XO酱开边波士顿龙虾焖面卜  
Stewed "Mee Pok" with Boston Lobster in XO Sauce (per person)  
\$40.00 ( )

**B26** 鱼汤斑球粗米粉  
Thick Vermicelli with Grouper Fillet in Fish Broth (per person)  
\$18.00 ( )



**B27** 海鲜龙虾汤泡饭  
Poached Rice with Assorted Seafood in Lobster Broth  
\$68.00 ( )

**B28** 干炒美国肥牛河粉  
Stir-fried "Hor Fun" with US Marbled Beef  
\$36.00 ( )

**B29** 福建干贝脆米海鲜酱烩饭  
Braised Fried Rice with Seafood in Seafood Sauce topped with Crispy Rice  
\$36.00 ( )

**B30** 肉丝银芽豉油皇炒生面  
Stir-fried Noodle with Shredded Pork and Beansprout in Supreme Soya Sauce  
\$28.00 ( )

粥  
CONGEE



**B31** 瑶柱斑球粥  
Sliced Grouper Fillet with Conpoy Congee (per person)  
\$12.80 ( )



**B32** 带子鲜虾粥  
Congee with Scallop and Prawn (per person)  
\$12.80 ( )



**B33** 水晶鸡丝粥  
Shredded Steamed Chicken Congee (per person)  
\$8.30 ( )



**B34** 皮蛋瘦肉粥  
Century Egg with Minced Pork Congee (per person)  
\$8.30 ( )