

炸點 | Deep-fried Dim Sum

龍蝦汁鮮竹卷 Deep-fried Lobster Bean Sheet Rolls(Three Pieces)	HK\$78 (三件)
黑椒牛柳酥 Deep-fried Black Pepper Beef Tenderloin Pastry(Three Pieces)	HK\$78 (三件)
金不換鮮蝦春卷 Deep-fried Shrimp Spring Rolls with Thai Basil(Three Pieces)	HK\$68 (三件)
櫻花蝦煎蘿蔔糕 Pan-fried Radish Cake with Sakura Shrimp(Five Small Pieces)	HK\$68 (五小件)
山葵石榴球 Deep-fried Wasabi Pomegranate-shaped Seafood Dumplings(Three Pieces)	HK\$68 (三件)
黑松露鹹水角 Deep-fried Black Truffle Glutinous Rice Dumplings(Three Pieces)	HK\$58 (三件)
日本大根千絲酥 Deep-fried Shredded Japanese Radish Pastry(Three Pieces)	HK\$58 (三件)

焗點 | Baked Dim Sum

靜岡蜜瓜焗餐包 Baked Shizuoka Melon Buns(Three Pieces)	HK\$68 (三件)
鹹檸檬叉燒酥 Baked Barbecue Pork Pastry with Salted Lemon(Three Pieces)	HK\$48 (三件)

腸粉 | Rice Noodle Rolls

金沙頭油鮮蝦腸 Steamed Rice Noodle Rolls with Crispy Shrimp in First-draw Soy Sauce	HK\$78
銀絲脆蝦紅米腸 Crispy Shrimp Red Rice Noodle Rolls	HK\$78
京蔥牛肉腸 Steamed Rice Noodle Rolls with Beef and Scallion	HK\$68
香茜豚肉叉燒腸 Steamed Rice Noodle Rolls with Pork Char Siu and Cilantro	HK\$68

如有任何食物過敏、特殊餐飲需要，或對菜式所使用的食材有任何疑問，請於點餐前告知我們的服務員，我們將盡力為您作出合適安排。

所有標價均以港幣計算，並須另加 10% 服務費。茗茶開水費：大堂雅座每位港幣 \$22；貴賓房每位港幣 \$28。

If you have any food allergies, special dietary requirements, or questions regarding the ingredients used in our dishes, please inform our service staff before placing your order. We will do our best to accommodate your needs.

All prices are quoted in Hong Kong dollars and are subject to a 10% service charge. Tea charges apply at HK\$22 per person in the Main Dining Area and HK\$28 per person in the VIP Rooms.

精品點心 | Premium Dim Sum

金蟾香煎藜麥米雞 Pan-fried Glutinous Rice and Quinoa Sticky with Dried Oyster, Chinese Liver Sausage, Black Mushroom, Chicken and Topped with Golden Oyster(One Piece)	HK\$128 (一件)
爵士海皇灌湯餃 Steamed Dumpling in Honey Dew Melon and Sea Whelk Soup(Per Person)	HK\$118 (一位)
禦品富貴蝦餃皇 Steamed "Royal Imperial" Mantis Shrimp Dumpling with Caviar(Two Pieces)	HK\$98 (二件)
黑蒜汁遼參燒賣 Steamed Pork Dumpling with Black Garlic and Sea Cucumber(One Piece)	HK\$88 (一件)
“菀”の鳳印糕 "Amber" Chrysanthemum and Peach Gum Jelly Pudding(One Piece)	HK\$78 (一件)
冬陰大湯包 Steamed Tom Yum Giant Soup Dumpling(One Piece)	HK\$32 (一件)

蒸點 | Steamed Dim Sum

白璃花膠釀魚腐 Steamed Stuffed Fish Tofu with Egg White and Fish Maw(Three Pieces)	HK\$88 (三件)
鮮茴香雪影龍蝦裹 Steamed Lobster Dumplings with Fresh Fennel(Three Pieces)	HK\$88 (三件)
雲豆鮑汁燜鳳爪 Steamed Chicken Feet in Abalone Sauce	HK\$78
沖繩海葡萄燒賣皇 Steamed Pork Dumpling with Shrimp and Okinawa Sea Grape(Three Pieces)	HK\$68 (三件)
金沙南瓜蟹肉餃 Steamed Pumpkin and Crab Meat Dumpling(Three Pieces)	HK\$68 (三件)
鮮蘆筍金邊蝦餃 Steamed Shrimp Dumpling with Asparagus(Three Pieces)	HK\$68 (三件)
紅菜頭野菌餃 Steamed Beetroot and Wild Mushroom Dumpling(Three Pieces)	HK\$62 (三件)
藤椒紅油抄手 Pork Dumplings in Rattlesnake Pepper Red Oil(Five Pieces)	HK\$58 (五件)
清邁青咖喱蒸魷魚 Steamed Squid in Chiang Mai Green Curry	HK\$58
裙帶鰹魚湯浸牛肉球 Steamed Beef Balls in Wakame and Bonito Broth(Three Pieces)	HK\$58 (三件)
柑桔流沙包 Steamed Custard Buns with Kumquat(Three Pieces)	HK\$58 (三件)
抹茶紅豆千層糕 Steamed Matcha and Red Bean Layer Cake(Three Pieces)	HK\$48 (三件)
蠔皇黑豚叉燒包 Steamed Kurobuta Pork Barbecue Buns(Three Pieces)	HK\$48 (三件)
蓮香壽桃 Steamed Longevity Peach Bun with Lotus Seed Paste(One Piece)	HK\$22 (一件)

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