

DIM SUM ORDER FORM

點心紙

Table No 台號

Guest No 人數



價格 Price

Ⓢ = \$6.8

Ⓜ = \$7.8

Ⓛ = \$8.8

特Ⓢ EX = \$10.8

特Ⓢ SP = \$12.8

茶費每位 = \$2.5/人
Chinese Tea = \$2.5/ per head

🌿 = Vegetarian 🌶️ = Chilli

特色點心 SIGNATURE

	Qty
101 翡翠鮮蝦餃 (4 pcs) Jade Prawn Dumplings	特Ⓢ SP <input type="text"/>
102 墨汁秋葵時菌餃 (4 pcs) Okra & Mushroom Dumplings with Squid Ink	特Ⓢ SP <input type="text"/>
103 泡菜辣蝦餃 (4 pcs) 🌶️ Spicy Kimchi Prawn Dumplings	特Ⓢ SP <input type="text"/>
105 菠菜瑤柱餃 (4 pcs) English Spinach Dumplings with Prawns & Dried Scallop	特Ⓢ SP <input type="text"/>

106 雪山叉燒包 (3 pcs) Snow Mountain BBQ Pork Bun	特Ⓢ EX <input type="text"/>
107 鮮芒海鮮卷 (2 pcs) Mango Seafood Rolls	Ⓛ <input type="text"/>
108 四寶糯米雞 (1 pc) 每天限量 Steamed Sticky Rice with HongKong Sausage, Salty Egg Yolk, Chicken Wings, Pork & Mushroom Wrapped with Lotus Leaf (Limited Availability)	\$14.8 NEW <input type="text"/>

蒸點 STEAMED

	Qty
109 蝦餃 (4 pcs) Prawn Dumplings	Ⓛ <input type="text"/>
110 蟹籽燒賣 (4 pcs) Pork Shu Mai	Ⓜ <input type="text"/>
111 灌湯小籠包 (4 pcs) Pork Xiao Lung Bao	Ⓜ <input type="text"/>
112 花素餃 (4 pcs) 🌿 Crystal Dumplings with Mixed Vegetables	Ⓛ <input type="text"/>
113 蜜汁叉燒包 (3 pcs) Steamed Honey BBQ Pork Bun	Ⓜ <input type="text"/>
115 奶黃流沙包 (3 pcs) Salted Egg Yolk Custard Bun	Ⓜ <input type="text"/>
116 古法馬拉糕 Cantonese Sponge Cake	Ⓢ <input type="text"/>
117 蚝皇鮮竹卷 (3 pcs) Steamed Bean Curd Skin with Oyster Sauce	NEW Ⓢ <input type="text"/>

118 豉汁蒸鳳爪 Steamed Chicken Feet	Ⓜ <input type="text"/>
119 豉汁蒸排骨 Steamed Pork Rib with Black Bean Sauce & Garlic	Ⓛ <input type="text"/>
120 黑椒牛仔骨 Steamed Beef Ribs with Black Pepper Sauce	Ⓜ <input type="text"/>
121 山竹牛肉丸 (3 pcs) Steamed Minced Beef Ball	Ⓜ <input type="text"/>
122 蔥姜牛百葉 Steamed Beef Trip with Ginger & Shallot	NEW Ⓛ <input type="text"/>
123 沙爹金錢肚 Steamed Beef Tripe with Satay Sauce	NEW Ⓜ <input type="text"/>
125 蒜蓉蒸鮮魷 Steamed Calamari with Garlic Sauce	NEW Ⓜ <input type="text"/>

腸粉 VERMICELLI ROLL / CHUNG FUN

	Qty
201 鮮蝦腸粉 Vermicelli Rolls with Prawn	Ⓛ <input type="text"/>
202 香茜叉燒腸粉 Vermicelli Rolls with BBQ Pork	Ⓛ <input type="text"/>
203 牛肉腸粉 Vermicelli Rolls with Beef	Ⓛ <input type="text"/>
204 羅漢齋腸粉 🌿 Vermicelli Rolls with Mixed Vegetable	Ⓛ <input type="text"/>
205 蔥花炸兩 🌿 Vermicelli Rolls with Dough Stick	Ⓛ <input type="text"/>

炸焗點 FRIED & BAKED

	Qty
301 春卷 (4 pcs)  Spring Rolls	<input type="text"/> [⊕] L
302 鹹水角 (3 pcs) Fried Savored Ball	<input type="text"/> [⊙] S
303 沙律明蝦角 (4 pcs) Fried Crispy Prawn Dumplings	<input type="text"/> ^特 ⊕EX
305 腐皮卷 (3 pcs)  Bean Curd Rolls with Mixed Vegetable	<input type="text"/> [⊕] M
306 香麻紙包蝦 (4 pcs) Sesame Prawn Rolls	<input type="text"/> ^特 ⊕EX
307 黑芝麻球 (3 pcs)  Black Sesame Ball	<input type="text"/> [⊕] L
308 叉燒酥 (3 pcs) BBQ Pork Pastry	<input type="text"/> [⊕] L
309 榴槤酥 (4 pcs) Durian Pastry	<input type="text"/> [⊕] L

甜品凍糕 DESSERT

	Qty
501 芒果班戟 Mango Pancake	<input type="text"/> [⊕] M
502 楊枝甘露 Mango Pomelo Sago	<input type="text"/> [⊕] M
503 杞子桂花糕 (3 pcs) Goji Osmanthus Cake	<input type="text"/> [⊙] S

粥 CONGEE

	Qty
601 皮蛋瘦肉粥 Minced Pork Congee with Preserved Egg	<input type="text"/> [⊙] S


燒臘 BBQ

	Qty
701 燒鴨 Roasted duck	<input type="text"/> \$13.8
702 蜜汁叉燒 Honey BBQ Pork	<input type="text"/> \$15
703 油雞 Soy Sauce Chicken	<input type="text"/> \$12.8
705 燒臘三拼 Combination of Roasted Duck, BBQ Pork & Soy Sauce Chicken	<input type="text"/> \$25

各式涼菜 COLD DISHES





	Qty
801 鹵水鴨下巴 Marinated Duck Chin	<input type="text"/> \$8
802 鹵水牛腱 Marinated Beef Shank	<input type="text"/> \$8.8
803 豬耳干層凍 Marinated Pig Ears	<input type="text"/> \$9.8 
805 涼拌黃瓜木耳  Cold Cut Cucumber & Fungus with Garlic & Vinegar	<input type="text"/> \$7.8
806 烏梅釀番茄  Pickled Cherry Tomatoes with Dried Plum	<input type="text"/> \$8.8
807 百香南瓜片  Pickled Pumpkin with Passion Fruit Vinegar	<input type="text"/> \$8

各式小菜 SMALL DISHES

	Qty
808 椒鹽炸豆腐  Deep Fried Tofu with Salt & Pepper	<input type="text"/> \$9.8
809 椒鹽魷魚 Deep Fried Calamari with Salt & Pepper	<input type="text"/> \$14.8

810 麻辣脆漿雞翅  Wok Fried Crispy Chicken Wings with Chef Special Chilli Sauce	<input type="text"/> \$15
811 乾煸四季豆 Twice Cooked Green Beans with Pork Mince	<input type="text"/> \$12.8
812 蚝油芥蘭  Chinese Broccoli with Oyster Sauce	<input type="text"/> \$11.8
813 醬燒茄子  Spicy Eggplant with Minced Pork	<input type="text"/> \$12.8
815 招牌鹽酥雞 Signature Deep Fried Chicken with Salt & Pepper	<input type="text"/> \$12.8

炒飯炒麵 RICE & NOODLE

	Qty
821 特別辣炒飯  Special Spicy Fired Rice with Pork & Prawn	<input type="text"/> \$15.8
822 蘆筍鴨肉炒飯 Fried Rice with Duck & Fresh	<input type="text"/> \$16.8
823 蘆筍豆莢炒飯  Fried Rice with Fresh Asparagus & Snow Peas	<input type="text"/> \$13.8
825 XO醬海鮮炒飯 Seafood Fried Rice with Homemade XO Sauce	<input type="text"/> \$16.8
826 豉油皇炒麵  Fried Noodles with Dark Soy, Garlic Chives & Bean Sprouts	<input type="text"/> \$12.8
827 乾炒牛河 Hong Kong Style Fried Rice Noodle with Beef	<input type="text"/> \$15.8
828 鮮蝦蔥油拌麵  Stir Noodle with Prawns, Dried Shrimp & Shallot	<input type="text"/> \$14.8
829 黑椒牛肉炒麵 Stir Fried Noodle with Black Pepper Beef	<input type="text"/> \$14.8