



点

DIM SUM

心



# 名厨介绍

SIGNATURES

只限一次享用  
*One serving per guest*

蒜香桥底软壳蟹

Crispy soft shell crab, fried garlic,  
chilli, Sichuan green pepper

药材醉虾煲

Poached prawns with Chinese  
herbal broth, Chinese wine

## 炸, 煎及焗点心

DEEP-FRIED, PAN-FRIED AND BAKED DIM SUM

芥末鲜虾付皮卷

Crispy prawn bean curd roll,  
wasabi mayonnaise

酥皮蛋挞仔

Baked mini egg tart

蜜汁脆口叉烧酥

Cantonese honey-glazed  
barbecued pork pastry

X.O. 酱腊味萝卜糕

Wok-fried radish cake,  
X.O chilli sauce

经典传统纸包鸡

Deep-fried chicken en  
papillote

*Prices are subject to 10% service charge and prevailing government tax.*



# 蒸点心

## STEAMED DIM SUM

### 极品酱蒸凤凰爪

Steamed chicken claw  
with premium X.O. sauce

### 芋香豆豉蒸排骨

Steamed spare ribs, yam,  
black bean sauce

### 鲍鱼汁扒鲜竹卷

Prawn, mushroom,  
bamboo shoot bean curd  
roll, abalone sauce

### 鱼子烧买

Prawn and pork siew mai,  
tobiko

### 满福苑鲜虾饺

Spinach prawn dumpling

### 招牌香口叉烧包

Classic Hong Kong  
char siew bun

### 荷香珍珠糯米鸡

Steamed pearl glutinous rice,  
chicken, mushroom

### 黑金奶皇流沙包

Charcoal custard lava bun

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# 开胃菜

## APPETISERS

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### 肉松皮蛋冻豆腐

Chilled bean curd, century egg, chicken floss, superior soya sauce

### 酒香陈醋云耳脆青瓜

Marinated black fungus, vinegar, garlic, chilli sauce

### 蜜汁芝麻八爪鱼

Marinated octopus, sesame barbecued sauce

### 麻香黑炭豆腐件

Deep-fried charcoal bean curd, spicy sesame sauce

### 凉拌海蜇头

Chilled marinated spicy jelly fish head, julienne cucumber

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# 菜肴

## MAINS

### 名厨滋补养颜炖汤

Chef's signature double  
boiled soup

### 蟹肉蛋白粟米羹

Crab meat, sweet corn, egg  
white bisque

### 柱候酱蒜子龙斑粒

Braised giant grouper,  
"Chu Hou" sauce in hot pot

### 波罗荔枝咕嚕肉

Sautéed pork, sweet and  
sour sauce, pineapple,  
lychee

### 酱爆甘香鲜虾球

Stir-fried prawn with lemon  
grass, "Kam xiang" sauce

### 粤式豉椒牛柳

Stir-fried sliced beef, bell  
peppers, black bean  
sauce

### 每日时蔬

蚝油, 蒜茸炒

Seasonal vegetables

*Wok-fried with a choice of garlic,  
oyster sauce*

### 金银蛋浸菠菜

Poached spinach, shimeiji  
mushroom, century egg,  
salted egg, egg white broth

### 川式豚肉麻婆豆腐

Mapo bean curd, minced  
pork in Sichuan style

### 瑶柱蟹肉扒胜瓜

Braised Angled Luffa, crab  
meat, dried scallops

### 香口虾酱鸡

Deep-fried prawn paste  
chicken

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# 烧腊

ROASTS

豉油玫瑰露养殖鸡

Braised corn-fed "Yuen"  
chicken, soya sauce, rose  
dew wine

蜜汁豚肉叉烧皇

Honey-glazed pork belly

粤式烧味

Hong Kong  
style meat platter

叉烧和油鸡

*Honey-glazed barbecued duroc pork  
belly; Braised corn-fed "Yuen"  
chicken, soya sauce*

明炉吊烧鸭

Roast duck

合桃麻香樱花鸡

Roasted chicken, Sichuan  
chilli sauce, walnuts,  
sesame seeds

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# 粥, 粉面及饭

## CONGEE, NOODLES AND RICE

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姜丝, 葱花鱼片粥

Fish congee, shredded ginger

滑口皮蛋度碎粥

Minced pork congee, century egg

芥兰橄榄菜素肉五谷炒饭

Vegetarian five grain fried rice, kalia, olives, vegetables

扬州海鲜炒饭

Egg fried rice, seafood, vegetables

粤式豉汁牛河

Wok-fried beef, flat noodle, black bean sauce

双菇韭黄焖伊面

Stewed ee-fu noodle, yellow chives, mushrooms

黑叉烧乾炒面线

Stir-fried vermicelli, honey glazed pork char siew, silver sprouts, yellow chives

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# 甜点

DESSERT

夏日杨枝冻甘露  
Chilled cream of mango,  
sago pearls

杏仁茶汤丸  
Glutinous sweet dumpling,  
almond cream

红豆沙伴芝麻汤圆  
Red bean soup with  
glutinous sweet dumpling

香菊八宝花茶, 桃胶  
Eight treasure tea,  
peach collagen

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