

Translated to mean the garden of abundant blessings, Man Fu Yuan has been a stalwart in Singapore's Chinese fine dining scene since it opened in 1995.

Conceptualised and curated by Executive Chinese Chef Aaron Tan, the menu showcases an artful balance between traditions and modernity, breathing new life into the classic Cantonese favourites uplifted by modern interpretations and premium ingredients.

Look forward to a refined dining experience underpinned by traditional culinary techniques with a touch of modernity, elevated with a handpicked selection of quality wines or premium tea pairings.



单 À LA CARTE 点









CHEF'S SIGNATURES

名厨介绍

金箔, 寻龙鱼子酱, 鹅肝, 脆皮北京鸭 ♦ Beijing duck, foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves	34 per person
3.33 火焰雪花豚腩排 でん 3.33 honey-glazed Duroc pork ribs, yuzu soya sauce, grated coconut	88 per portion
关东辽参伴鲍汁锅巴饭 ❷ ┗ Braised sea cucumber, abalone sauce, crispy "Guo Ba" rice crust	68 per person
稻草绳札牛肋骨 📆 🛦 Flambé 6-hour slow-braised straw rope beef ribs, preserved vegetables	l 28 per portion
经典珍菌海鲜脆皮冬瓜盅 ❷60 Double-boiled superior seafood soup, mushroom, served in melon husk	18 per portion (3 to 5 persons)
翠绿黄焖瑶柱花胶海皇羹 ♥ Seafood treasure bisque, fish maw, dried scallops	78 per person
一掌定天下 - 火焰红烧鳄鱼掌 ❷ ┗ Å Flambé braised crocodile palm, vegetables, mushroom	98 per portion
岩石龙虾担担面 😍 🖰 Rock lobster "Dandan" savoury spicy noodles (half lobster)	52 per person
麻香酸菜金汤浸顺壳 Poached marble goby, Sichuan green peppercorns, dried chilli, preserved vegetable broth	18 þer 100g minimum 600g
苹果木熏日式酱爆龙斑片 0 \$ Applewood smoked giant grouper fillet, Japanese sweet sauce, bonito flakes	48 per portion

CHEF'S SIGNATURES

名厨介绍

洛神花菠萝荔枝咕佬肉 0 g	38
Stir-fried sweet and sour roselle sauce pork, lychee, pineapple	per portion
酒香加拿大生蚝, 蛙鱼子, 日式柚子生抽 ❷ 6	32
Chilled Fanny Bay oysters in Hua Tiao wine, ikura, yuzu shoyu, bonito	3 pieces
胡椒龙凤猪肚包汤 🕳 Le Double-boiled pig stomach stuffed with duck, chicken, Sarawak white peppercorn	93 per portion (3 to 5 persons)
古法原盅刺参三头鲍佛跳墙 ❷❷6	158
Buddha Jumps OverThe Wall	per person
佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)
Braised South Africa 3-head abalone, premium sea cucumber, fish maw, Hokkaido conpoy, Chinese cured meat, chicken, Japanese flower mushroom, deer tendon, bamboo pith	488 per portion (8 to 0 persons)*

需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining 话梅小番茄



Chilled cherry vine tomatoes marinated with plum sauce

APPETISERS 开胃菜

	精美厨师拼 Chef's Signature Combination	38 per person
	酒香加拿大生蚝,蛙鱼子,日式柚子生抽 ❷ 6 Chilled Fanny Bay oysters in Hua Tiao wine, ikura, yuzu and bonito shoyu	
	松露熏鸭件 Smoked duck, truffle sauce	
	是拉差海鲜腐皮卷 ❷ ● Seafood beancurd skin roll with Sriracha aioli	
	蟹肉海胆蛋白蒸 ○❷ Le Steamed egg white, crab meat with sea urchin	
	番茄蟹肉鱼子酱 ♥ Roma tomatoes, crab meat, ikura, yuzu dressing	30 3 pieces
	田园酸辣脆萝卜 Ø Marinated pickled radish, sweet spicy soya dressing	18 per portion
	粉红椒咸蛋鱼皮 Crispy salted egg fish skin	23 per portion
S	鹅颈桥底脆口青龙虾 ❷ "Bowrington Bridge" Crispy green lobster, garlic, chilli and scallion	88 per portion
	麻辣馋嘴口水鸡 & Chilled mala chicken, garlic, scallion, sesame seeds	23 per portion
	话梅小番茄 & Chilled cherry vine tomatoes marinated with plum sauce	20 per portion
	川味金柑海蜇花 Marinated jellyfish flower with Sichuan spicy sauce, mandarin orange pickles	18 per portion

苹果木熏烤伦敦皇鸭



ROASTS

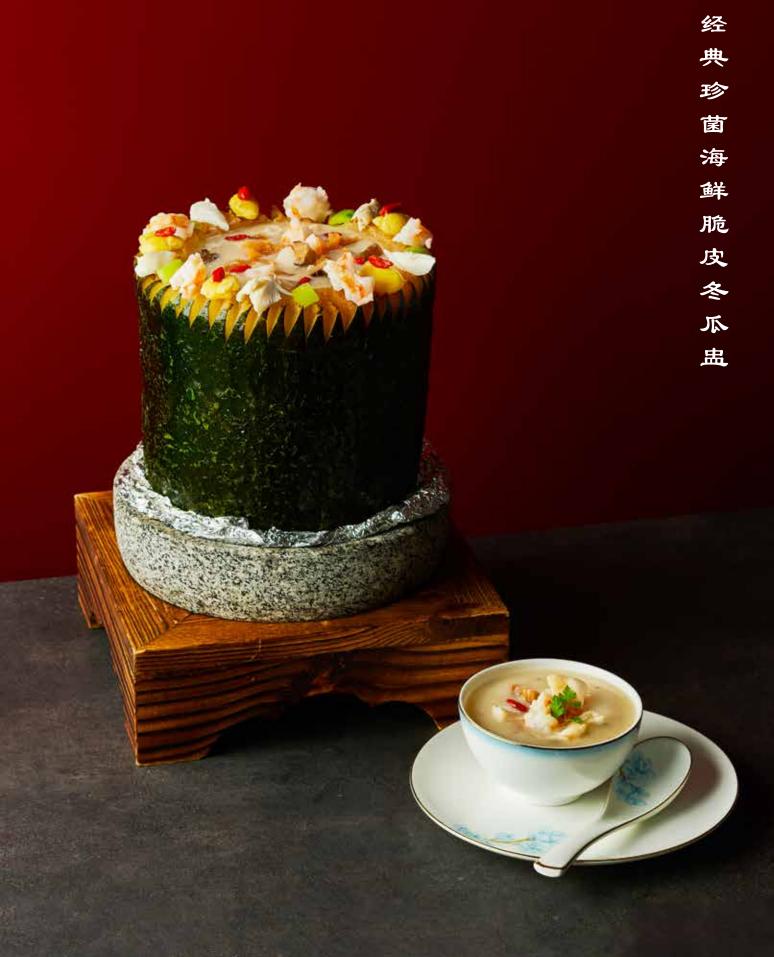
烧腊

	全体腊味五谷糯米乳猪 (预定) 🗟 🖟 🛝 Roasted whole suckling pig, Chinese sausage, five grains, glutinous rice *需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining	488
	火焰大红脆皮全体乳猪 (预定) しん Flambé-Roasted whole suckling pig *需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining	458
	古法蜜汁西班牙豚肉叉烧皇 🗑 🌡 Honey-glazed barbecued Iberico pork belly	38 per portion
	十三香脆皮西班牙豚肉方块肉 🗑 🌡 I 3-spice roasted Iberico pork belly, mustard, brown sugar	38 per portion
S	苹果木熏烤伦敦皇鸭 Apple wood smoked Irish duck Prices are subject to change according to the seasonal prices of Irish duck	68 Half 12 Whole
	玫瑰酒香樱花鸡 ┗ Braised Sakura chicken, soya sauce, rose dew wine	34 Half 62 Whole
	香蒜避风塘脆皮烧鸡 "Typhoon Shelter Style" roasted chicken, crispy garlic, dried shrimp, dried chilli and scallion	38 Half 68 Whole
	金箔, 鱼子酱, 鹅肝, 脆皮北京鸭 & Beijing duck with foie gras parfait, wild berries coulis, Kaluga caviar, gold leaves	34 per person

ROASTS

烧腊

北京式片皮鸭● 98 Peking duck, homemade sauce, leek, crepe and condiments Whole duck 24 二度 Second serving. Choice of: 姜葱式 Ginger, scallion 鸭粒松子式 Diced duck, pine nuts, lettuce 鸭粒炒饭 Wok-fried rice with duck meat 鸭肉伊面 ❷ ♦ Ee-fu noodle with duck meat 烧味双拼 52 Duo platter per portion 十三香脆皮砖块肉和玫瑰酒香樱花鸡 ♦፟፟፟፝፝፝፝⊌ 13-spice roasted Duroc pork belly with mustard; Braised Sakura chicken, soya sauce, rose dew wine 烧味三拼 62 per portion Trio platter 十三香脆皮砖块肉,玫瑰酒香樱花鸡,古法蜜汁叉烧皇 ♦७७ 13-spice roasted Duroc pork belly with mustard, brown sugar; Braised Sakura chicken, soya sauce, rose dew wine; Honey-glazed barbecued Duroc pork belly



Double-boiled superior seafood soup, mushroom, served in melon husk

SOUP

汤・羹

酸菜顺壳鱼片汤 Soon Hock fillet soup, Sichuan peppercorn, dried chilli, preserved vegetable	28 per person
虫草花炖深海鱼骨菜胆花胶汤 & Fish collagen soup with fish maw, cordyceps flower, baby cabbage	58 per person
● 锦上添花功夫汤 ❷ L Kung Fu Soup - Double-boiled Sakura chicken, abalone, maca, morel mushrooms served in Chinese tea pot	38 per person
椰皇喇叭菌桃胶炖樱花鸡汤 & Double-boiled Sakura chicken with black trumpet mushroom, peach collagen in coconut husk	32 per person
	108 nusk per portion (3 to 5 persons)
翠绿黄焖瑶柱花胶海皇羹 ❷┗ Seafood treasure bisque with fish maw, dried scallops	78 per person
	93 per portion (3 to 5 persons)
松茸菌虫草花螺肉炖鸡汤 ❷ ┗ Double-boiled Sakura chicken soup, Matsutake mushroom, bamboo conch meat	22 pith, per person

SOUP

汤・羹

麻辣海鲜酸辣羹 ♥ Hot and sour seafood soup	18 per person
名厨足料老火汤 & Chef's Soup of the Day	15 per person
古法原盅刺参三头鲍佛跳墙 ❷ڭ Le Buddha Jumps OverThe Wall	I 58 per person
佛跳墙二度煮法 Choice of cooking method for second serving	768 per portion (5 persons)
Braised South Africa 3-head abalone, premium sea cucumber, fish maw, Hokkaido conpoy, Chinese cured meat, chicken, Japanese flower mushroom, deer tendon, bamboo pith	488 per portion (8 to 0 persons)*

需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining 红烧原只南非吉品十八头干鲍伴关东辽参



Braised South Africa 18-head premium abalone, "Guan Dong" sea cucumber

SUPERIOR SEAFOOD

燕窝.干鲍鱼.汤鲍鱼.花胶

红烧原只澳洲许榕十头干鲍鱼伴西兰花苗 💖 🖟 Braised Australia "Xu Rong" I O-head abalone, broccolini	388 per person
红烧原只南非吉品十八头干鲍伴关东辽参 ♥☞┗ Braised South Africa 18-head premium abalone, "Guan Dong" sea cucumber	288 per person
红烧原只南非十八头吉品干鲍伴花胶 🗑 🖟 Braised South Africa 18-head premium abalone, fish maw	88 per person
黑松露 鲍汁扒五头鲍鱼伴花胶 ❷⑤┗ Braised 5-head abalone with superior abalone sauce, black truffle, fish maw	128 per person
黄焖银牙蟹皇燕窝羹(燕窝1两)���� Braised Indonesia cave bird's nest with crabmeat, crab roe and silver sprout in Beijing style (bird nest, 37.5g)	88 per person
红烧燕窝捞饭, 火腿(燕窝1两) 愛 🖟 Braised Indonesia cave bird's nest with steamed rice, Chinese cured ham (bird nest, 37.5g)	78 per person
红烧燕窝伴蟹肉银芽菜(燕窝1两) 愛愛憶 Braised bird's nest with crab meat and silver sprout (bird nest, 37.5g)	78 per person

LIVE SEAFOOD

活海鲜

*老鼠斑 Humpback Grouper Seasonal Price *忘不了鱼 Empurau Seasonal Price *长寿鱼 Orange Roughy Seasonal Price *黑皇帝鱼 Black Emperor Seasonal Price 红斑 Red Grouper 22 per 100g 东星斑 Star Grouper 29 per 100g 顺壳鱼 Marble Goby 18 per 100g 龙虎斑 Tiger Grouper 18 per 100g 翡翠鲈鱼 Jade Perch 28 per piece 鳕鱼 Cod Fish Fillet 36 per piece

*需三天前预定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

剁椒蒸 Steamed with chopped chilli

粤式蒸 Steamed Cantonese style

桥头酱猪油渣蒸 Steamed with preserved leek and pork lard 🗸

云南黑金蒜蒸 Steamed with Yunnan black gold garlic

新会果皮黑豆豉蒸 Steamed with black bean and orange peel

麻辣豚肉酱蒸 Steamed with Mala minced pork 🗑

潮式蒸 Steamed Teochew style

金银蒜豆酥蒸 Steamed with duo garlic and soy crumble

麻香酸菜煮 Preserved vegetable and Sichuan peppercorn broth

油浸 Deep-fried, soya sauce, coriander

LIVE SEAFOOD

活海鲜

*象拔蚌 Geoduck clam (Minimum I to I.2kg)

Seasonal Price

*澳洲龙虾 Australian lobster

宏士顿龙虾 Boston lobster

本地龙虾 Green lobster

26 per 100g

本地龙虾 Green lobster

18 per 100g

*需三天前预定

Please order 3 days in advance prior to dining

煮法 Cooking methods:

上汤灼 Poached in superior stock & L

上汤焗 Superior stock 智息

绍酒姜葱煮 Stir-fried, ginger, scallion, Chinese wine 🛛 🖟

蒜茸粉丝蒸 Steamed with minced garlic, vermicelli &

药材醉煲 Herbal soup, Chinese wine 🛛 🖟

蛋白花雕蒸 Steamed with egg white, Chinese wine, scallion O 🗸 🖟

蟹肉蟹黄虾粒扒菜苗



Braised crab meat with crab roe with prawn, baby vegetables

SEAFOOD

海鲜

谭公海参煲 ❷ □ L	58
Braised sea cucumber with minced pork, leeks served in hot stone	per portion
XO 芦笋松菇鲜带子 ❷♂	52
Wok-fried scallops with asparagus, Shimeji mushroom, XO sauce	per portion
樱花虾鱼腐娃娃菜 ❷ ┗	38
Braised baby cabbage with garlic confit, fish sheet, Sakura prawn	per portion
金丝奶皇龙虾 💇 🖰 O Deep-fried lobster with golden egg floss, asparagus, Asian cream sauce (half lobster)	52 per person
火腩蒜子冬菇焖龙斑锅 ��O Wok-fried giant grouper fillet with pork belly, garlic confit, mushroom in hot stone	48 per portion
京葱干烧虾碌 ❷ L	48
Classic wok-fried prawns with leek, honey in premium soya sauce	per portion
芥末虾球, 鱼子 ♥ O	45
Crispy tiger prawns with wasabi aioli, tobiko	per portion
蟹肉蟹黄虾粒扒菜苗 ♥ O Braised crab meat with crab roe, prawn, baby vegetables	42 per portion

洛神花菠萝荔枝咕佬肉



Stir-fried sweet and sour roselle sauce pork, lychee, pineapple

MEATS

肉

酒香姜葱安格斯牛柳粒 🖬 Wok-seared Angus beef cubes, ginger, scallion, Chinese wine	54 per portion
黑椒蒜香安格斯牛柳粒 🔽 Wok-seared Angus beef cubes, red onion, black pepper sauce, garlic crisps	54 per portion
麻辣豆豉酱爆鸡柳 & Wok-fried Sakura chicken, leeks, chilli, onion, black beans, Sichuan sa	36 per portion
♪ 洛神花菠萝荔枝咕佬肉 ○♥ Stir-fried sweet and sour roselle sauce pork, lychee, pineapple	36 per portion
经典啫啫滋味骨伴馒头 🗑 🖢 🛢 Slow-braised pork ribs, red glutinous rice sauce, steamed buns	42 per portion
九层塔爆凤翼鲍鱼龙穿风 ❷┗ Stir-fried chicken wing stuffed with prawn paste and abalone	48 per portion
	36 per portion
荷香松露八宝鸭 ���� Braised whole boneless duck, ginkgo nuts, dried oysters, roasted po water chestnuts, lotus seeds, mushrooms, chestnuts, dried shrimps	II8 ork, per serving (8 to 10 persons)
需三天前预定 (Discounts not applicable) Please order 3 days in advanced prior to dining	

金针菇鲍汁菠菜扒自制黑炭豆腐



VEGETABLES · BEANCURD

时疏·豆腐

	黄酒烩蟹黄蟹粉豆腐 ❷ L Braised soft tofu, flower crab meat, crab roe, Hua Tiao wine		42 portion
	川味豚肉虾仁麻婆豆腐 💖 🛮 Mapo tofu, minced Duroc pork, diced prawns, mushrooms, scallions	þer	34 portion
	大石腐乳炒芥兰云耳,姜丝 🛈 🕯 Stir-fried kalian, fermented tofu, black fungus, ginger		28 portion
A	金针菇鲍汁菠菜扒自制黑炭豆腐 ○❷ Braised charcoal tofu, spinach, mushrooms, abalone sauce		33 portion
	虾干肉松四季豆 ❷ ┗ Wok-fried haricot beans, dried shrimps, chicken floss, chilli		36 portion
	川酱豚肉渔香茄子烩 😺 🖟 Braised eggplant, salted fish, minced pork, mushrooms, Sichuan chilli sauce served in hot stone		36 portion
N	瑶柱蛋白蟹肉扒西兰花, 鱼子 ○❷ Braised broccoli, crab meat, dried scallops, tobiko, egg white sauce	þer	38 portion
	每日时疏 Seasonal Vegetables 清炒, 蚝油, 蒜茸炒, 姜汁炒, 腐乳炒 Wok-fried with a choice of oyster sauce, garlic, ginger sauce or fermented beancurd		25 portion
	奶白菜, 菠菜, 芦笋, 香港芥兰, 香港菜心, 罗马生菜, 西兰花 Choice of bok choy, spinach, asparagus, Hong Kong kailan, Hong Kong choy sum, Romaine lettuce, broccoli		

光石锅黑豚肉腊味饭,鱼子

月



Stone bowl rice, Kurobuta pork cured meat, egg yolk, tobiko

RICE · NOODLES

饭·面

蟹肉瑶柱蛋白炒饭 0♥ Wok-fried egg white fried rice, crab meat, scallops	34 per portion
月光石锅黑豚肉腊味饭, 鱼子 〇宮 🌡 Stone bowl rice, Kurobuta pork cured meat, egg yolk, tobiko	46 per portion
豚肉叉烧桂花炒面线 0貿優 Wok-fried vermicelli, Duroc pork char siew, bell peppers, onions	32 per portion
银牙韭黄干炒牛肉河 🕶 Wok-fried Cantonese beef hor fun, yellow chives, beansprout	36 per portion
滑蛋海鲜脆口河粉, 香港菜心 O♥ Braised seafood, crispy flat noodles, Hong Kong choy sum, superior master egg sauce	48 per portion
韭黄银牙蟹肉瑶柱干烧伊面 ❷ ♦ Braised Ee-fu noodles, crab meat, dried scallop, yellow chives, silver sprout	34 per portion
翠绿蛋白蟹肉扒紫麦面, 鱼子❷♦ Braised purple wheat noodles, crab meat, eggs white, tobiko	32 per portion
虾酱渔乡鸡粒猪油渣炒饭 ♥♥ Wok-fried rice, chicken, shrimp paste, salted fish, silver sprout, crispy lard, scallion	36 per portion
甘香海鲜墨鱼面 ❷ ❸ Stir-fried squid ink noodles, seafood, lemon grass sauce	36 per portion
金酱岩龙虾伴中华拉面, 鱼子 ❷ ● Rock lobster with oriental la mian, superior pumpkin sauce, caviar	68 per portion

甜品



DESSERT

甜品

椰皇白玉冻金丝燕窝 ♣ Chilled coconut jelly, golden bird's nest	78 per person
热杏汁蛋白金丝燕窝 (热) 🛊 O Double-boiled almond cream, egg white, golden bird's nest (Served warm)	78 þer þerson
杏汁蛋白炖雪蛤冻 🛊 O Chilled almond cream, egg white, hashima	38 per person
木瓜椰汁桃胶炖雪蛤 Double-boiled papaya, coconut cream, peach collagen, hashima (Served warm)	38 þer þerson
芦荟野蜜龟灵糕 ♦ Chilled herbal jelly, honey aloe vera	15 per person
香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) Ø Eight treasures tea, ginkgo nuts, lotus seed, peach collagen (Served warm or cold)	15 þer þerson
夏日扬枝冻甘露,桃胶 🗷 Chilled cream of mango, pomelo, peach collagen	15 per person
桃胶椰皇白玉冻	18 per person
紫薯流沙球 & O Deep-fried purple sweet potato custard balls	18 per person 6 pieces
黑白椰子黑芝麻卷 \$ Black sesame rolls with coconut	8 per person 6 pieces

素 VEGETARIAN 食





VEGETARIAN

素菜肴

APPETISERS

上素野菌炒饭

Fried rice with mushroom, plant-based meat

椒盐脆口金针菇 ��	16
Crispy Enoki mushroom, salt, pepper, five spices	per person
冰花蜜汁豆根, 白芝麻 🍪 Deep-fried wheat beancurd, yuzu honey, soya sauce, sesame seed	16 per person
蒜香手拍黄瓜 ❷	16
Hand-smashed chilled cucumber, garlic, superior sauce	per person
SOUP	
上素酸辣汤 Ø	16
Hot and sour soup	per person
松茸野菌金瓜羹 Ø	28
Pumpkin soup with morel mushroom	per person
MAIN COURSES	
双菇竹笙扒白菜苗 Ø	17
Braised baby bok choy, duo shimeji mushrooms	per person
松茸菇竹笙环扒西兰花苗 Ø	17
Braised broccolini with shimeji mushroom, bamboo pith	þer þerson
酒香西芹炒云耳, 百合 🖢 Ø	17
Stir-fried celery, lily bulb, black fungus, Chinese wine	per person
麻香辣子白花菇 🔊 Stir-fried spicy flower mushroom	17 þer þerson

17

per person

VEGETARIAN

素菜肴

DESSERTS

芦荟野蜜龟灵糕 ♣♬	15
Chilled herbal jelly, honey aloe vera	per person
香菊果仁莲子, 桃胶, 八宝花茶 (热/冷) Ø Eight treasures tea, ginkgo nuts, lotus seed, peach collagen (Served warm or cold)	15 per person
夏日扬枝冻甘露,桃胶 Ø	15
Chilled cream of mango, pomelo, peach collagen	per person
桃胶椰皇白玉冻 ♣♂	18
Chilled coconut jelly, Korean peach collagen	per person
紫薯流沙球 ♦○ Deep-fried purple sweet potato custard balls	18 per person 6 pieces

STEAMED DIM SUM

蒸点心

Available for weekday lunch excluding public holidays

测满福苑松露鲜虾饺❷ Spinach prawn dumplings with black truffle	10.8 3 pieces
廖 豚肉香菇鲍鱼仔, 鱼子烧卖 ♥♥ Pork and mushroom dumplings with abalone and caviar	10.8 3 pieces
香焖花生豆豉蒸排骨 �� Steamed spare ribs with black bean sauce and braised peanuts	9.8 per portion
秘制酱蒸凤凰爪 Steamed chicken claw with superior sauce	9.8 per portion
荷香XO酱珍珠糯米鸡 ❷ Steamed XO glutinous rice with lotus leaf, chicken and mushrooms	9.8 3 pieces
蜜汁豚肉叉烧包 500 Honey-glazed barbequed Duroc pork bun (Cha siu bao)	9.8 3 pieces
金泊甜菜根上素饺 Ø Beetroot dumplings with mushrooms, carrots, black fungus, radish and turnip	9.8 3 pieces
粤式马来糕 (i) Cantonese style steamed sponge cake	9.8 3 pieces

CONGEE

粥

Available for weekday lunch excluding public holidays

香滑鱼片粥	l 6.8
Fish congee with scallion	per portion
滑口皮蛋瘦肉粥 🗑	15.8
Minced pork congee with century egg	per portion

STEAMED RICE ROLLS 肠粉

Available for weekday lunch excluding public holidays

香菜豚肉叉烧嫩肠粉 🗑	l 2.8
Rice roll with honey-glazed barbecued Duroc pork and corriander	per portion
● 明虾仁脆口肠粉 Crispy rice rolls with prawn	15.8 per portion

DEEP-FRIED, PAN-FRIED, BAKED DIM SUM

炸,煎及锔

Available for weekday lunch excluding public holidays

	黑金熏鸭天鹅酥 🖸 Black swan taro with smoked duck deep-fried pastry	10.8 3 pieces
A u	迷你咖哩叉烧菠萝包 😅 🖰 Mini curry barbecued pork lava 'pineapple' bun	9.8 3 pieces
S	芥末鲜虾付皮卷, 鱼子 🕽 ♥ Crispy prawn beancurd roll with wasabi mayonnaise	10.8 3 pieces
	蜜汁脆口叉烧酥 😈 🛭 Cantonese honey-glazed barbecued pork baked pastry	9.8 3 pieces
	XO酱炒腊味萝卜糕 ♥ Wok-fried radish cake, XO chilli sauce	18 per portion
	香酥芝士蛋挞仔 🖔O Mini cheese egg tart	9.8 3 pieces
	香煎豚肉金瓜芋丝饼 🗑 Pan-seared shredded pork dried meat slices with pumpkin and yam cake	9.8 3 pieces



PREMIUM DIM SUM COMBINATION SET

经典点心拼盒

Available for weekday lunch excluding public holidays

豚肉香菇带子,鱼子烧卖 ♥

Pork, mushroom and Hokkaido scallop dumplings with abalone and caviar

32 per portion

甜叶根上素饺 🗷

Beetroot vegetable dumpling

迷你咖哩叉烧菠萝包 ☎凸

Mini curry barbecued pork lava 'pineapple' bun

黑金熏鸭天鹅酥 🛭

Black swan taro smoked duck baked pastry

香酥芝士蛋挞仔 🖸

Mini cheese egg tart

D24 榴莲糯米糍 🖸

D24 durian mochi