



点

DIM SUM

心



MAN FU YUAN WEEKEND DIM SUM BUFFET

Experience the pinnacle of a classic Cantonese experience with Man Fu Yuan's popular weekend dim sum à la carte buffet. Delight in the opulent ambience and impeccable service while savouring over 40 meticulously crafted dim sum selection. From signature favourites to exquisite appetisers and classic desserts, all complemented with a curated selection of premium teas for a truly Cantonese dining experience.

Highlights include Chef's Signature braised 10-head abalone with scallop, flower mushroom and vegetables, handcrafted dim sums such as truffle crystal dumpling, crispy filo prawn pastry with wasabi aioli and tobiko, and the classic Hong Kong style barbecued meat platter.

LUNAR NEWYEAR EXCLUSIVE

11 January to 16 February 2025

Available on weekends and public holidays

1ST SEATING

11:30am to 1:00pm
(Last order 12:30pm)

2ND SEATING

1:30pm to 3:00pm
(Last order 2:30pm)

\$98++ per adult (Minimum 2 to dine)
\$48++ per child (Aged 6 to 12 years old)

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



名厨介绍

SIGNATURES

只限一次享用
One serving per guest

香柠黄椒蒸岩石龙虾 🍤
Steamed rock lobster with citrus golden capsicum sauce

鲍汁10头鲍鱼, 鲜带子, 香菇伴菜苗 🍤🍄
Braised 10-head abalone with scallop, flower mushroom and vegetables

黄金元宝年糕 🍡
Golden ingots nian gao

蒸点心



Steamed Dim Sum

蒸点心 STEAMED DIM SUM

秘制馋嘴酱蒸凤爪
Steamed chicken claw with superior master sauce

香焖花生豆豉蒸排骨 🐷🐷
Steamed spare ribs, braised peanuts

南洋风味乌达烧卖 🍤🍤
Steamed otak-otak siew mai

松露酱豚肉菇香烧卖 🍤🐷🍄
Prawn and pork siew mai, wild mushroom, truffle sauce

满福苑翡翠鲜虾饺, 鱼子 🍤
Spinach prawn dumpling, tobiko

黑松露水晶包 🍄
Truffle crystal dumpling

韭菜水晶包 🍄
Green chive crystal dumpling

蜜汁豚肉叉烧包 🐷🍷
Classic honey-glazed Duroc barbecued pork bun

荷香珍珠糯米鸡
Steamed pearl glutinous rice, chicken, mushroom

黑金皇流沙包 🍷🍄
Steamed bamboo charcoal lava custard bun

皮蛋海鲜卷 🍷🍤
Steamed century egg seafood roll



Deep-fried, Pan-fried and Baked Dim Sum

炸，煎及焗点心

DEEP-FRIED, PAN-FRIED AND BAKED DIM SUM

脆皮鲜虾腐皮卷 🍤🥚

Crispy prawn beancurd roll with mayonnaise

粤式芝麻蜜汁叉烧酥 🍷🍴

Cantonese style sesame honey-glazed barbecued pork pastry

芥末千丝虾卷, 鱼子 🍤🥚

Crispy filo prawn pastry with wasabi aioli, tobiko

荔枝虾球, 荔枝生汁酱 🍤

Crispy lychee prawn, lychee aioli

芝士蛋挞 🥚🍴

Baked mini cheese egg tart

香煎腊味萝卜糕 🍷🍴

Pan-fried radish cake

开胃菜

APPETISERS

腌青椒伴皮蛋 

Chilled century egg with pickled green chillies

西施金柑凉拌日本海藻 

Marinated seaweed with preserved mandarin orange

馋嘴麻辣口水鸡 

Shredded mala chicken, sesame seed, crushed peanut

黑椒蜜汁八爪鱼

Marinated octopus, sesame seed, black pepper sauce

蒜香手拍黄瓜 

Chilled Japanese cucumber with duo garlic sauce

百香果腌南瓜片 

Marinated sliced pumpkin with passion fruit sauce





Combination Platter

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

药膳明炉吊烧鸭
Roast duck with Chinese herbs

粤式拼盘 🍷
Combination Platter

Selections

双拼盘
Duo Combination

三拼盘
Trio Combination

头抽卤水猪脚



Braised pork knuckle, sand ginger, superior soya sauce

菜肴

MAINS

名厨滋补养颜炖汤
Chef's signature double-boiled soup

蟹肉海参鱼肚羹 🍲
Crab meat with shredded sea cucumber and fish maw bisque

凉瓜豆豉焖龙斑鱼丁
Braised diced giant grouper, bitter melon, black bean sauce

洛神花酸甜咕嚕肉 🍲
Sautéed pork with sweet and sour roselle sauce, pineapple, lychee

头抽卤水猪脚 🍲
Braised pork knuckle, sand ginger, superior soya sauce

每日时蔬
蒜茸炒, 蚝油
Seasonal vegetables
Wok-fried with choice of garlic or oyster sauce

三蛋松菇汇菠菜 🍲
Spinach with shimeiji mushroom, century egg, salted egg yolk, egg white broth

虾仁豚肉麻婆豆腐 🍲
Stewed mapo beancurd with prawn, minced pork in Sichuan-style

翠绿白云鱼子西兰花 🍲
Braised broccoli with crab meat, egg white, tobiko

咖喱菠萝叉烧
海鲜炒饭



Curry seafood fried rice, barbecued pork,
pineapple, chicken floss, egg

粥, 粉面及饭

CONGEE, NOODLES AND RICE

姜丝, 葱花鱼片粥, 油条 🍲
Fish congee, shredded ginger, you tiao

皮蛋瘦肉滑粥, 油条 🍲🍳
Minced pork congee, century egg, you tiao

野菌酱蛋香炒饭 🍳🍄
Egg fried rice, kailan, mushroom, truffle sauce

咖喱菠萝叉烧海鲜炒饭 🍳🍍
Curry seafood fried rice, barbecued pork, pineapple,
chicken floss, egg

粤式干炒牛河 🍲
Wok-fried flat noodles, sliced beef tenderloin, yellow chives,
beansprout

双菇银牙韭黄焖伊面 🍲🍄
Stewed ee-fu noodle with yellow chives, duo mushrooms

甜点

DESSERT

夏日桃胶冻甘露 (冷) 🍷🍌🍓

Cream of mango, pomelo, peach collagen (Chilled)

桂花豆浆鲜奶芦荟冻 (冷) 🍷🍌

Sweet soy milk with osmanthus, aloe vera (Chilled)

南瓜露芋头汤圆 (温) 🍷🍌🍓

Pumpkin puree, yam glutinous rice ball (Warm)

香菊元肉, 桃胶伴金瓜汤圆 (温) 🍌

Eight treasure tea with peach collagen, dried longan, pumpkin glutinous rice ball (Warm)



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