

名厨介绍

SIGNATURES

只限一次享用

One serving per guest

云南黑金蒜九孔鲍鱼

Steamed fresh abalone,
Yunnan black garlic sauce

药材生虾

Live prawn, Chinese herbal
broth

Dim Sum Buffet Brunch
(Minimum of 2 to dine)

Served from 11:30am to 3pm
(Last Order at 2.30pm)

Adults

\$58

Children

6-12yrs

\$29

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



蒸点心

STEAMED DIM SUM

极品酱蒸凤凰爪

Phoenix claws, X.O. chilli
sauce

港式豉汁蒸排骨

Hong Kong-style spare
ribs, black bean sauce

鲍鱼汁鲜虾竹卷

Bean curd skin roll,
prawns, mushrooms,
bamboo shoots, abalone
sauce

鱼子烧卖

Minced pork dumplings,
prawn, fish roe

菠菜虾饺

Spinach prawn
dumplings

招牌蚝味叉烧包

Honey-glazed
barbecued pork bun

香蒸葱油芋头糕

Teochew style yam cake,
shallot oil

荷香珍珠糯米鸡

Lotus leaf glutinous rice,
chicken, mushrooms

香口奶皇流沙包

Salted egg yolk
custard bun

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炸, 煎及焗点心

DEEP FRIED, PAN FRIED AND BAKED DIM SUM

芥茉鲜虾腐皮卷

Bean curd skin roll, prawns,
wasabi mayonnaise

酥皮蛋挞仔

Baked egg tart

蜜汁脆口叉烧酥

Honey-glazed barbecued
pork pastry

腊味萝卜糕, XO 酱

Wok-fried radish cake,
shrimps, X.O. chilli sauce

经典粤式纸包鸡

Deep-fried chicken en
papillote

西施酱明虾春卷

Deep-fried spring roll,
chilli sauce, coriander

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开胃菜

APPETISERS

肉松皮蛋冻豆腐

Century egg, tofu, chicken floss, curry powder, soya and sesame sauce

麻香樱花鸡

Braised chicken, spicy Sichuan sauce

酒香陈醋云耳脆青瓜

Marinated black fungus, vinegar, garlic, chili sauce

蜜汁芝麻八爪鱼

Marinated octopus, sesame, barbecued sauce

粉红椒咸蛋脆鱼皮

Deep-fried fish skin, salted egg yolk, curry leaves, chili, pink peppercorn

西施汁海蜇花青瓜

Chilled marinated jellyfish head, cucumber



菜肴

MAINS

名厨足料老火汤

Daily soup

蒜仔鲈鱼煲

Claypot braised cod fish,
garlic

菠萝荔枝咕嚕肉

Sautéed pork, sweet and
sour sauce, pineapple,
lychee

辣汁椰浆排骨煲

Claypot pork spare ribs,
spicy coconut sauce

爆炒豆瓣酱樱花鸡丁

Sautéed chicken, soya
beans, Sichuan chilli
sauce, yam chips

虾酱鸡

Deep-fried prawn paste
chicken

蒜茸炒奶白

Wok-fried baby cabbage,
minced garlic

金银蛋浸菠菜

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

红烧豆腐西兰花

Braised bean curd, broccoli

瑶柱蛋花胜瓜

Luffa gourd in broth,
dried scallop, eggs

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



烧腊

ROASTS

豉油玫瑰露养殖鸡

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

蜜汁黑豚肉叉烧

Honey glazed barbecued
duroc pork belly

古法金砖烧腩肉

Crispy pork belly,
honey mustard

金牌明炉吊烤鸭

Traditional roasted duck

华盐脆皮吊烧鸡

Roasted chicken, five
spice, five spice salt

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



粥, 粉面及饭

CONGEE, NOODLES AND RICE

姜丝, 葱花鱼片粥
Fish congee, shredded
ginger

粤式豉汁牛河
Wok-fried flat rice noodles,
beef, black bean sauce

滑口皮蛋瘦肉粥
Minced pork congee,
century egg

双菇韭黄焖伊面
Stewed ee-fu noodle,
yellow chives, mushrooms

芥兰橄榄菜素肉
五谷米炒饭
Wok-fried five grain rice,
Chinese kale, olives,
vegetables

渔香银芽鸡粒炒饭
Chicken fried rice, eggs,
silver sprouts, lettuce, salted fish

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甜点

DESSERT

夏日杨枝甘露

Chilled cream of mango,
sago pearls, pomelo

杏仁茶汤丸

Glutinous sweet dumpling,
almond cream

茶香桂花糕

Chilled osmanthas jelly

清凉六宝茶


Sweetened Cheng Teng

野蜜,药材龟苓膏

Herbal jelly, honey

陈皮红豆沙

Tangerine peel, red bean
paste, lotus seeds

 *Chef's signatures*

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