

蒸点 Steamed Dim Sum

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| 1. Xiao Long Bao (3)
灌汤小笼包 | 9. Crystal Mushroom Dumpling (3)
水晶蒸素饺 |
| 2. BBQ Pork Bao(2)
蚝皇叉烧包 | 10. Lotus Leaf Glutinous Rice (2)
荷叶糯米鸡 |
| 3. Yum Cha Prawn Dumpling (3)
饮茶虾饺皇 | 11. Pork Ribs w Garlic
蒜香蒸排骨 |
| 4. Crystal Chives Dumpling (3)
韭菜水晶包 | 12. Phoenix Claw (Chicken Claw)
桂林酱凤爪 |
| 5. Coriander Prawn Dumpling (3)
香茜鲜虾饺 | 13. Beancurd Roll w Superior Sauce (3)
顶汁鲜竹卷 |
| 6. Scallop Pea-Shoot Dumpling (3)
豆苗带子饺 | 14. Meat Dumpling in Chilli Oil (4)
红油抄手 |
| 7. Fish Roe w Siew Mai (3)
鱼子蒸烧卖 | 15. Classic Ma Lai Gao (1)
经典马来糕 |
| 8. Truffle Mushroom Bao (2)
松露花菇包 | |

炸点 Fried Dim Sum

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| 16. Prawn Wanton Crisp (3)
鲜果明虾角 | 20. Chicken Yam Puff (3)
蜂巢荔芋角 |
| 17. Deep Fried Prawn Beancurd Roll (3)
鲜虾腐皮卷 | 21. Fried Carrot Cake (3)
腊味萝卜糕 |
| 18. Prawn & Mango Sesame Fritters (3)
芝麻香芒筒 | 23. Prata Pork Pancake
煎肉饼 |
| 19. Crispy Vegetarian Spring Roll (3)
上素炸春卷 | 24 Paper Chicken Wing (2).
醉香纸包鸡 |



米饭，肠粉， 粥品 Rice, Rice Roll, Congee

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| 25. Pork Ribs <i>with</i> Garlic Rice
蒜香排骨饭 | 29. Congee w Century Egg
皮蛋瘦肉粥 |
| 26. Gui Lin Chicken Claw Rice
桂林凤爪饭 | 27. BBQ Pork Rice Flour Roll
叉烧肠粉 |
| 27. BBQ Pork Rice Flour Roll
叉烧肠粉 | 28. Fresh Prawn Rice Flour Roll
鲜虾蒸肠粉 |
| 28. Fresh Prawn Rice Flour Roll
鲜虾蒸肠粉 | 29. Congee w Century Egg
皮蛋瘦肉粥 |
| 29. Congee w Century Egg
皮蛋瘦肉粥 | 30. Yum Cha "Ting Zai" Congee
饮茶艇仔粥 |
| 30. Yum Cha "Ting Zai" Congee
饮茶艇仔粥 | 31. Dried Scallop Congee
瑶柱白粥 |
| 31. Dried Scallop Congee
瑶柱白粥 | 32. Sliced Fish Congee
生滚鱼片粥 |
| 32. Sliced Fish Congee
生滚鱼片粥 | |



小菜 Side Dishes

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| 33. Century Egg w Dried Ginger
姜蓉松花蛋 | 41. Thai Style Jelly Fish
泰式海蜇 |
| 34. Salmon Fish Skin w 7 Spices
七味脆鱼皮 | 42. Tempura Prawn
香酥手指虾 |
| 35. Crispy Prawn Paste Chicken
酥脆虾酱鸡 | 43. Hong Kong Soya Noodles (Dry)
豉油皇炒面 |
| 36. Cold Beancurd <i>with</i> Seaweed
紫菜冻豆腐 | 44. Salt & Pepper Sotong
椒盐苏东须 |
| 37. Cold Cucumber in Japanese Style
日式凉拌青瓜 | 45. Peking Duck Roll
碳烧北京鸭雪梨 |
| 38. Daily Double Boiled Soup (individual)
时日老火汤 (一人份) | 46. Salted Egg Lotus Chip
咸蛋脆莲藕 |
| 39. Boiled Vegetables with Soya Sauce
清炒油菜 | 47. Braised Whole Chicken Feet w Mushroom
冬菇焖鸡脚 |
| 40. Chilled Mini Octopus w Sesame
香麻八爪鱼 | 48. Golden Fish Fritters
黄金鱼子卷 |
| | 49. Three Treasures Yong Tau Foo
豉汁酿三宝 |

甜品 Dessert

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| 47. Baked Mini Egg Tarts (3)
酥皮蛋挞仔 | 49. Chilled Mango Pudding
香芒冻布丁 |
| 48. Cream of Red Bean Paste <i>with</i> Lotus Seed
莲子红豆沙 | 50. Chinese Herbal Jelly
秘制龟苓膏 |
| 49. Chilled Mango Pudding
香芒冻布丁 | 51. Longan Almond Jelly
龙眼杏仁豆腐 |
| 50. Chinese Herbal Jelly
秘制龟苓膏 | 52. Homemade Almond Tea
纯手工杏仁茶 |
| 51. Longan Almond Jelly
龙眼杏仁豆腐 | 53. Crispy Red Bean w Banana (3)
三味香酥饼 |
| 52. Homemade Almond Tea
纯手工杏仁茶 | 54. Wolfberry and Osmanthus jelly (2)
枸杞桂花糕 |

