



Table No. _____

蒸點 STEAMED DIM SUMS

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| () 小籠包 (3件) | \$52 |
| Xiao Long Bao (3 pcs) | |
| <i>Please allow 20 minutes preparation time.</i> | |
| () 晶瑩蝦餃皇 (4件) | \$50 |
| "Har Gau" Prawn Dumplings (4 pcs) | |
| <i>Please allow 20 minutes preparation time.</i> | |
| () 香茜雪耳蟹肉餃 (3件) | \$52 |
| Crab Meat and White Fungus Dumplings (3 pcs) | |
| () 雲腿鮮蝦燒賣 (4件) | \$42 |
| "Siu Mai" Pork and Shrimp Dumplings
with Preserved Ham (4 pcs) | |
| () 山竹牛肉球 (3件) | \$40 |
| Steamed Mixed Beef and Pork Balls (3 pcs) | |
| () 迷你珍珠雞 (2件) | \$35 |
| Mini Glutinous Rice Dumplings with Pork
and Dried Shrimps (2 pcs) | |
| () 野菌素菜餃 (3件) | \$42 |
| Vegetable and Mushroom Dumplings (3 pcs) | |
| () 潮州蒸粉果 (3件) | \$42 |
| Steamed Dumplings in "Chiuchow" Style (3 pcs) | |
| () 素翅餃 (3件) | \$43 |
| Imitation Shark's Fin Dumplings (3 pcs) | |
| () 蠔皇叉燒包 (3件) | \$40 |
| Barbequed Pork Buns (3 pcs) | |

腸粉 RICE CANNELLONI

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|---|------|
| () 齋腸粉 | \$32 |
| Steamed Plain Rice Cannelloni | |
| () 鑊仔豉油皇芽菜煎腸粉 | \$46 |
| Wok-fried Rice Cannelloni with Supreme Soy | |
| () 鑊仔 XO 醬煎腸粉 | \$52 |
| Wok-fried Rice Cannelloni with XO Chilli
Sauce | |



Table No _____

煎炸焗點心 OTHER DIM SUMS

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|---|------|
| () 沙律明蝦卷角 (3件)
Deep-fried Shrimp Salad Dumplings (3 pcs) | \$43 |
| () 煎窩貼 (3件)
Pan-fried Pork Dumplings (3 pcs) | \$48 |
| () 雞絲春卷 (3件)
Deep-fried Spring Rolls
with Shredded Chicken (3 pcs) | \$35 |
| () 煎素菜腐皮卷 (3件)
Pan-fried Vegetarian Beancurd Sheet Rolls
(3 pcs) | \$43 |
| () 叉燒酥 (3件)
Barbequed Pork Pies (3 pcs) | \$32 |
| () 煎蘿蔔糕 (3件)
Pan-fried Turnip Cake with Dried Shrimps
and Chinese Sausages (3 pcs) | \$35 |

素食 VEGETARIAN

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|---|------|
| () 芝麻醬涼拌粉皮
Chilled Green Bean Noodles with Sesame Paste | \$42 |
| () 韭黃煎薄餅
Pan-fried Pancake with Chinese Chives | \$33 |
| () 香炸椒鹽豆腐
Deep-fried Bean Curd with Spicy Salt | \$38 |
| () 絲苗白飯
Steamed Rice | \$13 |

小食 SNACKS

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|---|------|
| () 涼拌雞絲粉皮
Chilled Green Bean Noodles with Shredded Chicken | \$58 |
| () 涼拌雲耳青瓜
Cold Marinated Cucumber and Black Fungus | \$38 |
| () 酥炸雲吞
Deep-fried Won Tons | \$58 |
| () 菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple | \$55 |
| () 鮑汁郊外油菜
Poached Garden Greens with
Supreme Abalone Sauce | \$40 |
| () 豉汁雞球
Wok-fried Chicken Fillet with Black Bean
Sauce | \$70 |

粉、麵、飯 RICE & NOODLES

() 瑤柱蛋白炒飯	\$86
Fried Rice with Shredded Conpoy and Egg White	
() 揚洲炒飯	\$81
Fried Rice "Yeung Chow" Style	
() 火鴨絲雪菜湯米粉	\$69
Rice Vermicelli in Soup with Shredded BBQ Duck and Preserved Vegetables	
() 牛腩湯麵	\$69
Noodles in Soup with Braised Beef Brisket	
() 鮮蝦雲吞麵	\$69
Won Ton Noodles	
() 豉油皇炒麵	\$72
Fried Egg Noodles with Superior Soy Sauce	
() 薑蔥撈麵	\$52
Poached Noodles with Spring Onions, Ginger and Oyster Sauce	
() 肉絲炒麵	\$85
Fried Noodles with Shredded Pork	
() 干炒牛河	\$83
Stir-fried Ho Fan with Sliced Beef and Chinese Chives	
() 干燒伊麵	\$75
Braised E-fu Noodles with Mushrooms	
() 星洲炒米	\$83
Singapore Noodles	

甜點 DESSERTS

() 蜜糖雞蛋散	\$35
Deep-fried Egg Fritters with Honey Sauce	
() 士多啤梨糯米糍 (3件)	\$45
Strawberry Glutinous Rice Dumplings (3 pcs)	
() 懷舊蛋黃千層糕	\$40
Traditional Egg Yolk Layer Cake	
<i>Please allow 15 minutes preparation time.</i>	
() 迷你蛋撻仔 (3件)	\$28
Mini Egg Custard Tarts (3 pcs)	
() 楊枝甘露	\$30
Chilled Sago Cream with Mango and Pomelo	
() 鮮百合桃膠海底椰露	\$30
Hot Coconut Cream with Fresh Lily Bulbs, Peach Resin and Young Coconut	
() 香芒凍布甸	\$30
Chilled Mango Pudding	
() 雪糕 (單球)	\$36
Häagen Dazs Ice Cream (Single Scoop)	
() 香芋西米露	\$35
Chilled Taro Soup with Sago	