

本店設最低消費為每位 30 元

A minimum consumption of \$30 per person is required

茶水費每位由 12 元起 (菊花茶 / 龍井 16 元, 菊普茶 18 元)

Chinese tea charge is from \$12 per person (Chrysanthemum / Longjing Tea \$16; Mixed Tea \$18)

開瓶費每支 100 元

Corkage fee is charged at \$100 per bottle

切餅費每個 60 元 (3 磅或以下) / 100 元 (4 磅或以上)

Cake cutting fee is charged at \$60 each (3 pounds or below) / \$100 each (above 4 pounds or above)

圖片只供參考

Photos are for reference only

另收加一服務費

10% service charge applies

所有價目均以港幣計算

All prices are in Hong Kong Dollar



蔬果之選

Dish with more Fruit and Vegetables



三少之選

Dish with Less Oil, Salt and Sugar



茶品
TEA

中國茶
CHINESE TEA

		(位/person)
普洱	Pu-erh	\$ 12
香片	Jasmine	\$ 12
鐵觀音	Tieguanyin	\$ 12
壽眉	Shou Mei	\$ 12
菊花	Chrysanthemum	\$ 16
龍井	Long Jing	\$ 16
菊普	Chrysanthemum and Pu-erh	\$ 18



飲品
DRINK

港式飲品

HONG KONG-STYLE DRINKS		(杯/glass) 冷熱同價 same price for hot / iced
奶茶	Milk Tea	\$ 34
檸茶	Lemon Tea	\$ 30
檸水	Lemon Water	\$ 28
咖啡	Coffee	\$ 36
鴛鴦	Coffee with Milk Tea	\$ 36
鮮檸雜飲	Iced Lemon Squash	\$ 36

果汁

JUICE		(杯/glass)
鮮榨橙汁	Fresh Orange Juice	\$ 38

汽水

SOFT DRINKS		(罐/can)
可口可樂	Coca-cola	\$ 22
零系可口可樂	Coca-cola Zero	\$ 22
雪碧	Sprite	\$ 22
忌廉	Cream Soda	\$ 22

生啤

DRAUGHT BEER		(330ml / 500ml)
嘉仕伯	Carlsberg	\$ 42 \$ 68

樽裝啤酒

BOTTLED BEERS		(樽/bottle)
青島	Tsingtao	\$ 38
朝日	Asahi	\$ 38

餐酒

WINE		(杯/glass)	(樽/bottle)
白酒	White Wine - Sendero, Sauvigno Blanc, Chile	\$ 50	\$ 180
紅酒	Red Wine - Sendero, Merlot, Chile	\$ 50	\$ 180

烈酒

SPIRITS		(杯/glass)
Gin with Sprite / Coke		\$ 68
Vodka with Lime / Coke		\$ 68
Rum with Sprite / Coke		\$ 68
Johnnie Walker Black Label		\$ 78
Rémy Martin VSOP		\$ 78

必食推介

CHEF'S
RECOMMENDATIONS

1

脆網皮海皇腸粉

Steamed Rice Flour Rolls with
Crispy Rice Nest and Shrimp

\$55

2

螺頭淮杞燉豬腱湯

Double-boiled Soup with
Yam, Wolfberry, Conch and Pork

\$55

3

極品鮑魚酥 (每件)

Baked Whole Abalone Pastry (Each)

\$55

4

養顏燕窩蛋撻 (每件)

Baked Bird's Nest Egg Tart (Each)

\$38

5

瑤柱鮮蝦帶子灌湯餃

Steamed Dumpling in Soup with
Conpoy, Shrimp and Scallop

\$55

即蒸點心

STEAMED
DIM SUM



6

潮州粉果 (含有花生)
Steamed Pork Dumplings with
Leek and Peanuts \$33



7

大蝦燒賣
Steamed Shrimp and Pork Dumplings with
Black Mushrooms \$39



8

晶瑩海蝦餃
Steamed Shrimp Dumplings with
Bamboo Shoots \$39



9

醬皇蒸鳳爪
Steamed Chicken Feet in Spicy Sauce \$33



12

鮮竹牛肉球 (含有豬肉成份)
Steamed Beef and Pork Balls with
Bean Curd Sheet \$33



10

七彩牛柏葉
Steamed Beef Tripe with
Chinese Celery and Shredded Carrot \$39



13

掛爐叉燒包
Steamed Barbecued Pork Buns \$33



11

百花蒸釀魚肚
Steamed Fish Maw stuffed with
Shrimp Paste \$44



14

金橘蒸排骨
Steamed Pork Ribs with
Marmalade Sauce \$30

即蒸點心

STEAMED
DIM SUM

即蒸點心

STEAMED
DIM SUM



15

杞子小籠包
Steamed "Xiao Long Bao" with
Wolfberry \$39



16

紅油抄手
Pork Dumplings in Garlic and Chilli Sauce \$44



17

上素鮮竹卷 (素)
Steamed Assorted Mushroom Rolls
(Vegetarian) \$33



18

茶樹菌嫩雞餃
Steamed Chicken and Mushroom
Dumplings \$36



19

香蝦粉絲蒸鮮魷
Steamed Squid with Bean Vermicelli in
Dried Shrimp Paste \$44



20

鮮蝦鮑魚餃
Steamed Shrimp and Abalone Dumplings \$44



21

翡翠海蝦腸粉
Steamed Rice Flour Rolls with
Fresh Shrimps and Vegetable \$59



22

雞絲帶子腸粉
Steamed Rice Flour Rolls with
Shredded Chicken and Scallop \$59



23

蜜汁叉燒腸粉
Steamed Rice Flour Rolls with
Barbecued Pork \$53

即拉腸粉

STEAMED
DIM SUM

香脆系列

CRISPY DIM SUM



24

雪影金腿叉燒包
Baked Barbecued Pork Buns with
Crystal Sugar \$36



25

櫻花蝦蘿蔔糕
Pan-fried Turnip Cake with Dried Shrimp \$39



27

蛋煎糯米雞
Egg-fried Glutinous Rice with
Minced Chicken \$39



28

小梨子鹹水角
Deep-fried Dumplings with
Minced Pork, Chicken, Pear and Dried Shrimp \$39



26

金粟花姿餅
Deep-fried Squid Cake with Sweet Corn \$39



29

海蝦脆春卷
Crispy Shrimp Spring Rolls \$39



30

香煎素鍋貼 (素)
Pan-fried Assorted Mushrooms
Dumplings (Vegetarian) \$36



31

牛仔手袋
Deep-fried Beef Puffs \$44

香脆系列

CRISPY DIM SUM

本土風味

LOCAL DISHES



32

臘味蒸飯
Steamed Rice with Preserved Sausages

\$55



33

鳳爪排骨蒸飯
Steamed Rice with
Chicken Feet and Pork Ribs

\$52



34

柴魚花生咸排骨粥
Congee with Salted Pork Ribs,
Dried Stockfish and Peanuts

\$52



35

皮蛋瘦肉粥
Minced Pork Congee with
Preserved Egg

\$52



36

清灼生菜 🥗🥬
Boiled Lettuce

\$58



37

清灼菜心 🥗🥬
Boiled Choy Sum

\$58

38

絲苗白飯 (每碗)
Steamed Rice (Bowl)

\$20

39

綿滑白粥 (每碗)
Plain Congee (Bowl)

\$20

本土風味

LOCAL DISHES



40

濃香紅棗糕 (熱)(素) \$33
Steamed Red Dates Pudding (Hot, Vegetarian)



41

芋圓喳咋 (熱)(素) \$44
Sweetened Soup with Assorted Beans,
Sweet Potato and Taro Balls (Hot, Vegetarian)



44

蛋白蓮子杏仁茶 (素) \$44
Sweetened Almond Soup with
Egg White and Lotus Seeds (Vegetarian)



45

薑糖欖仁馬拉糕 (素) \$33
Steamed Ginger and Almond
Sponge Cake (Vegetarian)



42

芝麻小卷 (素) \$33
Steamed Black Sesame Rolls (Vegetarian)



43

繽紛果仁酥 \$36
Macadamia and Cashew Cookies in Original,
Chocolate and Green Tea Flavors



46

奶皇流沙包 \$33
Steamed Custard and Salted
Egg Yolk Paste Buns



47

棗泥小煎堆 \$33
Deep-fried Dumplings with
Red Dates Paste

巧手小菜

RECOMMENDED
DISHERS



48

菠蘿咕嚕肉
Sweet and Sour Pork with Sliced Pineapple

\$88



49

極滋味水煮牛肉
Beef in Hot Chilli Soup

\$138



51

惹味酸菜魚
Simmered Fish Fillet with Pickled Mustard Green

\$148



50

古法蒸魚塊
Steamed Fish Fillet with Marmalade Sauce

\$98



52

漁香茄子煲
Eggplant with Minced Salted Fish and Pork in Chilli Sauce

\$88



53

當紅炸子雞
Deep-fried Crispy Chicken

\$ 145/ 半隻 Half
\$ 270/ 壹隻 Whole

巧手小菜

RECOMMENDED
DISHERS

巧手小菜

SEASONAL DISHES



54

欖菜肉鬆百合四季豆
Sautéed String Beans with Minced Pork and Preserved Olives \$88



55

家鄉梅菜蒸肉餅
Steamed Pork Patty with Preserved Vegetable \$88



56

欖角冰梅骨
Sautéed Pork Ribs with Plum \$88



57

麻婆豆腐
Sautéed Beancurd with Minced Pork in Chilli Sauce \$83



60

祕方炆牛腩
Stewed Ox-Brisket with Vegetable \$93



58

千島脆蝦球
Deep-fried Prawns in Thousand Island Sauce \$108



61

XO 醬茄子炆魚塊
Sautéed Fish Fillet with Eggplant in XO Sauce \$98



59

馬拉盞龍鬚炒芥蘭
Sautéed Chinese Kale with Squid in Belacan Sauce \$88



62

金沙蘭花海蝦球
Crispy Prawn with Salted Egg Yolk and Broccoli \$108

巧手小菜

SEASONAL DISHES

巧手小菜

SEASONAL DISHES



63

金橘醬帶子蒸豆腐
Steamed Beancurd with
Scallop in Marmalade Sauce

\$108



64

龍皇海蝦炒滑蛋
Scrambled Eggs with Shrimps

\$83




65

芹菜鮮魷浸芋絲
Squid and Chinese Celery with
Konnyaku Noodles in soup

\$88



66

榆耳鮮菌炒菜苗 
Sautéed Vegetable with Fungus (Vegetarian)

\$88



67

海鮮扒冬瓜甫 
Braised Winter Melon with
Assorted Seafood

\$103



68

薑汁芥蘭 
Sautéed Chinese Kale in Ginger Sauce

\$78



69

黑椒牛肉炒烏冬
Stir-fried Udon with Beef and Onion
in Black Pepper

\$88



70

沙茶豬頸肉炒烏冬
Stir-fried Udon with Pork Neck
in Shacha Sauce

\$88



71

乾炒牛河
Stir-fried Flat Rice Noodles with Sliced Beef

\$88

精選飯麵

RECOMMENDED
RICE AND NOODLES

精選飯麵

RECOMMENDED
RICE AND NOODLES



72

金不換海鮮炒河 (蝦仁、帶子、鮮魷) \$ 98
Stir-fried Flat Rice Noodles with Shrimps, Scallops, Squids and Thai Basil



73

鮮茄雞絲蝦仁炒飯 \$ 88
Fried Rice with Tomatoes, Eggs, Shrimps and Shredded Chicken



74

和風鰻魚炒飯 \$ 103
Fried Rice with Eel, Eggs, Minced Chicken and Vegetables



點一龍瑤柱 XO 辣板醬 (280克) \$ 88
Dim Sun Bar Homemade XO Chilli Sauce with Dried Scallop (280g) / 每瓶 Jar



75

XO 醬瑤柱煙肉脆脆炒飯 \$ 103
Fried Rice with Bacon, Eggs, Chinese Fried Dough in Homemade XO Sauce



76

牛腩湯河 (碗) \$ 68
Flat Rice Noodles with Ox-Brisket in Soup (Bowl)



77

帶子蝦球湯麵 (碗) \$ 78
Scallops and Prawns Noodles in Soup (Bowl)



點一龍夏威夷果仁及腰果酥 \$ 118
Dim Sun Bar Macadamia and Cashew Cookies / 24 塊 Pieces



蛋黃奶皇祝壽桃包 \$ 138/12 件 Pieces
Longevity Bun with Custard and Salted Egg Yolk (12 Pieces, Regular size)

(需預訂)
(Pre-order needed)

於上午 11 時後供應
Available after 11am

送禮首選

GIFTS



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