

# 超值早餐

## BREAKFAST MENU

早餐供應至上午11:00 (星期一至五供應, 公眾假期除外)  
Available until 11:00am, Monday to Friday (except public holiday)  
堂食外賣均可  
Dine-in and Takeaway available

- |   |    |                       |
|---|----|-----------------------|
| <b>A</b> 雪菜扎肉肉絲米粉   | 42 | <input type="radio"/> |
| Rice Vermicelli with Preserved Potherb Mustard and Vietnamese Sausage in Soup |    |                       |
| <b>B</b> 榨菜叉燒絲通粉  | 42 | <input type="radio"/> |
| Macaroni with Preserved Vegetables and Shredded Barbecued Pork in Soup        |    |                       |
| <b>C</b> 椒鹽雞中翼出前一丁  | 42 | <input type="radio"/> |
| Instant Noodles with Salt and Pepper Chicken Wings in Soup                    |    |                       |
| <b>D</b> 沙嗲菠蘿牛肉米線   | 48 | <input type="radio"/> |
| Rice Noodles with Pineapples and Sliced Beef in Satay Soup                    |    |                       |
| <b>E</b> 濃番茄煎雞扒通粉   | 48 | <input type="radio"/> |
| Macaroni with Pan-fried Chicken in Tomato Soup                                |    |                       |
| <b>F</b> 蒜香豬扒出前一丁   | 48 | <input type="radio"/> |
| Instant Noodles with Fried Pork Chops in Soup                                 |    |                       |

配以下一款: 煎雙蛋、香腸、午餐肉、火腿、扎肉、煎素鍋貼、煎櫻花蝦蘿蔔糕、杞子小籠包、掛爐叉燒包或茶樹菌嫩雞餃  
Choose one: Fried Double Egg, Sausage, Luncheon Meat, Ham, Vietnamese Sausage, Pan-fried Assorted Mushrooms Dumplings, Pan-fried Turnip Cake with Dried Shrimp, Steamed "Xiao Long Bao" with Wolfberry, Steamed Barbecued Pork Buns or Steamed Chicken and Mushroom Dumplings

可選: 米粉、米線、通粉或出前一丁  
Choose one: Rice Vermicelli, Rice Noodles, Macaroni, Instant Noodles  
奉送冷熱飲品: 奶茶、檸檬茶、檸檬水、阿華田、朱古力或中國茶(普洱/鐵觀音/香片)  
Complimentary Cold / Hot Drink: Milk Tea, Lemon Tea, Lemon Water, Ovaltine, Chocolate or Chinese tea (Pu-erh / Tieguanyin / Jasmine)



☎ 2633 5099



所有價目需另收加一服務費, 並以原價計算 All prices are subject to 10% service charge based on original prices.  
每位最低收費\$30 Minimum spend of \$30 per person

# 自家製點心

## HANDMADE DIM SUM

星期一至五供應 (公眾假期除外)  
Available on Monday to Friday (except public holiday)

### 即蒸點心

#### STEAMED DIM SUM

- |  |    |
|--|----|
| <input type="radio"/> 晶瑩海蝦餃                                | 39 |
| Steamed Shrimp Dumplings with Bamboo Shoots                |    |
| <input type="radio"/> 潮州粉果(含花生)                            | 33 |
| Steamed Pork Dumplings with Leek and Peanuts               |    |
| <input type="radio"/> 大蝦燒賣                                 | 39 |
| Steamed Shrimp and Pork Dumplings with Black Mushrooms     |    |
| <input type="radio"/> 香蝦粉絲蒸鮮魷                              | 44 |
| Steamed Squid with Bean Vermicelli in Dried Shrimp Paste   |    |
| <input type="radio"/> 醬皇蒸鳳爪                                | 33 |
| Steamed Chicken Feet in Spicy Sauce                        |    |
| <input type="radio"/> 七彩牛柏葉                                | 39 |
| Steamed Beef Tripe with Chinese Celery and Shredded Carrot |    |
| <input type="radio"/> 百花蒸釀魚肚                               | 44 |
| Steamed Fish Maw Stuffed with Shrimp Paste                 |    |
| <input type="radio"/> 鮮竹牛肉球(含豬肉)                           | 33 |
| Steamed Beef and Pork Balls with Bean Curd Sheet           |    |
| <input type="radio"/> 掛爐叉燒包                                | 33 |
| Steamed Barbecued Pork Buns                                |    |
| <input type="radio"/> 金橘蒸排骨                                | 30 |
| Steamed Pork Ribs with Marmalade Sauce                     |    |
| <input type="radio"/> 杞子小籠包                                | 39 |
| Steamed "Xiao Long Bao" with Wolfberry                     |    |
| <input type="radio"/> 紅油抄手                                 | 44 |
| Pork Dumplings in Garlic and Chilli Sauce                  |    |
| <input type="radio"/> 上素鮮竹卷(素)                             | 33 |
| Steamed Assorted Mushroom Rolls (Vegetarian)               |    |
| <input type="radio"/> 茶樹菌嫩雞餃                               | 36 |
| Steamed Chicken and Mushroom Dumplings                     |    |

### 本土風味

#### LOCAL FLAVOURS

- |  |    |
|--|----|
| <input type="radio"/> 鳳爪排骨蒸飯                 | 52 |
| Steamed Rice with Chicken Feet and Pork Ribs |    |
| <input type="radio"/> 清灼生菜(素)                | 58 |
| Boiled Lettuce (Vegetarian)                  |    |

### 香脆系列

#### CRISPY DIM SUM

- |   |    |
|---|----|
| <input type="radio"/> 極品鮑魚酥(每件)                                 | 55 |
| Baked Whole Abalone Pastry (each)                               |    |
| <input type="radio"/> 雪影金腿叉燒包                                   | 36 |
| Bake Barbecued Pork Buns with Crystal Sugar                     |    |
| <input type="radio"/> 櫻花蝦蘿蔔糕                                    | 39 |
| Pan-fried Turnip Cake with Dried Shrimp                         |    |
| <input type="radio"/> 金粟花姿餅                                     | 39 |
| Deep-fried Squid Cake with Sweet Corn                           |    |
| <input type="radio"/> 蛋煎糯米雞                                     | 39 |
| Egg-fried Glutinous Rice with Minced Chicken                    |    |
| <input type="radio"/> 家鄉鹹水角                                     | 39 |
| Deep-fried Dumplings with Minced Pork, Chicken and Dried Shrimp |    |
| <input type="radio"/> 海蝦脆春卷                                     | 39 |
| Crispy Shrimp Spring Rolls                                      |    |
| <input type="radio"/> 香煎素鍋貼(素)                                  | 36 |
| Pan-fried Assorted Mushrooms Dumplings (Vegetarian)             |    |

### 為食甜點

#### DESSERT

- |  |    |
|--|----|
| <input type="radio"/> 濃香紅棗糕(熱)(素)                                | 33 |
| Steamed Red Dates Pudding (Hot) (Vegetarian)                     |    |
| <input type="radio"/> 奶皇流沙包                                      | 33 |
| Steamed Custard and Salted Egg Yolk Paste Buns                   |    |
| <input type="radio"/> 芝麻小卷(素)                                    | 33 |
| Steamed Black Sesame Rolls (Vegetarian)                          |    |
| <input type="radio"/> 薑糖欖仁馬拉糕(素)                                 | 33 |
| Steamed Ginger and Almond Sponge Cake (Vegetarian)               |    |
| <input type="radio"/> 蛋白百合杏仁茶(素)                                 | 44 |
| Sweetened Almond Soup with Egg White and Lily Bulbs (Vegetarian) |    |
| <input type="radio"/> 楊枝甘露                                       | 44 |
| Sweet Soup with Mango and Pomelo                                 |    |

- |                               |    |
|-------------------------------|----|
| <input type="radio"/> 清灼菜心(素) | 55 |
| Boiled Choi Sum (Vegetarian)  |    |

堂食另收以原價計算加一服務費及茶位費  
10% service charge on original price and tea charge apply for dine-in

每位最低收費\$30  
Minimum spend of \$30 per person



## 常餐 Set Meal

星期一至五上午11時起供應 (公眾假期除外)

Available from 11am, Monday to Friday  
(except public holiday)

- ☐ 鳳爪排骨蒸飯 52  
Steamed Rice  
with Chicken Feet and Pork Ribs
- ☐ 枝竹炆牛腩飯 68  
Steamed Rice with Stewed Ox-Brisket  
and Bean Curd Sheet
- ☐ 蜜桃咕嚕肉飯 68  
Steamed Rice with Sweet and  
Sour Pork and Sliced Peach
- ☐ 鰻角冰梅骨飯 68  
Steamed Rice  
with Sautéed Pork Ribs and Plum
- ☐ 欖菜肉鬆四季豆飯 68  
Steamed Rice with Sautéed String Beans,  
Minced Pork and Preserved Olives
- ☐ 京都洋蔥豬扒飯 78  
Steamed Rice with Sweet and  
Sour Pork Chops and Onion
- ☐ 焗香芋南瓜雞絲飯 78  
Baked Fried Rice  
with Taro, Pumpkin and Shredded Chicken
- ☐ XO醬炒雞扒出前一丁 68  
Stir-fried Instant Noodles  
with Boneless Chicken in Xo Sauce
- ☐ 沙茶豬頸肉炒河 68  
Stir-fried Flat Rice Noodles  
with Pork Neck in ShaCha Sauce
- ☐ 吉列豬扒上海粗炒 78  
Stir-fried Udon  
with Pork Cutlet
- ☐ 黑椒牛肉炒烏冬 78  
Stir-fried Udon  
with Beef and Onion in Black Pepper
- ☐ 乾炒牛河 78  
Stir-fried Flat Rice Noodles  
with Sliced Beef
- ☐ 焗芝士帶子肉醬意粉 78  
Baked Spaghetti  
with Cheese, Scallops and Minced Beef

奉送冷熱飲品及精選甜品1件：

奶茶、檸檬茶、檸檬水、阿華田、朱古力或

中國茶(普洱/鐵觀音/香片)

Complimentary Cold / Hot Drink and Selected Dessert:

Milk Tea, Lemon Tea, Lemon Water, Ovaltine, Chocolate or

Chinese Tea(Pu-erh / Tieguanyin / Jasmine)

## 巧手小菜 Seasonal Dishes

上午11時起供應

Available from 11am

- ☐ 鰻角冰梅骨 88  
Sautéed Pork Ribs with Plum
- ☐ 蜜桃咕嚕肉 88  
Sweet and Sour Pork with Sliced Peach
- ☐ 京都洋蔥豬扒 88  
Sweet and Sour Pork Chops with Onion
- ☐ 吉列大豬扒 88  
Pork Cutlet
- ☐ 馬拉盞龍鬚炒芥蘭 88  
Sautéed Chinese Kale  
with Squid in Belacan Sauce
- ☐ 椒鹽鮮魷 88  
Deep-fried Squids with Salt and Pepper
- ☐ 欖菜肉鬆四季豆 88  
Sautéed String Beans  
with Minced Pork and Preserved Olives
- ☐ 枝竹炆牛腩 93  
Stewed Ox-brisket with Bean Curd Sheet
- ☐ 魚香肉鬆茄子 93  
Spicy Eggplant with Minced Pork
- ☐ 金橘醬蒸南瓜魚塊 98  
Steamed Sole Fish Fillet  
with Pumpkin in Marmalade Sauce
- ☐ 惹味酸菜魚 98  
Simmered Fish Fillet  
with Pickled Mustard Green
- ☐ 金沙蝦球 108  
Crispy Prawns with Salted Egg Yolk
- ☐ 帶子炒時菜 108  
Sautéed Scallops with Vegetable
- ☐ 千島脆蝦球 108  
Deep-fried Prawns  
in Thousand Island Sauce
- ☐ 極滋味水煮牛肉 138  
Beef in Hot Chilli Soup
- ☐ 清灼生菜 (素) 58  
Boiled Lettuce (Vegetarian)
- ☐ 白飯 (每碗) 20  
Plain Rice (Bowl)



dimsumbar  
點 — 龍

## 餐牌

MENU

☎ 2633 5099



堂食另收以原價計算加一服務費及茶位費

10% service charge on original price and tea charge apply for dine-in

# 自家製點心

## Homemade Dim Sum

枱號：  
Table No.:

全日供應  
Available all day

### 即蒸點心

#### STEAMED DIM SUM

- ☐ 晶瑩海蝦餃 39  
Steamed Shrimp Dumplings  
with Bamboo Shoots
- ☐ 潮州粉果(含花生) 33  
Steamed Pork Dumplings  
with Leek and Peanuts
- ☐ 大蝦燒賣 39  
Steamed Shrimp and Pork Dumplings  
with Black Mushrooms
- ☐ 香蝦粉絲蒸鮮魷 44  
Steamed Squid  
with Bean Vermicelli in Dried Shrimp Paste
- ☐ 醬皇蒸鳳爪 33  
Steamed Chicken Feet in Spicy Sauce
- ☐ 七彩牛柏葉 39  
Steamed Beef Tripe  
with Chinese Celery and Shredded Carrot
- ☐ 百花蒸釀魚肚 44  
Steamed Fish Maw Stuffed  
with Shrimp Paste
- ☐ 鮮竹牛肉球(含豬肉) 33  
Steamed Beef and Pork Balls  
with Bean Curd Sheet
- ☐ 掛爐叉燒包 33  
Steamed Barbecued Pork Buns
- ☐ 金橘蒸排骨 30  
Steamed Pork Ribs in Marmalade Sauce
- ☐ 杞子小籠包 39  
Steamed "Xiao Long Bao" with Wolfberry
- ☐ 紅油抄手 44  
Pork Dumplings in Garlic and Chilli Sauce
- ☐ 上素鮮竹卷(素) 33  
Steamed Assorted Mushroom Rolls (Vegetarian)
- ☐ 茶樹菌嫩雞餃 36  
Steamed Chicken and Mushroom Dumplings



### 本土風味

#### LOCAL FLAVOURS

- ☐ 鳳爪排骨蒸飯 52  
Steamed Rice  
with Chicken Feet and Pork Ribs
- ☐ 清灼生菜(素) 58  
Boiled Lettuce (Vegetarian)
- ☐ 清灼菜心(素) 55  
Boiled Choi Sum (Vegetarian)

### 為食甜點

#### DESSERT

- ☐ 濃香紅棗糕(熟)(素) 33  
Steamed Red Dates Pudding  
(Hot) (Vegetarian)
- ☐ 奶皇流沙包 33  
Steamed Custard and  
Salted Egg Yolk Paste Buns
- ☐ 芝麻小卷(素) 33  
Steamed Black Sesame Rolls (Vegetarian)
- ☐ 薑糖櫻仁馬拉糕(素) 33  
Steamed Ginger and  
Almond Sponge Cake (Vegetarian)
- ☐ 蛋白百合杏仁茶(素) 44  
Sweetened Almond Soup  
with Egg White and Lily Bulbs (Vegetarian)
- ☐ 楊枝甘露 44  
Sweet Soup with Mango and Pomelo



### 即拉腸粉

#### STEAMED FLOUR ROLLS

只限早午市供應

Available in morning and afternoon sessions only

- ☐ 翡翠海蝦腸粉 55  
Steamed Rice Flour Rolls  
with Fresh Shrimps and Vegetable
- ☐ 蜜汁叉燒腸粉 53  
Steamed Rice Flour Rolls  
with Barbecued pork
- ☐ 脆網皮海皇腸粉 59  
Steamed Rice Flour Rolls  
with Crispy Rice Nest and Shrimp

### 香脆系列

#### CRISPY DIM SUM

只限早午市供應

Available in morning and afternoon sessions only

- ☐ 極品鮑魚酥(每件) 55  
Baked Whole Abalone Pastry (each)
- ☐ 雪影金腿叉燒包 36  
Baked Barbecued Pork Buns with Crystal Sugar
- ☐ 櫻花蝦蘿蔔糕 39  
Pan-fried Turnip Cake with Dried Shrimp
- ☐ 金粟花姿餅 39  
Deep-fried Squid Cake with Sweet Corn
- ☐ 蛋煎糯米雞 39  
Egg-fried Glutinous Rice with Minced Chicken
- ☐ 家鄉鹹水角 39  
Deep-fried Dumplings with Minced Pork,  
Chicken and Dried Shrimp
- ☐ 海蝦脆春卷 39  
Crispy Shrimp Spring Rolls
- ☐ 香煎素鍋貼(素) 36  
Pan-fried Assorted  
Mushrooms Dumplings (Vegetarian)

堂食另收以原價計算加一服務費及茶位費  
10% service charge on original price and tea charge apply for dine-in  
堂食外賣均可  
Dine-in and Takeaway available  
圖片只供參考  
Photos are for reference only



## 精選飯麵

Recommended Rice and Noodles

上午11:00起供應  
Available from 11am

- ☐ 牛腩湯河(碗) 68  
Flat Rice Noodles  
with Ox-Brisket in Soup (Bowl)
- ☐ 吉列豬扒上海粗炒 78  
Stir-fried Udon with Pork Cutlet
- ☐ 黑椒牛肉炒烏冬 88  
Stir-fried Udon  
with Beef and Onion in Black Pepper
- ☐ 乾炒牛河 88  
Stir-fried Flat Rice Noodles  
with Sliced Beef
- ☐ 沙茶豬頸肉炒河 88  
Stir-fried Flat Rice Noodles  
with Pork Neck in Shacha Sauce
- ☐ 金不換海鮮炒烏冬 98  
Stir-fried Udon  
with Seafood and Thai Basil
- ☐ 鳳爪排骨蒸飯 52  
Steamed Rice  
with Chicken Feet and Pork Ribs
- ☐ 京都洋蔥豬扒飯 78  
Rice with  
Sweet and Sour Pork Chops and Onion
- ☐ 鮮茄雞絲蝦仁炒飯 88  
Fried Rice with Tomato, Eggs, Shrimps and  
Shredded Chicken
- ☐ 瑤柱蛋白炒飯 88  
Fried Rice  
with Dried Scallops and Egg White
- ☐ 潮州炒飯 88  
Fried Rice with Chicken, Shrimps,  
Egg and Preserved Olives
- ☐ 白飯(每碗) 20  
Plain Rice (Bowl)

## 巧手小菜

Seasonal Dishes

上午11:00起供應  
Available from 11am

- ☐ 欖角冰梅骨 88  
Sautéed Pork Ribs with Plum
- ☐ 蜜桃咕嚕肉 88  
Sweet and Sour Pork with Sliced Peach
- ☐ 京都洋蔥豬扒 88  
Sweet and Sour Pork Chops with Onion
- ☐ 吉列大豬扒 88  
Pork Cutlet
- ☐ 馬拉盞龍鬚炒芥蘭 88  
Sautéed Chinese Kale  
with Squid in Belacan Sauce
- ☐ 椒鹽鮮魷 88  
Deep-fried Squids with Salt and Pepper
- ☐ 欖菜肉鬆四季豆 88  
Sautéed String Beans  
with Minced Pork and Preserved Olives
- ☐ 枝竹炆牛腩 93  
Stewed Ox-brisket with Bean Curd Sheet
- ☐ 魚香肉鬆茄子 93  
Spicy Eggplant with Minced Pork
- ☐ 金橘醬蒸南瓜魚塊 98  
Steamed Sole Fish Fillet  
with Pumpkin in Marmalade Sauce
- ☐ 惹味酸菜魚 98  
Simmered Fish Fillet  
with Pickled Mustard Green
- ☐ 金沙蝦球 108  
Crispy Prawns with Salted Egg Yolk
- ☐ 帶子炒時菜 108  
Sautéed Scallops with Vegetable
- ☐ 千島脆蝦球 108  
Deep-fried Prawns  
in Thousand Island Sauce
- ☐ 極滋味水煮牛肉 138  
Beef in Hot Chilli Soup
- ☐ 清灼生菜(素) 58  
Boiled Lettuce (Vegetarian)



## 假日餐牌

HOLIDAY  
MENU

☎ 2633 5099



堂食另收以原價計算加一服務費及茶位費  
10% service charge on original price and tea charge apply for dine-in



# 自家製點心 Homemade Dim Sum

枱號：  
Table No:

全日供應  
Available all day

## 即蒸點心

### STEAMED DIM SUM

- ☐ 晶瑩海蝦餃 39  
Steamed Shrimp Dumplings with Bamboo Shoots
- ☐ 潮州粉果(含花生) 33  
Steamed Pork Dumplings with Leek and Peanuts
- ☐ 大蝦燒賣 39  
Steamed Shrimp and Pork Dumplings with Black Mushrooms
- ☐ 香蝦粉絲蒸鮮魷 44  
Steamed Squid with Bean Vermicelli in Dried Shrimp Paste
- ☐ 醬皇蒸鳳爪 33  
Steamed Chicken Feet in Spicy Sauce
- ☐ 七彩牛柏葉 39  
Steamed Beef Tripe with Chinese Celery and Shredded Carrot
- ☐ 百花蒸釀魚肚 44  
Steamed Fish Maw Stuffed with Shrimp Paste
- ☐ 鮮竹牛肉球(含豬肉) 33  
Steamed Beef and Pork Balls with Bean Curd Sheet
- ☐ 掛爐叉燒包 33  
Steamed Barbecued Pork Buns
- ☐ 金橘蒸排骨 30  
Steamed Pork Ribs with Marmalade Sauce
- ☐ 杞子小籠包 39  
Steamed "Xiao Long Bao" with Wolfberry
- ☐ 紅油抄手 44  
Pork Dumplings in Garlic and Chilli Sauce
- ☐ 上素鮮竹卷(素) 33  
Steamed Assorted Mushroom Rolls (Vegetarian)
- ☐ 茶樹菌嫩雞餃 36  
Steamed Chicken and Mushroom Dumplings



## 本土風味

### LOCAL FLAVOURS

- ☐ 鳳爪排骨蒸飯 52  
Steamed Rice with Chicken Feet and Pork Ribs
- ☐ 清灼生菜(素) 58  
Boiled Lettuce (Vegetarian)

## 為食甜點

### DESSERT

- ☐ 濃香紅棗糕(熟)(素) 33  
Steamed Red Dates Pudding (Vegetarian)
- ☐ 奶皇流沙包 33  
Steamed Custard and Salted Egg Yolk Paste Buns
- ☐ 芝麻小卷(素) 33  
Steamed Black Sesame Rolls (Vegetarian)
- ☐ 薑糖攪仁馬拉糕(素) 33  
Steamed Ginger and Almond Sponge Cake (Vegetarian)
- ☐ 蛋白百合杏仁茶(素) 44  
Sweetened Almond Soup with Egg White and Lily Bulbs (Vegetarian)
- ☐ 楊枝甘露 44  
Sweet Soup with Mango and Pomelo



## 即拉腸粉

### STEAMED FLOUR ROLLS

只限早午市供應

Available in morning and afternoon sessions only

- ☐ 翡翠海蝦腸粉 55  
Steamed Rice Flour Rolls with Fresh Shrimps and Vegetable
- ☐ 蜜汁叉燒腸粉 53  
Steamed Rice Flour Rolls with Barbecued pork
- ☐ 脆網皮海皇腸粉 59  
Steamed Rice Flour Rolls with Crispy Rice Nest and Shrimp

## 香脆系列

### CRISPY DIM SUM

只限早午市供應

Available in morning and afternoon sessions only

- ☐ 極品鮑魚酥(每件) 55  
Baked Whole Abalone Pastry (each)
- ☐ 雪影金腿叉燒包 36  
Baked Barbecued Pork Buns with Crystal Sugar
- ☐ 櫻花蝦蘿蔔糕 39  
Pan-fried Turnip Cake with Dried Shrimp
- ☐ 金粟花姿餅 39  
Deep-fried Squid Cake with Sweet Corn
- ☐ 蛋煎糯米雞 39  
Egg-fried Glutinous Rice with Minced Chicken
- ☐ 家鄉鹹水角 39  
Deep-fried Dumplings with Minced Pork, Chicken and Dried Shrimp
- ☐ 海蝦脆春卷 39  
Crispy Shrimp Spring Rolls
- ☐ 香煎素鍋貼(素) 36  
Pan-fried Assorted Mushrooms Dumplings (Vegetarian)

堂食另收以原價計算加一服務費及茶位費  
10% service charge on original price and tea charge apply for dine-in  
堂食外賣均可  
Dine-in and Takeaway available  
圖片只供參考  
Photos are for reference only