

| 小點 Small Dim Sum (S) 3-25                            | 中點 Medium Dim Sum (M) 4-25                                       | 大點 Large Dim Sum (L) 5-25                               | 特點 Special Dim Sum (B) 6-25             | 頭廚推荐 Chef's Special 7-25   | 廚點 Kitchen Special (SK) 7-25                                 |   |             |
|--|--|---|---|--|--|---|-------------|
| D01. 冬菇燒賣<br>Shrimp & Pork Dumpling (Siu Mai)        | D14. 豉汁蒸鳳爪<br>Steamed Chicken Feet in Black Bean Sauce           | D29. 荷香糯米雞<br>Steamed Sticky Rice Wrapped in Lotus Leaf | D47. 滷水豆腐<br>Fried Tofu with Soya Sauce | SK01. 椒鹽骨排骨蒸腸粉 8.50<br>Steamed Pork Ribs with Rice Noodle in Olive Sauce | SK09. 柱侯牛腩<br>Spiced Beef Tripe                              | SK29. XO醬煎腸粉<br>Pan Fried Rice Noodle Roll with XO Sauce                |             |
| D02. 豉汁蒸排骨<br>Steamed Spare Ribs in Black Bean Sauce | D15. 綠豆鮮竹卷<br>Steamed Curd Skin Roll                             | D30. 筍尖鮮蝦餃<br>Steamed Cured Shrimp Dumpling (Hargaw)    | D48. 寧汁叉燒<br>BBQ Pork                   | SK02. 梅菜脆皮茄子<br>Spicy Eggplant with BBQ Sauce                            | SK10. 椒鹽魷魚<br>Salt and Pepper Squid                          | SK30. 牛腩腸粉煲<br>Beef Tripe with Rice Noodle Roll in Clay Pot             |             |
| D03. 潮州粉粿<br>Steamed Chao Zhou Dumpling              | D16. 蔥蛋牛百葉<br>Beef Tripe with Ginger and Scallion                | D31. 鮮蝦腐皮卷<br>Dry Bean Curd Skin Roll with Shrimp       | D49. 涼拌海蜆<br>Jelly Fish                 | SK03. 豉油薑汁炒秋葵<br>Sautéed Okra with Soy Sauce & Ginger                    | SK11. 椒鹽雞翼<br>Salt and Pepper Chicken Wing                   | SK31. 肥牛雜菌腸粉煲<br>Beef and Mixed Mushroom w/Rice Noodle Roll in Clay Pot |             |
| D04. 寧汁叉燒飽<br>Steamed BBQ Pork Bun                   | D17. 上海小籠飽<br>Shanghai Dumpling                                  | D32. 鮮蝦布拉腸<br>Shrimp Rice Noodle Roll                   | D50. 日式海草<br>Japanese Style Seaweed     | SK04. 臘味炒五色飯<br>Combination Fried Mixed Rice & Grain                     | SK12. 豉油皇炒麵<br>Soy Sauce Chow Mein                           | SK32. 拍蒜油菜心<br>Steamed Chinese Green with Garlic                        |             |
| D05. 香滑奶皇飽<br>Steamed Egg Custard Bun                | D18. 生煎菜肉飽<br>Pan Fried Pork Bun with Vegetable                  | D33. 榨菜牛肉腸<br>Beef and Chinese Pickle Rice Noodle Roll  | D51. 口水雞<br>Szechuan Spicy Chicken      | SK05. 潮州菜脯豆腐粒<br>Stir Fried Crispy Tofu, Chao Zhou Style                 | SK13. 叉燒炒河<br>B.B.Q Pork Chow Fun                            | SK33. 合桃明蝦球<br>Honey Glazed Walnut Prawns                               |             |
| D06. 臘味蘿蔔糕<br>Pan Fried Turnip Cake                  | D19. 蛋黃流沙飽<br>Steamed Egg Yolk Lava Bun                          | D34. 寧汁叉燒腸<br>B.B.Q Pork Rice Noodle Roll               | D52. 白雲鳳爪<br>Pickled Chicken Feet       | SK06. 百花炸釀豆腐<br>Deep Fried Stuffed Bean Curd with Prawns                 | SK14. 雲菜肉絲炒手糕<br>Preserved Vegetable and Pork with Rice Cake | SK34. 干扁四季豆<br>Pan Fried Strung Beans with Hot Sauce                    |             |
| D07. 珍珠鹹水角<br>Deep Fried Meat Dumpling               | D20. 脆皮叉燒酥<br>Baked B.B.Q Puff                                   | D35. 鮮雞手拉腸<br>Rice Noodle Roll with Mixed Mushroom      | D53. 泰式鳳爪<br>Thai Style Chicken Feet    | SK07. 椒鹽多春魚<br>Salt and Pepper Capelin Fish                              | SK15. 煎釀辣尖椒<br>Pan Fried Stuffed Chili Pepper                | SK35. 紅油水餃<br>Steamed Dumpling with Hot Sauce                           |             |
| D08. 香麻煎堆仔<br>Deep Fried Sesame ball                 | D21. 酥皮蛋撻仔<br>Baked Egg Custard Tart                             | D36. 香煎韭菜標<br>Pan Fried Shrimp and Chive Dumpling       | D54. 撈起豬肚<br>Wasabi Pork Stomach        | SK08. 私房麻辣爽肚絲<br>Marinated Pork Tripe with Spicy Sauce                   | SK16. 煎釀辣尖椒<br>Pan Fried Stuffed Chili Pepper                | SK36. 白灼牛腩羹<br>Boiled Beef Tripe  |             |
| D09. 綠巢芋角<br>Deep Fried Stuffed Taro                 | D22. 新派韭菜酥<br>Crispy Meat Roll with Chives                       | D37. 金絲炸蝦球<br>Deep Fried Shrimp Ball                    | D55. 碳燒豬頭肉<br>B.B.Q Pork Neck           |  | SK17. 韭菜豬紅<br>Pork Blood w/ Chinese Chives                   | SK37. 滷水鴨舌<br>Marinated Duck Tongue                                     |             |
| D10. 招牌雲山飽<br>Baked Sweet Bun                        | D23. 酥炸齋春卷<br>Vegetarian Egg Roll                                | D38. 沙律龍蝦角<br>Deep Fried Shrimp Dumpling                | D56. 脆皮燒腩仔<br>Crispy Skin Roast Pork    | 粥品 Porridge  |  | SK18. 蠔油芥蘭<br>Chinese Broccoli with Oyster Sauce                        |             |
| D11. 山竹牛肉球<br>Steamed Beef Ball                      | D24. 生煎鍋貼<br>Pan Fried Pot Stickers                              | D39. 鮮蝦菠菜標<br>Shrimp and Spinach Dumpling               | D57. 脆皮燒腩仔<br>Crispy Skin Roast Pork    | P01. 皮蛋瘦肉粥 (S) 5.75<br>Preserved Egg & Pork Porridge (L) 8.75            | SK19. 上湯小白菜<br>Steamed Tender Green in Supreme Broth         | SK38. 美極鴨下巴<br>Duck Chin with Magpie Sauce                              |             |
| D12. 傳統馬拉糕<br>Steamed Sponge Cake                    | D25. 香酥紫薯糕<br>Deep Fried Purple Yam Puff                         | D40. 廣州炸兩<br>Donut with Rice Noodle Roll                | D58. 夫妻肺片<br>Couple's Delight           | P02. 生滾黃毛雞粥 8.75<br>Ranch Chicken Porridge                               | SK20. 椒鹽豆腐粒<br>Salt and Pepper Tofu                          | SK39. 海蜆海草拼<br>Jellyfish and Japanese                                   |             |
| D13. 香煎馬蹄糕<br>Pan Fried Water Chestnut Cake          | D26. 健康雜糧飽<br>Steamed Wheat Bun with Nuts                        | D41. 百花釀青椒<br>Stuffed Bell Pepper with Minced Shrimp    | D59. 明爐水鴨<br>Roast Duck                 | P03. 大靚瑤柱粥 12.75<br>Dried Scallops & Clam Porridge                       | SK21. 金沙南瓜條<br>Crispy Fried Pumpkin with Salted Egg Yolk     | 甜點 Dessert  |             |
| <b>周末特點 Weekend Special</b>                          |  | D42. 百花釀茄子<br>Stuffed Eggplant with Minced Shrimp       | D60. 滷水鴨翼<br>Marinated Duck Wing        | P04. 菜粒牛肉粥 8.75<br>Beef & Vegetable Porridge                             | SK22. 生炒糯米飯<br>Crispy Fried Pumpkin with Mango Sauce         | D72. 芒果布甸 (S)<br>Mango pudding  |             |
| DG4. 松化葡撻 (L)<br>Macau Style Custard Tart            | D68. 金包銀手拉腸 (L)<br>Stuffed Donut with Shrimp in Rice Noodle Roll | D43. 虫草花皇燒賣<br>Siu Mai with Cordyceps Flower            | D61. 麻辣小黃瓜<br>Cucumber with House Sauce | P05. 鮑魚瑤柱生滾粥 12.75<br>Abalone and Dried Scallops Porridge                | SK23. 百花釀蘑菇<br>Pan Fried Stuffed Mushroom                    | D73. 清涼龜苓膏 (M)<br>Chinese Herb Jelly                                    |             |
| DG5. 飄香榴蓮酥 (L)<br>Crispy Durian Puff                 | D69. 香煎蔥油餅 (M)<br>Pan Fried Onion Cake                           | D44. 中山香茜餃<br>Shrimp and Cilantro Dumpling              | D62. 涼拌野木耳<br>Tossed Black Fungus Salad | P06. 家鄉豬紅粥 8.75<br>Country Style Pork Blood Porridge                     | SK24. 生炒糯米飯<br>Combination Fried Sticky Rice                 | D74. 椰汁馬豆糕 (S)<br>Coconut with Bean Jelly                               |             |
| DG6. 菠蘿奶皇飽 (M)<br>Baked Egg Custard Bun              | D70. 美味沙翁 (S)<br>Sweet Chinese Donut                             | D45. 混醬腸粉<br>Rice Noodle Roll w/ Special Sauce          | D63. 貴妃黃毛雞<br>Marinated Empress Chicken | P07. 柴魚花生粥 8.95<br>Firewood Fish with Peanut Porridge                    | SK25. XO醬蝦肉拉麵<br>Clam Meat with XO Sauce in Hand-made Noodle | D75. 播沙湯丸 (M)<br>Soft Black Sesame Ball                                 |             |
| DG7. 椰香雪糯 (M)<br>Coconut Sweet Rice Ball             | D71. 薑汁豆腐花 (S)<br>Sweet Tofu with Ginger Sauce                   | D46. 莞香齋腸粉<br>Rice Noodle Roll w/ Cilantro              |   | P08. 生滾龍蝦粥 23.95<br>Lobster Porridge                                     | SK26. XO醬蘿蔔糕<br>Pan Fried Turnip Cake with XO Sauce          | D76. 綠茶湯丸 (M)<br>Crispy Green Tea Ball                                  |             |
|  |  |   |   |  | SK27. 拍蒜唐生菜<br>Lettuce with Garlic Sauce                     | D77. 養生齋糍糕 (M)<br>Yuan Yung Jelly Cake                                  |             |
|  |  |   |   |  | SK28. 椒鹽茄子粒<br>Salt and Pepper Eggplant                      |   | Hot & Spicy |