

蒸點 Steamed Dim Sum

- | | | | | |
|---|--|--|--|---|
| 1. (T) 水晶蝦餃 _____
<i>Shrimp Dumpling</i> | 7. (M) 蒜茸蒸排骨 _____
<i>Spare Ribs w. Garlic</i> | 13. (M) 蠔油鮮竹卷 _____
<i>Meat In Bean Sheet Roll</i> | 18. (M) 蜜汁焗叉燒包 _____
<i>Baked Roast Pork Bun</i> | 23. (M) 白雪公主包 _____
<i>Snow White Pork Bun</i> |
| 2. (M) 鮮蝦燒賣皇 _____
<i>Shrimp & Pork Siu Mai</i> | 8. (M) 鮮竹牛肉球 _____
<i>Minced Beef Ball</i> | 14. (T) 海鮮蝦丸 _____
<i>Steam Shrimp Ball</i> | 19. (SP) 冰皮榴蓮 _____
<i>Durian Ice Cake</i> | 24. (SP) 榴蓮酥 _____
<i>Durian Cake</i> |
| 3. (L) 菠菜鮮蝦餃 _____
<i>Shrimp Dumpling w. Spinach</i> | 9. (M) 豉味蒸鳳爪 _____
<i>Chicken Feet w. Black Bean Sauce</i> | 15. (SP) 珍珠糯米雞 _____
<i>Sticky Rice in Lotus Leaves</i> | 20. (M) 雞肉蝦燒賣 _____
<i>Chicken & Shrimp Siu Mai</i> | 25. (SP) 咖喱魚蛋 _____
<i>Fish Balls w. Curry</i> |
| 4. (M) 鮮菌素餃 _____
<i>Mushroom Dumpling</i> | 10. (M) 潮州蒸粉果 _____
<i>Chiew-Chow Style Dumpling</i> | 16. (M) 蜜汁蒸叉燒包 _____
<i>Roast Pork Bun</i> | 21. (T) 沙爹蒸牛筋 _____
<i>Steamed Tendon w. Satay</i> | 26. (M) 生炒糯米飯 _____
<i>Fried Sticky Rice</i> |
| 5. (SP) 小籠包 _____
<i>Pork Soup Dumpling</i> | 11. (T) 黑椒牛仔骨 _____
<i>Beef Ribs w. Black Pepper Sauce</i> | 17. (M) 蛋撻 _____
<i>Egg Custard</i> | 22. (M) 鯪魚球 _____
<i>Fish Ball</i> | 27. (M) 臘腸卷 _____
<i>Sausage Roll</i> |
| 6. (M) 香芋臘味餃 _____
<i>Taro & Preserved Pork Dumpling</i> | 12. (L) 薑蔥牛百葉 _____
<i>Beef Tripe w. Ginger & Scallions</i> | | | |

腸粉

Steamed Rice-Rolls Dim Sum

28. (T) 韭王鮮蝦腸 _____
Steamed Rice-Rolls w. Shrimp & Yellow Chives
29. (L) 蜜汁叉燒腸 _____
Steamed Rice-Rolls w. Honey Roast Pork
30. (M) 香茜牛肉腸 _____
Steamed Rice-Rolls w. Beef Parsley
31. (M) 金銀炸兩腸 _____
Steamed Rice-Rolls w. Twisted Cruller
32. (L) 淨齋腸 _____
Steamed Plain Ice-Rolls
33. (T) 香煎蝦米腸 _____
Pan-Fried Rice-Rolls w. Minced Shrimp
34. (T) 脆皮蝦腸 _____
Steamed Plain Ice-Rolls w. Crispy Fried Shrimp
35. (L) 肉碎蛋腸 _____
Steamed Rice-Rolls w. Minced Pork & Egg

煎炸點

Deep Fried & Pan Fried Dim Sum

36. (L) 生煎韭菜餅 _____
Pan-Fried Chives Cake
37. (M) 香煎羅白糕 _____
Pan-Fried Turnip Cake
38. (M) 羅漢煎腐皮卷 _____
Buddhist Style Vegetarian Rolls
39. (T) 煎釀百花茄子 _____
Pan-Fried Stuffed Eggplant
40. (L) 煎釀牛角椒 _____
Pan-Fried Stuffed Hot Pepper
41. (M) 蜂巢酥芋角 _____
Fried Taro Dumpling
42. (M) 安蝦咸水角 _____
Crispy Fried Dumpling
43. (M) 脆皮春卷 _____
Deep Fried Spring Roll
44. (T) 桂林炸蝦丸 _____
Crispy Fried Shrimp Balls
45. (M) 叉燒酥 _____
Baked Roast Pork Pie
46. (M) 南瓜煎餅 _____
Pumpkin Pan Cake
47. (M) 芝麻煎堆 _____
Fried Dumpling w. Sesame Seed
48. (T) 鮮蝦腐皮卷 _____
Fried Bean Curd Skin Spring Roll
49. (L) 香脆鮮蝦條 _____
Fried Shrimp Stick

精美廚點

Chef Dim Sum

(上午11時後供應)

50. (G) 椒鹽魷魚 _____
Salt & Pepper Fried Squid
51. (G) 郊外油菜 _____
Vegetables W/Oyster Sauce
52. (SP) 脆皮炸豆腐 _____
Fried Stuffed Bean Curd
53. (XSP) 豉汁炒蜆 _____
Clam w. Black Bean Sauce
54. (G) 乳香脆排骨 _____
Crispy Spare Ribs

甜品

Dessert

55. (S) 香滑椰汁糕 _____
Cold Coconut Cake
56. (L) 金牌流沙包 _____
Sweet Milk Custard Bun
57. (M) 香滑核桃包 _____
Walnut Bun
58. (M) 奶黃馬拉卷 _____
Sweet Sponge Roll w. Milk Custard
59. (M) 楊枝甘露 _____
Mango Smoothie w. Sago & Grapefruit
60. (M) 凍香芒布甸 _____
Cold Mango Pudding
61. (S) 熱豆腐花 _____
Sweet Bean Curd Soup (Hot)
62. (M) 菠蘿奶黃包 _____
Special Milk Custard Bun

粥品

Congee

63. (M) 皮蛋瘦肉粥 _____
Congee w. Thousand Year Egg & Pork
64. (M) 冬菇滑雞粥 _____
Congee w. Chicken & Mushroom

巧手小食 Snack

65. (SP) 五香牛雜 _____
Braised Beef Tripe
66. (SP) 煙肉蝦卷 _____
Bacon & Shrimp Roll
67. (SP) 白果胡椒豬肚 _____
Pig Stomach w. Ginkgo & Pepper
68. (SP) 藥膳雞腳 _____
Chicken Feet w. Chinese Herb

Tel: 718-359-8600

Fax: 718-359-7766

經手人: _____

檯號: _____