



Table No:		Drinks:
Persons:		

蒸點 STEAMED

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|--------------------------|--------------------------|---------|---|-----|
| ☐ | ☐ | 魚翅瑤柱灌湯餃 | Luscious Soup-Filled Giant Dumpling With Shark's Fin & Conpoy | ESP |
| ☐ | ☐ | 蝦餃皇 | King Prawn Dumplings (Har Gow) (4) | XL |
| ☐ | ☐ | 鮮蝦燒賣 | Pork & Prawn Dim Sim (Siu Mai) (4) | XL |
| ☐ | ☐ | 帶子燒賣 | Pork & Prawn Dim Sim with Scallop (3) | XL |
| ☐ | ☐ | 雞肉燒賣 | Delicate Succulent Chicken Dim Sim (4) | XL |
| ☐ | ☐ | 鮮竹卷 | Bean curd sheet rolls with prawns and chicken | XL |
| ☐ | ☐ | 蜜汁叉燒包 | Char Siu (BBQ Pork) Buns (3) | M |
| ☐ | ☐ | 蒸雞包 | Chicken and Prawn Buns (3) | L |
| ☐ | ☐ | 韭菜海鮮餃 | Chives & Seafood Dumplings (3) | L |
| ☐ | ☐ | 香菇素菜餃 | Vegetables & Mushroom Dumplings (3) (V) | L |
| ☐ | ☐ | 菠菜苗餃 | Spinach and Prawn Dumplings (3) | L |
| ☐ | ☐ | 陳皮牛肉丸 | Minced Beef Balls with Tangerine Peel (3) | L |
| ☐ | ☐ | 荷香糯米雞 | Sticky Rice w Minced Chicken & Veg in Lotus Leafs (2) | L |
| ☐ | ☐ | 豉汁鳳爪 | Chicken Feet in Black Bean Sauce | L |
| ☐ | ☐ | 豉汁排骨 | Pork Spare Ribs with Black Bean Sauce | L |

腸粉 STEAMED RICE NOODLES

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|--------------------------|--------------------------|---------|---|----|
| ☐ | ☐ | 鮮蝦腸粉 | Rice Noodles with King Prawn | XL |
| ☐ | ☐ | 蜜汁叉燒腸粉 | Rice Noodles with Char Siu (BBQ Pork) | L |
| ☐ | ☐ | 紅米春風得意腸 | Red Rice Noodles with Prawn Spring Roll | SP |
| ☐ | ☐ | 陳皮牛肉腸 | Rice Noodles with Beef | XL |
| ☐ | ☐ | 炸兩腸粉 | Steamed Rice Noodles with Dough Stick (V) | XL |
| ☐ | ☐ | 香滑布拉腸 | Silky Plain Rice Noodles (V) | L |

煎炸 DEEP-FRIED/BAKED

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|--------------------------|--------------------------|-------|---|----|
| ☐ | ☐ | 煎釀三寶 | Chef's Pan Fried Three Treasures (Stuffed Tofu, Capsicum & Egg-Plant) | XL |
| ☐ | ☐ | 酥炸咸水角 | Chicken & Shrimp Footy (3) | M |
| ☐ | ☐ | 香炸明蝦角 | Crispy Prawn Dumplings (3) | L |
| ☐ | ☐ | 香炸春卷 | Spring Roll (Chicken & Vegetables)(3) | L |
| ☐ | ☐ | 素菜春卷 | Vegetarian Spring Rolls (3) (V) | M |
| ☐ | ☐ | 香炸芝麻蝦 | Crispy Rice Paper Sesame Prawn Rolls (3) | XL |
| ☐ | ☐ | 蜂巢芋角 | Taro Puff (Chicken & Shrimp) (3) | M |
| ☐ | ☐ | 蜜汁叉燒酥 | Baked Char Siu (BBQ Pork) Puff (3) | M |
| ☐ | ☐ | 香煎蘿蔔糕 | Pan Fried Turnip Cake | L |
| ☐ | ☐ | 鮮蝦韭菜餅 | Pan Fried Garlic Chives & Prawns in Bean Curd Skin (3) | SP |
| ☐ | ☐ | 油條 | Deep Fried Dough Stick | S |

甜品 DESSERTS

☐	☐	香滑豆腐花	Tofu Pudding with sweet Ginger Syrup (Weekends Only)	S
☐	☐	酥皮蛋撻	Baked Egg Tarts (3)	M
☐	☐	黑芝麻煎堆	Sesame Balls with Black Sesame Paste (3)	S
☐	☐	馬拉糕	Steamed Caramel Chinese Sponge Cake	L
☐	☐	奶皇流沙包	Steamed Custard Lava Bun	XL
☐	☐	芒果布丁	Mango Pudding	S
☐	☐	芒果班戟	Mango & Cream Pancake (2)	L
☐	☐	懷舊白糖糕	Heritage Steamed Rice-Flour Cake Squares (Weekends Only)	S
☐	☐	杏仁豆腐	Silken Almond Tofu	S

廚房 A LA CARTE

☐	☐	椒鹽魷魚	Salt & Pepper Squid	ESP
☐	☐	鎮江骨	Pork Spare Ribs in Sticky Sweet & Black Vinegar Sauce	SP
☐	☐	蠔油芥蘭	Blanched Chinese Broccoli with Oyster Sauce	SP
☐	☐	豉油皇炒麵	Stir Fried Egg Noodles with Supreme Soy Sauce	SP
☐	☐	椒鹽排骨	Salt & Pepper Pork Spare Ribs	SP
☐	☐	七味炸豆腐	Fried Tofu Cubes with Shichimi (V)	SP
☐	☐	皮蛋瘦肉粥	Century Egg and Pork Congee	SP
☐	☐	香滑魚片粥	Sliced Fish Fillets Congee	SP
☐	☐	鳳爪排骨飯	Chicken Feet and Pork Spare Ribs with Rice	SP
☐	☐	X O 炒腸粉	Stir Fried Rice Noodle Rolls with XO Sauce	SP

京式點心 PEKING DUMPLING

☐	☐	花素蒸餃	Steamed Vegetarian Dumplings (3) (V)	L
☐	☐	三鮮蒸餃	Steamed Seafood Dumplings (3)	XL
☐	☐	生煎包	Pan Fried Minced Pork Buns (3)	L
☐	☐	鮮肉鍋貼	Pan Fried Pork Dumplings (Pot-stickers) (3)	L
☐	☐	灌湯小籠包	Steamed Pork & Supreme Soup Dumplings (3)	M
☐	☐	蟹粉小籠包	Steamed Pork with Crab Roe Dumplings (3)	L
☐	☐	紅油抄手	Pork & Prawn Shanghai Wontons in Spicy Red Chilli Oil (4)	XL
☐	☐	京式蔥油餅	Beijing Style Shallot Pancake (V)	S

S: \$8.80	M: \$10.80	L: \$12.80
XL: \$14.80	SP: \$16.80	ESP: \$19.80

Kindly note that yum cha sessions are enjoyed within 1.5 hours from seating.

Chinese Tea \$3pp Takeaway Box \$0.50 10% surcharge applies on Public Holiday