

## 懷舊點心 STEAMED ITEMS

	傳統蝦餃	四件   4 pieces	\$50	<input type="checkbox"/>
	Traditional shrimp dumplings			
P	蟹籽燒賣	四件   4 pieces	\$50	<input type="checkbox"/>
	Steamed pork dumplings with crab roe			
	鮮竹牛肉球	三件   3 pieces	\$43	<input type="checkbox"/>
	Steamed minced beef dumplings			
	豉汁蒸鳳爪		\$39	<input type="checkbox"/>
	Steamed chicken feet in black bean sauce			
P	蜜汁叉燒包	三件   3 pieces	\$50	<input type="checkbox"/>
	Steamed barbecue pork buns			
P	*香芋燒腩卷	兩件   2 pieces	\$50	<input type="checkbox"/>
	Steamed pork belly buns with taro			
P	*椰皇灌湯餃	一件   1 piece	\$78	<input type="checkbox"/>
	Steamed pork and shrimp dumpling in young coconut			

## 手拉腸粉 RICE FLOUR ROLLS

P	三式腸粉 叉燒   鮮蝦   牛肉	\$65	<input type="checkbox"/>
	Steamed assorted rice rolls   barbecue pork   shrimp   beef		
	鮮蝦腸粉	\$65	<input type="checkbox"/>
	Steamed rice rolls with shrimps		
P	蜜汁叉燒腸粉	\$50	<input type="checkbox"/>
	Steamed rice rolls with barbecue pork		
	香茜牛肉腸粉	\$50	<input type="checkbox"/>
	Steamed rice rolls with beef and coriander		
	*海皇紅米脆腸粉	\$65	<input type="checkbox"/>
	Seafood spring roll wrapped in steamed red rice rolls		
V	懷舊蔥花炸兩	\$43	<input type="checkbox"/>
	Steamed rice rolls with deep-fried dough stick		

## 健康素點 VEGETARIAN

V	*羊肚菌響鈴素腸粉	\$50	<input type="checkbox"/>
	Steamed rice rolls with deep-fried bean curd and morel mushrooms		
VS	*泡椒黑虎掌珍菌酥	三件   3 pieces \$60	<input type="checkbox"/>
	Baked assorted mushrooms puffs with sarcodon mushrooms and pickled pepper		
V	*蟲草花菜苗餃	三件   3 pieces \$50	<input type="checkbox"/>
	Steamed seasonal vegetable dumplings with cordyceps flowers		
V	*四季豆芹香野菇餃	三件   3 pieces \$43	<input type="checkbox"/>
	Steamed wild mushroom dumplings with string beans and celery		
V	竹筍素粉粿	三件   3 pieces \$43	<input type="checkbox"/>
	Steamed vegetable dumplings with mushrooms and bamboo pith		
VE	素菜燒賣	四件   4 pieces \$39	<input type="checkbox"/>
	Steamed assorted vegetable and mushroom dumplings		

## 田園時蔬 VEGETABLES

	豆豉鯪魚炒油麥菜	\$106	<input type="checkbox"/>
	Stir-fried Chinese lettuce with dace fish and black bean sauce		
P	*上湯野菌鮮百合浸菜遠	\$138	<input type="checkbox"/>
	Seasonal vegetables with lily bulbs and wild mushrooms in superior broth		
	*油鹽水頭菜浸芥蘭	\$106	<input type="checkbox"/>
	Poached kale with preserved vegetables in salted broth		
	*魚湯魚腐野菌浸時蔬	\$138	<input type="checkbox"/>
	Poached seasonal vegetables with dace fish mousse and wild mushrooms in fish broth		

## 精美小食 SNACKS

E	*粟米馬蹄墨魚餅	三件   3 pieces \$88	<input type="checkbox"/>
	Pan-fried cuttlefish cakes with water chestnuts and sweet corn		
P	脆皮燒腩仔	\$88	<input type="checkbox"/>
	Roasted crispy pork belly		
	*滷水鴨舌	\$78	<input type="checkbox"/>
	Marinated duck tongues		
	*荔茸鳳尾蝦	三件   3 pieces \$88	<input type="checkbox"/>
	Crispy shrimps with mashed taro		
	*燒汁釀茄子	三件   3 pieces \$78	<input type="checkbox"/>
	Pan-fried eggplant stuffed with minced dace fish and barbecue sauce		
ES	椒鹽魷魚鬚	\$88	<input type="checkbox"/>
	Deep-fried crispy squid with spicy salt		
V	與別不同春卷	\$68	<input type="checkbox"/>
	Deep-fried vegetable spring rolls		
P	欖菜肉末四季豆	\$88	<input type="checkbox"/>
	Sautéed green beans with minced pork and preserved vegetables		
PS	XO醬肉末炒腸粉	\$88	<input type="checkbox"/>
	Pan-fried rice rolls with minced pork and homemade XO sauce		

## 香酥推介 DEEP-FRIED & BAKED

P	芋絲炸春卷	三件   3 pieces \$39	<input type="checkbox"/>
	Crispy spring rolls with pork, chicken, shrimps, black mushrooms and shredded taro		
DP	雪山叉燒包	三件   3 pieces \$48	<input type="checkbox"/>
E	Baked barbecue pork buns		
	家鄉鹹水角	三件   3 pieces \$48	<input type="checkbox"/>
	Deep-fried glutinous rice dumplings with diced chicken		
P	*香煎蘿蔔糕	三件   3 pieces \$39	<input type="checkbox"/>
	Pan-fried turnip pudding		

## 特別推介 CHEF'S RECOMMENDATIONS



\*黑松露萵筍帶子餃 \$68  
Steamed scallop dumplings with  
celtuce and black truffle  
三件 | 3 pieces ☐



NES\*紫薯沙嗲牛頸脊批 \$58  
Spicy baked beef chuck puffs with  
purple potato and satay sauce  
三件 | 3 pieces ☐



\*紫山藥鮮蝦水晶餃 \$58  
Steamed shrimp dumplings  
with purple yam  
三件 | 3 pieces ☐



百花茶湯菊花卷 \$58  
Crispy shrimp mousse rolls with  
chrysanthemum tea jelly  
三件 | 3 pieces ☐

檯號  
Table no.

經手人  
Staff

## 馳名粉、麵、飯 NOODLES & RICE

- E 野菌安格斯牛肉炒烏冬 \$188 ☐  
Wok-fried udon with Angus beef and wild mushrooms
- PE\*豉椒味菜火鴨絲炒麵 \$178 ☐  
Fried egg noodles with shredded roasted duck,  
preserved vegetables, bell peppers and black beans
- P 豉椒排骨河 \$178 ☐  
Sautéed flat rice noodles with pork ribs in black bean  
and chilli sauce
- PE\*欖菜肉沫蛋白炒飯 \$178 ☐  
Fried rice with minced pork, egg white and  
preserved vegetables
- PE 蟹肉鮮菇燴伊麵 \$188 ☐  
Braised e-fu noodles with crabmeat and straw mushrooms
- P 香茜鮮茄星斑球魚湯米粉 每位 | per person \$122 ☐  
Rice vermicelli with garoupa fillet, tomato and  
parsley in fish broth

## 生滾粥品 CONGEE

- \*蝦乾花菇雞球粥 每位 | per person \$98 ☐  
Chicken fillet congee with black mushrooms and  
dried shrimps
- PE\*鹹蛋豬骨粥 每位 | per person \$78 ☐  
Pork bone congee with salty egg yolk
- E 榨菜牛肉粥 每位 | per person \$78 ☐  
Beef congee with preserved vegetables
- \*生菜鯪魚球粥 每位 | per person \$78 ☐  
Silver dace fish ball congee with lettuce

V 素食 / Vegetarian

D 乳製品 / Dairy

P 豬 / Pork

N 堅果 / Nuts

E 蛋 / Eggs

S 辣味 / Spicy

\* 新點心 / New item

## 精選甜品 DESSERTS

- DE 鮮奶蛋撻仔 三件 | 3 pieces \$55 ☐  
Egg tart  
製作需時25分鐘 Please allow 25 minutes to prepare
- VN 擂沙湯圓 四件 | 4 pieces \$55 ☐  
Glutinous sesame paste dumpling  
coated with peanut powder
- DE\*蛋黃麻蓉包 三件 | 3 pieces \$58 ☐  
Steamed buns with sesame paste and egg yolk
- E 懷舊香麻蛋散 四件 | 4 pieces \$55 ☐  
Baked traditional sweet egg twist
- NE\*冬蓉松子老婆餅 三件 | 3 pieces \$55 ☐  
Baked winter melon and pine nut pastries
- V\*蓮香荷花酥 三件 | 3 pieces \$52 ☐  
Baked lotus pastries
- V 杞子桂花糕 四件 | 4 pieces \$52 ☐  
Chilled osmanthus and goji berry jelly
- V\*懷舊芝麻卷 三件 | 3 pieces \$58 ☐  
Chilled black sesame roll
- DE 薑汁雙皮奶 每位 | per person \$55 ☐  
Double-boiled milk custard with ginger  
製作需時25分鐘 Please allow 25 minutes to prepare
- DE 焗蓮蓉西米布甸 每位 | per person \$55 ☐  
Baked sago and lotus seed paste pudding  
製作需時25分鐘 Please allow 25 minutes to prepare
- D 楊枝甘露 每位 | per person \$55 ☐  
Chilled sago cream with fresh mango, melon,  
pomelo, coconut milk and mango juice
- D 香芒果布甸 每位 | per person \$55 ☐  
Chilled mango pudding