

金典点心套餐

5-Course Classic Dim Sum Set Menu


\$68 每位 per person
至少2位 minimum 2 persons

点心拼盘    




芦笋鲜虾饺皇, 飞鱼籽烧卖,
腊味虾米香芋饼

Dim Sum Platter





Steamed Prawn Dumpling with
Asparagus, Steamed Siew Mai with
Flying Fish Roe, Taro Pancake, Dried
Shrimp, Sundried Chinese Sausage

滋补养颜粤式老火炖汤 


Double-boiled
Soup of the Day

古法焖金目鲈件, 自制豆腐   

Braised Local Sea Bass Fillet,
Homemade Beancurd,
Local Mushroom

番茄虾粒火腿炒饭    

Wok-fried Rice, Tomato, Prawn,
Italian Ham

紫薯西米露椰子雪糕 

Chilled Purple Sweet Potato
Sago Cream, Coconut Ice Cream

金玉点心套餐

6-Course Classic Dim Sum Set Menu



\$88 每位 per person
至少2位 minimum 2 persons

三品拼盘    



脆皮烧腩仔, 胡椒猪肚烧卖, 鲜虾腐皮卷

Dim Sum Platter




Crackling Roasted Pork Belly,
Steamed Siew Mai with Pork
Stomach, Crispy Beancurd Roll with
Fresh Prawn

花胶干贝五指毛桃炖有机澳洲排骨汤  






Double-boiled Hispid Fig Root Soup,
Premium Fish Maw, Conpoy,
Australian Pork Spare Rib

豉汁蒸鲜菌带子豆腐  


Steamed Hokkaido Scallop,
Homemade Beancurd, Local
Mushroom, Black Bean Sauce

酥炸咸蛋奶油鸡扒   

Crispy Local Farm Chicken Cutlet,
Butter and Salted Egg Yolk Sauce

虾球炒中华拉面     

Wok-fried Noodle with Sustainable
Black Tiger Prawn

香芒玉露奶冻 

Chilled Mango Pudding



价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please notify our service associates if you have any special dietary requirements or food allergies.