# *All-You-Can-Eat Dim Sum Brunch* 任點任食點心 Brunch

枱號: 人數:

# <u> 龍逸軒招牌點心 Signature Dim Sum</u> [ ]原隻鮑魚燒賣(1件) Steamed Pork and Shrimp Dumpling with Whole Abalone (1 pc) <sub>每人限點一次</sub> <sub>Limited to one order per customer</sub>

Sesame Roll (1 pc)

Steamed Quail Egg and Pork Dumpling (1 pc) Steamed Beef Dumpling with Spring Onion (1 pc)

Deep-fired Shrimp Toast with Mayonnaise (1 pc)

Steamed Imitation Shark Fin Dumpling with Coriander (1 pc)

Steamed Chinese Sausage Roll (1 pc)

#### 懷舊系列 Nostalgic

首次			單	
1 <sup>st</sup> C	Order	$2^{nd}$	Order	
[	]	[	]	鹌鹑蛋燒賣(-件)
[	]	[	]	蔥花牛肉角(-件)
[	]	[	]	迷你臘腸卷(一件)
[	]	[	]	懷舊芝麻卷(一件)
[	]	[	]	香茜素魚翅餃(-#)
[	]	[	]	沙律醬蝦多士(-件)

#### 蒸點 Steamed

首、			1單	
1 <sup>st</sup> C	Order	$2^{nd}$	Order	
[	]	[	]	晶瑩鮮蝦餃 (一件)
[	]	[	]	蟹肉菜苗餃(-件)
[	]	[	]	醬皇蒸鳳爪(-碟)
[	]	[	]	豉汁蒸排骨(-碟)
[	]	[	]	蜜汁叉燒腸粉(半碟/-碟)
[	]	[	]	金粟上素腸粉(半碟/-碟)

### Steamed Fresh Shrimp Dumpling (1 pc) Steamed Crab Meat and Vegetables Dumpling (1 pc) Steamed Chicken Feet with Black Bean Sauce (single portion) Steamed Pork Spare Ribs in Black Bean Sauce (single portion) Steamed Rice Roll with Barbecued Pork (half / single portion) Steamed Rice Roll with Sweet Corn, Vegetables and Carrots (half / single portion)

#### 煎炸 Pan-fried or Deep-fried

自次		加里		
1 <sup>st</sup> Order		2 <sup>nd</sup> Order		
[	]	[	]	香煎韭菜果(-件)
[	]	[	]	香芹鮮蝦腐皮卷(-件)
[	]	[	]	香煎牛肉包(-件)
[	]	[	]	金勾鹹水角(一件)
[	]	[	]	X0醬蘿蔔糕(半碟 /-碟)
[	]	[	]	X0醬炒腸粉(半碟 /-碟)

# 羹 Soup (一人分量Single Portion)

ы	次 Order	加 2 <sup>nd</sup> (	單 Order	
[	]	[	]	是日廚師湯品
E	]	[	]	雪耳魚蓉羹

Pan-fired Shrimp Dumpling with Garlic Chives (1 pc) Deep-fried Bean Curd Sheet Roll with Shrimps and Celery (1 pc) Pan-fried Beef and Preserved Vegetables Bun (1 pc) Deep-fried Dumpling with Chicken and Dried Shrimp (1 pc) Stir-fried Turnip and Preserved Meat Pudding in XO Chilli Sauce (half / single portion Stir-fried Rice Roll with XO Chilli Sauce (half / single portion)

Soup of the Day Thick Minced Fish Soup with Snow Fungus

\*Subject to 10% Service Charge and Tea & Condiment Charge 另收加一服務費及及茶芥 \*The above items are applicable for dine in only 以上所有食品只限堂食

#### 前菜小碟 Cold Appetizer

目外 1 <sup>st</sup> Ord		2 <sup>nd</sup> Ora	ler	
[	]	[	]	貢菜海蜇(半碟 /-碟)
[	]	[	]	京式醬蹄(半碟 /-碟)
[	]	[	]	鎮江肴肉(半碟/-碟)
[	]	[	]	鮑汁豬仔腳(半碟 /-碟)
[	]	[	]	冰糖蜜蓮藕(半碟 /-碟)
[	]	[	]	白灼時蔬(半碟 /-碟)
[	]	[	]	涼拌青瓜雲耳(半碟/-碟)
[	]	[	]	欖菜干煸四季豆(#碟/

Marinated Jelly Fish with Preserved Vegetables (half / single portion) Marinated Pig Knuckle with Shallot (half / single portion) Marinated Pork in Dark Vinegar (half / single portion) Marinated Pig's Knuckle with Abalone Sauce (half / single portion) Honey Glazed Lotus Root (half / single portion) Poached Seasonal Vegetables (half / single portion) Marinated Cucumber and Black Fungus inVinegar (half / single portion) Stir-fried String Beans with Preserved Vegetable and Minced Pork (half / single portion)

飯麥	T R	jce L	No	<b>odles</b> (一人分量Single Portion)
首次		加單		
1 <sup>st</sup> 01	rder	2 <sup>nd</sup> 01	der	
[	]	[	]	雪菜火鴨絲炆米粉
[	]	[	]	櫻花蝦翡翠炒飯
[	]	[	]	皮蛋瘦肉粥
Γ	1	Γ	٦	豉椒牛河

Braised Vermicelli with Shredded Roasted Duck and Preserved Vegetables Fried Rice with Vegetable and Dried Sakura Shrimps Congee with Pork and Preserved Egg Stir-fried Flat Rice Noodles with Beef in Black Bean Sauce

## 中式甜點 Chinese Dessert

首) 1 <sup>st</sup> O			單 Order		
[	]	E	]	陳皮紅豆沙 (一碗)	Sweetened Red Bean Soup (1 bowl)
[	]	E	]	冰花雪耳燉萬壽果 (-碗)	Double-boiled Snow Fungus with Papaya (1 bowl)
[	]	[	]	燕麥香芒卷 (一件)	Chilled Mango Roll with Oatmeal (1 pc)

碟)

#### 西式甜點 Western Dessert

首次 1 <sup>st</sup> Order		加単 2 <sup>nd</sup> Order			
[	]	[	]	芒果拿破崙 (一件)	Mango Napoleon (1 pc)
[	]	[	]	藍莓芝士蛋糕 (一件)	Blueberry Cheese Cake (1 pc)
[	]	[	]	雲児拿雪糕 (一杯)	Vanilla Ice Cream (1 cup)
[	]	[	]	朱古力雪糕 (一杯)	Chocolate Ice Cream (1 cup)

最後點餐時間 Last Order Time: 12:15 / 14:45 珍惜食物 切勿浪費 Please do not waste food



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