DIM SUM SET MENU

Appetisers, Barbecue and Dim Sum

Barbecued pork

Brined chicken, spicy sauce, Sichuan style

Marinated cucumber, dried plum sauce

Deep-fried eggplant, spicy salt

Steamed pork dumpling, flying fish roe

Steamed Yu fungus and mushroom dumpling, Chinese celery

Steamed shrimp dumpling, bamboo shoot

Steamed scallop and vegetable dumpling, shrimp

Steamed wheat flour dumpling, egg custard

Barbecued pork and apple puff pastry

Steamed beef ball, dried tangerine peel

Steamed barbecued pork bun

Stir-fried turnip cake, X.O. chilli sauce

Steamed pork rib, soy bean sauce, Chen Cun rice noodle

Pan-fried vegetarian bean curd sheet roll

Crispy lamb spring roll, cumin

Fried glutinous dumpling, pork, dried shrimp

Soup of the day

Rice, Congee, Noodle and Seasonal Vegetables

Fried rice, diced seafood, pineapple

Pork congee, salted and preserved eggs

Wok-fried curry flat rice noodle, Singaporean style

Inaniwa udon in soup, shredded roasted duck, preserved vegetables

Seasonal vegetables

Dessert

Sweetened black glutinous rice soup, coconut milk Chilled sweetened egg pudding

點心套餐

\$328 (per person 每位) minimum two persons 只適用於兩位或以上

燒味前菜及點心

蜜汁叉燒

川味口水雞

話梅青瓜

椒鹽茄子

飛魚子燒賣

榆耳香芹菌皇餃

筍尖蝦餃皇

帶子鮮蝦時蔬餃

奶皇水晶包

蘋果叉燒酥

陳皮牛肉球

蜜汁叉燒包

X.O. 醬炒蘿蔔糕

麵醬排骨陳村粉

香煎素腐皮卷

孜然羊肉春卷

安蝦鹹水角

老火例湯

粥飯麵及白灼時蔬

菠蘿海鮮粒炒飯

金銀蛋肉碎粥星洲炒貴刁

雪菜火鴨絲稻庭烏冬

季節時令時蔬

甜點

椰汁紫米露 蛋花大菜凍糕