

點心 Dim Sum

蒸 Steamed

黑松露蝦餃	98
Black truffle har gau	
水晶蝦餃	78
Traditional har gau	
羊肚菌水晶餃	78
Seasonal wild mushroom dumplings (v)	
牛肝菌灌湯餃	98
Hokkaido scallop & winter melon dumpling in a porcini broth	
龍蝦汁薑味黑天使餃	138
Squid ink shrimp dumpling in lobster bisque and ginger foam	
黑蒜燒賣	78
Black garlic, prawn & pork siu mai	
賽螃蟹鱈魚餃	88
“Racing crab” dumplings, steamed black cod & egg white	
喇沙小籠包	98
Laksa xiao long bao	
蜜汁叉燒包	78
Barbecue pork bao	
麻辣魚柳包	78
Sichuan ma la fish bao	
松茸冬菇包	68
Matsutake mushroom bao (v)	
紅妝石榴球	88
Ma la potato dumplings with Sichuan pepper (v)	

點心 Dim Sum

煎炸 Crispy & Baked

海膽蟹肉春卷	118
Hokkaido king crab & sea urchin spring rolls	
巴馬火腿蘿蔔糕	78
Pan-seared turnip cake with crispy Parma ham	
黑椒和牛酥	98
Wagyu & black pepper puffs	
欖仁燒雞酥	98
Roasted chicken puffs with almond	
松露山珍腐皮卷	68
Fried bean curd roll with mushroom black truffle (v)	
千絲麻辣桂魚卷	98
Deep fried ma la mandarin fish roll	

甜點心 Sweet Dim Sum

盆栽 (四位用) Tofu panna cotta with matcha green tea cake and toffee	218 for 4 person
懷舊酥皮蛋撻 Classic egg tarts *Preparation time approx. 15minutes	68
美祿糯米糍 Chocolate lava mochi *Preparation time approx. 15 minutes	78
薑汁慕絲糕 Ginger mousse cake	68
豆腐乳凍 Tofu panna cotta	68 per person
荔枝薑蜜雪葩 Lychee & ginger sorbet	58 2 scoops
柑桔雪葩 Mandarin sorbet	58 2 scoops
黑芝麻雪糕 Black sesame ice cream	58 2 scoops
石榴甘露 Chiuchow style guava & pomelo	58 per person
壽桃 (隻) Longevity bun	38 each

中國茶 Tea Selection 兩位用 (For 2 person)

玫瑰紅茶	68
Rose Black Tea	
人參烏龍茶	68
Ginseng Oolong	
濃滑普洱	68
Pu'erh Tea	
龍井	68
Green Longjing	
壽眉王 (白玉牡丹)	68
Shoumei (White Peony Supreme)	
桂花鐵觀音	68
Osmanthus Ti Kuan Yin Oolong Tea	
茉莉花茶	68
Jasmine Tea	
菊花茶	78
Chrysanthemum Tea	