

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)

法國鵝肝餃 118


Foie gras dumplings with Fuji apple

黑虎掌水晶素餃 78

Hawk's wing mushroom dumpling (v)

牛肝菌灌湯餃 (位上) 98

**Hokkaido scallop & winter melon dumpling in a
porcini broth** per person

 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)

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

松露山珍腐皮卷 68

Fried bean curd roll with mushroom black truffle (v)

碧綠墨魚餅 88

Fried cuttlefish cake with shrimp and carrot

香煎泡菜鍋貼 78

Kimchi gyoza

腸粉 Cheung Fun Rice Rolls

頭爐叉燒腸 108

Barbecue pork loin glazed with New Zealand manuka honey

百花響鈴腸 108

Crispy bean curd roll with prawn & squid

 口水桂花腸 118

Steamed mandarin fish fillet with Sichuan style chilli peanut sauce

拍薑星斑腸 128

Garoupa fillet with spring onion and ginger

野菜脆脆腸 98

Three treasure vegetable (v)

中式甜點心 Sweet Dim Sum

 Signature dish

 盆栽 (四位用) Tofu panna cotta with matcha green tea cake and toffee	for 4 person	198
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
栗茸千層糕 Chestnut thousand layer cakes		68
豆腐乳凍 Tofu panna cotta	per person	68
是日甜品 Dessert of the day	per person	58
壽桃 (隻) Longevity bun	each	48

甜品 Dessert

 茉莉花茶蜜糖蛋糕配柑橘雪糕 Jasmine tea and honey cake with mandarin and kalamansi ice cream	per person	118
脆皮杏仁紅棗芝士蛋糕配薑白朱古力雪糕 Red date and almond rocher bar with ginger and white chocolate ice cream	per person	118
自家製雪糕及雪葩 Selection of homemade ice creams and sorbets	single scoop two scoops three scoops	48 68 98
*請向我們同事查詢 Ask your server for the available selection		

Subject to 10% service charge

中國茶 Tea Selection

兩位用 (For 2 person)

 Signature dish

玫瑰紅茶	68
Rose Black	
人參烏龍茶	68
Ginseng Oolong	
濃滑普洱	68
Pu'er	
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	
茉莉花茶	68
Jasmine	
菊花茶	78
Chrysanthemum	