

SINCE 1989

協成

HIP SENG

✦ 手 藝 蒸 點 ✦

Handcrafted Dim Sum

✦ 前米芝蓮點心大師團隊傾力主理 ✦

選用時令地道食材
以傳統粵式點心手藝融入創新理念
賦予點心耳目一新的“色香味形”

The Menu is tailor-made by Michelin-starred Chef Team,
presenting you a series of exquisite and innovative Dim Sum
crafted with finest seasonal ingredients and traditional culinary technique.

金魚鮮蝦餃 \$60/4件 (4 pieces)
Steamed Dumplings with Shrimp
in Goldfish Shape

黑魚子帶子燒賣 \$88/3件 (3 pieces)
Steamed Pork Dumplings
with Scallop and Caviar

日日鮮拆蟹肉小籠包 \$68/3件 (3 pieces)
Steamed Shanghainese Dumplings
with Fresh Crabmeat

泰式蒸排骨 \$48/份 (portion)
Steamed Pork Ribs in Thai Style

羊肚菌陳皮牛肉球 \$48/3件 (3 pieces)
Steamed Beef Balls
with Morel Mushroom and Tangerine Peel

鼎湖山福袋 \$58/3件 (3 pieces)
Steamed Vegetarian Dumplings
Wrapped in Fresh Bean Curd Skin

燕窩榆耳餃 \$98/3件 (3 pieces)
Steamed Dumplings with
Bird's Nest and Elm Fungus

魚翅花膠雞湯包 \$78/位 (person)
Poached Dumplings with Superior Shark's
Fin and Fish Maw in Chicken Broth

遠年陳皮叉燒包 \$45/3件 (3 pieces)
Steamed Barbecued Pork Buns
with Aged Tangerine Peel

XO醬蒸珍珠雞 \$48/3件 (3 pieces)
Steamed Glutinous Rice with Chicken and
X.O Sauce Wrapped in Lotus Leaf

All prices are subject to 10% service charge 加10%服務費

✧ 精緻甜點 ✧

Desserts

✧ 香脆美點 ✧

Fried Dim Sum

燕窩鮮奶凍

Chilled Milk Pudding with Bird's Nest

\$65/位 (person)

百香果凍布甸

Chilled Passion Fruit Pudding

\$38/位 (person)

養顏杏汁蛋白

Sweetened Almond Cream with Egg White

\$38/位 (person)

欖仁馬拉糕

Steamed Sponge Cake with Nuts

\$32/件 (piece)

金悅甜薄鐸

Pan-fried Glutinous Pancakes with Almond

\$42/份 (portion)

流汁沙皇包

Steamed Egg Custard Buns

\$30/3件 (3 pieces)

脆麥黑糖糕

Chilled Brown Sugar Layered Puddings
with Granola

\$30/份 (portion)

椰皇小白兔

Coconut Milk Puddings in Bunny Shape

\$38/3件 (3 pieces)

煙三文魚鮮蝦春卷

Deep-fried Spring Rolls with
Smoked Salmon and Fresh Shrimp

\$62/3件 (3 pieces)

鵝肝醬咸水角

Deep-fried Glutinous Puffs
Stuffed with Foie Gras

\$48/3件 (3 pieces)

生煎雪花和牛包

Pan-fried Wagyu Beef Buns with Scallion

\$68/3件 (3 pieces)

X O 醬煎珍珠雞

Pan-fried Glutinous Rice with Chicken and
X.O Sauce Wrapped in Lotus Leaf

\$48/3件 (3 pieces)

惹味黑豚肉煎餃

Pan-fried Dumplings with Kurobuta Pork

\$36/3件 (3 pieces)

鮑魚手袋酥

Puff Pastry with Abalone in Purse Shape

\$78/3件 (3 pieces)

雪山酥皮焗叉燒餐包

Baked Crispy Barbecued Pork Buns

\$32/3件 (3 pieces)

西杏炸鮮奶

Deep-fried Fresh Milk Custards
with Almond

\$36/3件 (3 pieces)

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✧ 手工腸粉及粥品 ✧

Handmade Rice Flour Rolls and Congee

梅菜皇叉燒腸	\$48/份 (portion)
Steamed Rice Flour Rolls with Barbecued Pork and Superior Preserved Vegetable	
米網海皇腸	\$68/份 (portion)
Steamed Rice Flour Rolls with Scallop and Shrimp	
露筍雪花和牛腸	\$68/份 (portion)
Steamed Rice Flour Rolls with Wagyu Beef and Asparagus	
韭黃竹筍鮮蝦腸	\$60/份 (portion)
Steamed Rice Flour Rolls with Fresh Shrimp, Bamboo Pith and Chives	
竹筍海魴魚茸粥	\$68/份 (portion)
Boiled Congee with Sea Bream and Bamboo Pith	
發菜蠔豉咸骨粥	\$48/份 (portion)
Boiled Congee with Salted Pork Bones, Dried Oysters and Black Moss	
鮮百合淮山南瓜粥	\$35/份 (portion)
Boiled Millet Congee with Pumpkin, Fresh Lily Bulbs and Chinese Yam	
生滾鮑魚滑雞粥	\$128/份 (portion)
Boiled Congee with Abalone and Chicken	

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✧ 精選主食 ✧

Rice and Noodles

砂窩一品招牌炒飯	\$188/份 (portion)
Fried Rice with Conpoy, Barbecued Pork and Fresh Shrimp in Claypot	
松子瑤柱紅米炒飯	\$138/碟 (dish)
Fried Red Rice with Pinenuts and Conpoy	
花膠松露野米燴飯	\$138/位 (person)
Braised Wild Rice with Fish Maw and Truffle	
龍蝦湯泡稻庭烏冬	\$158/窩 (bowl) \$68/位 (person)
Poached Inaniwa Udon in Lobster Soup	
日本黑豚遼參燜粗麵	\$188/份 (portion)
Braised E-fu Noodles with Kurobuta Pork and Japanese Sea Cucumber	
招牌海皇煎脆麵	\$188/碟 (dish)
Signature Crispy Noodles Topped with Assorted Seafood	
貴蚌勝瓜燜鴛鴦米	\$158/碟 (dish)
Braised Rice Noodles with Osmanthus Mussels and Hairy Squash	
X O 醬干炒牛肉河粉	\$138/碟 (dish)
Stir-fried Rice Noodles and Beef with X.O Sauce	

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✧ 廚師推介小食 ✧

Chef's Recommendation

老火靚湯

Daily Soup

\$68/位 (person)
\$118/半例 (half)

老壇子鳳爪

Spicy-flavored Chicken Feet

\$48/份 (portion)

脆皮菌香素鵝

Deep-fried Beancurd Sheet Rolls
Stuffed with Mushrooms

\$68/份 (portion)

脆皮美國牛肩肉

Crispy US Beef Chuck

\$85/半例 (half)

酥脆七味豆腐

Crispy Tofu

\$88/例 (regular)

脆皮皇子鵲

Crispy Pigeon

\$98/隻 (each)

燒味淋魚干

Roasted Dried Fish with Mirin Sauce

\$98/份 (portion)

燒美國露筍黑豚腩卷

Roasted Kurobuta Belly
with American Asparagus

\$138/份 (portion)

砂窩翅湯雲吞雞

Boiled Wonton and Chicken with Shark's
Fin Soup in Claypot

\$168/份 (portion)

白灼田園蔬

Poached Seasonal Vegetable

\$48/份 (portion)

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