巧手點心

DIM SUM

| 灌 湯 日 奉 毛 璧 小 籠 包 (每 件) Steamed Kegani Crabmeat Dumpling (Per Piece) | 78 |
|---|-----|
| 菜 计 銫 鱼 燒 賣 (每 件) Steamed Traditional Pork Dumpling with Baby Abalone (Per Piece) | 58 |
| 水晶松露 登 彩 果 (毎 件) Steamed Truffle and Crabmeat Dumpling (Per Piece) | 48 |
| 海皇鳳眼飯 (每件) Steamed Seafood Dumpling (Per Piece) | 48 |
| 毘 布 鱈 鱼 酥 (每 件) Baked Cod Fish with Seaweed Puff (Per Piece) | 48 |
| 翡翠玉龍 餧 (每件) Jade Dragon Dumpling (Per Piece) | 48 |
| ^変 黒 板 焼 计 一 口 和 半 酥 (每 件) Baked Black Pepper Wagyu Beef Puff (Per Piece) | 48 |
| 置 蒜 珍 肝 鶏 粒 春 巻 (み 件) Crispy Chicken Roll with Foie Gras and Aged Black Garlic (Per Piece) | 48 |
| 鮮 拆 毛 蟹 鮮 忏 巻 (雨 件, 需 時 二 十 含 鐘) Steamed Kegani Crabmeat in Bean Curd Skin with Consommé (2 Pieces, Preparation Time 20 Mins) | 108 |
| ^変 里 松 露 燒 鶏 餐 包 (三 件, 需 時 二 十 含鐘) Baked Barbecued Chicken Bun with Black Truffle (3 Pieces, Preparation Time 20 Mins) | 108 |
| 元 貝 鵺 鹑 蛋 焼 賣 (三 件) Steamed Pork Dumpling with Scallop and Quail Egg (3 Pieces) | 108 |

巧手點心

DIM SUM

| め 意 上 素 福 袋 (三 件) Steamed Vegetarian Stuffed in Fortune Pocket (3 Pieces) | 108 |
|--|--------------------|
| 黑 脉 又 燒 酥 (三件, 需 時 二十分 鐘) Baked Iberico Pork Pastry (3 Pieces, Preparation Time 20 Mins) | 108 |
| 酸 練 诲 参 飯 子 (三 件) Steamed Sea Cucumber Dumpling with Yellow Chili Sauce (3 Pieces) | 108 |
| ^変 水晶潮州 将 果 (三件) Steamed Dried Shrimp and Preserved Vegetable Dumpling (3 Pieces) | 88 |
| 家 鄉 鹹 水 角 (三 件) Deep-fried Glutinous Rice Dumpling Filled with Dried Shrimp and Chives (3 Pieces) | 88 |
| 紅 油 抄 手 (占 件) Poached Vegetable and Pork Dumplings in Chili Vinegar Sauce (6 Pieces) | 108 |
| 鮮 龍 蝦 菜 粒 腸 枍 Steamed Rice Roll with Fresh Lobster and Vegetables | 428 |
| 三色布拉腸粉 自選一款米漿腸粉 (傳統白米腸,紅米腸,蔥花蝦米腸) 自選三款餡料 (脆皮羅漢齋,石斑鱼片,脆皮鮮蝦卷,蔥爆和牛,梅菜里豚 Steamed Rice Rolls Choices of 1 Steamed Rice Roll (Traditional Plain Roll, Red Rice Roll, Scallion and Dried Shirmp Roll) Choices of 3 Ingredients (Crispy Assorted Fungus, Garoupa Fillet, Crispy Prawn Wagyu Beef and Scallion, Preserve Vegetable with Iberico Barbecued Pork) | 叉 燒) 128 |

