

# Dim Sum Set Lunch

## 嘉福點心(任選八款)

(Select 8 Different Dim Sum for Each Table)

### 菜膽竹笙燉北菇湯

Vegetable Consommé with Cabbage,  
Bamboo Piths and Black Mushroom

### 瑤柱有機糙米雞

Steamed Organic Glutinous Rice with Conpoy  
and Chicken

### 招牌蝦餃皇

Steamed Shrimp Dumplings "Har Gau"

### 狀元煎茶粿

Pan-fried Glutinous Rice Dumplings  
filled with Peanuts and Chicken

### 松茸燒賣

Shrimp and Pork Dumplings with  
Matsutake mushrooms

### 香煎臘味蘿蔔糕

Pan-fried Turnip and Assorted Preserved Meat  
Puddings

### 瑤柱鮮蝦豆苗糕

Pea Shoots Dumplings with Shrimp and Conpoy

### 蒜香鮮蝦鱈魚春卷

Spring Rolls with Shrimp, Cod Fish and Garlic

### 紅菜頭竹笙蒸素餃

Vegetarian Dumplings

### 香麻叉燒酥

Barbecue Pork Puff with Sesame

### 時菜牛肉球

Steamed Beef Balls with Seasonal Vegetables

### 羅漢上素腸粉

Mixed Vegetables Rice Flour Rolls

### 蜜汁叉燒包

Steamed Honey Barbecue Pork Buns

### 脆皮牛肉腸粉

Rice Flour Rolls with Beef and Deep-fried Dough

### 招牌蛋白杏仁露, 香酥奶皇春卷

Homemade Almond Cream with Egg White,  
Deep-fried Egg Custard Spring Rolls

#### 星期一至星期五 Monday to Friday

每位 228 Per Person (兩位起 Minimum Two Persons)

#### 星期六、日及公眾假期 Saturday, Sunday and Public Holidays

每位 \$248 Per Person (兩位起 Minimum Two Persons)

此套餐任何折扣恕不適用  
Not Applicable For Any Discount

菜式含有豬肉成份。以上價目均以港元計算, 需另收加一服務費  
Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge

# 梁師傅推介午餐

## Chef Recommendation Set Lunch

### 淮杞瑤柱燉瓜環

Double-boiled Melon Soup with Conpoy  
(可轉花膠鮑魚灌湯餃每位另加 HK\$38)  
(Fish Maw and Abalone Dumpling in Soup HK\$38 Supplement Per Person)

### 嘉福點心(每檯任選三款)

Dim Sum Platter (Each Table Select 3 Different Dish)

### 時令菜蔬

(做法可選: 清炒, 蒜茸或上湯浸)  
Seasonal Vegetables  
(Selection of Cooking Method:  
Sautéed, Garlic and Poached with Supreme Soup)

### 主食(每檯任擇一款)

(Main Course Each Table Select One Dish)

#### 嘉福魚湯米粉

Vermicelli in Fish Broth

#### 發財鯪魚球粥

Congee with Grass Carp Balls and  
Long Thread Moss

#### 檳城炒瀨粉

Wok-fried Rice Noodle in Penang Style

#### 上湯北菇生麵每位

Soup Noodle with Black Mushroom

#### 沙窩金勾煎腸粉

Wok-fried Rice Flour Rolls with  
Bean Sprouts in Casserole

#### 牛油果海鮮炒飯

Fried Rice with Assorted Seafood and Avocado

### 招牌蛋白杏仁露

Homemade Almond Cream with Egg White

### 香酥奶皇春卷

Deep-fried Egg Custard Spring Rolls

每位 \$288 Per Person (兩位起 Minimum Two Persons)

此套餐任何折扣恕不適用  
Not Applicable For Any Discount

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## 精選點心 Dim Sum Selection

### 蒸點 Steamed

<b>花膠鮑魚灌湯餃</b> Fish Maw and Abalone Dumpling in Soup	\$120	<b>紅菜頭竹筍蒸素餃</b> (三件 3 pieces) Vegetarian Dumplings	\$60
<b>海景蝦餃皇</b> (四件 4 pieces) Shrimp Dumplings "Har Gau"	\$80	<b>X.O.醬蒸鳳爪</b> Chicken Feet with X.O. Sauce	\$51
<b>松茸燒賣</b> (四件 4 pieces) Shrimp and Pork Dumplings with Matsutake mushrooms	\$80	<b>時菜牛肉球</b> (三件 3 pieces) Beef Balls with Seasonal Vegetable	\$66
<b>蜜汁叉燒包</b> (三件 3 pieces) Honey Barbecue Pork Buns	\$60	<b>瑤柱有機糙米雞</b> (二件 2 pieces) Organic Glutinous Rice with Conpoy and Chicken	\$58
<b>瑤柱鮮蝦豆苗糰</b> (三件 3 pieces) Pea Shoots Dumplings with Shrimp and Conpoy	\$66		

### 香脆精點 Fried

<b>香麻叉燒酥</b> (三件 3 pieces) Barbecue Pork Puff with Sesame	\$66	<b>狀元茶粿</b> (三件 3 pieces) Glutinous Rice Dumplings filled with Peanuts and Chicken	\$66
<b>蒜香鮮蝦鱈魚春卷</b> (三件 3 pieces) Spring Rolls with Shrimp, Cod Fish and Garlic	\$66	<b>香煎臘味蘿蔔糕</b> (三件 3 pieces) Pan-fried Turnip and Assorted Preserved Meat Puddings	\$66

### 鮮腸粉 Steamed Rice Flour Rolls

<b>韭黃鮮蝦腸粉</b> Shrimp with Chinese Chives	\$69
<b>金銀帶子腸粉</b> Scallop, Asparagus and Pumpkin	\$69
<b>脆皮牛肉腸粉</b> Minced Beef with Deep-fried Dough	\$69
<b>蜜汁叉燒腸粉</b> Honey Barbecue Pork	\$69
<b>羅漢上素腸粉</b> Assorted Fungus	\$60
<b>豉油皇銀芽煎腸粉</b> Pan-fried Rice Flour Rolls with Bean Sprouts in Supreme Soy Sauce	\$60
<b>X.O.醬銀芽煎腸粉</b> Pan-fried Rice Flour Rolls with Bean Sprouts in X.O Sauce	\$80