

和

三

DIM SUM MENU

飯

店

蒸

STEAMED

松茸花膠瑤柱灌湯餃

Dumpling in Soup with Matsutake Mushroom
and Fish Maw and Scallop**118/位 per person**

天精草帶子四喜餃

Dumplings with Wolfberry Leaves and Scallop

108/3件 pcs

羽衣甘藍松茸燒賣

Pork and Shrimp Dumplings with Kale and Matsutake Mushroom

98/3件 pcs

古法筍尖蝦餃王

Shrimp Dumplings with Bamboo Shoots

98/3件 pcs

陳皮百頁牛肉卷

Bean Curd Sheet Rolls with Beef and Mandarin Peel

68/3件 pcs 廚師推介 Chef's Recommendation 素食 Vegetarian

蒸

STEAMED

芹香魚湯鮮竹卷

Bean Curd Sheet Rolls with Wild Celery in Fish Soup

88/3件 pcs

娘惹甜菜竹筍素餃

Bamboo Fungus Dumplings with Beetroot in Nyonya Style

88/3件 pcs

①

肉骨茶小籠包

Bak Kut Teh Xiao Long Bao

78/3件 pcs

上湯百花魚肚

Stuffed Fish Maw with Mashed Shrimp and Mushroom

98/3件 pcs

黑豚肉叉燒包

Barbecued Pork Buns

68/3件 pcs

藤椒香紅油抄手

Wontons with Numb and Spicy Sauce

68/5件 pcs

如有任何特別要求、食物過敏或食物不耐症，請通知餐廳接待員
If you have any dietary requirements, food allergy or intolerances,
please inform our associates upon placing your order

價格均以港幣計算及另加一服務費
Prices are in Hong Kong dollars and are subject to a 10% service charge

布拉腸粉

RICE ROLL

紅米海皇脆米網腸粉
Seafood Crispy Red Rice Rolls
108/ 6件 pcs

X.O. 醬脆煎腸粉
Pan-Seared Rice Rolls with X.O. Sauce
88

和昌炭燒叉燒腸粉
Woo Cheong Barbecued Pork Rice Rolls
78/ 6件 pcs

禪院松露素腸粉
Rice Rolls with Truffle
68/ 6件 pcs
①

 廚師推介 Chef's Recommendation

① 素食 Vegetarian

炸 · 煎 · 焗

DEEP-FRIED · PAN-SEARED · BAKED

七味粉香辣脆白飯魚
Deep-Fried Noodle Fish with Shichimi Togarashi
108

五味醬脆炸魷魚鬚
Deep-Fried Squids with Chef's Secret Sauce
108

海苔鱈魚脆春卷
Deep-Fried Cod Fish Spring Rolls with Seaweed
98/ 3件 pcs



黑椒和牛紫薯酥
Deep-Fried Wagyu Beef Puffs with Black Pepper
and Purple Sweet Potato
98/ 3件 pcs



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炸 · 煎 · 焗

DEEP-FRIED · PAN-SEARED · BAKED

雞仔咸水角

3D Chicken-Shaped Deep-Fried Glutinous Rice Dumplings

88/3件 pcs

迷你法國牛油菠蘿包

Mini Pineapple Buns with French Butter in Hong Kong Style

88/3件 pcs



叻沙帝王蟹肉生煎包

Pan-Seared Buns with King Crab Meat Laksa

108/3件 pcs

鴛鴦檸香叉燒酥

Barbecued Pork Puffs with Mixed Lemons

78/3件 pcs



日本蘿蔔手作千絲酥

Deep-Fried Homemade Daikon Puffs

78/3件 pcs



廚師推介 Chef's Recommendation

① 素食 Vegetarian

甜品

DESSERT

養顏桃膠酥皮蛋撻

Puff Pastry Egg Tarts with Peach Gum and Milk

88/3件 pcs

銀杏香芋蘭王蛋白燉鮮奶

Steamed Ran-Oh Egg Pudding with Ginkgo Seed and Taro

58/位 per person



沖繩蜂巢黑糖糕

Steamed Okinawa Brown Sugar Sponage Cake

78/4件 pcs



祝壽壽桃

Longevity Buns

68/3件 pcs

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甜品

DESSERT

百變豆腐花 (製作需時20分鐘)

(熱) (兩位用)

(稀少糖、黑糖漿、傳統黃糖、薑糖)

Tofu Pudding with Specialty Sugar (20 mins)

(Hot) (For 2)

(Rare Sugar, Brown Sugar Syrup, Brown Sugar, Ginger Syrup)

88



鴛鴦菲林卷

Sesame and Sugarcane Juice Rolls

78/ 3件 pcs



冰花燉三雪

Steamed Hasma Sweet Soup with Lotus Seed and Snow Fungus

78/ 位 per person

宮廷棗皇糕

Red Date Puddings

68/ 3件 pcs

