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點心輕食套餐 DIM SUM TASTING MENU

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港幣 288 每位 HK\$288 per person 古法筍尖蝦餃王 Shrimp Dumpling with Bamboo Shoots Ē

羽衣甘藍松茸燒賣 Pork and Shrimp Dumpling with Kale and Matsutake Mushroom

> 肉骨茶小籠包 Bak Kut Teh Xiao Long Bao

鴛鴦檸香叉燒酥 Barbecued Pork Puff with Mixed Lemons

日本蘿蔔手作千絲酥 Deep-Fried Homemade Daikon Puff

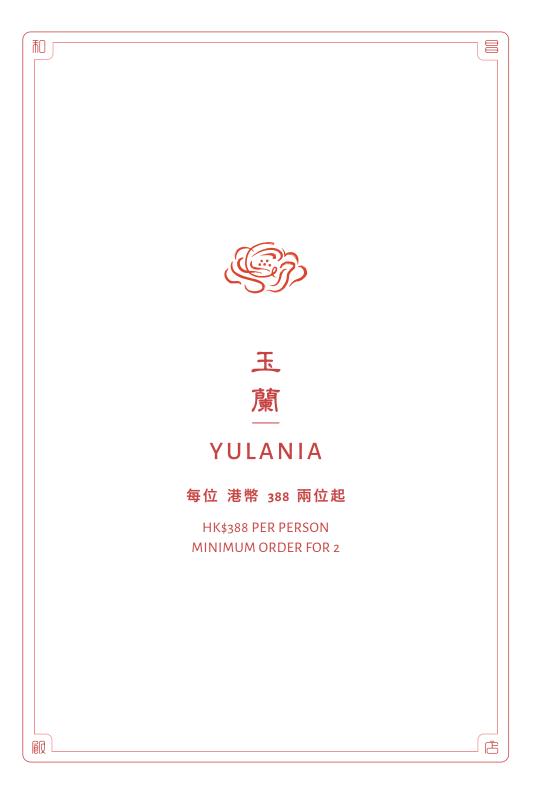
日本櫻花蝦冷烏冬配雙式汁 Cold Udon with Japanese Sakura Shrimp and Dual Sauce

> 沖繩蜂巢黑糖糕 Steamed Okinawa Brown Sugar Sponge Cake

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



豉香涼瓜海參餃 Dumpling with Sea Cucumber, Bitter Melon and Black Beans Ē

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肉骨茶小籠包 Bak Kut Teh Xiao Long Bao

叻沙帝王蟹肉生煎包 Pan-Seared Bun with King Crab Meat Laksa

> 是日靚湯 Soup of the Day

秘醬美國牛肋條 Braised U.S. Beef Ribs with Secret Sauce

> 時令菜蔬 Seasonal Vegetables

清宮豌豆黃 Yellow Split Pea Pudding

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CHRYSANTHEMUM

每位 港幣 588 兩位起

HK\$588 PER PERSON MINIMUM ORDER FOR 2 古法筍尖蝦餃王 Shrimp Dumpling with Bamboo Shoots Ē

羽衣甘藍松茸燒賣 Pork and Shrimp Dumpling with Kale and Matsutake Mushroom

日本蘿蔔手作千絲酥 Deep-Fried Homemade Daikon Puff

西施冬蓉花膠羹 Fish Maw Thick Soup with Winter Melon

蜜 餞 欖 角 豉 香 骨 Pork Ribs with Candied Fruit and Chinese Black Olives

> 鮑魚雞粒海味煨香苗 Braised Rice with Abalone, Diced Chicken and Dried Seafood

菊蓋百越綠豆邊 Sweet Green Bean Soup with Chrysanthemum Bud

> 宮廷紅棗糕 Red Date Pudding

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