

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

翡翠蟹肉菜苗餃

Dumplings with Crab Meat and Pea Shoots Crystal

108/3件



X.O. 醬鮮蝦燒賣

Siu Mai with X.O. Sauce

98/3件

雨前龍井蝦餃

Shrimp Dumplings with Dragon Well Tea

98/3件



陳皮乾蒸牛肉燒賣

Beef Siu Mai with Tangerine Peel

68/3件

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

水晶竹筍野菌餃

Bamboo Fungus Dumplings with Mixed Mushrooms

88/3件



灌湯小籠包

Xiao Long Bao

78/3件

秘醬蒸鳳爪

Chicken Feet with Chef's Secret Sauce

78/1份

黑豚肉叉燒包

Berkshire Pork Char Siu Bao

68/3件

藤椒香紅油抄手

Wontons with Numb and Spicy Sauce

68/5粒

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
Seafood Crispy Rice Rolls with Black Sticky Rice

108

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

禪院松露素腸粉
Rice Rolls with Truffle

68/ 6件

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



黑椒和牛紫薯酥
Deep-Fried Wagyu Beef Puffs with Black Pepper

and Purple Sweet Potato

98/ 3件



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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

迷你法國牛油菠蘿包

Mini Pineapple Buns with French Butter in Hong Kong Style

88/3件



冬陰功海鮮生煎飽

Pan-Seared Buns with Mixed Seafood in Tom Yum Style

88/3件

鴛鴦檸香叉燒酥

Barbecued Pork Puffs with Mixed Lemons

78/3件



日本蘿蔔手作千絲酥

Deep-Fried Homemade Daikon Puffs

78/3件



廚師推介 Chef's Recommendation

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



銀杏香芋蘭王蛋白燉鮮奶

Steamed Ran-Oh Egg Pudding with Ginkgo Seed and Taro

58/位



古法欖仁千層糕

Traditional Indian Almond Layered Cakes in Grandma's Style

78/4件

祝壽壽桃

Longevity Bun

68/3件



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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



生磨蛋白杏仁茶

Steamed Almond Cream with Egg White

58/位



宮廷棗皇糕

Red Date Puddings

68/3件



廚師推介 Chef's Recommendation



素食 Vegetarian