

YUM CHA

飲茶

INDIVIDUAL PRICE 單點價格

A	\$4.8
B	\$6.8
C	\$7.8
O	\$9.8
SP	\$10.8

Chef's Recommendation



港式魷魚鬚 **O**
Salt & Pepper
Squid



鹹水角 **C**
Pear Shape Deep Fried
Glutinous Dumplings with Dried
Shrimp, Pork & Mushroom (2pcs)



鮮蝦餃 **C**
Prawn, Water Chestnut
Dumplings (3pcs)

餃類 DUMPLING



鮮蝦餃 **C**
Prawn, Water Chestnut
Dumplings (3pcs)



韭菜餃 **A**
Prawn & Chive
Dumplings (2pcs)



鳳眼帶子餃 **A**
Prawn & Scallop
Dumplings (2pcs)



野菌餃 **A**
Assorted Mushroom
Dumplings (2pcs)



經曲燒賣 **B**
Pork & Shrimp
Siu Mai (3pcs)



小籠包 **A**
Steamed Pork
Dumplings (3pcs)



魚肉燒賣 **B**
Seafood Siu
Mai (3pcs)

蒸點 STEAMED



瑤柱鮮竹卷 **C**
Steamed Beancurd
Rolls, Pork, Shrimp,
Scallop (2pcs)



醬爆鳳爪 **C**
Steamed Chicken
Feet, Signature
Sauce



豉汁南瓜蒸排骨 **C**
Steamed Pork
Ribs, Pumpkin,
Black Bean Sauce



沙嗲牛肚 **O**
Braised Beef Tripe,
Satay Sauce



薑蔥牛柏葉 **O**
Steamed Omasum,
Ginger Shallot



鮑汁瑤柱珍珠雞 **O**
Steamed Glutinous
Rice, Dried Scallop,
Chicken Mince,
Mushrooms (2pcs)



QQ臘腸卷 **C**
QQ Mini Chinese
Sausage Buns
(2pcs)



蜜汁叉燒包 **C**
Steamed Barbeque
Pork Buns (3pcs)



黑金奶皇包 **B**
Steamed Classic
Custard Buns (3pcs)



Emoji流沙包 **C**
Emoji Salted Egg
Custard Buns (3pcs)

蒸飯.腸粉.粥 RICE, RICE NOODLE ROLL & CONGEE



鳳爪排骨飯 **SP**
Steamed Jasmine Rice with Chicken Feet & Pork Ribs



北菇蒸雞飯 **SP**
Steamed Jasmine Rice with Chicken & Chinese Mushroom



鹹魚肉餅飯 **\$11.80**
Steamed Jasmine Rice with Minced Pork & Salted Fish



脆脆海鮮腸 **\$11.80**
Steamed Rice Noodle Roll with Crunchy Seafood Stick



大排檔炸兩 **O**
Steamed Rice Noodle Roll with Crispy Dough Stick



叉燒腸粉 **O**
Steamed BBQ Pork Rice Noodle Roll



鮮蝦腸粉 **O**
Steamed Prawn Rice Noodle Roll



豉汁排骨腸粉 **O**
Steamed Rice Noodle Roll with Pork Ribs



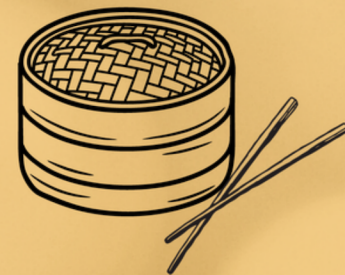
牛腩腸粉 **SP**
Steamed Rice Noodle Roll with Beef Brisket



蔬菜腸粉 **O**
Steamed Rice Noodle Roll with Vegetable



皮蛋瘦肉粥 **O**
Congee with Pork & Century Egg



炸物 DEEP FRIED



C **鹹水角**
Pear Shape Deep Fried Glutinous Dumplings with Dried Shrimp, Pork & Mushroom (2pcs)



C **蒜蓉蝦春卷**
Deep Fried Prawn Spring Rolls (3pcs)



O **鮮蝦腐皮卷**
Deep Fried Prawn with Beancurd Skin Rolls (3)



O **港式魷魚鬚**
Salt & Pepper Squid



O **秘製炸雞翼**
Deep Fried Chicken Wing (4)



C **肉鬆蘿蔔糕**
Pan Fried Radish Cakes with Pork Floss (3)



C **蔬菜春卷**
Vegetable Spring Rolls (3)



C **豬肉春卷**
Pork Spring Rolls (3)

酥皮類.甜品 PASTRY, DESSERT



C **叉燒酥**
BBQ Pork Pastries (3pcs)



C **蛋撻**
Egg Tarts (3pcs)



C **鍋貼**
Pan Fried Pork Dumpling (3pcs)



O **牛魔王酥**
Beef & Mushroom Puff (3pcs)



O **芒果班戟**
Mango Pancake (2pcs)



C **楊枝甘露**
Mango Pomelo Sago

B **豆腐花** Sweet Beancurd

B **椰汁糕** Coconut Pudding (3pcs)

B **芒果布丁** Mango Pudding

廚師推介 CHEF'S RECOMMENDATION

豉油皇炒麵 **SP**

Stir Fried Noodle with Soy Sauce

椒鹽排骨(小) **\$13**

Salt & Pepper Pork Ribs (S)

干炒牛河 **\$18**

Stir Fried Noodle with Shredded Beef

五香牛展 **SP**

Marinated Beef Shank

乾煸四季豆(小) **\$13**

Green Beans with Pork Mince (S)

雜菜炒飯 **\$18**

Fried Rice with Mix Vegetables

豉油雞腩 **SP**

Chicken Thigh with Soy Sauce

菠蘿咕嚕肉(小) **\$13**

Pork Fillet with Sweet & Sour Sauce (S)

如意一品炒飯 **\$18**

Signature Fried Rice with Prawn & BBQ Pork

蠔油時菜 **SP**

Asian Green with Oyster Sauce

椒鹽豆腐(小) **\$13**

Salt & Pepper Beancurd (S)

雜燴炒麵 **\$18**

Combination Fried Crispy Noodle with Seafood, Chicken, Beef & Pork