

# 點心

只限午市

點心 Dim Sum

昼食のみ Only available at lunch

## 蒸、炆點

蒸し、煮込み點心 Steamed and Braised

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| <p> <b>雜菌素蒸餃 (三件)</b> \$58<br/>きのこ蒸し餃子 (三個)<br/>Steamed vegetarian dumplings with mixed mushrooms (3 pieces)</p>  | <p> <b>黑松露流心鵪鶉蛋燒賣 (兩件)</b> \$78<br/>とろけるうずらの卵、海老と豚肉蒸し餃子、黒トリュフソース添え (二個)<br/>Steamed pork and prawn dumplings with runny quail egg and black truffle sauce (2 pieces)</p>                 |
| <p> <b>龍皇金魚餃 (每件)</b> \$68<br/>プレミアムロブスタースープに魚のムースと海老の蒸し餃子 (一個)<br/>Steamed fish mousse shrimp dumpling in premium lobster soup (1 piece)</p>   | <p> <b>瀨尿蝦小籠包 (每件)</b> \$68<br/>シャコ小籠包 (上海式スープ入り點心) (一個)<br/>Steamed mantis shrimp Shanghainese pork dumpling (1 piece)</p>  |
| <p><b>麻辣羊肉水餃 (三件)</b> \$78<br/>四川風スパイシーマトン餃子 (三個)<br/>Sichuan spicy minced lamb dumplings (3 pieces)</p>  | <p><b>一口灌湯小籠包 (配子薑陳醋) (三件)</b> \$78<br/>小籠包 (上海式スープ入り點心) (生姜酢付き) (三個)<br/>Steamed Shanghainese pork dumplings, served with homemade young ginger vinegar (3 pieces)</p>   |
| <p> <b>翡翠帶子餃配炸乾瑤柱及自家製特級乾瑤柱油 (三件)</b> \$78<br/>ホタテとほうれん草の蒸し餃子、干し貝柱揚げと自家製の特級貝柱オイル添え (三個)<br/>Steamed scallop and spinach dumplings with crispy conpoy and drops of homemade premium conpoy oil (3 pieces)</p> | <p><b>豉汁醬皇蒸鳳爪</b> \$58<br/>鶏足の黒豆ソース蒸し煮<br/>Steamed chicken feet with black bean paste</p>   |
| <p><b>鮮蟹魚蓉餃配自家製特級蟹油 (兩件)</b> \$88<br/>新鮮なカニ肉の魚のムース餃子、自家製の特級焼き蟹オイル添え (二個)<br/>Fresh crab meat fish mousse dumplings, served with drops of homemade premium roasted crab oil (2 pieces)</p>   | <p><b>鮑汁鳳爪</b> \$88<br/>鶏足のアワビソース蒸し煮<br/>Braised chicken feet in abalone sauce</p>  |
| <p><b>晶瑩蝦餃王 (三件)</b> \$88<br/>海老の蒸し餃子 (三個)<br/>Steamed prawn dumplings (3 pieces)</p>   | <p><b>欖角陳村粉蒸排骨</b> \$68<br/>ポークリブ、太麺と中国産黒オリーブ蒸し<br/>Steamed pork ribs with Chan Chun rice noodle and Chinese black olives</p>   |
| <p> <b>日式燒汁鰻魚茄子卷 (兩件)</b> \$68<br/>うなぎとなす巻きの蒸し煮、照り焼きソース添え (二個)<br/>Steamed eel and eggplant rolls with teriyaki sauce (2 pieces)</p>  | <p> <b>沙茶牛骨髓</b> \$58<br/>牛骨髓のサーチャーソース蒸し煮<br/>Steamed beef bone marrow with sa cha sauce</p>   |
| <p><b>百花鮮蟹肉竹筍卷 (三件)</b> \$78<br/>カニ肉の竹筍詰め蒸し、新鮮なカニ肉とカニの卵のふりかけ (三個)<br/>Steamed bamboo fungus stuffed with mashed cuttlefish, sprinkled with fresh crab meat and crab roe (3 pieces)</p>  | <p> <b>流心羊肚菌汁牛肉球 (三件)</b> \$88<br/>ビーフボール蒸し、とろけるアミガサタケソース付き (三個)<br/>Steamed beef balls with runny morel sauce (3 pieces)</p>  |
| <p><b>龍蝦湯鮮竹卷 (兩件)</b> \$78<br/>ロブスタースープに豚肉と海老の湯葉巻き入り (二個)<br/>Steamed bean curd sheet rolls with pork and shrimp in lobster soup (2 pieces)</p>   | <p> <b>蒸或炸饅頭 (三件)</b> \$38<br/>蒸しまんじゅう / 揚げまんじゅう (三個)<br/>Steamed or deep fried mantou (3 pieces)</p>  |
| <p><b>鮮蝦蟹籽燒賣 (三件)</b> \$78<br/>海老、蟹の卵のシュウマイ (三個)<br/>Steamed pork dumplings with prawn and crab roe (3 pieces)</p>  | <p> <b>石榴瑤柱珍珠雞 (兩件)</b> \$58<br/>蓮の葉包み餅米ご飯、鶏肉、干し貝柱、干し海老、椎茸入り (二個)<br/>Lotus leaf wrapped glutinous rice with chicken, dried conpoy, dried shrimps and shiitake mushroom (2 pieces)</p> |

## 煎、炸、焗點

炒め物、揚げ物、焼き物 Baked and Fried

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| <p> <b>蔥油手抓餅</b> (每件) <span style="float: right;">\$38</span><br/>         フレーキネギパンケーキ (一個)<br/>         Flaky scallion pancake (1 piece)</p>  | <p><b>紅袍荔枝球</b> (兩件) <span style="float: right;">\$58</span><br/>         マッシュイカとライチの揚げ餃子 (二個)<br/>         Deep fried dumplings filled with mashed cuttlefish and lychee (2 pieces)</p>   |
| <p><b>粟米雞蛋餡餅</b> (兩件) <span style="float: right;">\$48</span><br/>         スイートコーンと卵の焼き餃子 (二個)<br/>         Pan fried sweetcorn egg dumplings (2 pieces)</p>   | <p><b>玉露流心紫薯酥</b> (三件) <span style="float: right;">\$68</span><br/>         ミニクリスピーマッシュ紫芋パフ、とろける塩漬卵黄つき (三個)<br/>         Mini crispy mashed purple sweet potato puff with runny salted egg yolk (3 pieces)</p>   |
| <p> <b>蘑菇煙肉芝心燒餅</b> (兩件) <span style="float: right;">\$58</span><br/>         チーズベーコンときのこのパフ (二個)<br/>         Cheesy bacon and mushroom puff (2 pieces)</p>   | <p> <b>北海道帶子荔枝茸盒</b> (兩件) <span style="float: right;">\$78</span><br/>         タロ芋のサクサクミニパフ、北海道のホタテ、卵と椎茸入り (二個)<br/>         Crispy mashed taro puff with Hokkaido scallop, egg drop and shiitake mushroom (2 pieces)</p> |
| <p> <b>胡椒安格斯牛肉餅</b> (三件) <span style="float: right;">\$78</span><br/>         胡椒アンガスビーフパフ (三個)<br/>         Diced peppery Black Angus beef puff (3 pieces)</p>   | <p><b>黃魚津白炸春卷</b> (配子薑陳醋) (兩件) <span style="float: right;">\$58</span><br/>         キグチ魚と白菜の揚げ春巻き (生姜酢付き) (二個)<br/>         Crispy spring rolls with yellow croaker and Chinese cabbage, served with homemade young ginger vinegar (2 pieces)</p>  |
| <p> <b>煎素餃</b> (三件) <span style="float: right;">\$58</span><br/>         ベジタリアンの焼き餃子 (三個)<br/>         Pan fried vegetarian dumplings (3 pieces)</p>   | <p><b>雪山陳皮叉燒包</b> (兩件) <span style="float: right;">\$68</span><br/>         ベイクドチャーシューバン (二個)<br/>         Baked snowy dried tangerine barbecued pork buns (2 pieces)</p>  |
| <p><b>韭菜三鮮鍋貼</b> (三件) <span style="float: right;">\$58</span><br/>         ニラ、豚とエビの焼き餃子 (三個)<br/>         Pan fried Chinese chive pork and shrimp dumplings (3 pieces)</p>   | <p><b>川麻椒鹽玉子豆腐</b> <span style="float: right;">\$88</span><br/>         四川風スパイシー揚げ玉子豆腐<br/>         Deep fried egg tofu with Sichuan green peppercorn and spicy salt</p>   |
| <p> <b>焦糖花生炸油角配流心花生醬汁</b> (三件) <span style="float: right;">\$58</span><br/>         揚げ餃子、キャラメルピーナッツととろけるピーナッツバターソース付き (三個)<br/>         Deep fried pastry dumplings with caramelized peanut and runny peanut butter sauce (3 pieces)</p> |  |

## 甜點

デザート Desserts

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| <p> <b>紅豆手抓餅</b> (每件) <span style="float: right;">\$38</span><br/>         フレーキあずきパンケーキ (一個)<br/>         Flaky red bean pancake (1 piece)</p>  | <p> <b>椰子咖地千層酥</b> (兩件) <span style="float: right;">\$58</span><br/>         ココナッツカヤのパイ生地 (二個)<br/>         Coconut kaya puff pastry (2 pieces)</p>   |
| <p><b>邪惡黑芝麻流沙包</b> (兩件) <span style="float: right;">\$48</span><br/>         とろける黒ごまペーストの蒸しパン (二個)<br/>         Steamed runny black sesame paste buns (2 pieces)</p>   | <p> <b>椰糖馬拉糕配花生椰絲牛油</b> (每件) <span style="float: right;">\$58</span><br/>         蒸しココナッツシュガースポンジケーキ、ココナッツカスタード、ココナッツとピーナッツバター (一個)<br/>         Steamed coconut sugar sponge cake, served with coconut and peanut butter (1 piece)</p>   |
| <p> <b>鬼馬紅豆糕</b> (兩件) <span style="float: right;">\$48</span><br/>         水栗と小豆の甘いケーキ (二個)<br/>         Water chestnut and red bean sweet cakes (2 pieces)</p>   | <p>  <b>煎甜薄鐸</b> (花生、椰絲、芝麻) (每件) <span style="float: right;">\$68</span><br/>         フライパンで焼き中華風甘いパンケーキ (ピーナッツ、ココナツ細切りとゴマ入り) (一個)<br/>         Pan fried Chinese sweet pancake with peanut, shredded coconut and sesame (1 piece)</p> |
| <p> <b>冰花蛋球</b> (兩件) <span style="float: right;">\$48</span><br/>         揚げ砂糖卵パフ (二個)<br/>         Fried sugar egg puff (2 pieces)</p>   | <p><b>鹹柑桔吉士冰花蛋球</b> (兩件) <span style="float: right;">\$68</span><br/>         揚げ砂糖卵パフ、自家製塩金柑カスタードクリーム付き (二個)<br/>         Fried sugar egg puff with homemade salted kumquat custard cream (2 pieces)</p>   |
| <p>  <b>自家製豆腐花配台灣黑糖漿</b> <span style="float: right;">\$58</span><br/>         自家製豆腐プリン、台湾黒糖シロップ付き<br/>         Homemade tofu pudding with Taiwanese brown sugar syrup</p> |  |