

# 點心廊

DIM · SUM GALLERY

## 晚市 4 人餐

### Dinner Menu for 4

#### ◆ 傳統蒸點 Traditional Dim Sum ◆

燒賣皇 (4 件)  
Steamed Pork & Shrimp Siu Mai (4pcs)

鮮竹卷 (4 件)  
Braised Bean Curd Roll (4pcs)

醬皇蒸鳳爪   
Steamed Chicken Feets · Spicy Sauce

蒜香蒸排骨  
Steamed Pork Ribs · Garlic Sauce

#### ◆ 特色小菜 Delicacies ◆

招牌烤三黃雞 (半隻)  
Signature Roasted Chicken (Half)

麻婆豆腐   
Stewed Bean Curd & Minced Pork in Chili Sauce

欖菜肉燥四季豆  
Stir-fried Green Beans & Minced Pork with Preserved Olive Vegetables

附送絲苗白飯 (1 鍋)  
Served with Steamed Rice (1 pot)

**\$588** For 4  
4 位用

## 晚市 8 人餐

### Dinner Menu for 8

#### ◆ 傳統蒸點 Traditional Dim Sum ◆

燒賣皇 (8 件)  
Steamed Pork & Shrimp Siu Mai (8pcs)

鮮竹卷 (8 件)  
Braised Bean Curd Roll (8pcs)

晶瑩鮮蝦餃 (8 件)  
Steamed Shrimp Dumplings (8pcs)

醬皇蒸鳳爪   
Steamed Chicken Feets · Spicy Sauce

蒜香蒸排骨  
Steamed Pork Ribs · Garlic Sauce

香煎蘿蔔糕  
Pan-fried Turnip Cakes

#### ◆ 特色小菜 Delicacies ◆

招牌烤三黃雞 (全隻)  
Signature Roasted Chicken (Whole)

麻婆豆腐   
Stewed Bean Curd & Minced Pork in Chili Sauce

欖菜肉燥四季豆  
Stir-fried Green Beans & Minced Pork with Preserved Olive Vegetables

魚香茄子  
Braised Eggplants & Minced Pork in Spicy Garlic Sauce

椒鹽魷魚  
Deep-fried Squid · Salt & Pepper

附送絲苗白飯 (2 鍋)  
Served with Steamed Rice (2 pot)

**\$1,088** For 8  
8 位用

茗茶 House Tea

\$20/位 pax

雀舌香片  
Jasmine

宮廷普洱  
Pu Erh

桂花烏龍  
Osmanthus Oolong