

點心套餐

Dim Sum Set Menu

供應時間 Available: 7:00-10:30

※ 自選精美點心每人可選2款 ※

※ Selection of 2 dim sum per person ※

蘆筍鮮蝦餃 ()

Steamed Shrimp Dumplings with Asparagus

日式紫菜墨魚餅 ()

Deep-fried Crispy Cuttlefish Cakes with Japanese Laver

蟹籽墨魚燒賣 ()

Steamed Pork Dumplings with Cuttlefish and Crab Roe

紫菜蟠龍卷 ()

Deep-fried Laver Rolls with Cuttlefish Meat and Crab Stick

鮮竹牛肉球 ()

Steamed Beef Balls with Bean Curd Sheet

燒汁黑蒜牛仔骨 ()

Steamed Beef Short Ribs with Black Garlic

瑤柱菜苗海鮮餃 ()

Steamed Dumplings with Seafood, Conpoy and Vegetables

鮮腐竹蒸鳳爪 ()

Steamed Chicken Feet with Bean Curd Sheet

雲南野菌餃 ()

Steamed Mushrooms Dumplings

豉汁蒸排骨 ()

Steamed Spare Ribs with Black Bean Sauce

蜂巢帶子荔芋角 ()

Deep-fried Taro Dumplings with Scallop

沙嗲金錢肚  ()

Steamed Beef Tripe in Satay Sauce

灌湯小籠包 ()

Steamed Pork Dumplings in Shanghainese Style

時蔬鮫魚球 ()

Steamed Dace Fish Balls with Vegetables

蒜香蝦春卷 ()

Deep-fried Spring Rolls with Shrimps and Garlic

椰汁煎年糕 ()

Pan-fried Coconut Rice Cakes

南乳豬手 ()

Steamed Pork Knuckle with Red Fermented Bean Curd

鮑片紅米珍珠雞 ()

Sliced Abalone, Chicken and Red Rice wrapped in Lotus Leaf

蜜汁叉燒酥 ()

Baked Barbecue Pork Puffs

蠔皇叉燒包 ()

Steamed Barbecued Pork Buns

蟹籽鮮蝦腸粉 ()

Steamed Rice Flour Rolls with Crab Roe and Shrimps

柚子蜜蛋散 ()

Sweet Egg Twists drizzled with Honey Pomelo Sauce

豬潤牛肉腸粉 ()

Steamed Rice Flour Rolls with Pork Liver and Beef

百香果千層糕 ()

Passion Fruit Layer Cakes

梅菜皇叉燒腸粉 ()

Steamed Rice Flour Rolls with Barbecue Pork and Preserved Vegetables

黃金煎堆仔(蓮蓉) ()

Deep-fried Sesame Balls with Lotus Seed Paste

咖哩蒸土魷  ()

Steamed Dried Squid Curry

※ 精選湯粉麵每人可選1碗 ※

※ Selection of 1 Noodles per person ※

雲吞麵 ()

Wonton Noodles in Soup

牛腩河 ()

Beef Brisket Flat Rice Noodles in Soup

條款及細則：Terms and conditions:

(1) 如額外加點心，收費為MOP 20 /款，已包括加壹服務費
Additional Dim Sum Order: MOP 20 /item, inclusive of 10 % Service Charge

(2) 此餐單為自助早餐之一部分，不可單點

This Menu is Part of the Breakfast Buffet and Cannot be Ordered Separately