

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

蟹籽燒賣皇 ()

Steamed Pork Dumplings with Crab Roe

鮮竹牛肉球 ()

Steamed Beef Balls with Bean Curd Sheet

瑤柱菜苗海鮮餃 ()

Steamed Dumplings with Seafood, Conpoy and Vegetables

雲南野菌餃 ()

Steamed Mushroom Dumplings

雜菌上湯鮮竹卷 ()

Steamed Bean Curd Rolls in Supreme Broth

灌湯小籠包 ()

Steamed Pork Dumplings in Shanghainese Style

蒜香蝦春卷 ()

Deep-fried Spring Rolls with Shrimps and Garlic

鮑汁豬腳筋 ()

Steamed Pork Tendon with Abalone Sauce

魚香蟹柳餃 ()

Steamed Fish Meat and Crab Stick Dumplings

蟹籽鮮蝦腸粉 ()

Steamed Rice Flour Rolls with Crab Roe and Shrimps

梅菜皇叉燒腸粉 ()

Steamed Rice Flour Rolls with Barbecue Pork and Preserved Vegetables

香茜牛肉腸粉 ()

Steamed Rice Flour Rolls with Beef and Coriander

百花羊肚菌 ()

Steamed Morel Mushroom with Shrimp Paste

珍珠鹹水角 ()

Deep-fried Glutinous Rice Dumplings with Diced Pork

懷舊菜肉包 ()

Steamed Pork and Vegetable Buns

燒汁黑蒜牛仔骨 ()

Steamed Beef Short Ribs with Black Garlic

鮮腐竹蒸鳳爪 ()

Steamed Chicken Feet with Bean Curd Sheet

豉汁蒸排骨 ()

Steamed Spare Ribs with Black Bean Sauce

家鄉蒸芋頭糕 ()

Steamed Taro Cakes

鳳凰煎糯米雞 ()

Pan-fried Glutinous Rice Cakes with Preserved Meat

日式紫菜墨魚餅 ()

Deep-fried Crispy Cuttlefish Cakes with Japanese Seaweed

鮑片紅米珍珠雞 ()

Sliced Abalone, Chicken and Red Rice wrapped in Lotus Leaf

蠔皇叉燒包 ()

Steamed Barbecued Pork Buns

煎蘿蔔糕 ()

Pan-fried Turnip Cakes

山楂叉燒餐包 ()

Barbecued Pork Buns with Hawthorn Fruit

XO醬炒蘿蔔糕 ()

Stir-fried Turnip Cakes in XO Sauce

※ 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

2026年10月