

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 Mushrooms Dumplings

蜂巢帶子荔芋角 ()

Deep-fried Taro Dumplings with Scallop

灌湯小籠包 ()

Steamed Pork Dumplings in Shanghainese Style

蒜香蝦春卷 ()

Deep-fried Spring Rolls with Shrimps and Garlic

薑蔥牛柏葉 ()

Steamed Beef Tripe with Ginger and Scallion

蜜汁叉燒酥 ()

Baked Barbecue Pork Puffs

蟹籽鮮蝦腸粉 ()

Steamed Rice Flour Rolls with Crab Roe and Shrimps

豬潤牛肉腸粉 ()

Steamed Rice Flour Rolls with Pork Liver and Beef

梅菜皇叉燒腸粉 ()

Steamed Rice Flour Rolls with Barbecue Pork and Preserved Vegetables

日式紫菜墨魚餅 ()

Deep-fried Crispy Cuttlefish Cakes with Japanese Laver

金絲芝心龍鬚球 ()

Deep-fried Potato Balls with diced Chinese Sausages and Cheese

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

沙嗲金錢肚  ()

Steamed Beef Tripe in Satay Sauce

時蔬鮫魚球 ()

Steamed Dace Fish Balls with Vegetables

棉花蒸雞 ()

Steamed Chicken with Fish Maw and Cordyceps Flowers

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

懷舊糯米包 ()

Steamed Glutinous Rice Buns with Preserved Meat

百香果千層糕 ()

Passion Fruit Layer Cakes

黃金流沙包 ()

Steamed Buns stuffed with Egg Custard

香煎菜蔬墨魚餅 ()

Pan-fried Cuttlefish Cakes with Carrot, Water Chestnut, Chinese Chives & Corn

※ 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4月