

## 點心

點心 Dim Sum

只限午市

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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|  |  | <b>雜菌素蒸餃 (三件)</b><br>きのこ蒸し餃子 (三個)<br>Steamed vegetarian dumplings with mixed mushrooms (3 pieces)                                       | \$58 |  | <b>牛肉灌湯包 (每件)</b><br>牛ミンチスープ蒸し餃子 (一個)<br>Steamed minced beef soup dumpling (1 piece)  | \$68 |
|  |  | <b>番茄蛋餃配番茄濃湯汁、九層塔油 (三件)</b><br>トマトと卵のダンプリング、トマトソースとバジルオイル添え (三個)<br>Tomato and egg dumplings with tomato sauce and basil oil (3 pieces) | \$58 |  | <b>一口灌湯小籠包 (配子薑陳醋) (四件)</b><br>小籠包 (上海式スープ入り點心) (生姜酢付き) (四個)<br>Steamed Shanghainese pork dumplings, served with homemade young ginger vinegar (4 pieces)         | \$78 |
|  |  | <b>梅菜扣肉水餃 (三件)</b><br>豚バラ肉と漬け野菜の煮込み餃子 (三個)<br>Braised pork belly and preserved vegetable dumplings (3 pieces)                           | \$68 |  | <b>豉汁醬皇蒸鳳爪</b><br>鶏足の黒豆ソース蒸し煮<br>Steamed chicken feet with black bean paste   | \$48 |
|  |  | <b>北海道帶子蘆筍鳳眼餃 (兩件)</b><br>アスパラと北海道産ホタテの蒸し餃子 (二個)<br>Steamed asparagus and Hokkaido scallop dumplings (2 pieces)                         | \$78 |  | <b>鮑汁鳳爪</b><br>鶏足のアワビソース蒸し煮<br>Braised chicken feet in abalone sauce  | \$88 |
|  |  | <b>麻辣鮮蝦餃 (三件)</b><br>四川風スパイシー海老の蒸し餃子 (三個)<br>Steamed Sichuan spicy prawn dumplings (3 pieces)   | \$78 |  | <b>蒜香芋頭蒸排骨</b><br>豚スペアリブ・ニンニクと芋の蒸し煮<br>Steamed pork ribs with garlic and taro   | \$58 |
|  |  | <b>晶瑩蝦餃王 (三件)</b><br>海老の蒸し餃子 (三個)<br>Steamed prawn dumplings (3 pieces)   | \$78 |  | <b>沙茶金錢肚</b><br>牛トリップのサーチャージャン蒸し煮<br>Steamed beef tripe with sa cha sauce   | \$58 |
|  |  | <b>鮮蝦蟹籽燒賣 (三件)</b><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)                                    | \$68 |  | <b>檸檬牛肉球 (三件)</b><br>蒸し水栗ビーフボール・レモンの葉添え (三個)<br>Steamed water chestnut beef balls with lemon leaves (3 pieces)  | \$58 |
|  |  | <b>潮州粉粿 (三件)</b><br>潮州蒸し餃子 (三個)<br>Steamed Chiu Chow dumplings (3 pieces)   | \$48 |  | <b>咖喱牛骨髓</b><br>牛骨髓カレーソース蒸し煮<br>Steamed beef bone marrow with curry sauce   | \$58 |
|  |  | <b>韭菜馬蹄石榴球 (三件)</b><br>ニラと水栗の蒸し団子 (三個)<br>Steamed Chinese chive and water chestnut dumplings (3 pieces)                                 | \$68 |  | <b>懷舊鴛鴦臘腸卷 (兩件)</b><br>中華ソーセージと鴨レバーソーセージまん (二個)<br>Steamed Chinese preserved sausage and duck liver sausage rolls (2 pieces)                                      | \$58 |
|  |  | <b>黑椒牛仔骨</b><br>黒胡椒の蒸し牛カルビ<br>Steamed beef short ribs with black pepper   | \$68 |  | <b>懷舊陳皮叉燒包 (兩件)</b><br>陳皮チャーシューパン (二個)<br>Steamed dried tangerine barbecued pork buns (2 pieces)  | \$58 |
|  |  | <b>龍蝦湯鮮竹卷 (兩件)</b><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)       | \$78 |  | <b>石榴瑤柱珍珠雞 (兩件)</b><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, conpoy, dried shrimps and shiitake mushroom (2 pieces) | \$58 |

## 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)<br/>フレーキネギパンケーキ (一個)<br/>Flaky scallion pancake (1 piece)</p>                    | \$38 | <p> <b>北海道帶子荔茸盒</b> (兩件)<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> | \$78 |
| <p> <b>胡椒安格斯牛肉餅</b> (三件)<br/>胡椒アングスピーフパフ (三個)<br/>Diced peppery Black Angus beef puff (3 pieces)</p>   | \$78 | <p><b>黃魚津白炸春卷</b> (配子薑陳醋) (兩件)<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>   | \$58 |
| <p> <b>煎素餃</b> (三件)<br/>ベジタリアンの焼き餃子 (三個)<br/>Pan fried vegetarian dumplings (3 pieces)</p>             | \$58 | <p><b>川麻椒鹽玉子豆腐</b><br/>四川風スパイス揚げ玉子豆腐<br/>Deep fried egg tofu with Sichuan green peppercorn and spicy salt</p>   | \$88 |
| <p><b>香煎蘿蔔糕</b> (三件)<br/>カブケーキ揚げ (三個)<br/>Pan fried turnip cakes (3 pieces)</p>   | \$58 | <p> <b>韭菜鮮蝦薄餅</b><br/>ニラとエビミンチパンケーキ<br/>Chinese chive and minced shrimp pancake</p>  | \$88 |
| <p><b>傳統咸水角</b> (三件)<br/>豚肉、干しエビ、ニラとヒカマ入り伝統的な揚げもち米団子 (三個)<br/>Traditional deep fried glutinous rice dumplings filled with pork, dried shrimps, Chinese chives and jicama (3 pieces)</p> | \$58 |   |      |

## 甜點

デザート Desserts

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| <p> <b>冰花蛋球</b> (兩件)<br/>揚げ砂糖卵パフ (二個)<br/>Fried sugar egg puff (2 pieces)</p>   | \$38 | <p><b>腸粉</b><br/>蒸し米粉巻き Steamed rice roll</p>  |      |
| <p><b>豬仔奶皇流沙包</b> (兩件)<br/>溶岩塩卵カスタードパン (二個)<br/>Steamed lava salted egg custard buns (2 pieces)</p>  | \$48 | <p> <b>鮮蝦脆皮紅米腸</b><br/>パリパリエビ入り蒸し赤米粉巻き<br/>Steamed red rice rolls with crispy prawn</p> | \$78 |
| <p> <b>福鼠糯米糍</b> (兩件)<br/>オートミール入りもち米団子 (二個)<br/>Glutinous rice dumplings with oatmeal (2 pieces)</p>   | \$48 | <p><b>十八年陳皮牛肉腸</b><br/>牛肉と18年熟成の陳皮入り蒸し米粉巻き<br/>Steamed rice rolls with beef &amp; 18-year dried tangerine peel</p>   | \$88 |
| <p> <b>千層椰汁糕</b> (三件)<br/>レイヤーココナッツプリン (三個)<br/>Layered coconut pudding (3 pieces)</p>  | \$48 | <p><b>韭黃鮮蝦腸</b><br/>黄ニラとエビ入り蒸し米粉巻き<br/>Steamed rice rolls with Chinese yellow chives and prawn</p>   | \$88 |
| <p> <b>椰糖馬拉糕配花生椰絲牛油</b> (每件)<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> | \$58 | <p><b>砂鍋牛腩豬腸粉</b><br/>土鍋で煮込み牛のプリスケ入り蒸し米粉巻き<br/>Steamed braised beef brisket rice rolls served in claypot</p>   | \$78 |
| <p><b>栗子葫蘆酥</b> (兩件)<br/>ひょうたん型栗のピューレパイ (二個)<br/>Gourd-shaped chestnut purée puff pastry (2 pieces)</p>  | \$58 | <p> <b>羅漢齋腸</b><br/>野菜入り蒸し米巻き<br/>Steamed rice rolls with mixed vegetables</p>          | \$68 |