

唐人館假日早午餐

Weekend Dim Sum Brunch

每位港幣 328元另加一服務費
HK\$ 328 per person + 10% service charge

西湖糯米藕

Lotus Root Stuffed with Glutinous Rice in "Xi Hu" Style

醬香一口脆

Pickled Turnip Pagoda

自家制泡菜

Homemade Pickled Vegetables

話梅淮山車厘茄

Sweet and Sour Cherry Tomato with Chinese Yam

七味豆腐粒

Crispy Diced Bean Curd with Seasoning Salt

潤澤上素鵝

Bean Curd Sheet Rolls Filled with Assorted Mushroom

蒜泥白肉卷

Pork Belly Rolls with Mashed Garlic in Chili Oil

鮮桃沙律

Fresh Peach Salad

江南燻魚柳

Smoked Fish Fillets in "Jiangnan" Style

鮮核桃伴黑木耳

Black Fungus with Fresh Walnuts

是日老火湯 Soup of the Day

筍尖鮮蝦餃

Steamed Shrimp Dumplings "Har Gaw"

北菇蒸燒賣

Steamed Pork Dumplings "Siu Mai"

晶瑩上素餃

Steamed Dumplings with Assorted Mushroom

山東菜肉餃子

"Shandong" Poached Pork and Vegetable Dumplings

山竹牛肉球

Steamed Beef Balls with Bean Curd Sheet

潮式韭菜餃

Steamed "Chiu Chow" Chinese Chives Dumplings

荔芋上素盒

Deep-fried Vegetarian Croquettes Coated with Taro Crust

招牌小籠包

Signature "Xiao Long Bao"

醬皇鳳爪排骨

Chicken Feet and Pork Ribs in Homemade Sauce

潮州粉果

Steamed "Chiu Chow" Dumplings "Fan Gor"

古法馬拉糕

Traditional Cantonese Sponge Cake

安蝦鹹水角

Deep-fried Croquettes "Ham Shui Kok"

芝心蝦春卷

Deep-fried Spring Rolls Filled with Shrimp and Cheese

香煎蘿蔔糕

Pan-fried Turnip Cakes with Preserved Meat

上湯浸時蔬

Simmered Seasonal Vegetable in Supreme Soup

XO醬炒腸粉

Wok-fried Rice Flour Rolls with XO Sauce

生磨杏仁茶

Ground Almond Cream

酥皮蛋撻仔

Baked Egg Custard Tarts

銀杏鮮竹扒翡翠

Braised Bean Curd Sheet, Ginkgo Nuts and Seasonal Vegetables

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

楊枝甘露

Chilled Sago Cream with Pomelo and Mango

蜂蜜黑糖糕

Steamed Dark Sugar Cane Sponge Cakes with Honey

每位另加港幣98元無限供應精選有汽餐酒及無酒精飲品

Add \$ 98 per person for free flow of Prosecco, non-alcohol drink

*加一服務費 / A 10% service charge will be added to your bill.

*為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.