

# 点心套餐

\$56 for 2 persons

Available from Monday to Friday for lunch only, excluding Public Holidays

只限于星期一至星期五午市 (公共假期前除外)

## SET A

岷江酸辣汤 / 每日老火汤  
Min Jiang Hot and Sour Soup  
/ Soup of the Day

凤尾虾烧卖  
Steamed Phoenix Prawn 'Siew Mai'  
with Chicken (4pcs)

鲜虾腐皮卷  
Deep-fried Beancurd Skin Roll  
with Prawns (4pcs)

香煎素饺  
Pan-seared Vegetarian Dumpling (4pcs)

鸡肉津白生煎包  
Pan-fried Chicken and  
Tientsin Cabbage Bun (2pcs)

香焗叉烧酥  
Baked Barbecued Pork Pastry (2pcs)

椰汁桂花冻  
Chilled Osmanthus Coconut Jelly

## SET B

岷江酸辣汤 / 每日老火汤  
Min Jiang Hot and Sour Soup  
/ Soup of the Day

瑶柱带子饺  
Steamed Scallop Dumpling  
with Shrimps and Dried Scallops (2pcs)

XO酱炒萝卜糕  
Wok-fried Carrot Cake  
with Special XO Sauce

上海小笼包  
Steamed Shanghai 'Xiao Long Bao' (4pcs)

蜜汁叉烧包  
Steamed Barbecued Pork Bun (2pcs)

蜂巢芋角仔  
Deep-fried Yam Pastry with Chicken (2pcs)

椰汁桂花冻  
Chilled Osmanthus Coconut Jelly

## 附加 ADD-ONS

虾球炒饭  
Fried Rice with Fresh Prawns \$10  
per person

京汤鸡肉白玉面  
Double-boiled Superior Broth  
with White Jade Noodles and Chicken \$10  
per person

菜心 / 芥兰 / 奶白  
'Choy Sum' / 'Kai Lan' / 'Nai Bai' \$16  
per order

## 煮法 COOKING STYLE

炒蚝皇 Stir-fried with Oyster Sauce

炒蒜茸 Stir-fried with Minced Garlic

清炒 Plain-fried