

# 點心訂製表



檯號:

日期:

經手人:

- |  |  |   |  |  |
|--|--|---|--|--|
| <input type="radio"/> 魚翅灌湯餃 (\$70)<br>Steamed Dumpling filled in Pork, Jelly & Shark's Fin in Soup | <input type="radio"/> 鳳爪排骨飯 (\$46)<br>Steamed Rice w/ Spare Rib & Chicken Claw       | <input type="radio"/> 迷你珍珠雞 (\$42)<br>Steamed Glutinous Rice w/ Assorted Meat wrapped in Lotus Leaf | <input type="radio"/> 蜜味叉燒酥 (\$36)<br>Baked Barbecued Pork Pie                               | <input type="radio"/> 凍香芒布甸 (\$30)<br>Chilled Fresh Mango Pudding                          |
| <input type="radio"/> 瑤柱鮮蝦菠菜餃 (\$46)<br>Steamed Shrimp Dumpling w/ Dried Scallop & Spinach         | <input type="radio"/> 鱈魚雞粒飯 (\$46)<br>Steamed Rice w/ Diced Octopus & Diced Chicken  | <input type="radio"/> 沙律明蝦角 (\$46)<br>Deep Fried Shrimp Dumpling w/ Salad Dressing                  | <input type="radio"/> 鮮蝦煙鴨酥 (\$36)<br>Baked Shrimp & Smoked Duck Meat Puff                   | <input type="radio"/> 杞子桂花糕 (\$28)<br>Lycium Chinense & Osmanthus Pudding                  |
| <input type="radio"/> 珍寶蝦餃皇 (\$46)<br>Steamed Jumbo Shrimp Dumpling                                | <input type="radio"/> 鮮蝦腸粉 (\$46)<br>Steamed Rice Roll filled in Shrimp              | <input type="radio"/> 蜆芥鯪魚球 (\$44)<br>Deep Fried Dace Ball w/ Clam Sauce                            | *****  |  |
| <input type="radio"/> 蟹籽蒸燒賣 (\$40)<br>Steamed Pork Dumpling w/ Patterned Crab Roe                  | <input type="radio"/> 帶子腸粉 (\$46)<br>Steamed Rice Roll filled in Scallop             | <input type="radio"/> 鮮蝦腐皮卷 (\$42)<br>Deep Fried Bean Sheet Roll filled in Shrimp                   | <input type="radio"/> 鴛鴦芝麻奶黃煎堆 (\$32)<br>Deep Fried Glutinous Dumpling filled in Egg Custard | <input type="radio"/> 香滑椰汁糕 (\$26)<br>Sweetened Coconut Cream Pudding                      |
| <input type="radio"/> 豉味蒸排骨 (\$38)<br>Steamed Spare Rib w/ Black Bean Sauce                        | <input type="radio"/> 瑤柱蔥花腸粉 (\$40)<br>Steamed Rice Roll w/ Dried Scallop & Scallion | <input type="radio"/> 芋絲蝦春卷 (\$40)<br>Spring Roll filled in Shrimp & Taro                           | <input type="radio"/> 奶黃香芒糯米糍 (\$32)<br>Glutinous Rice Roll filled in Egg Custard & Mango    | <input type="radio"/> 陳皮紅豆沙 (\$30)<br>Sweetened Red Bean Cream                             |
| <input type="radio"/> 山竹蒸牛肉 (\$36)<br>Steamed Mashed Beef w/ Bean Sheet                            | <input type="radio"/> 叉燒腸粉 (\$40)<br>Steamed Rice Roll filled in Barbecued Pork      | <input type="radio"/> 紫菜墨魚餅 (\$36)<br>Deep Fried Mashed Squid w/ A-gar-gar                          | <input type="radio"/> 朱古力忌廉泡芙 (\$32)<br>Chocolate Puff filled in Cream                       | <input type="radio"/> 合桃珍珠露 (\$30)<br>Sweetened Sago & Walnut Cream                        |
| <input type="radio"/> 咖喱蒸魷魚 (\$36)<br>Steamed Dried Cuttlefish in Curry Sauce                      | <input type="radio"/> 牛肉腸粉 (\$40)<br>Steamed Rice Roll filled in Minced Beef         | <input type="radio"/> 鮮蝦炸雲吞 (\$36)<br>Deep Fried Wonton w/ Pickle Sauce                             | <input type="radio"/> 芝麻豆茸酥餅 (\$32)<br>Mashed Bean Pie w/ Sesame                             | <input type="radio"/> 老薑蕃薯糖水 (\$30)<br>Sweet Potato Soup w/ Ginger                         |
| <input type="radio"/> 上海小籠包 (\$34)<br>Steamed Pork Dumpling "Shanghai Style"                       | <input type="radio"/> 黑椒牛仔骨 (\$40)<br>Steamed Veal Rib w/ Black Pepper               | <input type="radio"/> 黃金炸饅頭 (\$28)<br>Deep Fried Bun  | <input type="radio"/> 桂花甜蛋散 (\$28)<br>Deep Fried Flour in Osmanthus Flavor                   | <input type="radio"/> 芒果雪糕涼粉 (\$34)<br>Herb Jelly w/ Ice Cream in Mango Flavor             |
| <input type="radio"/> 潮洲蒸粉果 (\$34)<br>Steamed Dumpling "Chiu Chow"                                 | <input type="radio"/> 鮮菰棉花雞 (\$40)<br>Steamed Chicken w/ Fried Maw & Straw Mushroom  | <input type="radio"/> 家鄉鹹水角 (\$26)<br>Deep Fried Glutinous Dumpling filled in Meat                  | <input type="radio"/> 奶黃馬拉卷 (\$28)<br>Chinese Egg Sponge w/ Custard                          | <input type="radio"/> 蛋黃蓮茸包 (\$28)<br>Steamed Bun filled in Lotus Seed Paste & Salted Yolk |
| <input type="radio"/> 上湯鮮竹卷 (\$34)<br>Steamed Bean Sheet Roll filled in Meats w/ Stock             | <input type="radio"/> 蛋黃雞包仔 (\$30)<br>Steamed Bun filled in Chicken & Salted Yolk    | <input type="radio"/> 酥皮叉燒包 (\$34)<br>Baked Barbecued Pork Bun Pastry                               | <input type="radio"/> 酥皮蛋撻仔 (\$28)<br>Mini Egg Tart  | <input type="radio"/> 爵士奶黃包 (\$28)<br>Egg Custard Bun                                      |
| <input type="radio"/> 豉汁蒸鳳爪 (\$32)<br>Steamed Chicken Claw in Black Bean Sauce                     | <input type="radio"/> 蜜汁叉燒包 (\$26)<br>Steamed Barbecued Pork Bun                     | <input type="radio"/> 黃橋燒餅 (\$34)<br>Crispy Cake "Shanghai"   | <input type="radio"/> 擂沙湯丸 (\$28)<br>Glutinous Dumpling filled in Sesame                     | <input type="radio"/> 蓮蓉鹼水粽 (\$28)<br>Steamed Sticky Dumpling filled in Lotus Seed Paste   |