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| <input type="checkbox"/> | 華威蝦餃皇 (特)
Warwick Shrimp Dumplings | <input type="checkbox"/> | 時菜鯪魚球 (大)
Dace Balls with Seasonal Vegetables |
| <input type="checkbox"/> | 北菇棉花雞 (特)
Steamed Chicken with Fish Maw and Black
Mushroom | <input type="checkbox"/> | 柱侯金錢肚 (中)
Beef Tripe Stew in Chu-Hou Sauce |
| <input type="checkbox"/> | 紅米珍珠雞 (大)
Black Sticky Rice in Lotus Leaf | <input type="checkbox"/> | 貴妃雞包仔 (中)
Steamed Chicken Bun |
| <input type="checkbox"/> | 蟹籽燒賣皇 (大)
Steamed Crab Roe Dumplings | <input type="checkbox"/> | 蠔皇鮮竹卷 (中)
Bean Curd Sheet Roll with Oyster Sauce |
| <input type="checkbox"/> | 鮮蝦菜苗餃 (大)
Shrimp and Cabbage Dumpling | <input type="checkbox"/> | 豉汁蒸鳳爪 (中)
Steamed Chicken Feet with Black Bean Sauce |
| <input type="checkbox"/> | 薑汁牛柏葉 (大)
Steamed Beef Tripe in Ginger Sauce | <input type="checkbox"/> | 古法馬拉糕 (中)
Cantonese Sponge Cake |
| <input type="checkbox"/> | 金蒜蒸肉排 (大)
Steamed Pork Rib with Crispy Garlic | <input type="checkbox"/> | 蠔皇叉燒包 (中)
BBQ Pork Buns with Oyster Sauce |
| <input type="checkbox"/> | 四寶滑雞扎 (大)
Chicken in Bean Curd Roll | <input type="checkbox"/> | 流沙奶王包 (中)
Custard Buns |
| <input type="checkbox"/> | 蛋黃蓮蓉包 (大)
Steamed Lotus Seed Paste and Egg Yolk Bun | <input type="checkbox"/> | 潮州蒸粉果 (小)
Steamed Chao Zhou Dumpling |
| <input type="checkbox"/> | 鮮竹牛肉球 (大)
Bean Curd Skin and Beef Balls | <input type="checkbox"/> | 芋絲蝦春卷 (大)
Deep-Fried Taro Spring Rolls with Shrimps |

(特 \$30，大\$26，中\$24，小\$22) (茗茶每位\$7元)
 (部份點心製作需時約20分鐘，不便之處，敬請原諒!)
 另加一服務費

- 千層薑汁糕 (大)
Ginger Layer-Cake
- 蘿蔔絲酥 (中)
Pan-Fried Turnip Cake
- 馬豆椰汁糕(中)
Split Pea Coconut Pudding
- 鴛鴦桂花糕 (中)
Osmanthus Jelly
- XO醬蘿蔔糕(中)
Turnip Cake with XO Sauce
- 明火有味粥 (中)
Homemade Congee
- 滋潤紅棗糕 (中)
Steamed Red Dates Cake
- 蜜汁叉燒酥 (中)
Barbecued Pork Puff
- 安蝦鹹水角 (小)
Deep fried Glutinous Dumplings

蒸飯與腸粉 Steamed Rice and Rice Rolls

(早上七時至十二時供應)

- 咸魚肉餅飯 (特)
Steamed Minced Pork with Salted Fish Rice
- 鳳爪排骨飯 (特)
Chicken Feet & Spareribs Rice
- 北菇滑雞飯 (特)
Steamed Chicken & Shiitake Mushroom Rice
- 蜜汁叉燒腸 (\$23)
Stuffed with Barbecued Pork
- 香茜牛肉腸 (\$23)
Beef Rice Roll
- 蔥花蝦米腸 (\$23)
Dried Shrimp and Chopped Scallions Rice Roll
- 布拉白腸粉 (小)
Homemade Rice Noodle Rolls

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