





「玉」精選點心

Exquisite Dim Sum

	港幣 HKS
海藻金魚餃 <i>Shrimp, Scallop and Pork Dumpling in Supreme Broth</i>	68 (每位 per person)
鮑魚燒賣皇 <i>Steamed Pork Dumpling topped with Abalone</i>	68 (兩件 2 pieces)
筍尖鮮蝦餃 <i>Steamed Shrimp Dumpling with Bamboo Shoot</i>	98 (四件 4 pieces)
花膠翡翠鳳眼餃 <i>Steamed Dumpling with Fish Maw and Shrimp</i>	78 (兩件 2 pieces)
帶子菠菜餃 <i>Steamed Dumpling with Scallop and Vegetable</i>	88 (三件 3 pieces)
淮揚小籠包 <i>Huaiyang-style Steamed Minced Pork Dumpling</i>	72 (三件 3 pieces)
特色胡椒餅  <i>Baked Pork and Pepper Pie</i>	78 (三件 3 pieces)
蘋果叉燒酥 <i>Baked Barbecued Pork Puff with Apple</i>	88 (三件 3 pieces)
雲南玫瑰火腿餅 <i>Baked Yunnan Ham and Rose Pie</i>	69 (三件 3 pieces)
菊花鮮蝦春卷 <i>Crispy Shrimp Spring Roll</i>	69 (三件 3 pieces)
茉莉海棠煎包  <i>Wok-seared Shanghai Brassica and Black Fungus Bun</i>	69 (三件 3 pieces)
金絲南瓜水晶球  <i>Steamed Pumpkin, Mushroom and Zucchini Dumpling</i>	69 (三件 3 pieces)
虎掌菌紅菜頭蒸餃  <i>Steamed Mushroom and Beetroot Dumpling</i>	69 (三件 3 pieces)
焗酥皮叉燒包 <i>Baked Puff Pastry Bun with Barbecued Pork</i>	72 (三件 3 pieces)
黑毛豬叉燒腸粉 <i>Steamed Rice Flour Roll with Barbecued Pork</i>	88
響鈴豚肉脆腸粉 <i>Steamed Rice Flour Roll with Crispy Bean Curd Roll and Pork</i>	88
露筍鮮蝦腸粉 <i>Steamed Rice Flour Roll with Shrimp and Asparagus</i>	108
玉石馬拉糕 (黑芝麻 / 班蘭葉) <i>Steamed Sponge Cake (Sesame / Pandan Chiffon)</i>	58

另收茶芥及加一服務費 Prices are subject to tea, condiments and 10% service charge



辛辣 Spicy & Chili



素菜 Vegetarian