

本店設最低消費為每位 30 元

A minimum consumption of \$30 per person is required

茶水費由每位 12 元至 18 元

Chinese Tea is served from \$12 per person to \$18 per person

開瓶費每支 100 元

Corkage fee is charged at \$100 per bottle

切餅費每個 60 元 (3 磅或以下) / 100 元 (3 磅以上)

Cake cutting fee is charged at \$60 each (3 lbs or below) / \$100 each (above 3 lbs)

圖片只供參考

Photos for reference only

另收加一服務費

10% service charge applies

所有價目均以港幣計算

All prices are in Hong Kong Dollar

茶飲

TEA

中國茶

CHINESE TEA

(位/person)

普洱	Pu-erh	\$12
香片	Jasmine	\$12
鐵觀音	Tieguanyin	\$12
菊花	Chrysanthemum	\$15
西湖龍井	Xihu Longjing	\$15
菊普	Chrysanthemum and Pu-erh	\$18
新會桔仔普洱	Pu-erh Tea with Panama Orange	\$18





港式飲品

HONG KONG-STYLE DRINKS

(杯/glass)
熱 hot 凍 iced

港式奶茶	Milk Tea	\$28	\$28
檸檬茶	Lemon Tea	\$28	\$28
檸檬水	Lemon Water	\$26	\$26
香芒特飲	Mango Drink	\$32	
蜜桃蜂蜜	Honey Peach Drink	\$32	
雜果賓治	Fruit Punch	\$32	
鮮檸雜飲	Lemon Squash	\$32	

汽水

SOFT DRINKS

(罐/can)

可口可樂	Coca-cola	\$20	
零系可樂	Coca-cola Zero	\$20	
忌廉	Cream Soda	\$20	
雪碧	Sprite	\$20	

果汁

JUICE

(杯/glass)

鮮榨橙汁	Fresh Orange Juice	\$38	
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樽裝啤酒

BOTTLED BEERS

(樽/bottle)

青島	Tsingtao	\$38	
朝日	Asahi	\$38	

餐酒

WINES

(杯/glass)(樽/bottle)

白酒	White Wine - Sendero, Chardonnay, Chile	\$50	\$180
紅酒	Red Wine - Sendero, Merlot, Chile	\$50	\$180

飲品

DRINKS

必食推介

CHEF'S
RECOMMENDATIONS



1

脆網皮海皇腸粉

Steamed Rice Flour Rolls with
Crispy Rice Nest and Shrimp

\$59



2

雪棗蓮子燉花膠

Double-boiled Fish Maw Soup with
Snow Jujube and Lotus Seeds

\$55



3

原隻鮑魚雞粒酥 (每件)

\$55

Baked Whole Abalone and
Diced Chicken Pastry (Each)



4

養顏燕窩蛋撻 (每件)

\$35

Baked Bird's Nest Egg Tart (Each)



5

龍蝦湯三皇餃

\$55

King's Dumplings in Lobster Bisque

必食推介

CHEF'S
RECOMMENDATIONS

即蒸點心

STEAMED
DIM SUM



6

潮州粉果 (含有花生)

Steamed Pork Dumplings with
Leek and Peanuts

\$33



7

杞子鮮蝦燒賣

Steamed Shrimp and Pork Dumplings with
Wolfberries

\$39



8

晶瑩海蝦餃

Steamed Shrimp Dumplings with
Bamboo Shoots

\$39



9

醬皇蒸鳳爪

Steamed Chicken Feet in Spicy Sauce

\$30



10

黑椒蒸爽肚

Steamed Pork Belly with Black Pepper

\$39



11

魚肚棉花雞

Steamed Fish Maw and Chicken

\$44



12

鮮竹牛肉球 (含豬肉成分)

Steamed Beef and Pork Balls with
Bean Curd Sheet

\$33



13

掛爐叉燒包

Steamed Barbecued Pork Buns

\$33



14

豉蒜蒸排骨

Steamed Pork Ribs with Fermented Black
Soybeans and Garlic

\$30

即蒸點心

STEAMED
DIM SUM

即蒸點心

STEAMED
DIM SUM



15

黑蟹子小籠包

Steamed 'Xiao Long Bao' with
Black Crab Roe

\$39



16

乾貝雞包仔

Chicken Buns with Dried Scallops,
Ginger and Chinese Parsley

\$36



17

上素鮮竹卷 (素)

Steamed Assorted Mushroom Rolls
(Vegetarian)

\$33



18

洛神仙子素肉餃 (素)

Steamed Roselle Dumplings with
Vegetarian Meat (Vegetarian)

\$39



19

咖喱魷魚魚蛋

Curry Squid and Fish Ball

\$44



20

翡翠海蝦腸粉

\$59

Steamed Rice Flour Rolls with
Fresh Shrimp and Vegetable



21

蜜汁叉燒腸粉

\$52

Steamed Rice Flour Rolls with
Barbecued Pork



22

榨菜素肉腸粉 (素)

\$52

Steamed Rice Flour Rolls with Mustard
Tuber and Vegetarian Meat (Vegetarian)

即拉腸粉

STEAMED RICE
FLOUR ROLLS

香脆系列

CRISPY DIM SUM



23

雪影金腿叉燒包

\$36

Baked Barbecued Pork Buns with
Crystal Sugar



24

年年有餘蘿蔔糕

\$44

Pan-fried Turnip Cake with Eel



25

惹味花枝餅

\$39

Pan-fried Squid Paste with Sweet Corn



26

蛋煎糯米雞

\$38

Egg-fried Glutinous Rice with
Minced Chicken and Barbecued Pork Sauce



27

梨子鹹水角

\$38

Deep-fried Dumplings with Minced Pork,
Chicken, Pear and Dried Shrimp



28

海蝦脆春卷

\$39

Crispy Shrimp Spring Rolls



29

香煎素肉鍋貼 (素)

\$36

Pan-fried Vegetarian Meat Dumplings
(Vegetarian)



30

牛仔手袋 (牛仔肉酥)

\$44

Deep-fried Beef Puffs

香脆系列

CRISPY DIM SUM

蒸飯
或
湯麵

STEAMED RICE /
NOODLES IN SOUP



31

紅棗北菇雞蒸飯

\$50

Steamed Rice with Red Dates,
Black Mushroom and Boneless Chicken



32

上湯帶子蝦球麵

\$78

Noodles with Scallop and Prawn in Soup



33

鳳爪排骨蒸飯

\$50

Steamed Rice with Chicken Feet and
Pork Ribs



34

雙鮑魚瑤柱雞球粥

\$88

Congee with Abalone, Dried Scallop and Boneless Chicken



35

瑤柱雞球粥

\$58

Congee with Dried Scallop and Boneless Chicken



36

皮蛋鹹瘦肉粥

\$52

Congee with Salty Shredded Pork and Thousand-year Egg

綿滑粥品

CONGEE

為食甜點

DESSERTS



37

原汁原味西瓜糕 (素)
Chilled Watermelon Pudding (Vegetarian)

\$44



38

香芒滑布甸 (素)
Mango Pudding (Vegetarian)

\$44



39

芝麻小卷 (素)
Steamed Black Sesame Rolls (Vegetarian)

\$33



40

夏威夷果仁及腰果酥 (素) \$33
Macadamia and Cashew Cookies (Vegetarian)



41

楊枝甘露 (素) \$38
Chilled Sago Cream with Fresh Mango
Juice and Pomelo (Vegetarian)



42

薑汁馬拉糕 (素) \$33
Steamed Ginger Sponge Cake (Vegetarian)



43

奶皇流沙包 \$33
Steamed Custard and Salted Egg Yolk
Paste Buns

為食甜點

DESSERTS

特色風味

LOCAL FLAVOURS



44

菠蘿咕嚕肉

\$83

Sweet and Sour Pork with Sliced Pineapple



45

椒鹽鮮魷魚

\$93

Deep-fried Squid with Garlic and Salt & Pepper



46

金橘蒸魚塊

\$88

Steamed Fish Fillet with Marmalade Sauce

上午 11 時起供應
Available after 11am



47

酸菜鴛鴦魚

Simmered Fish Fillet and Squid with
Pickled Mustard Green

\$148



48

翡翠黑蒜豚碎浸魚肚

Simmered Fish Maw, Minced Pork and
Black Garlic in Soup

\$108



49

當紅炸子雞

Deep-fried Crispy Chicken

\$145 / 半隻 Half

\$270 / 壹隻 Whole

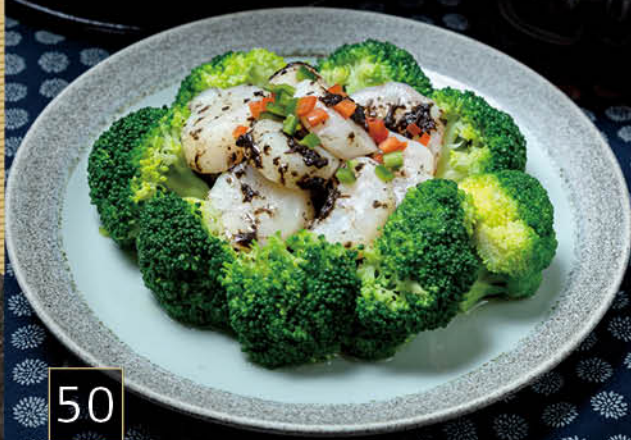
特色風味

LOCAL FLAVOURS

上午 11 時起供應
Available after 11am

特色風味

LOCAL FLAVOURS



50

松露翡翠蝦仁帶子

\$128

Sautéed Shrimp and Scallop with
Broccoli in Black Truffle Sauce



51

脆皮牛腩

\$93

Deep-fried Ox-Brisket



52

欖角冰梅骨

\$88

Sautéed Pork Ribs with Plum



53

龍芽桂花炒魚肚

\$103

Sautéed Fish Maw with Egg and Bean Sprout



54

金橘蒸南瓜排骨

\$88

Steamed Pork Ribs and Pumpkin with Marmalade Sauce



55

馬拉盞龍鬚炒芥蘭

\$88

Sautéed Chinese Kale with Squid in Belacan Sauce



56

秘方炆牛腩

\$93

Stewed Ox-Brisket with Vegetable



57

豉蒜南瓜炆魚柳

\$88

Stewed Fish Fillet, Pumpkin with Garlic and Fermented Black Soybeans



58

金沙蘭花海蝦球

\$108

Crispy Prawn with Salted Egg Yolk and Broccoli

特色風味

LOCAL FLAVOURS


上午 11 時起供應
Available after 11am

有營菜式

EATSMART
RECOMMENDATIONS



59


彩虹百合炒蝦球 

\$108

Sautéed Prawn with Lily Bulbs and Assorted Peppers



60


翡翠鮮菌帶子 

\$128

Sautéed Broccoli with Scallop and Mushroom



61

鮮竹銀杏豆漿浸菜苗 (素)   \$88

Simmered Vegetable with Bean Curd Sheet and Ginkgo in Soy Milk Soup (Vegetarian)



62

榆耳鮮菌扒玉蘭 (素)  

\$88

Sautéed Chinese Kale with Fungus and Mushroom (Vegetarian)



63

海鮮扒冬瓜甫  

\$103

Braised Winter Melon with Assorted Seafood



蔬果之選

Dish with more Fruit and Vegetables



三少之選

Dish with Less Oil, Salt and Sugar

上午 11 時起供應

Available after 11am



64

瑤柱 XO 醬煙肉脆脆炒飯 \$103

Fried Rice with Bacon, Egg, Chinese Fried Dough in Homemade XO Chilli Sauce



65

杞子瑤柱蛋白炒飯 \$88

Fried Rice with Dried Scallop, Wolfberries and Egg White



66

福建炒飯 \$88

Fried Rice with Pork, Egg, Shrimp, BBQ Pork and Boneless Chicken

精選飯麵

RECOMMENDED
RICE AND NOODLES

精選飯麵

RECOMMENDED
RICE AND NOODLES



67

欖菜松子素炒飯 (素)

\$88

Fried Rice with Assorted Vegetable,
Olive and Pine Nuts (Vegetarian)



68

瓜粒海鮮泡飯 (碗)

\$78

Rice with Diced Seafood and
Winter Melon in Soup (Bowl)



69

沙茶銀芽雞球炒河

\$88

Stir-fried Flat Rice Noodles with Boneless
Chicken and Bean Sprout in Shacha Sauce



70

乾炒牛河

\$88

Stir-fried Flat Rice Noodles with Sliced Beef

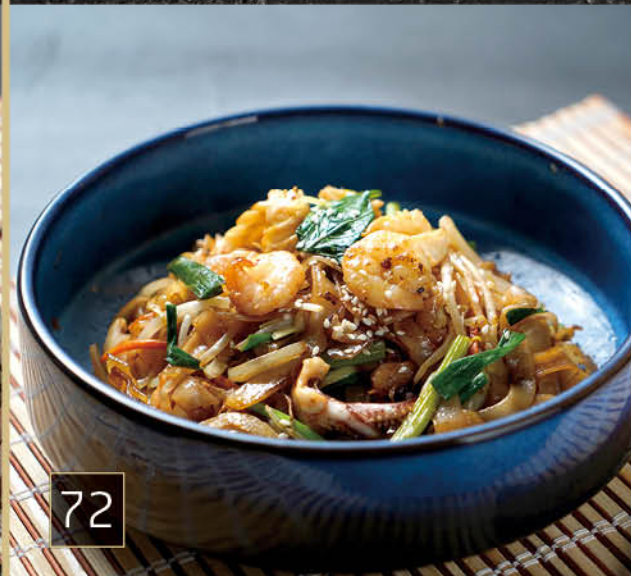


71

鮮菌豉油皇炒麵 (素)

\$78

Fried Noodles with Mushroom and
Bean Sprout (Vegetarian)



72

金不換鮮魷蝦仁炒河

\$98

Fried Flat Rice Noodles with Squid,
Shrimp and Thai Basil



點一龍瑤柱 XO 辣椒醬 (280 克) \$88
Dim Sum Bar Homemade XO Chilli Sauce / 每瓶
with Dried Scallop (280g) Jar



新鮮製造
FRESHLY
BAKED

點一龍夏威夷果仁及腰果酥 \$118
Dim Sum Bar Macadamia and / 24 塊
Cashew Cookies Pieces



蛋黃奶皇祝壽桃包 \$138 / 12 件 Pieces
Longevity Bun with Custard and
Salted Egg Yolk (12 Pieces, Regular size)

(需預訂)
(Pre-order needed)

送禮首選

GIFTS

其他

OTHERS

73

白粥 (碗)
Congee (Bowl)

\$20

74

白飯 (碗)
Rice (Bowl)

\$20

75

瑤柱 XO 辣椒醬 (每小碟)

\$38

Homemade XO Chilli Sauce with Dried
Scallop (Small Plate)

76

指天椒 (每小碟)

\$15

Chilli (Small Plate)