

**廚師推薦 Chef's Recommendation**

蹄香鮮蝦餃

Steamed crystal shrimp dumplings filled with water chestnuts RM13.00

魚子扇貝蒸燒賣

Steamed chicken &amp; prawn dumplings with scallop &amp; flying fish roe RM13.00

老參鮑翅水餃

Shrimp dumplings in superior shark's fin consommé &amp; premium ginseng RM48.00

芝士腐皮卷

Deep-fried beancurd rolls with cheddar cheese &amp; shrimps RM11.00

菠蘿焗餐包

Oven-baked Hong Kong style barbecued chicken buns RM11.00

**傳統懷舊點心 Traditional dim sum**

懷舊肉鬆糯米雞

Traditional glutinous rice with chicken, clam, mushroom &amp; sun-dried scallops RM11.00

柱候蒸鳳爪

Steamed chicken feet marinated in brown tou chu sauce RM9.00

脆皮鮮蝦韭菜餅

Pan-fried green chives &amp; seafood pancake RM13.00

肉鬆京式蔥油餅

Dried-fried Beijing style onions puffs with dried chicken floss RM9.00

**味蕾之旅 Taste bud trips**

磨菇忌廉汁餃子

Steamed shrimp &amp; chicken dumplings with cream &amp; mushroom sauce RM13.00

墨魚汁鮮蝦帶子餃

Steamed scallop &amp; shrimp dumplings wrapped in black squid ink skin RM18.00

千島烟鴨胸卷

Deep-fried thousand island beancurd rolls filled with shrimp &amp; smoked duck RM18.00

金甲百里香蝦丸  
Crispy shrimp balls tossed with thyme leave coated with almond flakes RM13.00

脆皮日式鰻魚腸  
Grilled Japanese Unagi stick in rice rolls RM18.00

馬來棧臭豆三菱角  
Samosa dumplings stuffed with belacan, petai & shrimps RM13.00

泰國冬蔭功鮮竹卷  
Steamed beancurd rolls with chicken and shrimps in tom yam sauce RM11.00

### **廚點 Dim sum from the Wok**

X.O 醬炒蘿蔔糕  
Wok-fried radish cake with X.O sauce RM18.00

香芋點心煲  
Simmered assorted dim sum, with yam served in a clay pot RM28.00

茄子燜鳳爪  
Braised chicken feet with eggplant RM18.00

甘香醬炒蝦腸粉  
Pan-fried rice rolls with shrimps & a spicy kam heong sauce RM22.00

### **養生素點 Well Being Dim Sum**

慈家鹹水角  
Deep-fried glutinous skin puffs filled with vegetables & five spices RM9.00

袈裟菜絲卷  
Steamed vegetarian goose rolls with assorted vegetables & mushrooms RM9.00

正味齋叉燒腸  
Steamed rice rolls with vegetarian char siew RM9.00

明目莧菜杞子粥  
Wolfberry congee with Chinese spinach RM9.00

香煎羅漢腐皮卷  
Deep-fried vegetable beancurd rolls RM9.00

**巧手竹籠點心 Steamed in Bamboo Basket**

蜜汁叉燒包

Honey-glazed fluffy barbecued chicken buns

RM11.00

瑤柱燕液灌湯餃

Bird's nest dumpling broth with Japanese sun-dried scallops

RM48.00

豉汁荷葉栗子蒸雞

Steamed boneless chicken marinated with chestnuts in black bean sauce  
Wrapped in lotus leaf

RM9.00

薑蒜蒸鱈魚

Canadian cod fish topped with chopped ginger &amp; garlic

RM18.00

銀龍碧玉釵

Asparagus rolls with shrimp mousse &  
Sun-dried scallops in abalone sauce

RM13.00

香茜薑絲魚片粥

Cod fish congee with shredded ginger &amp; Chinese coriander

RM18.00

松花蛋雞絲粥

Shredded chicken meat congee with century eggs

RM9.00

**煎炸料理點心 Savory Fried Dim Sum**

黑椒荔芋角

Yam croquettes filled with minced chicken &amp; mushrooms

RM9.00

肉鬆蘿蔔糕

Pan-fried turnip cakes with chicken floss

RM9.00

叉燒煎軟餅

Pan-fried soft glutinous flour dumplings with barbecued chicken

RM11.00

西汁明蝦角

Shrimp dumplings with homemade lime mayonnaise

RM13.00

香芒炸蝦筒

Crispy rice paper rolls filled with fresh mango &amp; shrimps

RM13.00

五香芋絲餅

Golden yam threads pancake with five spice &amp; sun-dried shrimps

RM9.00

欖仁蓮蓉大煎堆  
Sesame balls filled with olive nuts & white lotus paste RM11.00

雪酥巧克力蛋撻  
Oven-baked egg tarts filled with chocolate & custard cream RM9.00

### 手拉腸粉 **Homemade Rice Rolls**

玉米鮮蝦腸  
Steamed with shrimps & golden maize RM11.00

香茜帶子腸  
Steamed with fresh scallops & minced coriander RM13.00

蜜汁叉燒腸  
Steamed with barbecued chicken meat RM9.00

### 溫馨の甜品 **Warm Dessert**

每位 **Per Person**

蜂蜜龜苓膏  
Traditional chilled herbal jelly with lotus seed, barley, Longan served with honey sauce RM11.00

紅豆沙湯丸  
Red bean purée with glutinous dumplings RM9.00

杏仁露湯丸  
Hot almond tea with glutinous dumplings RM9.00

清心川貝蜜棗雪梨  
Sweetened honey dates with pear & chun pai herbs with rock sugar  
**(Served hot or chilled)** RM11.00

滋味萬壽果燉雪蛤  
Hot sweetened papaya and almond with hasma & rock sugar RM28.00

鮮芒果盤  
Fresh mango platter RM13.00

環球合時鮮果盤  
Selection of seasonal fresh fruits RM13.00

冰花燉燕窩  
Double-boiled emperor bird's nest with rock sugar  
**(Served hot or chilled)** RM120.00

福州甜豆撈 Black sesame glutinous dumplings coated with roasted minced soybean	RM9.00
果王流沙包 Steamed buns stuffed with durian custard	RM11.00
蓮蓉戈餅或豆沙戈餅 Deep-fried Chinese pancake filled with lotus paste or red bean paste	<b>每份 Per Portion</b> RM18.00
<b>炎夏の雪糕 Summer ice-cream &amp; sorbet</b>	
香茅青檸凍 Chilled aloe vera & lemon grass jelly flavored with lemon sorbet	RM13.00
鳳梨凍伴黑芝麻雪糕 Chilled pineapple jelly topped with black sesame ice cream	RM13.00
楊枝灑甘露 Blended fresh mango purée topped with vanilla ice cream, freshly peeled pomelo & sago pearls	RM11.00
香草雪糕蜜瓜西米露 Chilled honeydew sago with vanilla ice cream	RM13.00