# 午市點心推介 Special Dim Sum (For Lunch Only)



### 懷舊魚翅蟹肉灌湯餃

Shark's fin dumpling with supreme soup

每隻 Each \$168



## 鹿兒島 A4 和牛咸水角

Deep-fried Kagoshima
A4 Wagyu beef dumpling

\$98 (兩件) (2 pcs)



## 黑魚籽竹笙

#### 鮮蝦帶子菜苗球

Steamed scallop, shrimp and vegetables dumpling with bamboo pith and black fish roes

\$58 (每件) Each



#### 竹笙海鮮金魚餃

Steamed seafood dumpling with bamboo pith

\$88 (兩件) (2 pcs)

酥皮焗鹿兒島 A4 咖哩和牛撻 (每件) Baked Kagoshima A4 Wagyu curry beef tart	Each \$58
松露 鮮蝦 菊花卷 (三件) Deep-fried shrimp roll with truffle paste (3 pcs)	\$84
馬友鹹魚 豚肉 煎餃子 (三件) Pan-fried salted fish and pork dumpling (3 pcs)	\$84
雲腿 焗 蘿蔔絲酥餅 (三件) Baked daikon puff with minced Yunnan ham (3 pcs)	\$84
酥炸馬蹄五香豚肉卷 (三件) Deep-fried water chestnut and pork roll (3 pcs)	\$84
香蔥焗洋蔥肉鬆包 (三件) Baked onion and minced pork bun topped with spring onion (3 pcs)	\$78