

CANTONESE HERITAGE

Dim Sum Menu

粵味傳承點心菜單

大宅
DAAI
ZAAK

 上湯灌湯餃 Assorted Seafood Dumpling in Superior Soup	○ 1pc / 一件 \$88	香煎蘿蔔糕 Pan Fried Turnip Cake with Dried Shrimp & Preserved Sausage	○ 3pc / 三件 \$68
芝麻蝦多士 Shrimp Toast with Sesame	○ 3pc / 三件 \$78	 傳統糯米卷 Steamed Traditional Glutinous Rice Rolls	○ 3pc / 三件 \$68
 黑椒牛仔骨 Steamed Black Pepper Beef Ribs	○ 1pc / 一籠 \$78	 香煎韭菜餃子 Pan Fried Minced Pork & Chives Dumpling	○ 3pc / 三件 \$58
鵪鶉蛋燒賣 Quail Egg Siu Mai	○ 4pc / 四件 \$78	 糯米夾 Pan Fried Taro Cake with Glutinous Rice	○ 3pc / 三件 \$58
 百花脆蟹鉗 Deep Fried Mashed Shrimp, Crab Claw	○ 3pc / 三件 \$78	 金絲芋蓉卷 Deep Fried Mashed Taro rolls	○ 3pc / 三件 \$58
 吉品鮑汁柚皮 Braised Pomelo Peel in Abalone Sauce	○ 1pc / 一籠 \$58	黑糖馬拉糕 Steamed Brown Sugar Sponge Cake	○ 1pc / 一件 \$68
 醬皇金錢肚 Steamed Beef Belly with Bean Sauce	○ 1pc / 一籠 \$68	 金沙流心煎堆仔 Deep Fried Sesame Dumpling, Sugar Egg Yolk	○ 3pc / 三件 \$48
魚肚雞扎 Steamed Chicken Roll with Fish Maw	○ 2pc / 二件 \$68	長壽桃包 Longevity Bun	○ 3pc / 三件 \$54
 豉汁鳳爪 Steamed Chicken Feet with Black Bean Sauce	○ 1pc / 一籠 \$58	琥珀桂花糕 Osmanthus Pudding	○ 3pc / 三件 \$48
紅油炒手 Poached Pork Dumpling in Szechuan Sauce	○ 3pc / 三件 \$48	棗皇糕 Red Date Pudding	○ 3pc / 三件 \$48

午市專享 Lunch Exclusive

椒鹽鮑魚仔
Deep Fried Fresh Abalone with Salt and
Pepper
(每位只限1份)
Limited to one serving per guest)

古法蛇羹 或 花膠竹笙花菇菜膽湯
Braised Shredded Snake Soup, Bamboo Shoot & Lemon Leaves
or
Fish Maw, Bamboo Pith, Mushroom, and Vegetable Soup or Braised Shredded
Snake Soup, Bamboo Shoot & Lemon Leaf
(每位只限1份 Limited to one serving per guest)

醉香豉油王乳鴿
Marinated Pigeon in Hua Diao Wine
and Soy Sauce
(需提前預訂, 每2位享用一隻)
Booking in advance, limited to one
serving for every 2 guests)



立即預訂
Reservation

7:00AM – 10:00AM | 12:00PM – 3:00PM
另收加一服務費及茶芥
Additional 10% Service Charge & Tea Charge