

## 甜品 Desserts

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input type="checkbox"/>	薑汁嫩豆花 Silky bean curd with ginger syrup	\$70
<input type="checkbox"/>	<input type="checkbox"/>	蜂蜜龜苓膏 Herbal jelly with honey	\$90
<input type="checkbox"/>	<input type="checkbox"/>	椰汁桂花糕(3件) Coconut cream cakes with sweet scented osmanthus jelly	\$100
<input type="checkbox"/>	<input type="checkbox"/>	湘蓮芝麻球(3件) Deep-fried sesame seeds balls with lotus paste	\$100
<input type="checkbox"/>	<input type="checkbox"/>	桂釀心太軟(6件) Stuffed red dates with sticky rice, warm osmanthus blossom syrup	\$120
<input type="checkbox"/>	<input type="checkbox"/>	楊枝甘露 Chilled mango cream soup with grapefruit, honeydew melon and sago	\$130
<input type="checkbox"/>	<input type="checkbox"/>	芋香西米露 Sago with taro and coconut milk	\$138
<input type="checkbox"/>	<input type="checkbox"/>	養生芝麻糊 Sesame sweet soup	\$150
<input type="checkbox"/>	<input type="checkbox"/>	合時鮮水果 Seasonal fresh fruit	\$150
<input type="checkbox"/>	<input type="checkbox"/>	古早味杏仁茶(附油條) Traditional almond sweet soup with Chinese fritter	\$160

此菜單價格皆以新台幣計算，需另加10%服務費

本菜單品項包括以下食品過敏原：麩質、堅果類、甲殼類、乳製品、芒果、蛋、花生、大豆、芝麻、亞硫酸鹽類、頭足類、螺貝類。

All prices are in TWD and subject to 10% service charge

This menu contains following allergens : gluten, nuts, crustacean, dairy products, mango, egg, peanuts, soybeans, sesame, sulphite, cephalopoda, conch.

23.05



供應時間：週一至週五晚餐 17:30-21:30

Opening Hour: 17:30 to 21:30 Weekday

**蒸籠 Steamed**

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input checked="" type="checkbox"/>	醬皇焗鳳爪 Steamed chicken feet with oyster sauce	\$130
<input type="checkbox"/>	<input checked="" type="checkbox"/>	頂醬叉燒包(3件)(臺灣豬) Steamed barbecued pork buns	\$130
<input type="checkbox"/>	<input checked="" type="checkbox"/>	蟹黃靚燒賣(4件)(臺灣豬) Steamed chicken feet with oyster sauce	\$138
<input type="checkbox"/>	<input checked="" type="checkbox"/>	蛤蜊釀燒賣(3件)(臺灣豬) Steamed pork dumplings with clam	\$150
<input type="checkbox"/>	<input checked="" type="checkbox"/>	造型流沙包(3件) Steamed salted egg yolk custard buns	\$160
<input type="checkbox"/>	<input checked="" type="checkbox"/>	豉汁蒸排骨(臺灣豬) Steamed pork ribs with black beans sauce	\$160
<input type="checkbox"/>	<input checked="" type="checkbox"/>	鮮蝦韭菜餃(3件)(臺灣豬) Steamed shrimp dumplings with green chives	\$160
<input type="checkbox"/>	<input checked="" type="checkbox"/>	晶瑩鮮蝦餃(3件)(臺灣豬) Steamed prawn dumplings with green asparagus	\$190

**特式點心 Special Dim Sum**

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input checked="" type="checkbox"/>	臘味蘿蔔糕(3件)(臺灣豬) Pan-fried turnip cakes with Cantonese preserved meat	\$150
<input type="checkbox"/>	<input checked="" type="checkbox"/>	鮮蝦腐皮卷(3件)(臺灣豬) Deep-fried bean curd sheet rolled with shrimp	\$180
<input type="checkbox"/>	<input checked="" type="checkbox"/>	金絲炸蝦球(3件)(臺灣豬) Deep-fried shrimp mousse dumplings	\$190

**腸粉 Rice Rolls**

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input checked="" type="checkbox"/>	蜜汁叉燒腸粉(臺灣豬) Steamed rice roll with honey glazed barbecued pork	\$160
<input type="checkbox"/>	<input checked="" type="checkbox"/>	彩豐網通腸粉(每日限量) Crispy rice roll with Chinese fritter (we offer limited serving everyday)	\$180
<input type="checkbox"/>	<input checked="" type="checkbox"/>	翡翠蝦仁腸粉 Steamed rice roll with shrimp and luffa	\$190

**煎 . 炸 Fried & Baked**

單點	加點		每份/ Per portion
<input type="checkbox"/>	<input checked="" type="checkbox"/>	金黃炸春卷(3件)(臺灣豬) Crispy-fried vegetables spring rolls with mushroom and yellow chives	\$130
<input type="checkbox"/>	<input checked="" type="checkbox"/>	蜜汁叉燒酥(3件)(臺灣豬) Baked honey glazed barbecued pork puff	\$140
<input type="checkbox"/>	<input checked="" type="checkbox"/>	水梨鹹水餃(3件)(臺灣豬) Deep-fried pork and dried shrimp dumplings	\$140
<input type="checkbox"/>	<input checked="" type="checkbox"/>	酥皮叉燒包(3件)(臺灣豬) Baked barbecued pork buns with almond cream crumble	\$150
<input type="checkbox"/>	<input checked="" type="checkbox"/>	香煎花枝韭菜餅(3件)(臺灣豬) Pan-fried cuttlefish cakes with green chives	\$160
<input type="checkbox"/>	<input checked="" type="checkbox"/>	泰式炸蝦餅(3件)(臺灣豬) Deep-fried shrimp cakes "Thai" style	\$180