


粵式點心

Cantonese Dim Sum

		每位 Per person	HK\$
 椰皇鮑魚灌湯餃			150
	Soup dumpling with diced pork and abalone in a young coconut		
 越式脆蝦腸粉			100
	Rice rolls with deep-fried crispy shrimp		
 水晶蝦餃皇		四件 Four pieces	96
	Steamed fresh shrimp dumplings		
 帶子蝦燒賣		四件 Four pieces	96
	Steamed pork and shrimp dumplings with scallop		
 瑤柱小籠包		四件 Four pieces	96
	Steamed Shanghainese pork dumplings		
 脆皮叉燒餐包		三件 Three pieces	75
	Baked barbecued pork buns		
 v 上素齋粉果		三件 Three pieces	75
	Steamed vegetarian dumplings		
	蒜茸粉絲蒸鮮魷		90
	Steamed squid with vermicelli in minced garlic		
	香茜叉燒蒸腸粉		98
	Steamed rice roll with barbecued pork and coriander		
	家鄉煎薄餅		78
	Pan-cake with conpoy, air-dried shrimps and chives		
	欖仁馬拉糕		75
	Steamed sponge cake with tropical almond		
	瑤柱珍珠糯米雞	兩件 Two pieces	76
	Steamed glutinous rice with assorted meat wrapped in lotus leaf		
	鵪鶉蛋燒賣	三件 Three pieces	90
	Steamed pork dumpling with quail eggs		
	雞絲脆春卷	三件 Three pieces	78
	Deep-fried spring roll with shredded chicken and vegetable		
	油雞縱菌帶子餃	三件 Three pieces	78
	Steamed scallop dumplings with spicy marinated Termite mushroom		
	咖哩雞粒酥	三件 Three pieces	78
	Baked puffs with diced chicken in curry sauce		
v	蘆筍黑松露上素餃	三件 Three pieces	78
	Steamed vegetarian dumplings in black truffle pesto		

 夏宮精選介紹 Signature dish v 素食菜式 Vegetarian

所有菜式均可能含有果仁成份 All dishes may contain traces of nuts

如您對任何食物有過敏反應，請通知我們的服務員。

Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge