

枱號：

明珠美點 Victoria Pearl Special



明珠蝦餃皇 Shrimp Dumpling \$70

竹碳流沙包 Bamboo Charcoal Bun \$52



黑松露燒賣皇 Pork Dumpling with Black Truffle \$60

竹筴金魚餃 Shrimp Dumpling with Carrot and Bamboo Shoot \$72

蠔皇鮮竹卷 Beancurd Sheet Roll in Oyster Sauce \$54

香滑棉花雞 Steamed Chicken with Shiitake Mushroom & Fish Maw \$70

鳳凰煎米雞 Pan Fried Minced Pork and Sticky Rice Cake \$60

鮮蝦白菜餃 Shrimp and Vegetables \$60

XO醬蒸鳳爪 Steamed Chicken Claw in XO Sauce \$50

鮮竹牛肉球 Steamed Beef Meat Ball with Tofu Skin \$52

家鄉韭菜糰 Pan Fried Homemade Chinese Chives Dumpling \$58

蜜汁叉燒包 Steamed Barbecued Pork Buns \$48

古法馬拉糕 Malay Sponge Cake \$46

香芋松子餃 Taro and Pine Nuts Dumpling \$60

醬皇金錢肚 Braised Tripe in Black Pepper Sauce \$60

魚翅灌湯餃 Shark's Fin Dumpling in Soup \$102/位 person

紅菜頭帶子餃 Scallop and Beetroot Dumpling \$60

腸粉 Rice Roll

韭王鮮蝦腸 Shrimp and Yellow Chives Rice Roll \$70

翡翠叉燒腸 Barbecued Pork and Vegetables Rice Roll \$60

櫻花蝦牛肉腸 Rice Roll with Beef and Sakura Shrimp \$58

春風得意腸 Crispy Rice Roll with Shrimp \$58

香滑布拉腸 Plain Rice Roll \$46

碧綠帶子腸 Spinach and Scallop Rice Roll \$62

煎炸焗 Pan-fried, Deep-fried, Baked

牛肝菌腐皮卷 Deep Fried Beancurd Roll \$60

沙律海鮮卷 Seafood and Salad Spring Roll \$60

泰式蝦角 Thai Style Deep Fried Shrimp Dumpling \$54

麻香叉燒酥 Barbecue Pork and Sesame Puff \$54

蜂巢芋角 Deep Fried Sweet Taro Puff Stuffed with Mixed Seafood (含海鮮) \$51

菠蘿叉燒餐包 Pineapple Bun with Barbecued Pork \$52

午市精美點心 Dim Sum

特色小食 Delights (每天上午11時後供應 Available after 11am Daily)



八味豆腐粒	Deep-fried Tofu Cubes	\$78	<input type="radio"/>
明珠叉燒皇	Roasted Barbecued Pork	\$198	<input type="radio"/>
	半份/Half	\$98	<input type="radio"/>
金沙粟米	Corn Fried with Salted Egg Yolk	\$78	<input type="radio"/>
家鄉煎魚餅	Pan Fried Homemade Fish Cake	\$88	<input type="radio"/>
鮑汁花生雞腳	Chicken Feet and Peanut in Abalone Sauce	\$88	<input type="radio"/>
鹵水掌亦	Goose Wings in Marinade	\$88	<input type="radio"/>
金蒜豬手粒	Diced Pork Knuckles with Crispy Garlic	\$88	<input type="radio"/>
手拍青瓜粒	Pickled Diced Cucumber with Jelly Fish	\$78	<input type="radio"/>
椒鹽魷魚鬚	Deep-fried Squid in Salt and Pepper	\$88	<input type="radio"/>
迷你飄香荷葉飯	Steamed Rice in Lotus Leaf	\$88	<input type="radio"/>
魚湯斑粒泡	Inaniwa Udon with Grouper in Fish Broth	\$88	<input type="radio"/>
稻庭烏冬			
海蜇燻蹄	Smoked Pork Knuckle with Jelly Fish	\$88	<input type="radio"/>

燒汁牛柳粒	Sautéed Beef Cubes with Barbecued Sauce	\$148	<input type="radio"/>
糖心皮蛋伴肉鬆豆腐	Soft Boiled Egg with Tofu and Meat Floss	\$78	<input type="radio"/>
胡椒咸菜豬肚	Pork Stomach with White Pepper and Preserved Vegetables	\$88	<input type="radio"/>
乳香炸雞翼	Deep Fried Chicken Wings in Red Fermented Bean Curd Sauce	\$78	<input type="radio"/>
XO醬肉碎青瓜苗	Stir-Fried Baby Cucumber and Minced Pork with XO Sauce	\$78	<input type="radio"/>
迷你咕嚕肉	Min Sweet & Sour Pork	\$88	<input type="radio"/>
陳醋雲耳	Black Fungus in Aged Vinegar	\$68	<input type="radio"/>
虎皮釀尖椒	Pan-fried Stuffed Green Chili Pepper	\$98	<input type="radio"/>
蠔仔肉碎泡飯	Rice in Soup with Mini Oyster	\$78	<input type="radio"/>
奇妙蝦多士	Shrimp Toast with Salad Dressing	\$88	<input type="radio"/>
Xo醬炒腸粉	Pan Fried Rice Roll with X.O Sauce	\$88	<input type="radio"/>
潤燒妙齡鴿	Roasted Pigeon (1pc)	\$82/只	<input type="radio"/>

午市
精
美
食
品

湯羹 Soup (每天上午11時後供應 Available after 11am Daily)

杏汁花膠筒豬肺湯	Double Boiled Pig Lung Soup with Fish Maw in Almond Cream	\$468 / 四位用 4 person	<input type="radio"/>
鮮蟹肉粟米羹	Sweet Corn Soup with Fresh Crab Meat	\$98 / 位 person	<input type="radio"/>
西湖牛肉羹	Minced Beef Thick Soup	\$68 / 位 person	<input type="radio"/>
每天足料老火湯 (歡迎查詢)	Double Stewed Soup Freshly Made Every day with Carefully Selected Ingredients	\$208 / 四位用 4 persons	<input type="radio"/>

甜品 Desserts

幻彩椰汁糕	Coconut Split Pea Pudding	\$48	<input type="radio"/>
香芒布甸	Mango Pudding	\$48	<input type="radio"/>
楊枝甘露	Mango Pomelo Sago	\$58	<input type="radio"/>
養顏棗皇糕	Steamed Date Pudding	\$48	<input type="radio"/>