

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 ☐



竹笙金魚餃 Shrimp Dumpling with Carrot and Bamboo Shoot \$72 ☐

上湯鮮竹卷 Steamed Bean Curd Sheet Roll in Soup \$54 ☐

黑松露小籠包 Soup Pork Dumpling with Black Truffle \$90 /4個 ☐

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

鮮蝦豆苗餃 Shrimp and Pea Shoot Dumpling \$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 ☐

金網煎鍋貼 Crispy Pan Fried Dumpling \$58 ☐

蜜汁叉燒包 Steamed Barbecued Pork Buns \$48 ☐

古法馬拉糕 Malay Sponge Cake \$46 ☐

咖喱蒸土魷 Steamed Squid in Curry Sauce \$60 ☐

紅菜頭帶子餃 Scallop and Beetroot \$60 ☐

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

鵪鶉蛋燒賣 Pork and Quail Egg Dumpling \$62 ☐

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 ☐

安蝦咸水角 Fried Minced Pork Dumpling \$52 ☐

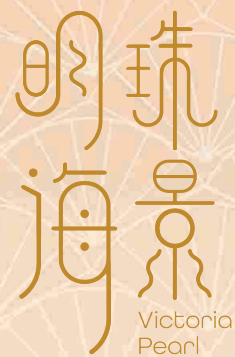
搵沙煎堆仔 Crispy Sesame Ball with Black Sesame \$54 ☐

蜂巢芋角 Deep Fried Sweet Taro Puff Stuffed with Mixed Seafood \$51 ☐

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

午市精美食點心 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

燒汁牛柳粒 Sautéed Beef Cubes with Barbecued Sauce \$148

明珠叉燒皇 Roasted Barbecued Pork \$198
 半份/Half \$98

糖心皮蛋伴肉鬆豆腐 Soft Boiled Egg with Tofu and Meat Floss \$78

金沙粟米 Corn Fried with Salted Egg Yolk \$78

胡椒咸菜豬肚 Pork Stomach with White Pepper and Preserved Vegetables \$88

脆皮燒腩仔 Crispy Roasted Pork \$168

乳香炸雞翼 Deep Fried Chicken Wings in Red Fermented Bean Curd Sauce \$78

鮑汁花生雞腳 Chicken Feet and Peanut in Abalone Sauce \$88

南乳脆藕片 Crispy Lotus Root with Fermented Red Beancurd Sauce \$78

鹵水掌亦 Goose Wings in Marinade \$88

蜆介鯪魚球 Dace Fish Balls with Clam Sauce \$88

金蒜豬手粒 Diced Pork Knuckles with Crispy Garlic \$88

陳醋雲耳 Black Fungus in Aged Vinegar \$68

手拍青瓜粒 Pickled Diced Cucumber with Jelly Fish \$78

虎皮釀尖椒 Pan-fried Stuffed Green Chili Pepper \$98

椒鹽魷魚鬚 Deep-fried Squid in Salt and Pepper \$88

蠔仔肉碎泡飯 Rice in Soup with Mini Oyster \$78

迷你飄香荷葉飯 Steamed Rice in Lotus Leaf \$88

奇妙蝦多士 Shrimp Toast with Salad Dressing \$88

魚湯斑粒泡稻庭烏冬 Inaniwa Udon with Grouper in Fish Broth \$88

Xo醬炒腸粉 Pan Fried Rice Roll with X.O Sauce \$88

海蜇燻蹄 Smoked Pork Knuckle with Jelly Fish \$88

潤燒妙齡鴿 Roasted Pigeon (1pc) \$82/只

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

杏汁花膠筒 Double Boiled Pig Lung Soup with Fish Maw in Almond Cream \$468 / 四位用 4person

西湖牛肉羹 Minced Beef Thick Soup \$68 / 位 person

鮮蟹肉粟米羹 Sweet Corn Soup with Fresh Crab Meat \$98 / 位 person

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 4persons

甜品 Desserts

椰汁紅豆糕 Coconut and Red Bean Pudding \$48

椰皇燉鮮奶 Double Steamed Soup with Milk in Coconut \$58

3.6鮮奶布甸 3.6 Milk Pudding \$48

養顏棗皇糕 Steamed Date Pudding \$48

午市精美點心 Dim Sum