





午市餐單 LUNCH **M**ENU





點擊下列方格查閱相關餐牌 点击下列方格查阅相关餐牌 Click the boxes below to view specific menu

迪士尼朋友點心 Disney Friends Dim Sum

> 精選點心 Dim Sum

尚盛點心 Premium Dim Sum 午市套餐 Lunch Set

時令限定料理 New and Seasonal Dishes 招牌菜 Signature Dishes

單點菜單 A La Carte Menu







迪士尼朋友點心 DISNEY FRIENDS DIM SUM



PN SS Duffy & She	明午市供應 available on weekend & public holiday lunch period) lieMay 甜 包 (各 一 件) lieMay Steamed Sweet Bun (1 pc each)	\$ 98
PN SF 'Olu Mel 鳳 SS W 'Olu Mel Pin	梨海鮮包(三件) eapple and Seafood Bun (3 pcs)	\$ 98
	锋 蜜 奶 皇 包 (三 件) Pooh Honey and Milk Custard Bun (3 pcs)	\$ 98
D E PN 小豬粟米奚 SF SS W Piglet Corn	集肉包(三件) and Chicken Bun (3 pcs)	\$ 98
PN SS 跳跳虎麥剪 W Tigger Malta	F 紫 薯 包 (三 件) ose and Purple Potato Bun (3 pcs)	\$ 98
SF SS 米奇鴛鴦粉 W Mickey's Do	集 (四 件) Souble-layer Turnip and Taro Pudding (4 pcs)	\$ 98
E SF 米奇煎薄鼠 SS W Mickey's Se	f (四件) afood Glutinous Pancake (4 pcs)	\$ 98
	尼朋友點心精選 ^r Friends D im S um	\$ 98

星期 ─ Monday

y 星期二 | Tuesday

Duffy & ShellieMay 甜包 Steamed Sweet Bun

(各一件 | 1 each)

PN SS W

'Olu Mel 鳳梨海鮮包 Pineapple and Seafood Bun (三件 | 3 pcs)

PN SF SS W

星期四 | Thursday

跳跳虎麥芽紫薯包

Tigger Maltose and Purple Potato Bun (三件 | 3 pcs)

PN SS W

星期五 | Friday

小豬粟米雞肉包

Piglet

Corn and Chicken Bun (三件 | 3 pcs)

D E PN SF SS W

星期三 | Wednesday

小熊維尼蜂蜜奶皇包

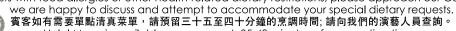
Winnie The Pooh

Honey and Milk Custard Bun

(**三件** 13 pcs)

D E PN W

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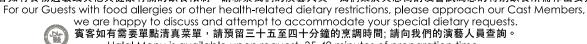


午市點心 Lunch Dim Sum



D E PN SF SS W	水晶點心精選 羊肚菌水晶包,魚籽醬松茸燒賣 牛肝菌菜苗素餃,黑蒜明蝦角(各兩件) Crystal Dim Sum Sampler morel mushrooms dumpling, matsutake mushrooms siu mai with caviar porcini mushrooms and vegetables dumpling deep-fried shrimp puff with black garlic (2pcs each)	\$:	268
E SF SS W	荷花點心精選 瑶柱灌湯小籠包,蝦餃荔蓉天鵝酥,向日葵松露蝦春卷(各兩件) Lotus Dim Sum Sampler conpoy xiao lung bao, har gow "swan" vegetarian taro puff, shrimp and truffle spring roll (2 pcs each)	\$ 2	248
SF SS	蝦 餃 (三 件) Har Gow (3 pcs)	\$	98
D E SF SS W		\$	98
SF SS	瑶柱灌湯小籠包(三件) Conpoy Xiao Lung Bao (3 pcs)	\$	98
E SS	荔蓉天鵝酥(四件) "Swan" Vegetarian Taro Puff (4 pcs)	\$	98
SF SS	黑蒜明蝦角(三件) Deep-fried Shrimp Puff with Black Garlic (3 pcs)	\$	98
E SF SS W		\$	98
PN SF SS W	蜜汁叉燒包(三件) Barbecue Pork Bun (3 pcs)	\$	88
SS W	羊肚菌水晶包(三件) Morel Mushrooms Dumpling (3 pcs)	\$	88
E PN SF SS W	脆皮香芋烤鴨包(三件) Crispy Roasted Duck with Taro Bun (3 pcs)	\$	88
E PN SS W	牛肝菌菜苗素餃(三件) Porcini Mushrooms and Vegetables Dumpling (3 pcs)	\$	88

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午市點心 Lunch Dim Sum



SF SS W	松 茸 和 牛 腸 Rice Flour Rolls with Wagyu Beef and Wild Matsutake Mushrooms	\$ 148
	牛 肝 菌 榆 耳 上 素 腸 粉 Rice Flour Rolls with Porcini Mushrooms and Yellow Fungus	\$ 148
	紅米鮮蝦脆腸粉 Steamed Red Rice Flour Rolls with Shrimps	\$ 148
D E PN SF SS W	瑶柱花膠蟹肉粥(每位) 蔥花 [,] 菜脯 [,] 油條 Congee with Fish Maw, Crabmeat and Conpoy (per Guest) spring onion, dried radish, fried bread sticks	\$ 138
PN W	明 火 白 粥 (每 位) 蔥 花 [,] 菜 脯 [,] 油 條 Cantonese Style Congee (per Guest) spring onion, dried radish, fried bread sticks	\$ 38
	尚盛點心 Premium Dim Sum	
	remion din 30m	
SF SS W	紫玫鳕魚蟹肉餃(三件) Cod Fish and Crabmeat Dumpling (3 pcs)	\$ 128
	紫玫鳕魚蟹肉餃(三件)	\$ 128 \$ 128
SF SS W	紫玫鱈魚蟹肉餃(三件) Cod Fish and Crabmeat Dumpling (3 pcs) 黄菊帶子鳳眼餃(三件)	
SF SS W D E PN SF SS W	紫玫鱈魚蟹肉餃(三件) Cod Fish and Crabmeat Dumpling (3 pcs) 黄菊帶子鳳眼餃(三件) Scallop Dumpling (3 pcs) 蝶豆花魚籽雪燕龍蝦餃(三件) Lobster, Butterfly Pea	\$ 128
SF SS W D E PN SF SS W	紫玫鱈魚蟹肉餃(三件) Cod Fish and Crabmeat Dumpling (3 pcs) 黄菊帶子鳳眼餃(三件) Scallop Dumpling (3 pcs) 蝶豆花魚籽雪燕龍蝦餃(三件) Lobster, Butterfly Pea and Tragacanth Gum Dumpling with Caviar (3 pcs)	\$ 128 \$ 128

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D PN SF

SF SS W

D E PN

SF SS W

SS W

水晶精緻午餐 CRYSTAL LUNCH SET



每 位 \$338 per Guest

晶 荷 軒 迎 賓 前 菜 Crystal Lotus Welcome Appetizer

鮮沙薑凍帶子

Chilled Scallops in Spicy Fresh Ginger Sauce

點心拼盤 Dim Sum Delight

(選三件 | select three dim sum)

蜜 汁 叉 燒 包 | 瑤 柱 灌 湯 小 籠 包 | 蝦 餃

魚 籽 醬 松 茸 燒 賣 | 羊 肚 菌 水 晶 包 | 荔 蓉 天 鵝 酥 | 黑 蒜 明 蝦 角

Barbecue Pork Bun | Conpoy Xiao Lung Bao | Har Gow

Matsutake Mushrooms Siu Mai with Caviar | Morel Mushrooms Dumpling

"Swan" Vegetarian Taro Puff | Deep-fried Shrimp Puff with Black Garlic

每 位 +\$30 per Guest

將點心拼盤升級 Upgrade your Dim Sum Delight 尚盛品嚐

錦鯉斑肉餃拼香芒龍蝦酥

Dim Sum Gourmet

garoupa dumpling, lobster mango puff

SF SS W

湯 Soup

(選 一 款 | select one)

雪 燕 花 膠 海 鮮 羹 | 中 式 季 節 湯 水

Braised Seafood Broth with Fish Maw and Tragacanth Gum Soup of the Season

每位+\$50 per Guest 將湯品升級 Upgrade your soup

椰皇元貝燉雞

Double boiled Chicken Broth with Conpoy in Coconut

PN SF W

主菜 Main Dish

E PN SF 宮保虎蝦球伴羊肚菌炒牛小排

SS W Kung Pao King Prawns with Cashew Nuts

Wok-fried De-boned Beef Short Ribs with Morel Mushrooms

芙蓉蟹肉扒菜苗

Braised Baby Vegetables with Crabmeat and Egg White

主食 Main Dish

鳳梨鮮菌雞粒炒飯

ss w Fried Rice with Diced Chicken, Assorted Mushrooms and Pineapple

精美甜點 Dessert

D GF 小熊維尼仙人掌楊枝甘露

Winnie The Pooh's Cactus Sweet Soup, Mango Sago Cream and Pomelo

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we are happy to discuss and attempt to accommodate your special dietary requests. 賓客如有需要單點清真菜單,請預留三十五至四十分鐘的烹調時間; 請向我們的演藝人員查詢。

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每 位 \$328 per Guest

點心拼盤 Dim Sum Delight

羊肚菌水晶包,牛肝菌菜苗素肉餃,荔蓉天鵝酥 morel mushrooms dumpling porcini mushrooms and vegetables dumpling "swan" vegetarian taro puff

E PN SS W

湯 Soup

竹笙花菇素菜清湯

Braised Shiitake Mushrooms with Bamboo Piths and Vegetables Soup

E PN SS W

主菜 Main Dish

鳳梨咕嚕有機啡菇

Sweet and Sour Organic Portobello Mushrooms with Pineapple

E PN SS W

素海參花菇扒菜苗

Braised Baby Vegetables with Mock Sea Cucumber and Shiitake Mushrooms

SS W

主食 Main Dish

欖醬金粟素雞丁炒飯

Fried Rice with Corn and Mock Diced Chicken in Preserved Olive Sauce

E PN SS W

精美甜點 Dessert

(選 一 款 | select one)

遠 年 陳 皮 十 勝 紅 豆 沙 湯 丸 | 玫 瑰 花 茶 蘆 薈 凍 糕

Sweetened Naniwa Atsuki Bean Soup with Aged Mandarin Peel and Glutinous Rice Dumplings Chilled Rose Floral Tea and Aloe Pudding

GF

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兒童套餐 KIDS' MENU

(11歲或以下之兒童套餐 for kids aged 11 or below)

每位小童\$168 per child

海苔粟米 Sweet Corn with Seaweed

D W

竹笙海皇豆腐羹

Braised Seafood Broth with Bamboo Piths and Bean Curd

D E PN SF

荔枝咕嚕肉

Sweet and Sour Pork with Lychee

D E PN SF SS W

松子意瓜炒蝦仁

Wok-fried Shrimps with Zucchini and Pine Nuts

D E PN SF SS W

米奇紅米瑤柱炒飯

Mickey's Fried Red Rice with Conpoy

SF

配鮮奶

with Fresh Milk

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雞 ● 風味

CHINESE CHICKEN SPECIALTY MENU

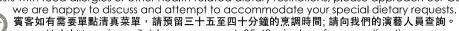






海 南 文 昌 椰 子 鮑 魚 雞	\$ 348
Braised Wenchang Chicken with Abalone and Coconuts	
D E PN SF W SS	
芝 麻 百 花 龍 崗 雞	\$ 348
Crispy Longgang Chicken with Shrimp Mousse and Sesame	
D E PN SF W SS	
五 指 毛 桃 海 參 燜 龍 崗 雞	\$ 308
Braised Longgang Chicken with Sea Cucumber and Hairy Fig Root	
D E PN SF W SS	
啫 啫 沙 薑 松 本 茸 文 昌 雞	\$ 298
Braised Wenchang Chicken	
with Honshimeji Mushrooms and Ginger in Casserole	
D E PN SF W SS	
梅 菜 煀 三 黄 雞 (半 隻)	\$ 298
Braised Sanhuang Chicken	
with Preserved Vegetables in Casserole (half)	
D E PN SF W SS	
香 草 蔥 油 清 遠 雞	\$ 238
Poached Qingyuan Chicken with Spring Onion Oil and Herbs	
D E PN SF W SS	

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各州有需要単純項具来車,爾頂爾二十五至四十万建町烹制時間,爾門我们的與餐入員宣配 Halal Menu is available upon request, 35-40 minutes of preparation time. Please contact our Cast Members for Assistance.







招牌菜 SIGNATURE DISHES



· 風味小碟 | APPETIZERS ·

木魚花金沙豆腐 Salted Egg Yolk Tofu with Katsuobushi \$ 148

D E W

·湯|Soup・



氣鍋迷你佛跳牆(每位) 鮑 魚,花 膠,海 參,素 翅

\$ 248

Buddha Jumps Over the Wall (per Guest)

double-boiled abalone, fish maw, sea cucumber and mock shark fin soup

**只供堂食 | for dine-in only

SF W

椰皇元貝燉海螺(每位)

\$ 228

Double-boiled Conpoy and Sea Whelk Broth in Coconut (per Guest)

PN SF W

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招牌菜 SIGNATURE DISHES



•	豬,	牛及家禽	Pork,	BEEF	AND	P OULTRY	•
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		-		
			北京片皮鴨 (整隻)	\$ 788
	SS	W	伴 鴨 嚐 味 原 樽 自 家 製 古 法 荔 枝 醬	
			Roasted Whole Peking Duck served with steamed pancake, condiments with a complimentary bottle of House-made Ancient Lychee Sauce	
			二食另加 for 2nd course Peking Duck **只供堂食 for dine-in only	\$ 180
D	Е	PN	蜜 椒 脆 皮 牛 小 排	\$ 348
SF	SS	W	Crispy De-boned Beef Short Ribs with Bell Pepper	·
			10 == 14 +4 -1 -6 4	
E	SS	W	柳 丁 桂 花 咕 嚕 肉 Deep-fried Pork in Orange and Osmanthus Sauce	\$ 228

· 中式甜點 | CHINESE DESSERT ·

D GF 小熊維尼仙人掌楊枝甘露(每位)	\$ 98
Winnie The Pooh's Cactus Sweet Soup,	
Manao Saao Cream and Pomelo (per Guest)	

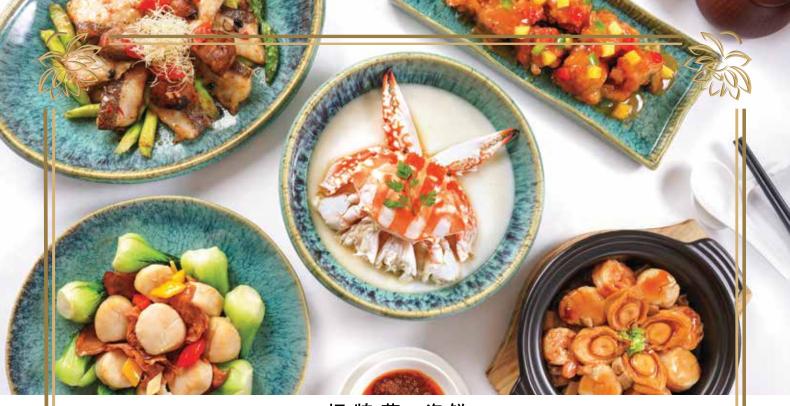
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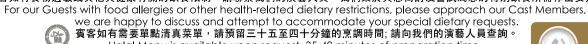




招牌菜·海鮮 SIGNATURE DISHES·SEAFOOD

SF SS W	原 隻 鮑 魚 壹 品 煲 Abalone with Goose Webs and Fish Maws in Casserole **只供堂食 for dine-in only	\$ 688
E SF SS W	豉 汁 有 機 啡 菇 炒 星 斑 球 Wok-fried Garoupa Fillets with Portobello Mushrooms in Black Bean Sauce	\$ 588
SF	有機海鹽香茅玫瑰海中蝦 Organic Sea Salt Baked King Prawns with Lemongrass and Rose	\$ 428
SF SS W	魚香三鮮茄子煲 Braised Seafood with Eggplants and Spicy Sauce in Casserole **只供堂食 for dine-in only	\$ 388
SF SS W	蜆 醬 榆 耳 炒 帶 子 Wok-fried Scallops with Yellow Fungus in Clam Sauce	\$ 388
E SF	廿年花雕蛋白蒸花蟹 Steamed Crab with Egg White in Chinese Hua Diao **只供堂食 for dine-in only	\$ 358
E SF SS W	鳳梨冰梅醬鱔球 Wok-fried Eel Fillets with Pineapple in Plum Sauce	\$ 288
D E SF SS W		\$ 198 Jest)

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風味小碟 **A**PPETIZERS



鮮沙 薑 凍 帶 子	\$ 188
Chilled Scallops in Spicy Fresh Ginger Sauce	
D PN SF SS W	
鮮果鴨肉凍	\$ 188
Chilled Duck Aspic Cubes with Seasonal Fruit	
SF SS W	¢ 100
蜜 餞 青 檸 凍 柚 皮 Chilled Candied Pomelo Pith with Lime	\$ 188
GF	
蒜 香 意 大 利 陳 醋 燻 蹄 海 蜇	\$ 188
Marinated Pork Knuckle and Jellyfish with Garlic in Balso	•
D E PN SF SS W	G
燒 味	
BARBECUED SPECIALTIES	
大 紅 化 皮 乳 豬 件	全隻 whole \$1688
Crispy Suckling Pig with Sweet Sauce	半隻 half \$ 888
**只供堂食 for dine-in only	例牌 regular \$ 468
PN SF SS W	
	入住
湘 蓮 脆 皮 燒 鵝	全隻 whole \$ 856

巧手燒味拼盤 黑毛豬蜂蜜叉燒,湘蓮脆皮燒鵝,白滷香妃雞

Barbecue Platter

PN SF SS W

Honey-glazed Iberico Barbecue Pork Roasted Goose with Lotus Seeds

Roasted Goose with Lotus Seeds

Poached Chicken with Ginger Spring Onion Oil

E PN SF SS W

黑毛豬蜂蜜叉燒

\$ 338

半隻 half

例牌 regular \$ 288

\$ 458

\$ 388

Honey-glazed Iberico Barbecue Pork

E PN SF SS W

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湯 類 (毎位) SOUP (PER GUEST)



\$ 368

PORK AND BEEF	
· · · · · · · · · · · · · · · · · · ·	
D E PN SF SS W	
Soup of the Season	
中 式 季 節 湯 水	\$ 98
D E PN SF SS W	
Braised Seafood Broth with Sea Cucumber and Conpoy	
海 參 瑤 柱 海 皇 羮	\$ 148

Wok-fried Wagyu Beef with Potatoes in Red Wine Sauce

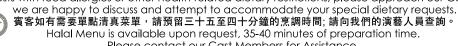
PN SF SS W

紅酒香薯和牛粒

乾鍋醬花菜炒黑毛豬肋肉 \$228 Wok-fried Iberico Pork Ribs with Cauliflower in Spicy Sauce

D PN SF SS W

賓客如有食物過敏或其他與健康有關的飲食限制,請聯繫我們的演藝人員,我們樂於與您商討及嘗試為您的特別飲食所需作出安排。 For our Guests with food allergies or other health-related dietary restrictions, please approach our Cast Members,









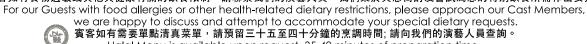
鮑魚及海鮮類 ABALONE AND SEAFOOD



蠔皇原隻湯鮑 (每位)	\$ 358
Braised Whole Abalone in Premium Oyster Sauce (per Guest) 可另加搭配 for side order 伴 遼 參 with Sea Cucumber 伴 花 膠 with Fish Maw	\$ 438
伴花菇鵝掌with Goose Webs and Shiitake Mushroom SF SS W	
遠年陳皮蒸南非鮮鮑魚 Steamed Fresh Abalone with Aged Mandarin Peel D SF	\$ 368
宮保虎蝦球鍋巴 (六件) Kung Pao King Prawns and Cashew Nuts served with Crispy Rice (6 pcs) D E SF SS W	\$ 288
迪士尼小炒 Wok-fried Shrimps and Disney Root Vegetables E SF SS W	\$ 268
清蒸游水海上鮮 Live Fish prepared with Ginger, Spring Onions and Light Soy Sauce W	
轉水煮另加 change to Spicy Sichuan Broth **只供堂食 for dine-in only E SF SS W	\$ 100
東星斑 (需三日前預訂) Spotted Garoupa (pre-order at least 3 days in advance)	時價 Market Price
海星斑(每條約十四兩) Star Garoupa (approx. 14 tael each)	\$ 538
老虎斑 (每條約一斤) Tiger Garoupa (approx. 1 catty each)	\$ 488
桂花魚(每條約一斤)	\$ 408

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Mandarin Fish (approx. 1 catty each)



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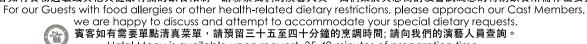


素肉菜譜 VEGETARIAN



砂鍋三杯猴頭菇 Taiwanese Style Lion's Mane Mushrooms in Casserole **只供堂食 for dine-in only	\$ 238
GF	
 蟲 草 花 露 筍 炒 素 海 參	\$ 238
Wok-fried Mock Sea Cucumber	
with Cordyceps Flower and Asparagus	
	* 000
松子仁素鮑粒炒飯 Fried Rice with Mock Abalone and Pine Nuts	\$ 238
PN SS W	
靈芝菇麻婆素豆腐	\$ 188
Braised Bean Curd with Marmoreal Mushrooms in Spicy Hot Sauce	ψ 100
GF	
雞 樅 菌 醬 茶 樹 菇 炒 萵 筍	\$ 188
Wok-fried Tea Plant Mushrooms and Celtuce	
in Termite Mushroom Sauce	
PN SS W	
蔬菜類	
蔬菜類 Vegetables	
VEGETABLES	\$ 258
	\$ 258
VEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup	\$ 258
VEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF	
VEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙蓉蟹肉扒蘭花	\$ 258 \$ 228
VEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙蓉蟹肉扒蘭花 Braised Broccoli with Crabmeat and Egg White	
VEGETABLES 濃 湯 花 膠 黄 耳 浸 時 蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙 蓉 蟹 肉 扒 蘭 花 Braised Broccoli with Crabmeat and Egg White E SF W	\$ 228
WEGETABLES 濃湯花膠黃耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙蓉蟹肉扒蘭花 Braised Broccoli with Crabmeat and Egg White E SF W 鮑汁羊肚菌燒豆腐	
WEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙蓉蟹肉扒蘭花 Braised Broccoli with Crabmeat and Egg White E SF W 鮑汁羊肚菌焼豆腐 Braised Morel Mushrooms and Stewed Bean Curd	\$ 228
VEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙蓉蟹肉扒蘭花 Braised Broccoli with Crabmeat and Egg White E SF W 鮑汁羊肚菌焼豆腐 Braised Morel Mushrooms and Stewed Bean Curd in Abalone Sauce	\$ 228
WEGETABLES 濃 湯 花 膠 黄 耳 浸 時 蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙 蓉 蟹 肉 扒 蘭 花 Braised Broccoli with Crabmeat and Egg White E SF W 勉 汁 羊 肚 菌 焼 豆 腐 Braised Morel Mushrooms and Stewed Bean Curd in Abalone Sauce SF SS W	\$ 228
VEGETABLES 濃湯花膠黄耳浸時蔬 Braised Seasonol Vegetables with Fish Maw and Yellow Fungus in Superior Soup GF 芙蓉蟹肉扒蘭花 Braised Broccoli with Crabmeat and Egg White E SF W 鮑汁羊肚菌焼豆腐 Braised Morel Mushrooms and Stewed Bean Curd in Abalone Sauce	\$ 228

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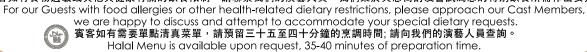


無 麩 質 餐 點 (每 位) GLUTEN FREE MENU (PER GUEST)



荷香金勾蒜香蒸斑片 Steamed Garoupa Fillets with Dried Shrimps and Garlic in Lotus Leaf Wrap **只供堂食 for dine-in only GF SF	\$ 168
金瓜蟹肉蛋炒飯 Fried Rice with Crabmeat, Pumpkin and Egg E GF SF	\$ 148
瑶柱金菇燜米粉 Braised Rice Vermicelli with Conpoy and Enoki Mushrooms GF SF	\$ 148
香煎薄切和牛伴無麩質豉油皇炒有機啡菇 Pan-fried Wagyu Beef Fillets Wok-fried Portobello Mushrooms in Gluten Free Soy Sauce GF SS	\$ 138
濃雞湯竹笙鮮冬菇浸菜苗 Poached Baby Vegetables with Bamboo Piths and Shiitake Mushrooms in Chicken Broth GF SS	\$ 88
涼 拌 陳 醋 青 瓜 雲 耳 Chilled Black Fungus and Cucumber in Aged Vinegar GF SS	\$ 78

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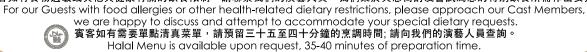


粉麵飯類 Noodles and Rice



晶 荷 軒 炒 飯 鮑 魚,雞 肉,蟹 肉,魷 魚,番 茄,鹹 蛋 黃 Crystal Lotus Fried Rice abalone, chicken, crabmeat, squid, diced tomato and salted egg yolk E PN SF SS W	\$318
鴻圖蝦球煎米粉 Pan-fried Rice Vermicelli with Prawns and Crabmeat DEPNSFSSW	\$ 298
龍蝦湯脆米海鮮泡飯 Crispy Rice served with Seafood in Lobster Broth D E PN SF SS W	\$ 288
砂窩雜錦和牛炒飯 Fried Rice with Wagyu Beef and Vegetables in Casserole **只供堂食 for dine-in only E SF SS W	\$ 288
豉油皇雙花牛小排炒河 Wok-fried Rice Noodles with De-boned Beef Short Ribs, Cordyceps Flowers and Chive Flowers D E PN SF SS W	\$ 288
蠔皇原隻鮑魚炒飯(每位) Fried Rice with Whole Abalone (per Guest) ■ SF SS W	\$ 188
鮮蝦雲吞湯麵(每位) Soup Noodles with Wontons (per Guest) E SF SS W	\$ 168

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中式甜點 CHINESE DESSERTS



晶 荷 軒 甜 點 精 選 玫 瑰 花 茶 蘆 薈 凍 糕, 米 奇 龍 珠 杞 子 凍 糕 芝 麻 豆 沙 角, 藍 莓 牡 丹 酥, 小 熊 維 尼 仙 人 掌 楊 枝 甘 露 Crystal Lotus Dessert Sampler rose floral tea and aloe pudding mickey's basil seed and wolfberry pudding deep-fried glutinous red bean dumpling with sesame	\$ 198
deep-fried blueberry puff winnie the pooh's cactus sweet soup, mango sago cream and pomelo PN SS W	
· 凍 CHILLED · 雙色凍糕 米奇龍珠杞子凍糕拼玫瑰花茶蘆薈凍糕 Duo Pudding mickey's basil seed and wolfberry pudding rose floral tea and aloe pudding	\$ 98
小熊維尼仙人掌楊枝甘露(每位) Winnie The Pooh's Cactus Sweet Soup, Mango Sago Cream and Pomelo (per Guest)	\$ 98
里糖椰汁芝麻卷 Black Sesame Roll with Brown Sugar and Coconut Milk GF PN SS	\$ 98
· 熱 Hot·椰 皇 仙 翁 米 杏 仁 露 (每位) Double-boiled Sweetened Almond Soup with Nostoc in Coconut (per Guest) E GF PN	\$ 98
遠年陳皮十勝紅豆沙湯丸(每位) Sweetened Naniwa Atsuki Bean Soup with Aged Mandarin Peel and Glutinous Rice Dumplings (per Guest) GF	\$ 68
有機 薏仁 開心果露 (每位) Sweetened Pistachio Soup with Organic Barley (per Guest) D GF PN	\$ 68
芝麻豆沙角(四件) Deep-fried Glutinous Red Bean Dumpling with Sesame (4 pcs) PN SS W	\$ 68
陳皮燉雪梨 (每位) Double-boiled Whole Chinese Pear topped with Aged Mandarin Peel (per Guest) GF	\$ 88

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實客如有需要單點清真菜單,請預留三十五至四十分鐘的烹調時間; 請向我們的演藝人員查詢。
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