



品荷軒
crystal lotus

午市餐單 LUNCH MENU



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



中國茶 Chinese Tea (每位 PER GUEST) \$34



點擊以返回主目錄
CLICK HERE TO RETURN
MAIN INDEX



迪士尼朋友點心 DISNEY FRIENDS DIM SUM



(週末及公眾假期午市供應 | AVAILABLE ON WEEKEND & PUBLIC HOLIDAY LUNCH PERIOD)

PN SS Duffy & ShellieMay 甜包 (各一件) \$ 98
W Duffy & ShellieMay Steamed Sweet Bun (1 pc each)

PN SF 'Olu Mel 鳳梨海鮮包 (三件) \$ 98
SS W 'Olu Mel Pineapple and Seafood Bun (3 pcs)

D E 小熊維尼蜂蜜奶皇包 (三件) \$ 98
PN W Winnie The Pooh Honey and Milk Custard Bun (3 pcs)

D E PN 小豬粟米雞肉包 (三件) \$ 98
SF SS W Piglet Corn and Chicken Bun (3 pcs)

PN SS 跳跳虎麥芽紫薯包 (三件) \$ 98
W Tigger Maltose and Purple Potato Bun (3 pcs)

SF SS 米奇鴛鴦糕 (四件) \$ 98
W Mickey's Double-layer Turnip and Taro Pudding (4 pcs)

E SF 米奇煎薄餅 (四件) \$ 98
SS W Mickey's Seafood Glutinous Pancake (4 pcs)

是日迪士尼朋友點心精選 \$ 98
DAILY DISNEY FRIENDS DIM SUM

星期一 | Monday

Duffy & ShellieMay
甜包
Steamed Sweet Bun
(各一件 | 1 each)

PN SS W

星期二 | Tuesday

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

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 | 3 pcs)

D E PN 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

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午市點心 LUNCH DIM SUM

D	E	PN	水晶點心精選	\$ 268
SF	SS	W	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)	
E	SF		荷花點心精選	\$ 248
SS	W		瑤柱灌湯小籠包, 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)	
SF	SS		蝦餃 (三件)	\$ 98
	W		Har Gow (3 pcs)	
D	E	SF	魚籽醬松茸燒賣 (三件)	\$ 98
	SS	W	Matsutake Mushrooms Siu Mai with Caviar (3 pcs)	
SF	SS		瑤柱灌湯小籠包 (三件)	\$ 98
	W		Conpoy Xiao Lung Bao (3 pcs)	
E	SS		荔蓉天鵝酥 (四件)	\$ 98
			"Swan" Vegetarian Taro Puff (4 pcs)	
SF	SS		黑蒜明蝦角 (三件)	\$ 98
	W		Deep-fried Shrimp Puff with Black Garlic (3 pcs)	
E	SF		鳳凰香煎糯米雞 (一件)	\$ 98
	SS	W	Pan-fried Glutinous Rice with Egg (1 pc)	
PN	SF		蜜汁叉燒包 (三件)	\$ 88
	SS	W	Barbecue Pork Bun (3 pcs)	
SS	W		羊肚菌水晶包 (三件)	\$ 88
			Morel Mushrooms Dumpling (3 pcs)	
E	PN	SF	脆皮香芋烤鴨包 (三件)	\$ 88
	SS	W	Crispy Roasted Duck with Taro Bun (3 pcs)	
E	PN		牛肝菌菜苗素餃 (三件)	\$ 88
	SS	W	Porcini Mushrooms and Vegetables Dumpling (3 pcs)	

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午市點心 LUNCH DIM SUM



SF	SS	W	松茸和牛腸	\$ 148
			Rice Flour Rolls with Wagyu Beef and Wild Matsutake Mushrooms	
E	PN		牛肝菌榆耳上素腸粉	\$ 148
SS	W		Rice Flour Rolls with Porcini Mushrooms and Yellow Fungus	
D	E	PN	紅米鮮蝦脆腸粉	\$ 148
SF	SS	W	Steamed Red Rice Flour Rolls with Shrimps	
D	E	PN	瑤柱花膠蟹肉粥 (每位)	\$ 138
SF	SS	W	蔥花, 菜脯, 油條	
			Congee with Fish Maw, Crabmeat and Conpoy (per Guest)	
			spring onion, dried radish, fried bread sticks	
PN	W		明火白粥 (每位)	\$ 38
			蔥花, 菜脯, 油條	
			Cantonese Style Congee (per Guest)	
			spring onion, dried radish, fried bread sticks	

尚盛點心 PREMIUM DIM SUM

SF	SS	W	紫玫鱈魚蟹肉餃 (三件)	\$ 128
			Cod Fish and Crabmeat Dumpling (3 pcs)	
SF	SS	W	黃菊帶子鳳眼餃 (三件)	\$ 128
			Scallop Dumpling (3 pcs)	
D	E	PN	蝶豆花魚籽雪燕龍蝦餃 (三件)	\$ 128
SF	SS	W	Lobster, Butterfly Pea and Tragacanth Gum Dumpling with Caviar (3 pcs)	
SF	SS	W	向日葵松露蝦春卷 (三件)	\$ 128
			Shrimp and Truffle Spring Roll (3 pcs)	
D	E	PN	天蘭花膠灌湯餃 (每位)	\$ 128
SF	SS	W	Deluxe Dumpling with Fish Maw and Dendrobium Orchid in Superior Soup (per Guest)	
PN	W		紅蓮香芒荷花酥 (三件)	\$ 128
			Deep-fried Mango Puff (3 pcs)	

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點擊以返回目錄
CLICK HERE TO RETURN
INDEX PAGE



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

D PN SF
SS W

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)

D E PN
SF SS W

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)

D E PN
SF SS W

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
SS W

宮保虎蝦球伴羊肚菌炒牛小排
Kung Pao King Prawns with Cashew Nuts
Wok-fried De-boned Beef Short Ribs with Morel Mushrooms

E SF
W

芙蓉蟹肉扒菜苗
Braised Baby Vegetables with Crabmeat and Egg White

主食 Main Dish

E PN
SS W

鳳梨鮮菌雞粒炒飯
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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荷塘素食午餐

LOTUS POND VEGETARIAN LUNCH SET

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

2025年3月31日至6月30日期間供應 Available from March 31 to June 30, 2025



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

梅菜焗三黃雞 (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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點擊以返回目錄
CLICK HERE TO RETURN
INDEX PAGE

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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
Buddha Jumps Over the Wall

氣鍋迷你佛跳牆 (每位)

\$ 248

鮑魚，花膠，海參，素翅

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 POULTRY ·

PN SF 北京片皮鴨 (整隻) \$ 788

SS W 伴鴨嗜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 \$ 180

****只供堂食 | for dine-in only**

D E PN 蜜椒脆皮牛小排 \$ 348

SF SS W Crispy De-boned Beef Short Ribs with Bell Pepper

E SS W 柳丁桂花咕嚕肉 \$ 228

Deep-fried Pork in Orange and Osmanthus Sauce

· 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,

Mango Sago 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	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	鳳梨冰梅醬鰭球 Wok-fried Eel Fillets with Pineapple in Plum Sauce	\$ 288
D	E	SF	炸釀南瓜蟹蓋(每位) Deep-fried Crabmeat and Pumpkin stuffed in Whole Crab Shell with Aged Vinegar Pearl (per Guest)	\$ 198

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點擊以返回目錄

CLICK HERE TO RETURN
INDEX PAGE



風味小碟

APPETIZERS

鮮沙薑凍帶子 Chilled Scallops in Spicy Fresh Ginger Sauce	\$ 188
D PN SF SS W	
鮮果鴨肉凍 Chilled Duck Aspic Cubes with Seasonal Fruit	\$ 188
SF SS W	
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蜆 Marinated Pork Knuckle and Jellyfish with Garlic in Balsamic Vinegar	\$ 188
D E PN SF SS W	

燒味

BARBECUED SPECIALTIES

大紅化皮乳豬件 Crispy Suckling Pig with Sweet Sauce	全隻 whole \$1688 半隻 half \$ 888 例牌 regular \$ 468
**只供堂食 for dine-in only	
PN SF SS W	
湘蓮脆皮燒鵝 Roasted Goose with Lotus Seeds	全隻 whole \$ 856 半隻 half \$ 458 例牌 regular \$ 288
PN SF SS W	
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 Honey-glazed Iberico Barbecue Pork Roasted Goose with Lotus Seeds Poached Chicken with Ginger Spring Onion Oil	\$ 388
E PN SF SS W	
黑毛豬蜂蜜叉燒 Honey-glazed Iberico Barbecue Pork	\$ 338
E PN SF SS W	

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湯類 (每位)
SOUP (PER GUEST)

海參瑤柱海皇羹 \$ 148
Braised Seafood Broth with Sea Cucumber and Conpoy

D E PN SF SS W

中式季節湯水 \$ 98
Soup of the Season

D E PN SF SS W

豬及牛
PORK AND BEEF

紅酒香薯和牛粒 \$ 368
Wok-fried Wagyu Beef with Potatoes in Red Wine Sauce

SF SS W

川味家常燜牛小排 \$ 308
Braised De-boned Beef Short Ribs in Sichuan Spicy Sauce

**只供堂食 | for dine-in only

PN SF SS W

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

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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 \$ 438

伴 遠參 with Sea Cucumber

伴 花膠 with Fish Maw

伴 花菇鵝掌 with Goose Webs and Shiitake Mushroom

SF SS W

遠年陳皮蒸南非鮮鮑魚 \$ 368
Steamed Fresh Abalone with Aged Mandarin Peel

D SF

宮保虎蝦球鍋巴 (六件) \$ 288
Kung Pao King Prawns and Cashew Nuts
served with Crispy Rice (6 pcs)

D E SF SS W

迪士尼小炒 \$ 268
Wok-fried Shrimps and Disney Root Vegetables

E SF SS W

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 \$ 100
**只供堂食 | for dine-in only

E SF SS W

東星斑 (需三日前預訂) 時價
Spotted Garoupa (pre-order at least 3 days in advance) Market Price

海星斑 (每條約十四兩) \$ 538
Star Garoupa (approx. 14 tael each)

老虎斑 (每條約一斤) \$ 488
Tiger Garoupa (approx. 1 catty each)

桂花魚 (每條約一斤) \$ 408
Mandarin Fish (approx. 1 catty each)

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素肉菜譜 VEGETARIAN

砂鍋三杯猴頭菇 \$ 238
Taiwanese Style Lion's Mane Mushrooms in Casserole
****只供堂食 | for dine-in only**

GF

蟲草花露筍炒素海參 \$ 238
Wok-fried Mock Sea Cucumber
with Cordyceps Flower and Asparagus

SS W

松子仁素鮑粒炒飯 \$ 238
Fried Rice with Mock Abalone and Pine Nuts

PN SS W

靈芝菇麻婆素豆腐 \$ 188
Braised Bean Curd with Marmoreal Mushrooms in Spicy Hot Sauce

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 VEGETABLES

濃湯花膠黃耳浸時蔬 \$ 258
Braised Seasonal Vegetables
with Fish Maw and Yellow Fungus in Superior Soup

GF

芙蓉蟹肉扒蘭花 \$ 228
Braised Broccoli with Crabmeat and Egg White

E SF W

鮑汁羊肚菌燒豆腐 \$ 208
Braised Morel Mushrooms and Stewed Bean Curd
in Abalone Sauce

SF SS W

是日蔬菜 \$ 168
Daily Vegetables

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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
瑤柱金菇燜米粉 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
濃雞湯竹筴鮮冬菇浸菜苗 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 D E PN SF SS W	\$ 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) E 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 \$ 198

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

deep-fried blueberry puff

winnie the pooh's cactus sweet soup, mango sago cream and pomelo

D PN SS W

· 凍 | CHILLED ·

雙色凍糕 \$ 98

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

D GF PN

小熊維尼仙人掌楊枝甘露 (每位) \$ 98

Winnie The Pooh's Cactus Sweet Soup,

Mango Sago Cream and Pomelo (per Guest)

D GF

黑糖椰汁芝麻卷 \$ 98

Black Sesame Roll with Brown Sugar and Coconut Milk

GF PN SS

· 熱 | HOT ·

椰皇仙翁米杏仁露 (每位) \$ 98

Double-boiled Sweetened Almond Soup

with Nostoc in Coconut (per Guest)

E GF PN

遠年陳皮十勝紅豆沙湯丸 (每位) \$ 68

Sweetened Naniwa Atsuki Bean Soup

with Aged Mandarin Peel and Glutinous Rice Dumplings (per Guest)

GF

有機薏仁開心果露 (每位) \$ 68

Sweetened Pistachio Soup with Organic Barley (per Guest)

D GF PN

芝麻豆沙角 (四件) \$ 68

Deep-fried Glutinous Red Bean Dumpling with Sesame (4 pcs)

PN SS W

陳皮燉雪梨 (每位) \$ 88

Double-boiled Whole Chinese Pear

topped with Aged Mandarin Peel (per Guest)

GF

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INDEX PAGE