



晶荷軒
crystal lotus

屢獲殊榮的晶荷軒，集川、京、滬、粵等中國四大菜系於一身，為賓客提供多款特色中菜。
Tour the 4 major culinary regions of China - Sichuan, Beijing, Shanghai and Guangdong, at this award-winning restaurant.



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

<p>午市套餐 Lunch Set</p> <p>—————</p> <p>晚市套餐 Dinner Set</p>	<p>時令限定料理 New and Seasonal Dishes</p> <p>—————</p> <p>招牌菜 Signature Dishes</p> <p>—————</p> <p>全日餐單 All Day Menu</p>	<p>午市供應 available in lunch period</p> <p>尚盛點心 Premium Dim Sum</p> <p>—————</p> <p>午市點心 Lunch Dim Sum</p> <p>—————</p> <p>迪士尼朋友點心 Disney Friends Dim Sum</p>	<p>「香茗佳餚」 茶宴 Premium Chinese Tea and Dim Sum Set (平日 Weekday 2:00pm-5:00pm; 週末及公眾假期 Weekend & Public Holiday 2:30pm-5:00pm)</p>	<p>「五行」 飲品 Five Elements Drinks</p> <p>—————</p> <p>飲品 Beverage Menu</p>
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中國茶 Chinese Tea (每位 PER GUEST) \$34





水晶精緻午餐

CRYSTAL LUNCH SET

每位 \$338 per Guest

海蜇蝦沙律
Marinated Jellyfish with Shrimp Salad

SF SS W

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 | 筍尖鮮蝦餃 | 帆立貝菜苗燒賣
榆耳上素粉果 | 荔蓉天鵝酥 | 黑蒜明蝦角

Barbecue Pork Bun | Conpoy Xiao Lung Bao | Shrimp Dumpling |
Scallop Vegetables Siu Mai | Yellow Fungus Dumpling |
"Swan" Vegetarian Taro Puff | Deep-fried Shrimp Puff with Black Garlic

SF SS W

每位 +\$30 per Guest
將點心盤升級
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

雪燕蟹肉冬茸羹 | 主廚靚湯
Braised Crabmeat Broth with Tragacanth Gum and Winter Melon Puree |
Chinese Soup of the Day

(選一款 | select one)

E PN SF SS W

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

金沙蝦球
伴黑蒜炒牛小排
Wok-fried Prawns with
Salted Egg Yolk; and
Wok-fried De-boned
Short Ribs with Black Garlic

D E SF SS W

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

E SF W

紅棗雪耳
燉桃膠
Double-boiled
Snow Fungus
with Peach Resin
and Red Dates

GF

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Halal Menu is available upon request, 35-40 minutes of preparation time.

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荷塘素食午餐
LOTUS POND VEGETARIAN LUNCH SET
 每位 \$ 328 per Guest

點心拼盤

榆耳上素粉果，杞子雞樅菌素肉餃，荔蓉天鵝酥

Dim Sum Delight

yellow fungus dumpling

plant-based pork with termite mushroom sauce and wolfberry dumpling

“swan” vegetarian taro puff

SS W

碧綠鮮菌豆腐羹

Braised Assorted Mushrooms

with Bean Curd and Vegetable Soup

E SS W

蟲草花百合炒素斑片

Wok-fried Plant-based Fish Fillets

with Cordyceps Flowers and Lily Bulb

PN SS W

素海參花菇扒菜苗

Braised Baby Vegetables

with Mock Sea Cucumber and Shiitake Mushrooms

SS W

松子菠蘿素牛鬆炒飯

Minced Plant-Based Beef Fried Rice

with Pineapple and Pine Nuts

E PN W

香芒豆花涼粉 | 紅棗雪耳燉桃膠

Chilled Mango with Tofu Pudding and Grass Jelly Soup |

Double-boiled Snow Fungus with Peach Resin and Red Dates

(選一款 | select one)

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水晶精緻晚餐 CRYSTAL DINNER SET

每位 \$ 538 per Guest

我們的品酒師會為您精心挑選白葡萄酒和紅葡萄酒以搭配餐點。
精選兩杯餐酒配對(每杯90毫升)每位\$150，歡迎向我們的演藝人員查詢。
Handpicked white and red wines from our Sommelier is recommend.
Enjoy our Sommelier's two-glass wine pairing (90ml per glass)
at \$150 per Guest.
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水晶精緻晚餐 CRYSTAL DINNER SET

蜂蜜叉燒拼梅酒牛展
Honey-glazed Iberico Barbecue Pork
Chilled Beef Shank with Plum Wine
(NV, Moet & Chandon Imperial Brut, France)

E PN SF SS W

紅燒素翅海皇羹
Braised Seafood Broth with Mock Shark Fin

SF SS W

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

柚子蜜珍寶蝦球拼蒜片舞茸炒和牛
Deep-fried King Prawns in Pomelo Honey Sauce
Wok-fried Wagyu Beef with Maitake Mushrooms and Garlic
(Merlot Blend – Chateau Belair Coubet, Cote de Bourg, Bordeaux, France)

E SF SS W

上湯杞子猴頭菇浸時蔬
Braised Seasonal Vegetables with Wolfberry and Lion's Mane Mushrooms in Soup

W

每位 +\$60 per Guest
將菜品升級
Upgrade your dish

蠔皇原隻鮑魚伴遼參
Braised Whole Abalone and
Sea Cucumber in Premium Oyster Sauce

SF SS W

芝士金瑤蟹蓋焗飯
Baked Fried Rice with Conpoy and Cheese in Whole Crab Shell

D E SF W

紅棗雪耳燉桃膠
Double-boiled Snow Fungus with Peach Resin and Red Dates

GF

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荷塘素食晚餐
LOTUS POND VEGETARIAN DINNER SET
 每位 \$ 398 per Guest

荷塘涼菜

醬油涼拌茄子，陳醋青瓜雲耳，五香滷水白靈菇

Lotus Pond Appetizer

chilled eggplant with soy sauce

chilled cucumber with black fungus in aged vinegar

marinated bailing mushrooms

(Sauvignon Blanc – Jean-Claude Roux Quincy A.O.C., Loire, France)

SS W

素鮑魚竹筴四寶羹

Braised Mock Abalone with Bamboo Piths,

Black Fungus and Bamboo Shoots Soup

SF SS W

米奇上素釀玉環

Mickey's Vegetables stuffed with Winter Melon

SS W

豉汁蘆筍炒猴頭菇

Wok-fried Lion's Mane Mushrooms with Asparagus in Black Bean Sauce

(Cabernet Sauvignon – Terrazas Reserva, Mendoza, Argentina)

SS W

素海參鮮菌炒飯

Fried Rice with Diced Mock Sea Cucumber and Assorted Mushrooms

E W

玫瑰薑茶湯丸

Sweetened Rose Ginger Tea Soup with Glutinous Rice Dumplings

PN SS

我們的品酒師會為您精心挑選白葡萄酒和紅葡萄酒以搭配餐點。
 精選兩杯餐酒配對(每杯90毫升)每位\$150，歡迎向我們的演藝人員查詢。
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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

帶子豆腐湯
Braised Scallops
with Bean Curd Soup

E SF SS W

鮮果胡麻豬柳
Wok-fried Pork Fillets
with Fresh Fruit
in Sesame Sauce

E SS W

蘆筍雲耳炒蝦仁
Wok-fried Shrimps
with Asparagus and Black Fungus

SF SS W

米奇蛋白藜麥飯
Mickey's Quinoa Rice
with Egg White

E W

配橙汁，西瓜汁，蘋果汁或豆奶一杯
with a cup of Orange, Watermelon, Apple Juice or Soy Milk

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D=乳製品 dairy • E=蛋類 egg • PN=花生果仁類 peanuts & nuts
SF=貝殼類 shellfish • W=小麥類 wheat • GF=無麩質 gluten free • SS=芝麻 sesame



果香 • 鮮味 SEASONAL FRUIT MENU

2024年4月15日至6月30日期間供應 Available from April 15 to June 30, 2024

奇妙處處通會員可於2024年4月1至14日尊享優先品嚐以下菜餚
Magic Access members can exclusively enjoy below dishes early on April 1-14, 2024

PN	SF	蜜瓜天蘭燉花膠	\$ 228
W	SS	Double-boiled Fish Maw Broth with Dendrobium Orchid and Melon	
GF		蜜餞青檸凍柚皮	\$ 188
		Chilled Candied Pomelo Pith with Lime	
PN	SF	火龍果黃耳炒蝦仁	\$ 268
W	SS	Wok-fried Shrimps with Pitaya and Yellow Fungus	
PN	SF	萬壽果魚湯煮星斑片	\$ 588
W	SS	Braised Garoupa Fillets with Papaya in Fish Broth	
PN	SF	荔枝醬香芒炒和牛	\$ 368
W	SS	Wok-fried Wagyu Beef and Mango with House-made Ancient Lychee Sauce	
PN	SF	黑醋筍樂炒鳳片	\$ 238
W	SS	Wok-fried Chicken Fillets with Guava in Black Vinegar	
E	PN	百香果鳳梨炸帶子	\$ 388
	W	Deep-fried Scallops with Passion Fruit and Pineapple	
E	PN	奇異果松子叉燒炒飯	\$ 288
	W	Fried Rice with Barbecue Pork, Kiwi and Pine Nuts	

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招牌菜 SIGNATURE DISHES



StellaLou 紫薯綠茶糯米糍 \$ 98
StellaLou Purple Sweet Potato and Green Tea
Glutinous Rice Dumpling
(期間限定 Available Period: 3/14/2024 - 6/10/2024)

D PN

· 風味小碟 | APPETIZERS ·

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

D E W

脆米蜜餞燒鳳肝 \$ 188
Roasted Chicken Liver in Honey Sauce with Crispy Rice

PN SF SS W

鮮沙薑無骨豬手 \$ 188
Marinated Boneless Pork Knuckle with Spicy Ginger Sauce

SF SS W

· 湯 | SOUP ·

椰皇元貝燉海螺 (每位) \$ 228
Double-boiled Conpoy and Sea Whelk Broth
in Coconut (per Guest)

****只供堂食 | for dine-in only**

PN SF W

· 豬，牛及家禽 | PORK, BEEF & POULTRY ·

古早荔枝醬片皮鴨 (整隻) \$ 788
伴鴨嚙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**

PN SF SS W

柳丁桂花咕嚕肉 \$ 228
Deep-fried Pork in Orange and Osmanthus Sauce

E SS W

避風塘孜然一口和牛 \$ 368
Wok-fried Diced Wagyu Beef with Local Hong Kong Style
dry-roasted spicy garlic flakes and cumin

PN SF SS W

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招牌菜 · 海鮮 SIGNATURE DISHES · SEAFOOD

D	E	SF	炸釀南瓜蟹蓋 (每位)	\$ 198	
	SS	W	Tasmanian Crabmeat and Pumpkin stuffed in Whole Crab Shell with Aged Vinegar Pearl (per Guest)		
	E	SF	薑蔥焗大蝦 (六隻)	\$ 428	
	SS	W	Baked King Prawn with Ginger Spring Onion (6 pcs)		
	E	SF	豉汁有機啡菇炒星斑球	\$ 588	
	SS	W	Wok-fried Garoupa Fillets with Portobello Mushrooms in Black Bean Sauce		
	SF	SS	W	香煎蜜餞金蠔 (六件)	\$ 288
			Pan-fried Candied Golden Oyster (6 pcs)		
	E	SF	鳳梨冰梅醬鱔球	\$ 288	
	SS	W	Wok-fried Eels Fillets with Pineapple in Plum Sauce		
	E	SF	花雕蛋白蒸花蟹	\$ 358	
	SS	W	Steamed Crab with Egg White in Chinese Wine **只供堂食 for dine-in only		
	SF	SS	W	魚香三鮮茄子煲	\$ 388
			Braised Seafood with Eggplants and Spicy Sauce in Casserole		
	SF	SS	W	蜆醬榆耳炒帶子	\$ 388
			Wok-fried Scallops with Yellow Fungus in Clam Sauce		

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風味小碟
APPETIZERS

- | | |
|--|--------|
| 香辣清遠口水雞
Qingyuan Chicken in Sichuan Spicy Sauce
PN SF SS W | \$ 238 |
| 海蝦海蜇沙律
Marinated Jellyfish with Shrimp Salad
SF SS W | \$ 198 |
| 鮮果鴨肉凍
Chilled Duck Aspic Cubes with Seasonal Fruit
SF SS W | \$ 188 |



氣鍋迷你佛跳牆
Buddha Jumps Over the Wall

湯類 (每位)
SOUPS (PER GUEST)

- | | |
|---|--------|
| SF W 氣鍋迷你佛跳牆
Buddha Jumps Over the Wall
double-boiled abalone, fish maw, sea cucumber and mock shark fin soup
**只供堂食 for dine-in only | \$ 248 |
| SF SS W 花膠素翅海皇羹
Braised Seafood Broth with Fish Maw and Mock Shark Fin | \$ 148 |

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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
PN SF SS W

白滷清遠香妃雞
Poached Qingyuan Chicken
with Ginger Spring Onion Oil
全隻 whole \$ 448
半隻 half \$ 268
例牌 regular \$ 218
PN 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

黑毛豬蜂蜜叉燒
Honey-glazed Iberico Barbecue Pork
\$ 338
E PN SF SS W

巧手燒味拼盤
黑毛豬蜂蜜叉燒，湘蓮脆皮燒鵝，白滷清遠香妃雞
Barbecue Platter
Honey-glazed Iberico Barbecue Pork
Roasted Goose with Lotus Seeds
Poached Qingyuan Chicken with Ginger Spring Onion Oil
\$ 388
E PN SF SS W

豬，牛，及家禽類
PORK, BEEF AND POULTRY DISHES

紅酒香薯和牛粒
Wok-fried Wagyu Beef with Potato in Red Wine Sauce
\$ 368
SF SS W

脆皮吊炸龍崗雞
Crispy Cantonese Chicken
with Spiced Salt and Lime Juice
整隻 whole \$ 448
半隻 half \$ 268
E W

椰青水松茸雲吞雞
Braised Chicken with Wontons and Matsutake Mushrooms
in Young Coconut Broth
\$ 348
PN SS W

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

豉汁涼瓜燜橡果豬臉頰
Braised Pork Cheek with Bitter Melon in Black Bean Sauce
\$ 228
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) 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 伴 花菇鵝掌 with Goose Webs and Shiitake Mushroom SF SS W	\$ 358 \$ 438
原隻鮑魚壹品煲 Abalone with Goose Webs and Fish Maws in Casserole SF SS W	\$ 688
鮑魚蟹煲雞 Braised Abalone, Crab and Chicken with Ginger and Onion in Casserole SF SS W	\$ 438
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
桂花魚 (每條約一斤) Mandarin Fish (approx. 1 catty each)	\$ 408
老虎斑 (每條約一斤) Tiger Garoupa (approx. 1 catty each)	\$ 488
海星斑 (每條約十四兩) Star Garoupa (approx. 14 tael each)	\$ 538
東星斑 (需三日前預訂) Spotted Garoupa (pre-order at least 3 days in advance)	時價 Market Price

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新素肉菜譜
PLANT-BASED | VEGETARIAN

豉汁銀絲蒸素魚 Steamed Plant-based Fish Fillets with Vermicelli in Black Bean Sauce	\$ 238
SS W	
素豬肉麻婆豆腐 Braised Plant-based Pork with Bean Curd in Spicy Hot Sauce	\$ 188
SS W	
羅勒素豬肉乾煸四季豆 Wok-fried Plant-based Pork with String Bean	\$ 188
SF W	
蟲草花蘆筍炒素海參 Wok-fried Mock Sea Cucumber with Cordyceps Flower and Asparagus	\$ 238
SS W	
薑蔥素鮑絲焗菠菜麵 Braised Spinach Noodles with Shredded Mock Abalone and Ginger Spring Onion	\$ 238
SS W	

蔬菜類
VEGETABLES

芙蓉蟹肉扒蘭花 Braised Broccoli with Crabmeat and Egg White	\$ 228
E SF W	
鮮淮山椰青雞湯浸菜苗 Braised Baby Vegetables with Yam in Young Coconut Chicken Broth	\$ 208
PN W	
鮑汁羊肚菌燒豆腐 Braised Morel Mushrooms and Stewed Bean Curd in Abalone Sauce	\$ 208
SF SS W	
是日蔬菜 Daily Vegetables	\$ 168

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無麩質餐點 (每位)
GLUTEN FREE MENU (PER GUEST)

瑤柱鮮菌蛋炒飯 Egg Fried Rice with Copoy and Assorted Mushrooms E GF	\$ 148
薑蔥蟹肉靈芝菇燜米 Braised Rice Vermicelli with Crabmeat and Marmoreal Mushrooms GF SS	\$ 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
黑蒜舞茸蒸斑球 Steamed Garoupa Fillets with Maitake Mushrooms and Black Garlic E GF SS	\$ 168
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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蠔皇原隻鮑魚炒飯
Fried Rice with Whole Abalone

粉麵飯類 NOODLES AND RICE

蠔皇原隻鮑魚炒飯 (每位) Fried Rice with Whole Abalone (per Guest)	\$ 188
E SF SS W	
鮮蝦雲吞湯麵 (每位) Soup Noodles with Wontons (per Guest)	\$ 168
E SF SS W	
晶荷軒炒飯 Crystal Lotus Fried Rice abalone, chicken, crabmeat, squid diced tomato and salted egg yolk	\$ 318
E PN SF SS W	
開心果藜麥海鮮炒飯 Seafood Fried Rice with Pistachio and Quinoa	\$ 288
E PN SF SS W	
砂窩雜錦和牛炒飯 Wagyu Beef Fried Rice with Vegetables in Casserole	\$ 288
E SF SS W	
醬皇牛小排炒河 Wok-fried Rice Noodles with De-boned Short Rib in House-made XO Sauce	\$ 288
E SF SS W	
上湯蝦球帶子煎米粉 Pan-fried Rice Vermicelli with Prawns and Scallops in Superior Soup	\$ 298
D SF SS W	

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中式甜點 CHINESE DESSERTS

晶荷軒甜點精選 (各兩件)

\$ 198

米奇香芋凍糕，米奇龍珠杞子凍糕
玫瑰豆沙角，藍莓牡丹酥，香芒豆花涼粉

Crystal Lotus Dessert Sampler (2 pcs each)

mickey's taro pudding, mickey's basil seed and wolfberry pudding

deep-fried glutinous red bean dumpling

deep-fried blueberry puff, mango with tofu pudding and grass jelly soup

D PF SS W

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中式甜點 CHINESE DESSERTS

· 凍 | CHILLED ·

米奇雙色凍糕(各三件) \$ 98
 米奇龍珠杞子凍糕拼米奇香芋凍糕
 Duo Mickey's Pudding (3 pcs each)
 basil seed and wolfberry pudding, taro pudding

D PN

米奇楊枝甘露(每位) \$ 98
 Mickey's Mango Sago Cream with Pomelo (per Guest)

D GF

迪士尼 Duffy 椰汁糕(每位) \$ 98
 Duffy's Coconut Pudding (per Guest)

GF PN

香芒豆花涼粉(每位) \$ 68
 Mango with Tofu Pudding and Grass Jelly Soup (per Guest)

GF

· 熱 | HOT ·

陳皮燉雪梨(每位) \$ 88
 Double-boiled Whole Chinese Pear
 topped with Aged Mandarin Peel (per Guest)

GF

玫瑰豆沙角(四件) \$ 68
 Deep-fried Glutinous Red Bean Dumpling (4 pcs)

PN SS W

玫瑰薑茶湯丸(每位) \$ 68
 Sweetened Rose Ginger Tea Soup
 with Glutinous Rice Dumplings (per Guest)

GF PN SS

紅棗雪耳燉桃膠(每位) \$ 68
 Double-boiled Snow Fungus with Peach Resin and Red Dates (per Guest)

GF

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尚盛點心 PREMIUM DIM SUM

SF	SS	W	紫玫鱈魚蟹肉餃 (三件) Cod Fish and Crabmeat Dumpling (3 pcs)	\$ 128
SF	SS	W	黃菊帶子鳳眼餃 (三件) Scallop Dumpling (3 pcs)	\$ 128
SF	SS	W	火紅百合鳳尾餃 (三件) Lily Bulb and Shrimp Dumpling (3 pcs)	\$ 128
SF	SS	W	向日葵松露蝦春卷球 (三件) Shrimp and Truffle Spring Roll (3 pcs)	\$ 128
PN	W		玫瑰豆沙包 (三件) Red Bean Rose Bun (3 pcs)	\$ 128
PN	W		紅蓮香芒荷花酥 (三件) Deep-fried Mango Puff (3 pcs)	\$ 128

午市點心 LUNCH DIM SUM

SF	SS	W	水晶點心精選 瑤柱鮮蝦翡翠餃，原隻鮑魚燒賣 杞子雞樅菌素肉餃，黑蒜明蝦角 (各兩件) Crystal Dim Sum Sampler conpoy with shrimp, vegetables dumpling, whole abalone siu mai, plant-based pork with termite mushroom sauce and wolfberry dumpling, deep-fried shrimp puff with black garlic (2 pcs each)	\$ 268
SF	SS	W	荷花點心精選 瑤柱灌湯小籠包，筍尖鮮蝦餃 荔蓉天鵝酥，向日葵松露蝦春卷 (各兩件) Lotus Dim Sum Sampler conpoy xiao lung bao, shrimp dumpling, "swan" vegetarian taro puff, shrimp and truffle spring roll (2 pcs each)	\$ 248
D	E	PN	是日迪士尼朋友點心精選	\$ 98
SF	SS	W	Daily Disney Friends Dim Sum	

星期一 | Monday

小熊維尼奶皇包
Winnie The Pooh
Milk Custard Bun
(三件 | 3 pcs)

星期二 | Tuesday

伊唷豆沙包
Eeyore
Red Bean Puree Bun
(三件 | 3 pcs)

星期三 | Wednesday

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

星期四 | Thursday

跳跳虎菜肉包
Tigger
Pork and Vegetable Bun
(三件 | 3 pcs)

星期五 | Friday

小豬海鮮雞肉包
Piglet
Seafood and Chicken Bun
(三件 | 3 pcs)

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午市點心 LUNCH DIM SUM

SF	SS	筍尖鮮蝦餃 (三件)	\$ 98
	W	Shrimp Dumpling (3 pcs)	
SF	SS	帆立貝菜苗燒賣 (三件)	\$ 98
	W	Scallop Vegetables Siu Mai (3 pcs)	
SF	SS	瑤柱灌湯小籠包 (三件)	\$ 98
	W	Conpoy Xiao Lung Bao (3 pcs)	
E	SF	鳳凰香煎糯米雞 (一件)	\$ 98
SS	W	Pan-fried Glutinous Rice with Egg (1 pc)	
SF	SS	蜜汁叉燒包 (三件)	\$ 88
	W	Barbecue Pork Bun (3 pcs)	
W	SS	榆耳上素粉果 (三件)	\$ 88
		Yellow Fungus Dumpling (3 pcs)	
W	SS	杞子雞樅菌素肉餃 (三件)	\$ 88
		Plant-based Pork with Termite Mushroom Sauce and Wolfberry Dumpling (3 pcs)	
	SS	荔蓉天鵝酥 (三件)	\$ 98
		"Swan" Vegetarian Taro Puff (3 pcs)	
SF	SS	黑蒜明蝦角 (三件)	\$ 98
	W	Deep-fried Shrimp Puff with Black Garlic (3 pcs)	
SF	SS	松茸和牛腸	\$ 168
	W	Rice Flour Rolls with Wagyu Beef and Wild Matsutake Mushrooms	
W	SS	紅米上素脆腸粉	\$ 168
		Vegetarian Stemed Red Rice Flower Roll	
E	SF	滑蛋蝦仁腸	\$ 168
SS	W	Shrimp and Egg Rice Flour Rolls	
PN	W	鮑絲咸雞粥 (每位)	\$ 138
		Congee with Shredded Abalone, Salty Chicken (per Guest)	
		明火白粥 · 蔥花, 菜脯 (每位)	\$ 38
		Cantonese Style Congee · spring onion, dried radish (per Guest)	

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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)	
D	E	小熊維尼奶皇包 (三件)	\$ 98
PN	W	Winnie The Pooh Milk Custard Bun (3 pcs)	
PN	SS	伊唷豆沙包 (三件)	\$ 98
	W	Eeyore Red Bean Puree Bun (3 pcs)	
SF	SS	小豬海鮮雞肉包 (三件)	\$ 98
	W	Piglet Seafood and Chicken Bun (3 pcs)	
SF	SS	跳跳虎菜肉包 (三件)	\$ 98
	W	Tigger Pork and Vegetable 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)	

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品茶，可以說是一種精神上的享受，包含著個人品味，亦是一種藝術文化。古人品茶會着重五個環節，包括選茗、擇水、預備茶具、烹茶和品飲的方式。

Drinking tea can be said as a kind of spiritual enjoyment. It would also includes personal taste and a cultural profundity. The ancient tea drinking party focused on five elements, including the way of tea and water choosing, tea set preparing, tea brewing and tasting.

「香茗佳餚」茶宴

Premium Chinese Tea and Dim Sum Set

平日星期一至五
下午二時至五時供應
Weekday Monday to Friday
available at 2:00pm-5:00pm

週末及公眾假期
Weekend & Public Holiday
下午二時三十分至五時供應
available at 2:30pm-5:00pm

每位 \$180 per set

品嚐額外點心 (每件)
to enjoy additional dim sum (each)

+\$20





特選中式茗茶 Premium Chinese Tea

(任選一款 / choose one from below)

綠茶 Green Tea

獅峰明前龍井
Shifeng Ming Chin Lung Ching Tea

茶味鮮爽 質感細嫩
Crisp and delicate texture

花茶 Floral Tea

太極香片
Tai Chi Jasmine Tea
茶韻優雅 帶芬芳茉莉花香氣
Exquisite aftertaste with fragrant jasmine scent

白茶 White Tea

銀針白毫
White Sliver Needle Tea
口感細膩清爽 白毫香顯
Refreshing on palate
and outstanding pekoe aroma

紅茶 Red Tea

正山小種
Lapsang Souchong Tea
茶氣強烈 帶獨特松脂燻和圓肉乾果香
Intense flavor with unique resin smoke
and dried fruit aroma

鳳凰單叢烏龍 Dan Cong Oolong Tea

蜜蘭香
Honey-Orchid Fragrance
蜜味甜醇 水潤香滑
Luscious nectar with silky texture

銀花香
Almond Fragrance
山韻獨特 高雅叢香
Unique rocky scented
and refined Dan Cong aroma

普洱生茶 Puerh Raw Tea

野生奇苑貢餅2004
Kie Yuen Tribute Puerh 2004
淡淡樟香 回甘濃厚帶霸氣的韻味
A touch of camphor incense,
surrounding richness and domineering charm

昔歸古樹普洱 2017
Xi Gui Gu Shu Puerh 2017
香氣如蘭 韻深味甘微澀回味悠長
Aroma is fragrant like orchid with fresh,
mouth-watering and sweet bitter lingering

精品點心 Dim Sum

(任選三件 / choose three from below)

帆立貝菜苗燒賣
Scallop Vegetables Siu Mai

SF W SS

榆耳上素粉果
Yellow Fungus Dumpling

W SS

瑤柱灌湯小籠包
Conpoy Xiao Lung Bao

SF W SS

黑蒜明蝦角
Deep-fried Shrimp Puff
with Black Garlic

SF W SS

蜜汁叉燒包
Barbecue Pork Bun

SF W SS

荔蓉天鵝酥
"Swan" Vegetarian Taro Puff

SS

玫瑰豆沙角
Deep Fried Glutinous
Red Bean Dumpling

PN W SS

香芒豆花涼粉
Chilled Mango with Tofu Pudding
and Grass Jelly Soup

GF



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