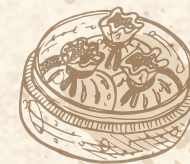


# 點心放題餐單 All You Can Eat Dim Sum Menu



## 頭盆 Appetizer

每位奉送豐料養生靚湯一份及君綽蠔皇鮑魚酥一件  
Each patron will receive a complimentary soup of the day and a piece of Baked Whole Abalone Puff

陳醋海蜆青瓜	Chilled jelly fish with sliced cucumber in aged vinegar	每碟	per dish
陳醋雲耳	Marinated black fungus with aged vinegar	每碟	per dish
燒腩仔	Roasted pork belly	每碟	per dish
蜜汁叉燒	Barbecued pork	每碟	per dish
椒鹽野生菌	Deep-fried wild mushrooms with spicy salt	每碟	per dish

## 蒸點心 Steamed Dim Sum

君綽軒蝦餃皇	Steamed fresh shrimp dumplings	每件	per piece
蟹籽燒賣	Steamed pork dumplings with shrimps roe	每件	per piece
乾蒸牛肉燒賣	Steamed beef dumplings	每件	per piece
鮮蝦粉果	Steamed rice dumplings with shrimp	每件	per piece
上素粉果	Steamed mushroom and vegetable dumplings	每件	per piece
香菇雞肉餃	Steamed chicken dumplings with mushroom	每件	per piece
上湯鮮蝦水餃	Shrimp dumplings in superior soup	每件	per piece
鯪魚球	Steamed dace ball	每件	per piece
蜜汁叉燒包	Steamed barbecued pork buns	每件	per piece
奶黃流沙包	Steamed egg custard buns	每件	per piece
馬拉糕	Steamed sponge cake	每件	per piece

## 腸粉 Rice Flour Rolls

甜梅菜叉燒腸粉	Steamed rice flour rolls with barbecued pork and preserved vegetable	每碟	per dish
牛肉腸粉	Steamed rice flour rolls with minced beef	每碟	per dish
素腸粉	Steamed rice flour rolls	每碟	per dish

成人每位 HK\$298/Adult 小童每位 HK\$253/Child

請勿浪費食物，只限堂食 Please take more care not to waste the food, for dine-in only  
小童價格只適用於四至十一歲之小童 Child price is applicable to children aged 4-11 only  
另收取茶芥及加一服務費 Subject to tea & condiment charges and 10% service charge  
受條款及細則約束 Terms and conditions apply

## 煎、炸、焗點心 Pan-fried, Deep-fried and Baked Dim Sum

香麻叉燒酥盒	Baked barbecued pork puff pastry with sesame	每件	per piece
千絲蘿蔔酥	Baked sliced turnip puff	每件	per piece
脆皮鮮蝦春卷	Deep-fried rice flour rolls with fresh shrimp	每件	per piece
香滑炸脆奶	Crispy fried fresh milk	每件	per piece
炸雲吞	Deep-fried wonton	每件	per piece
千絲腐皮卷	Deep-fried bean curd sheet rolled with mushrooms	每件	per piece

## 粥、麵 Congee, Noodles

豉油王銀芽炒麵	Stir-fried noodles with bean sprouts and soy sauce	每碟	per dish
草菇炆伊麵	Braised e-fu noodles with enoki mushrooms	每碟	per dish
明火白果粥	Ginkgo congee	每位	per person

## 甜品 Dessert

椰汁凍糕	Coconut pudding	每件	per piece
杞子桂花糕	Wolfberry and omanthus jelly	每件	per piece
千層紅棗糕	Steamed red date cake	每件	per piece
金絲蜜蛋散	Crispy egg dough with honey sauce	每件	per piece
芝麻笑口棗	Deep-fried with sesame cookie	每件	per piece
桂圓紅棗茶	Sweetened red date soup with longan	每位	per person
薑汁豆腐花	Bean curd pudding with ginger juice	每位	per person
蛋白栗子露	Sweetened egg white and chestnut soup	每位	per person

時間：中午十二時至下午二時三十分 Time: 12:00 - 14:30

港島海逸君綽酒店5樓君綽廳 Salon Room, 5/F, Harbour Grand Hong Kong  
香港北角油街二十三號 23 Oil Street, North Point, Hong Kong  
(港鐵炮台山站A出口) (MTR Fortress Hill Station, Exit A)

查詢詳情或訂座，請致電(852) 2121 2691或電郵至kch@ghgkcatering.com。  
For enquiry and reservation, please contact us at 2121 2691 or email to kch@ghgkcatering.com.

君綽軒

Kwan Cheuk Heen

