



點心放題餐單 Dim Sum All You Can Eat Menu



頭盆類 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

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| 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

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| 君綽軒蝦餃皇 Steamed fresh shrimp dumplings | 四件 four pieces |
| 蟹籽燒賣 Steamed pork dumplings with shrimps roe | 四件 four pieces |
| 乾蒸牛肉燒賣 Steamed beef dumplings | 四件 four pieces |
| 鮮蝦粉果 Steamed rice dumplings with shrimp | 四件 four pieces |
| 香菇雞肉餃 Steamed chicken dumplings with mushroom | 三件 three pieces |
| 竹笙素菇餃 Steamed bamboo fungus dumplings | 三件 three pieces |
| 上湯鮮蝦水餃 Shrimp dumplings in superior soup | 三件 three pieces |
| 鯪魚球 Steamed dace ball | 三件 three pieces |
| 蜜汁叉燒包 Steamed barbecued pork buns | 三件 three pieces |
| 香滑蓮蓉包 Steamed lotus seed paste buns | 三件 three pieces |
| 馬拉糕 Steamed sponge cake | 每件 per piece |

腸粉 Rice Flour Rolls

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| 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 don't waste 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

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| 香麻叉燒酥盒 Baked barbecued pork puff pastry with sesame | 三件 three pieces |
| 千絲蘿蔔酥 Baked sliced turnip puff | 三件 three pieces |
| 脆皮鮮蝦春卷 Deep-fried rice flour rolls with fresh shrimp | 三件 three pieces |
| 香滑炸脆奶 Crispy fried fresh milk | 三件 three pieces |
| 上素春卷 Deep-fried rice flour rolls with assorted vegetable | 三件 three pieces |
| 千絲腐皮卷 Deep-fried bean curd sheet rolled with mushrooms | 三件 three pieces |

粥、麵 Congee, Noodles

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| 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 Gingko congee | 每位 per person |

甜品 Dessert

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| 椰汁凍糕 Coconut pudding | 三件 three pieces |
| 杞子桂花糕 Wolfberry and omanthus jelly | 三件 three pieces |
| 金絲蜜蛋散 Crispy egg dough with honey sauce | 三件 three pieces |
| 芝麻笑口棗 Deep-fried with sesame cookie | 三件 three pieces |
| 桂圓紅棗茶 Sweetened red date soup with longan | 每位 per person |
| 豆腐花 Tofu Pudding | 每位 per person |
| 蛋白栗子露 Sweetened egg white and chestnut soup | 每位 per person |

君綽軒

Kwan Cheuk Heen

時間：中午十二時至下午兩時三十分 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@hghkcatering.com。
For enquiry and reservation, please contact us at 2121 2691 or email to kch@hghkcatering.com.