

君綽軒精選點心 Kwan Cheuk Heen Special Dim Sum Selection

[蒸 點 心] Steamed Dim Sum

| | |
|--|-----------------------|
|  黑松露 XO 醬龍蝦燒賣皇(金獎美饌) <i>Steamed pork and lobster dumpling with black truffle XO sauce (Gold Award)</i> | 每件 per piece \$128 |
| 潮州粉果石榴球(至尊金獎) <i>Steamed rice dumplings with marinated pork belly (Gold with Distinction Award)</i> | 三件 three pieces \$78 |
| 魚翅花膠灌湯餃 <i>Steamed superior soup dumpling with shark's fin, fish maw and conpoy</i> | 每位 per person \$188 |
| 君綽鮑魚燒賣皇 <i>Steamed pork dumplings with abalone</i> | 四件 four pieces \$138 |
| 蟹粉小籠包 <i>Steamed pork dumplings with crab butter</i> | 三件 three pieces \$128 |
| 君綽軒蝦餃皇 <i>Steamed fresh shrimp dumplings</i> | 四件 four pieces \$118 |
| 山珍香菌素肉餃 <i>Steamed morel mushroom and elm fungus dumplings</i> | 三件 three pieces \$88 |
| 魚米豆仁餃 <i>Steamed garoupa and assorted vegetable dumplings</i> | 三件 three pieces \$88 |
| 翡翠蟹鉗餃 <i>Steamed crab meat dumplings with vegetables</i> | 三件 three pieces \$88 |
| 鳳城上湯鮮蝦水餃 <i>Shrimp dumplings in superior soup</i> | 五件 five pieces \$88 |
| 鮑魚汁花生炆日本鳳爪 <i>Stewed Japanese chicken feet with abalone sauce</i> | \$88 |
| 蜜汁叉燒包 <i>Steamed barbecued pork buns</i> | 三件 three pieces \$78 |

[煎、炸、焗 點 心] Pan-fried, Deep-fried and Baked Dim Sum

| | |
|--|----------------------|
| 君綽蠔皇鮑魚酥 <i>Whole abalone puff</i> | 每件 per piece \$168 |
| 和牛燒餅 <i>Baked black pepper Wagyu Beef puff pastry</i> | 四件 four pieces \$108 |
| 韭黃鮮蝦春卷 <i>Deep-fried rice flour rolls with fresh shrimp chive</i> | 三件 three pieces \$98 |
| XO 醬炒蘿蔔糕 <i>Stir-fried turnip pudding with XO sauce</i> | \$88 |
| 香麻叉燒酥盒 <i>Baked barbecued pork puff pastry with sesame seed</i> | 三件 three pieces \$78 |
| 鮑汁紫薯角 <i>Deep-fried purple sweet potato dumpling with minced pork in abalone sauce</i> | 三件 three pieces \$78 |
| 紅菜頭鹵肉脆米卷 <i>Crispy pork and beetroot rolls</i> | 三件 three pieces \$78 |
| 墨魚蝦多士 <i>Deep-fired shrimp toast with cuttlefish paste</i> | 三件 three pieces \$78 |
| 千絲蘿白酥 <i>Baked sliced turnip puff</i> | 三件 three pieces \$68 |

[腸 粉] Rice Flour Rolls

| | |
|---|------|
| 鮮蝦滑腸粉 <i>Steamed rice flour rolls with prawns</i> | \$98 |
| 竹筴帶子露筍腸粉 <i>Steamed rice flour rolls with scallop, asparagus and bamboo pith</i> | \$98 |
| 上素脆米得意腸 <i>Steamed rice flour rolls with fried crispy rice paper and vegetables</i> | \$98 |
| 甜梅菜叉燒腸粉 <i>Steamed rice flour rolls with barbecued pork and preserved vegetable</i> | \$98 |
| XO 醬炒腸粉 <i>Stir-fried rice flour rolls with XO sauce</i> | \$88 |

茶/水 每位 \$20 芥,醬,小食 每份 \$30
Tea/Water \$20 per Person, Chili Sauce, Snack \$30 per Set

需另加一服務費
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員
If you have allergies to any food, please inform service staff before ordering