

# 必食推介

CHEF'S RECOMMENDATIONS

01

脆網皮海皇腸粉

\$59

Steamed Rice Flour Rolls with  
Crispy Rice Nest and Shrimp



02

馬蹄甘筍姬松茸湯 (素) \$55

Blaze Mushroom, Water Chestnut  
and Carrot Soup (Vegetarian)



03

龍蝦湯三皇餃

\$55

King's Dumplings in Lobster Bisque



04

可愛小錦鯉 (素) \$44  
Chilled Roselle and Osmanthus  
Pudding (Vegetarian)

05

原隻鮑魚雞粒酥 (每件) \$55  
Baked Abalone and Chicken  
Pastry (Each)

06

養顏燕窩蛋撻 (每件) \$35  
Baked Bird's Nest Egg Tart (Each)

# 即蒸點心

STEAMED DIM SUM



07

瑤柱鮮蝦菜苗餃 \$39

Steamed Shrimp Dumplings with  
Dried Scallop and Vegetable



08

杞子鮮蝦燒賣 \$39

Steamed Shrimp and Pork  
Dumplings with Wolfberries





09

晶瑩海蝦餃

\$39

Steamed Shrimp Dumplings  
with Bamboo Shoots



10

醬皇蒸鳳爪

\$30

Steamed Chicken Feet in  
Spicy Sauce



11

薑蔥牛柏葉

\$39

Steamed Beef Tripe with Onion  
and Ginger



12

黑蟹子小籠包

\$39

Steamed 'Xiao Long Bao' with  
Black Crab Roe

13

咖喱魷魚魚蛋

\$39

Steamed Squid and Fish Balls  
in Curry Sauce

# 即蒸點心

STEAMED DIM SUM



14

小黃瓜紅油抄手 \$50

Pork Dumplings with Preserved  
Cucumber in Garlic and Chilli Sauce



15

鮮竹牛肉球 (含豬肉成分) \$33

Steamed Beef and Pork Balls  
with Bean Curd Sheet



16

豉蒜蒸排骨 \$30

Steamed Pork Ribs with Fermented  
Black Soybeans and Garlic



17

掛爐叉燒包 \$33

Steamed Barbecued Pork Buns

# 香脆系列

CRISPY DIM SUM



19 年年有餘蘿蔔糕 \$45  
Pan-fried Turnip Cake with Dried Shrimp and Eel

18 避風塘糯米蟹 \$44  
Deep-fried Glutinous Rice Buns with Pork, Chicken and Crab Meat



20 雪影金腿叉燒包 \$36  
Baked Barbecued Pork Cream Buns with Minced Ham



21 蛋煎糯米雞 \$38  
Egg-fried Glutinous Rice with Minced Chicken and Barbecued Pork Sauce



22 海蝦脆春卷 \$39  
Crispy Shrimp Spring Rolls



23 金黃鮮肉鍋貼 \$33  
Pan-fried Pork Dumplings

# 即拉腸粉

RICE FLOUR ROLLS



24 瑤柱 XO 醬蛋絲腸粉 \$68

Pan-fried Rice Flour Rolls with Egg in Homemade XO Chilli Sauce



25 翡翠海蝦腸粉 \$59

Steamed Rice Flour Rolls with Fresh Shrimps and Vegetable



26 蜜汁叉燒腸粉 \$52

Steamed Rice Flour Rolls with Barbecued Pork

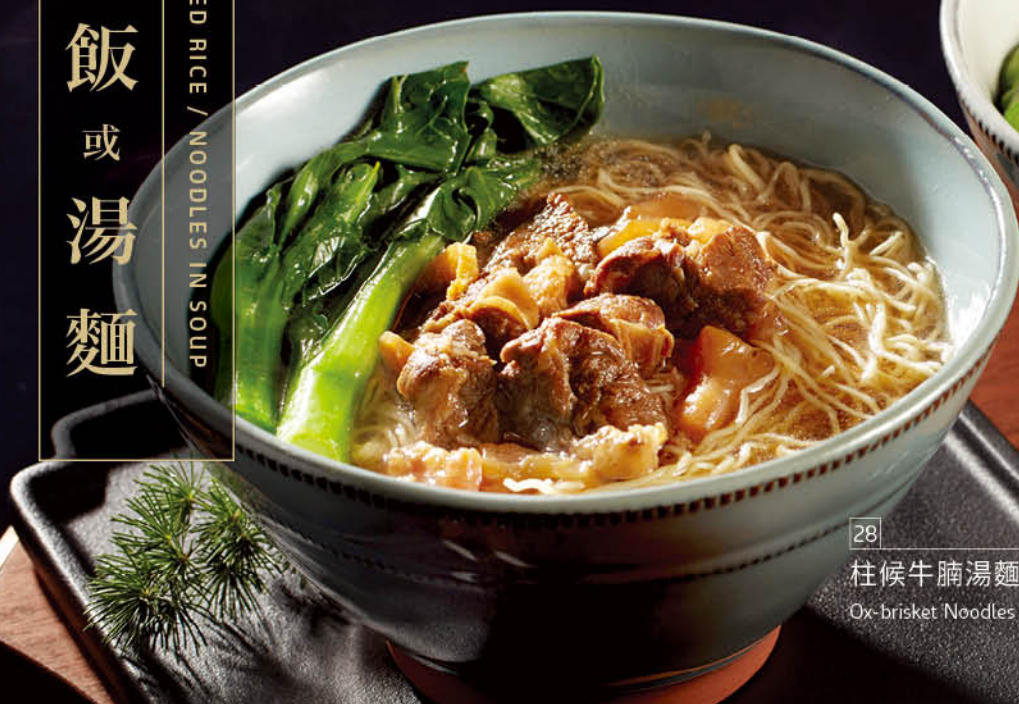


27 香茜牛肉腸粉 \$52

Steamed Rice Flour Rolls with Beef and Chinese Parsley

# 蒸飯 或湯麵

STEAMED RICE / NOODLES IN SOUP



28 柱候牛腩湯麵 \$70  
Ox-brisket Noodles in Soup



29 鮮蝦雲吞麵 \$58  
Shrimp Wonton Noodles in Soup



30 紅棗北菇雞蒸飯 \$50  
Steamed Rice with Red Dates,  
Black Mushroom and  
Boneless Chicken



31 鳳爪排骨蒸飯 \$50  
Steamed Rice with Chicken  
Feet and Pork Ribs



32 清灼生菜 (素) \$53  
Poached Lettuce (Vegetarian)



33 清灼菜心 (素) \$53  
Poached Choy Sum (Vegetarian)

# 為食甜點

DESSERTS



34

原汁原味西瓜糕 (素) \$44  
Sweet Watermelon Puddings  
(Vegetarian)



35

蛋黃蓮蓉壽桃包 \$39  
Longevity Bun with Lotus Seed  
Paste and Salted Egg Yolk



36

生磨芝麻小卷 (素) \$33  
Steamed Black Sesame Rolls  
(Vegetarian)



37

蛋白杏仁茶 (素) \$42  
Sweet Almond Soup with Egg  
White (Vegetarian)



38

楊枝甘露 (素) \$40  
Chilled Sweet Soup with Mango  
and Sweet Grapefruit (Vegetarian)



40

夏威夷果仁及  
腰果酥 (素) \$33

Macadamia and Cashew  
Cookies (Vegetarian)

39

斑蘭欖仁馬拉糕 (素) \$33

Steamed Pandan Sponge Cake  
with Olive Seeds (Vegetarian)



41

奶皇流沙包 \$33

Steamed Custard and Salted  
Egg Yolk Paste Buns



# 綿滑粥品

CONGEE

42

瑤柱雞球粥

\$58

Congee with Dried Scallop and Boneless Chicken



43

皮蛋瘦肉粥

\$52

Congee with Shredded Pork and Thousand-year Egg



44

原隻鮑魚雞球粥

\$98

Congee with Abalone and Boneless Chicken



# 特色風味

LOCAL FLAVOURS

53

鬼馬菠蘿咕嚕肉

\$83

Sweet and Sour Pork with  
Pineapple and Chinese  
Fried Dough



54

薑蔥枝竹爆鮮魷

\$93

Sautéed Squid with Ginger and  
Spring Onion



55

乳香脆魚塊

\$88

Deep-fried Sole Fish Fillet with  
Fermented Bean Curd



# 特色風味

LOCAL FLAVOURS

56

半隻 壹隻  
Half Whole

當紅炸子雞 \$145 \$270

Deep-fried Crispy Chicken



57

水煮鴛鴦魚 \$148

Squid and Sole Fish Fillet in Hot Chilli Sauce



58

四川蝦仁 \$98

Sautéed Shrimps and Broccoli with Chilli Sauce



59

極滋味水煮牛肉 \$128

Sautéed Beef in Hot Chilli Sauce



60

麻婆豆腐 \$83

Braised Bean Curd with Minced Pork in Chilli Sauce



61

避風塘茄子 \$78

Deep-fried Eggplant with Fried Garlic





62

豉汁帶子蒸豆腐 \$108

Steamed Bean Curd with  
Scallop in Black Bean Sauce

63

蟲草花蒸魚塊 \$88

Steamed Sole Fillet with  
Cordyceps Flower

64

秘製牛腩 \$93

Stewed Ox-brisket with Vegetable



65

欖菜肉鬆百合四季豆 \$88

Sautéed String Bean with  
Minced Pork, Preserved Olive  
Leaves and Lily Bulbs

66

肉鬆茄子煲 \$83

Sautéed Eggplant with  
Minced Pork

67

豉蒜涼瓜炒牛肉 \$88

Sautéed Beef with Bitter  
Melon, Fermented Black  
Soybeans and Garlic上午 11 時起供應  
Available after 11am

# 有營菜式

EATSMART RECOMMENDATIONS



68

滑蛋百合炒蝦仁

\$93

Scambled Eggs with Lily Bulbs and Shrimp



69

芥蘭炒帶子

\$128

Sautéed Kale with Scallop



70

菜心炒鮮菌 (素)

\$78

Sautéed Choi Sum with Mushroom (Vegetarian)



71

北菇紅燒豆腐 (素)

\$78

Braised Bean Curd with Black Mushroom (Vegetarian)



72

勝瓜洋蔥炒雞片

\$83

Sautéed Chicken with Onions and Loofah



73

薑蓉炒芥蘭 (素)

\$68

Sautéed Kale with Ginger (Vegetarian)



蔬果之選

Dish with more Fruit and Vegetables



三少之選

Dish with Less Oil, Salt and Sugar

上午11時起供應  
Available after 11am

# 精選飯類

RECOMMENDED RICE

74

瑤柱 XO 醬煙肉  
脆脆炒飯 \$103

Fried Rice with Bacon, Egg,  
Chinese Fried Dough in  
Homemade XO Chilli Sauce



75

杞子瑤柱蛋白炒飯 \$93

Fried Rice with Dried Scallop,  
Wolfberries and Egg White



76

潮州炒飯 \$88

Fried Rice with Pork, Egg,  
Shrimps and Preserved Olive  
Leaves



77

揚州炒飯 \$88

Fried Rice with Barbecued  
Pork, Egg and Shrimps



78

松子金瓜百合炒飯(素) \$88

Fried Rice with Lily Bulbs,  
Pumpkin, Egg and Pine Nuts  
(Vegetarian)



79

鮮茄雞絲蝦仁飯 \$88

Rice with Shredded Chicken,  
Shrimps, Egg and Tomatoes



80

涼瓜牛肉飯 \$88

Rice with Sliced Beef and  
Bitter Melon



上午11時起供應  
Available after 11am

# 精選麵類

RECOMMENDED NOODLES



81 金不換鮮魷蝦仁炒河粉 \$93  
Fried Rice Noodles with Squids, Shrimps and Thai Fragrant Leaves



82 瑤柱 XO 醬 雞球炒烏冬 \$103  
Stir-fried Udon with Sliced Chicken in Homemade XO Chilli Sauce



83 龍蝦湯蝦球麵 \$70  
Prawn Noodles in Lobster Soup



84 黑椒牛肉炒烏冬 \$88  
Stir-fried Udon with Sliced Beef in Black Pepper Sauce



85 乾炒牛河 \$88  
Stir-fried Rice Noodles with Sliced Beef



86 鮮菌豉油皇炒麵 (素) \$78  
Fried Noodles with Mushrooms and Bean Sprouts in Soy Sauce (Vegetarian)

上午 11 時起供應  
Available after 11am

# 其他

OTHERS

45

上湯生麵 (碗) \$30  
Noodles in Soup (Bowl)

46

白粥 (碗) \$20  
Congee (Bowl)

47

白飯 (碗) \$20  
Rice (Bowl)

48

煎荷包蛋 (隻) \$15  
Fried Egg (Each)

49

欖菜 (每小碟) \$15  
Preserved Olive Leaves (Small Plate)

50

榨菜 (每小碟) \$15  
Mustard Tuber (Small Plate)

51

辣椒醬油 (每小碟) \$5  
Chilli Sauce (Small Plate)

52

瑤柱 XO 辣椒醬 (每小碟) \$38  
Homemade XO Chilli Sauce with Dried Scallop (Small Plate)

# 送禮首選

GIFTS

## 祝壽桃包 (12 件) (需預訂)

\$160

Longevity Bun  
(12 Pieces, Regular Size)  
(Pre-order needed)

口味可自由配搭：  
蛋黃蓮蓉 或 蛋黃奶皇

Select the flavours from Lotus  
Seed Paste with Salted Egg Yolk or  
Custard with Salted Egg Yolk

## 子母蟠桃包 (18 件) (需預訂)

\$320

Longevity Bun  
(18 Pieces) (Pre-order needed)

口味可自由配搭：  
蛋黃蓮蓉 或 蛋黃奶皇

Select the flavours from Lotus  
Seed Paste with Salted Egg Yolk or  
Custard with Salted Egg Yolk



另加 \$22 可獲手工水果裝飾 (非食用) 一件 (需預訂)  
Adding \$22 for an extra Homemade Fruit Decoration (Inedible) (Pre-order needed)

點一龍瑤柱 XO  
辣椒醬 (每瓶) (280克) \$88

Dim Sum Bar Homemade XO  
Chilli Sauce with Dried Scallop  
(jar) (280g)



