❸帝國軒精選點心 DIM SUM

t	國軒精選點心 DIM SUM		臺號:	經手人:	加單:
	蠔皇鮑魚撻 (1件) Baked Dried Abalone Tart in Oyster Sauce (1Pc)	13.8	蜜汁黑毛豬叉燒腸粉 Steamed Rice Roll with Barb	ecue Kurobuta Pork	7.8
	黑崧露灌湯餃(位) Steamed Dumpling with Black Truffle in Superior Soup (Person)	12.8	鲜虾腸粉 Steamed Rice Roll with Praw	vn	11.8
	冬筍鮮蝦餃 Steamed Prawn Dumpling "Ha Kau"	7.5	鲜带子腸粉 Steamed Rice Roll with Scall	lop	13.8
	龍蝦湯鮮竹卷 Steamed Beancurd Skin rolls with Minced Pork	9.8	鵝肝醬脆蝦腸粉 Steamed Crispy Rice Roll wi	th Shrimp & Foie Gras	16.8
		8.8	安蝦咸水角 Deep Fried Glutinous Dump	ling	6.5
		14.8	上素炸春捲 Deep Fried Vegetable with M	ſushroom Spring Roll	6.5
	Steamed Dried Scallop with Caviar Dumpling (2Pcs) 黃耳碧綠餃 Steamed Mixed Fungus with Vegetable Dumpling	6.5	脆皮鲜虾云吞 Deep Fried Wanton with Shr	imp	7
		6.5	香煎腐皮卷 Deep Fried Beancurd Skin R	oll with Prawn	7.8
	冬菇棉花雞 Steamed Chicken with Fish Maw & Black Mushroom	7	香煎蘿卜糕 Pan Fried Carrot Cake		6.5
		6.5	蜜汁黑毛豬叉燒酥 Baked Barbecue Kurobuta P	ork Pastry	6.5
		6.5	酥皮蛋撻 Baked Egg Tart		6.5
	潮州蒸粉粿	6.8	黃金流沙包 Steamed Custard Bun		7.8
	Steamed "Teochew"Dumpling 蜜汁黑毛豬叉燒包 Steamed Barbecue Kurobuta Pork Bun	6.8	懷舊馬來糕 Steamed Malay Soft Cake wi	th Pine Nuts	6.8

●帝國軒中午小食 APPETIZER

		臺號:	經手人:	加單:
8.8		脆皮靚燒肉 Roasted Pork		16
11.8		XO醬炒蘿蔔糕 Fried Carrot Cake with X0	O Sauce	12
10.8		煎釀三寶煲 Stuffed Minced Shrimp with	a 3 Kinds of Vegetable in Cl	10.8 aypot
13		蝦子炒三菇 Sauteed Assorted Mushro	oom with Shrimp Roe	13.8
13.8		灼香港油菜 Poached Hong Kong Seas	onal Vegetable	10.5
10.5				
10.5				
18				
7.8				
8.8				
14				
	 11.8 10.8 13 13.8 10.5 10.5 18 7.8 8.8 	11.8 10.8 13 13 13.8 10.5 10.5 18 7.8 8.8	8.8 脆皮靚燒肉 11.8 XO醬炒蘿蔔糕 11.8 煎釀三寶煲 10.8 煎釀三寶煲 13 螺子炒三菇 13.8 灼香港油菜 10.5 10.5 18 7.8 8.8 8.8	8.8 脆皮靚燒肉 Roasted Pork 11.8 XO醬炒蘿蔔糕 Fried Carrot Cake with XO Sauce 10.8 煎釀三寶煲 Stuffed Minced Shrimp with 3 Kinds of Vegetable in CL 13 蝦子炒三菇 Sauteed Assorted Mushroom with Shrimp Roe 13.8 灼香港油菜 Poached Hong Kong Seasonal Vegetable 10.5