

金冠閣

YUM CHA



*Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays.*

# STEAMED

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## 蒸點

Supreme Dishes

13.00 per serve (3 pieces each)

至尊特級點心

Trio dumpling

Prawns beetroot dumpling, scallop spinach dumpling, chicken siu mai

豪華蒸三喜(紅菜頭蝦餃, 帶子菠菜餃, 雞肉燒賣)

Lobster, ginger and spring onion dumpling with tobiko

薑蔥龍蝦魚子餃

Scallop spinach dumpling

帶子菠菜餃

Prawns beetroot dumpling

紅菜頭蝦餃

Crystal skin prawn dumpling

晶瑩鮮蝦餃



# STEAMED

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## 蒸點

**Deluxe Dishes**

**10.00 per serve (3 pieces each)**

特級點心

Chicken siu mai

雞肉燒賣

Pork xiao long bao

上海小籠包

Steamed BBQ pork buns

蜜汁叉燒包

Glutinous rice wrapped in lotus leaf

荷葉飯(每位)

10.00 per serve

Jade skin vegetarian dumpling (V)

翡翠碧綠上素餃

Spicy pork wonton with chilli oil

紅油抄手

Chicken feet with chilli black bean sauce

豉汁蒸鳳爪

Steamed spareribs with black bean sauce

豉汁蒸排骨

Prawn bean curd skin rolls in oyster sauce

蠔油鮮竹卷

# BAKED AND PAN FRIED

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## 烘烤 & 煎炸類

- Berkshire char siu pork puffs 10.00 per serve  
黑毛豬肉叉燒酥
- Pan fried pork dumpling  
上海鍋貼
- Pan fried turnip cake  
香煎蘿蔔糕
- Xi'an flaky bread  
Minced lamb with cumin, chillies  
西安孜然羊肉薄餅
- Crispy white bait with dried chilli, garlic and spring onion  
避風塘白飯魚
- Crispy silken tofu with spices and pepper (V)  
椒鹽豆腐
- Vegetarian spring roll (V)  
素春卷
- Prawn spring roll  
香脆蝦春卷
- Roasted Peking duck 10.00 per serve  
Wrapped in a thin pancake, cucumber, spring onions and plum sauce  
北京片皮鴨 (每片)
- BBQ Combination  
燒味拼盤
- 2 selections of your choice: 燒味雙拼 29.00
- 4 selections of your choice: 燒味四拼 49.00
- Char siu pork, beef shank, roasted duck, honey mustard crispy pork,  
marinated baby octopus and jellyfish  
蜜汁叉燒, 鹵水牛展, 燒鴨皇, 脆皮燒腩拌芥末醬, 涼拌八爪魚, 海蜆頭

(V) Vegetarian 素

## CONGEE

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### 粥

15.00 per serve

Braised duck shreds and salted egg congee

黃金鴨絲粥

Crab meat, salted fish and peanut congee

蟹肉咸魚鬆花生粥

Conpoy and shredded chicken congee

瑤柱雞絲粥

## NOODLES

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### 麵類

Wok tossed turnip cake with bean shoot and XO sauce

秘制XO醬炒蘿蔔糕

22.00 per serve

Shanghainese noodles with duck and pickled cabbage

上海鴨絲炆麵

Crispy noodles with braised seafood

海鮮煎生麵

Flat rice noodles stir fried with beef

乾炒牛肉河粉

# DESSERT

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## 甜品

Red bean pancake 豆沙鍋餅	15.00
Mango pudding with mango pearls 忌廉香芒珍珠布甸	12.00
Double-boiled snow fungus and pear with Chinese almonds (Please allow 20 minutes) 南北杏雪耳燉津梨 (制作需時20分鐘)	18.00
Portuguese egg tarts 葡式蛋撻	15.00





