

## 精選粉麵 Rice and Noodles

- \$288** ☐ **富豪炒飯(鮑魚松茸和牛炒飯)**  
Fried rice with abalone, wagyu beef, matsutake mushroom, conpoy and egg white
- \$268** ☐ **香茜魚湯斑片泡稻庭麵**  
Inaniwa udon with garoupa fillets in fish soup
- \$268** ☐ **芝士蝦球燴伊麵**  
Braised e-fu noodles with shrimp balls and cheese
- \$248** ☐ **飄香鮑汁荷葉飯(製作需時三十分鐘)**  
Steamed rice with shrimp, conpoy, mushroom in abalone sauce wrapped with lotus leaf (preparation time: 30 minutes)
- \$238** ☐ **金湯海鮮泡脆米**  
Crispy vermicelli with seafood in supreme pumpkin soup
- \$218** ☐ **碧綠斑柳煎脆麵**  
Pan-fried grouper fillet with crispy noodles
- \$198** ☐ **豉椒黑豚肉煎米粉**  
Pan-fried crispy vermicelli with sliced pork in black bean sauce
- \$198** ☐ **乾炒西冷牛肉河粉**  
Wok-fried rice noodles with sirloin beef
- \$198** ☐ **鮑汁叉燒薑蔥蝦子撈粗麵**  
Braised egg noodles tossed with barbecued pork, shrimp roe, ginger and scallion in abalone sauce
- \$188** ☐ **蛋白養生炒飯**  
Fried rice with egg white and assorted mushrooms
- \$128** ☐ **黃金燒鵝皇湯瀨粉 (每位)**  
Golden roasted goose noodles in soup (per person)
- \$128** ☐ **生滾瑤柱鮮斑片粥 (每位)**  
Congee with sliced garoupa and conpoy (per person)
- \$98** ☐ **皮蛋瘦肉粥 (每位)**  
Congee with shredded pork and preserved egg (per person)

## 包點 Steamed Buns

- \$68** ☐ **蜜汁叉燒包 (3件)**  
Steamed barbecued pork buns (three pieces)
- \$68** ☐ **生煎上素野菌包 (3件)**  
Pan-fried assorted mushroom buns (three pieces)
- \$58** ☐ **懷舊馬拉糕**  
Steamed sponge cake
- \$58** ☐ **班蘭流沙包 (3件)**  
Steamed pandan custard buns with egg yolk (three pieces)

## 甜品及糖水 Desserts and Sweet Soups

- \$78** ☐ **即焗燕窩蛋撻 (3件) (製作需時十五分鐘)**  
Baked egg tarts with bird's nest (three pieces) (preparation time: 15 minutes)
- \$78** ☐ **雪燕燉雙皮奶 (每位)**  
Double-boiled milk pudding with gum tragacanth (per person)
- \$68** ☐ **香芒凍布甸 (每位)**  
Chilled mango pudding (per person)
- \$68** ☐ **香芒楊枝甘露 (每位)**  
Nectar of mango, pomelo and sago (per person)
- \$58** ☐ **金絲脆蛋散 (3件)**  
Sweet egg twists (three pieces)
- \$58** ☐ **南瓜奶皇炸湯圓 (3件)**  
Deep-fried pumpkin dumplings with custard (three pieces)
- \$58** ☐ **生磨杏仁茶 (每位)**  
Housemade cream of almond (per person)
- \$58** ☐ **生磨合桃露 (每位)**  
Housemade cream of walnut (per person)
- \$58** ☐ **鳳梨煎堆仔 (3件)**  
Deep-fried glutinous rice dumplings with pineapple (three pieces)
- \$58** ☐ **奶皇糯米糍 (3件)**  
Glutinous sticky rice rolls with egg custard filling (three pieces)
- \$48** ☐ **宮廷棗皇糕 (3件)**  
Steamed red date puddings with coconut milk (three pieces)



香港黃金海岸酒店  
Hong Kong Gold Coast Hotel

## 點心粉麵菜譜 DIM SUM MENU

### 茗茶及其他 Chinese Tea And Others

水、香片、普洱、壽眉、鐵觀音、龍井、菊花	每位 \$25 per person
Water, jasmine, pu-erh, shoumei, teh kuan yin, loong cheng and chrysanthemum	
人蔘烏龍 Ginseng oolong	每位\$42 per person
小童茶位 Tea charge for children (aged 3-11歲)	每位\$15 per child
X.O.醬 X.O. chilli sauce	每碟\$40 each
前菜 Pre-meal snacks	每碟\$20 each
指天椒 Chopped chilli	每碟\$30 each
白飯 Steamed rice	每碗\$25 each
白粥 Congee	每碗\$25 each
紅白餐酒開瓶費 Corkage (red and white wine)	每瓶\$300 per bottle
香檳及烈酒開瓶費 Corkage (champagne / hard liquor)	每瓶\$800 per bottle
切餅費 Cake cutting fee (兩磅起 min. 2 pounds)	每磅\$75 per pound
外賣環保盒 Biodegradable takeaway container	每個\$5 each

## 蒸點 Steamed Dim Sum

- \$98 ☐ 花膠海皇灌湯餃 (每位)  
Double-boiled dumpling with seafood and fish maw in superior broth (per person)
- 👤 \$78 ☐ 粵式鮮蝦餃 (4件)  
Steamed shrimp dumplings (four pieces)
- \$72 ☐ 蟹籽燒賣皇 (4件)  
Steamed pork dumplings with crab roe (four pieces)
- 👤 \$68 ☐ 原隻鮑魚糯米雞  
Steamed glutinous rice with whole abalone and chicken
- 👤 \$68 ☐ 西班牙黑毛豬鵝蛋燒賣 (3件)  
Steamed pork dumplings with Spanish iberico ham and quail eggs (three pieces)
- \$68 ☐ 黑松露松茸餃 (3件)  
Steamed matsutake mushroom dumplings with black truffle (three pieces)
- \$58 ☐ 京滬小籠包 (3件)  
Steamed pork dumplings in Shanghainese style (three pieces)
- \$58 ☐ 柱候金錢肚  
Steamed beef tripe with Chu Hou paste
- \$58 ☐ 豉椒南瓜蒸排骨  
Steamed pork ribs with pumpkin in black bean sauce
- \$58 ☐ 羊肚菌蒸鮮竹卷 (3件)  
Steamed bean curd sheet rolls with morel (three pieces)
- \$58 ☐ 鮮竹牛肉球 (3件)  
Steamed beef balls with bean curd sheet (three pieces)
- \$48 ☐ 潮州粉果 (3件)  
Steamed pork dumplings with Chinese yam and peanuts (three pieces)
- \$48 ☐ 醬皇蒸鳳爪  
Steamed chicken feet with housemade sauce

## 腸粉 Rice Rolls

- 👤 \$88 ☐ 脆皮花姿鮮蝦腸粉  
Crispy rice rolls with shredded squid and shrimps
- \$82 ☐ 原隻鮮蝦腸粉  
Steamed rice rolls with shrimps
- 👤 \$78 ☐ 三式拼腸粉 (牛肉、鮮蝦及叉燒)  
Steamed rice rolls with beef, shrimps and barbecued pork
- 👤 \$68 ☐ X.O.醬煎腸粉  
Pan-fried rice rolls with X.O. chilli sauce
- \$68 ☐ 香茜叉燒腸粉  
Steamed rice rolls with barbecued pork and coriander
- \$68 ☐ 陳皮牛肉腸粉  
Steamed rice rolls with minced beef and mandarin peel

### 亮點 Gold Coast Starlight

筍尖蝦餃、海皇芝心芋角、奶皇金雞酥  
Fresh shrimp dumpling with bamboo shoot,  
Deep-fried taro dumpling stuffed with cheese and seafood,  
Baked pastry with egg custard filling  
美食之最大賞 - 【點心組金獎】  
Best of the Best Culinary Awards -  
【Gold Award in Dim Sum Category】

## 炸點 Deep-Fried Dim Sum

- \$78 ☐ 燒汁煎釀虎皮椒 (4件)  
Deep-fried green peppers stuffed with squid and shrimp paste in barbecued sauce (four pieces)
- \$68 ☐ 芋絲炸春卷 (3件)  
Deep-fried spring rolls with shrimps and taro (three pieces)
- 👤 \$58 ☐ 蘋果叉燒酥 (3件)  
Baked barbecued pork and apple puffs (three pieces)
- \$58 ☐ 葡汁海鮮鹹水角 (3件)  
Deep-fried glutinous rice dumplings with seafood in Portuguese sauce (three pieces)
- \$52 ☐ 香煎臘味蘿蔔糕 (3件)  
Pan-fried turnip cakes with preserved meats (three pieces)
- 👤 \$52 ☐ 惹味蘿蔔絲酥 (3件)  
Deep-fried turnip puffs (three pieces)

## 風味小食 Snacks

- 👤 \$228 ☐ 蜜汁黑豚肉叉燒  
Honey glazed barbecued pork
- \$198 ☐ 脆皮燒腩仔  
Crispy roasted pork belly
- \$138 ☐ 樟鼓青椒爆牛柳粒  
Fried beef cubes with green pepper, black olive and black bean sauce
- 👤 \$138 ☐ 天麻川芎白芷浸魚雲  
Poached fish head with gastrodia tuber, snidium roots and angelica roots
- \$118 ☐ 涼伴麻醬雞絲粉皮  
Greenbean noodles with shredded chicken in sesame dressing
- \$118 ☐ 紅燒脆皮皇子鵲  
Roasted whole baby pigeon
- \$118 ☐ 滷水鵝掌翼  
Marinated goose webs and wings with soy sauce
- \$118 ☐ 黃金軟殼蟹  
Deep-fried soft shell crabs with salted egg yolk
- \$108 ☐ 椒鹽白飯魚  
Deep-fried whitebait with spicy salt
- \$108 ☐ 家鄉煎藕餅 (6件)  
Pan-fried lotus roots with minced pork patties (six pieces)
- 👤 \$98 ☐ 五香魷魚鬚  
Spicy deep-fried squids
- \$88 ☐ 油鹽水浸時蔬  
Poached seasonal vegetables
- ☐ 菜心 ☐ 白菜仔 ☐ 唐生菜  
Choi sum Cabbage Chinese lettuce
- \$78 ☐ 七味脆豆腐  
Crispy bean curds with spicy salt
- \$78 ☐ 冰鎮話梅涼瓜  
Chilled preserved plums with bitter melon
- \$78 ☐ 溏心皮蛋伴酸薑  
Preserved eggs with pickled ginger
- \$48 ☐ 脆皮滷豆腐  
Crispy marinated bean curd