

## 精選粉麵 Rice and Noodles

-  \$268  香茜魚湯斑片泡稻庭麵  
Inaniwa udon with garoupa fillets in fish soup
- \$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  大廚砂窩炒飯  
Fried rice with conpoy and spring onion in casserole
- \$198  乾炒西冷牛肉河粉  
Wok-fried rice noodles with sirloin beef
- \$188  雲腿嫩雞煨上海麵  
Stewed noodles with chicken and Yunnan ham
-  \$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)

## 包點 Steamed Buns

-  \$68  蜜汁叉燒包(3件)  
Steamed barbecued pork buns (three pieces)
-  \$58  懷舊馬拉糕  
Steamed sponge cake
- \$58  班蘭奶皇包(3件)  
Steamed pandan custard buns (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  桃膠燉雙皮奶(每位)  
Double-boiled milk with peach gum in coconut water (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  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)
- \$48  薑汁千層糕(3件)  
Steamed ginger juice puddings (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、普洱、壽眉、鐵觀音、菊花 每位 \$25 per person  
Water, pu-erh, shoumei, teh kuan yin and chrysanthemum
- 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 松茸雞肉餃 (3件)  
Steamed matsutake mushroom dumplings with chicken (three pieces)
- \$58 京滬小籠包 (3件)  
Steamed pork dumplings in Shanghainese style (three pieces)
- \$58 梅子豆卜蒸排骨  
Steamed pork ribs with tofu puffs and pickled plums
- \$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

- \$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】

\$88

## 炸點 Deep-Fried Dim Sum

- \$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 安蝦鹹水角 (3件)  
Deep-fried glutinous rice dumplings with dried shrimps (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 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 紅燒脆皮皇子鵝  
Roasted whole baby pigeon
  - \$108 椒鹽白飯魚  
Deep-fried whitebait with spicy salt
  - \$98 五香魷魚鬚  
Spicy deep-fried squids
  - \$88 油鹽水浸時蔬  
Poached seasonal vegetables
- 菜心  
Choi sum

白菜仔  
Cabbage

唐生菜  
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