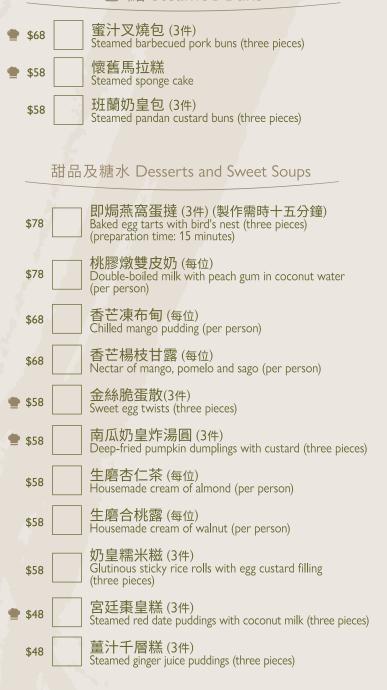
		精	選粉麵 Rice and Noodles
•	\$268		香茜魚湯斑片泡稻庭麵 Inaniwa udon with garoupa fillets in fish soup
	\$248		飄香鮑汁荷葉飯(製作需時三十分鐘) Steamed rice with shrimp, conpoy, mushroom in abalone sauce wrapped with lotus leaf (preparation time: 30 minutes)
•	\$238		大廚砂窩炒飯 Fried rice with conpoy and spring onion in casserole
	\$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





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 每碗\$25 each 白粥 Congee 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) 外賣環保盒 Biodegradable takeaway container

每磅\$75 per pound

每個\$5 each

Steamed chicken feet with housemade sauce

醬皇蒸鳳爪

\$48

陽粉 Rice Rolls

原隻鮮蝦腸粉 \$82 Steamed rice rolls with shrimps 三式拼腸粉 (牛肉、鮮蝦及叉燒) Steamed rice rolls with beef, shrimps and barbecued pork **\$78** X.O.醬煎腸粉 \$68 Pan-fried rice rolls with X.O. chilli sauce 香茜叉燒腸粉 \$68 Steamed rice rolls with barbecued pork and coriander 陳皮牛肉腸粉 \$68 Steamed rice rolls with minced beef and mandarin peel 亮點 Gold Coast Starlight \$88 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 芋絲炸春卷 (3件) Deep-fried spring rolls with shrimps and taro \$68 (three pieces) 蘋果叉燒酥(3件) **\$58** Baked barbecued pork and apple puffs (three pieces) 安蝦鹹水角 (3件) \$58 Deep-fried glutinous rice dumplings with dried shrimps (three pieces) 香煎臘味蘿蔔糕 (3件) \$52 Pan-fried turnip cakes with preserved meats (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 roo and angelica roots
	\$118	涼伴麻醬雞絲粉皮 Greenbean noodles with shredded chicken in sesam dressing
	\$118	紅燒脆皮皇子鴿 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 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

Deep-fried turnip puffs (three pieces)

惹味蘿蔔絲酥 (3件)

\$52