

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 ☐ 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 ☐ 蛋白杏仁茶(每位)
Sweetened almond cream with egg white (per person)
- 👤 \$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
- \$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】

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
- \$118 ☐ 涼伴麻醬雞絲粉皮
Greenbean noodles with shredded chicken in sesame 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
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
- \$48 ☐ 脆皮滷豆腐
Crispy marinated bean curd