

## 精選粉麵 Rice and Noodles

## 甜品 Desserts



香港黃金海岸酒店  
Hong Kong Gold Coast Hotel

## 點心粉麵菜譜 DIM SUM MENU

- ☞ \$268  香茜魚湯斑片泡稻庭烏冬  
Inaniwa udon with garoupa fillet and coriander in fish broth
- ☞ \$238  海王燴伊麵  
Braised e-flu noodles with seafood in supreme broth
- ☞ \$198  黃金蟹肉炒飯  
Fried rice with crab meat and shrimp paste
- ☞ \$198  乾炒西冷牛肉河粉  
Wok-fried flat rice noodles with sliced beef sirloin
- ☞ \$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)

- ☞ \$78  即焗燕窩蛋撻 (3件) (製作需時15分鐘)  
Baked egg tarts with bird's nest (3 pieces)  
(preparation time: 15 minutes)
- ☞ \$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 (3 pieces)
- ☞ \$58  香蕉豆沙酥餅  
Deep-fried pancakes with red bean paste and banana
- ☞ \$58  生磨杏仁茶 (每位)  
Housemade cream of almond (per person)
- ☞ \$48  宮廷棗皇糕 (3件)  
Steamed red date puddings with coconut milk (3 pieces)
- ☞ \$48  薑汁千層糕 (3件)  
Steamed ginger juice puddings (3 pieces)
- ☞ \$48  芝麻糊 (每位)  
Sweetened black sesame soup (per person)
- ☞ \$48  陳皮紅豆沙 (每位)  
Sweetened red bean soup with dried mandarin peel  
(per person)

## 包點 Steamed Buns

- ☞ \$68  蜜汁叉燒包 (3件)  
Steamed barbecued pork buns (3 pieces)
- ☞ \$58  懷舊馬拉糕  
Steamed sponge cake
- ☞ \$58  香菇雞包子 (3件)  
Steamed chicken and shiitake mushroom buns  
(3 pieces)
- ☞ \$58  奶皇包 (3件)  
Steamed egg custard buns (3 pieces)

### 茗茶及其他收費 Chinese Tea and Other Charges

熱開水、普洱、壽眉、鐵觀音、菊花、香片	每位 \$25 per person
Hot water, pu-erh, shoumei, teh kuan yin, chrysanthemum, jasmine	
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 / white wine)	每瓶 \$300 per bottle
香檳及烈酒開瓶費 Corkage (champagne / spirits)	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 (4 pieces)
- \$78 帶子鳳眼餃 (3件)  
Steamed shrimp dumplings with scallop (3 pieces)
- \$78 蟹籽燒賣皇 (4件)  
Steamed pork dumplings with crab roe (4 pieces)
- \$68 原隻鮑魚糯米雞  
Steamed glutinous rice with whole abalone and chicken
- \$68 四寶滑雞扎 (2件)  
Steamed bean curd rolls with chicken, fish maw, ham and mushroom (2 pieces)
- \$58 京滬小籠包 (3件)  
Shanghainese xiao long bao (3 pieces)
- \$58 梅子豆卜蒸排骨  
Steamed pork ribs with tofu puff and pickled plum
- \$58 鮮竹牛肉球 (3件)  
Steamed beef balls with bean curd sheet (3 pieces)
- \$48 柱侯金錢肚  
Steamed beef tripe in Chu Hou paste
- \$48 潮州粉果 (3件)  
Steamed pork dumplings with Chinese yam and peanuts (3 pieces)
- \$48 醬皇蒸鳳爪  
Steamed chicken feet with housemade sauce

## 腸粉 Rice Rolls

- \$78 原隻鮮蝦腸粉  
Steamed rice rolls with shrimp
- \$78 三式拼腸粉 (牛肉、鮮蝦及叉燒)  
Steamed rice rolls with beef, shrimp 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

## 炸點 Deep-Fried Dim Sum

- \$68 芋絲炸春卷 (3件)  
Deep-fried spring rolls with shrimp and taro (3 pieces)
- \$58 蘋果叉燒酥 (3件)  
Baked barbecued pork and apple puffs (3 pieces)
- \$58 鮮蝦腐皮卷 (3件)  
Crispy bean curd sheet rolls with shrimp (3 pieces)
- \$58 海皇之心芋角 (3件)  
Deep-fried taro puffs stuffed with seafood and cheese (3 pieces)
- \$58 安蝦鹹水角 (3件)  
Deep-fried glutinous rice dumplings with dried shrimp (3 pieces)
- \$58 香煎臘味蘿蔔糕 (3件)  
Pan-fried turnip cakes with preserved meat (3 pieces)
- \$58 蘿蔔絲酥餅 (3件)  
Deep-fried turnip puffs (3 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  
Shredded chicken and mung bean flat noodles 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 squid
- \$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 curd with spicy salt
- \$78 塘心皮蛋伴酸薑  
Preserved egg with pickled ginger
- \$58 蜆蚧鯪魚球 (3件)  
Deep-fried dace fish ball with fermented clam sauce (3 pieces)
- \$48 釀虎皮尖椒 (3件)  
Pan-fried chilli peppers stuffed with shrimp paste (3 pieces)
- \$48 脆皮滷豆腐  
Crispy marinated bean curd