







## 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
- \$268  芝士蝦球燴伊麵  
Braised e-fu noodles with shrimp balls and cheese
-  \$238  豉汁蝦球煎脆米粉  
Pan-fried crispy vermicelli with prawns in black bean sauce
- \$218  三黃帶子窩燒飯  
Fried rice with egg, preserved egg, salted egg and scallop in clay pot
-  \$198  生炒臘味糯米飯  
Fried glutinous rice with preserved meat
- \$198  鮑魚汁瑤柱雙菇炆粗麵  
Braised noodles with conpoy and mushrooms in abalone sauce
- \$198  乾炒西冷牛肉河粉  
Wok-fried rice noodles with sirloin beef
- \$198  艇王乾炒蝦籽麵  
Wok-fried noodles with seafood and shrimp roe
-  \$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)
- \$68  花膠菜肉包 (3件)  
Steamed fish maw and pork 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)
- \$48  養顏山楂糕 (3件)  
Steamed hawthorn cakes (three pieces)
- \$48  椰絲白兔仔 (4件)  
Marshmallow bunnies topped with shredded coconut (four 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 dumplings 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  西班牙黑毛豬鵝鶉蛋燒賣 (3件)  
Steamed pork dumplings with Spanish iberico ham and quail eggs (three pieces)
- \$68  鴛鴦四寶扎 (2件)  
Steamed winter bamboo shoots, asparagus and Chinese sausages rolls (two pieces)
-  \$58  娥姐蒸粉果 (3件)  
Steamed pork dumplings with shrimps and mushroom (three pieces)
- \$58  京滬小籠包 (3件)  
Steamed pork dumplings in Shanghainese style (three pieces)
- \$58  陳村粉蒸排骨  
Steamed Chencun rice sheets with pork ribs
- \$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  春風得意腸粉  
Steamed rice rolls with deep-fried spring rolls 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  蜂巢香芋天鵝酥 (3件)  
Deep-fried taro dumplings with diced roasted goose (three pieces)
- \$68  蒜香炸春卷 (3件)  
Deep-fried spring rolls with shrimps (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  黑松露鮮菌牛柳粒  
Fried beef cubes with mushroom in truffle sauce
-  \$138  天麻川芎白芷浸魚雲  
Poached fish head with gastrodia tuber, snidium roots and angelica roots
- \$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  金華脆奶卷 (4件)  
Deep-fried egg white rolls with milk (four pieces)
- \$78  木魚黑醋茄子  
Eggplant with dried bonito flakes and black vinegar
- \$78  滷心皮蛋伴酸薑  
Preserved eggs with pickled ginger
- \$78  七味脆豆腐  
Crispy bean curds with spicy salt