

精選粉麵 Rice and Noodles

- \$268 芝士蝦球焗伊麵(製作需時三十分鐘)
Baked e-fu noodles with shrimp balls and cheese
(preparation time: 30 minutes)
- \$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 豉蒜涼瓜豚肉煎脆米粉
Pan-fried crispy vermicelli with bitter melon and pork in
black bean and garlic sauce
- \$198 乾炒西冷牛肉河粉
Wok-fried rice noodles with sirloin beef
- \$198 鮑汁叉燒薑蔥蝦子撈粗麵
Braised egg noodles tossed with barbecued pork,
shrimp roe, ginger and scallion in abalone sauce
- \$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)
- \$98 皮蛋瘦肉粥(每位)
Congee with shredded pork and preserved egg
(per person)

包點 Steamed Buns

- \$88 香麻和牛大餅
Deep-fried wagyu beef pie
- \$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 淮山豆沙餅(3件)
Deep-fried Chinese yam and red bean paste cake
(three pieces)
- \$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)



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 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 黑松露松茸餃 (3件)
Steamed matsutake mushroom dumplings with black truffle (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 茴香羊肉餃 (3件)
Steamed lamb dumplings with fennel (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

- \$88 脆皮帶子腸粉
Crispy rice rolls with shredded scallops
- \$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 脆香黑松露和牛餃 (3件)
Deep-fried wagyu beef dumplings with black truffle (three pieces)
- \$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 燒汁鮮菌牛柳粒
Fried beef cubes and mushroom with barbecued sauce
- \$138 天麻川芎白芷浸魚雲
Poached fish head with gastrodia tuber, snidium roots and angelica roots
- \$138 錦繡海鮮炸雲吞 (6件)
Deep-fried wontons with assorted seafood in sweet and sour sauce (six pieces)
- \$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
- \$118 滷水鵝掌翼
Marinated goose webs and wings with soy sauce
- \$108 椒鹽白飯魚
Deep-fried whitebait with spicy salt
- \$108 家鄉煎藕餅 (6件)
Pan-fried lotus roots with minced pork patties (six pieces)
- \$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 涼伴胡麻醬燒茄子
Chilled roasted eggplants with sesame sauce
- \$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