

## 腸粉 Steamed Rice Rolls

爽滑白腸粉(混醬) S 小 ☐  
Traditional Steamed Rice Rolls (Mix Sauce)

蜜汁叉燒腸 L 大 ☐  
Steamed Rice Rolls with BBQ Pork

牛肉腸粉 L 大 ☐  
Steamed Rice Rolls with Beef Meat

XO醬煎腸粉 L 大 ☐  
Stir-fired Rice Rolls with XO Sauce

原隻碧綠鮮蝦腸粉 D 特 ☐  
Steamed Rice Rolls with Whole Shrimp

## 小食 Appetizer

桂花小紅茄 M 中 ☐  
Tomato with Osmanthus

脆皮七味豆腐 D 特 ☐  
Fried Tofu with Salt & Pepper

金沙魷魚鬚 D 特 ☐  
Deep-fried Squid Tentacles in Salted Egg Yolk

## 蒸飯 Steamed Rice

鳳爪排骨飯 P 頂 ☐  
Steamed Rice with Chicken Feet & Spareribs

棗皇北菇滑雞飯 P 頂 ☐  
Steamed Rice with Chicken & Black Mushrooms

章魚肉餅飯 P 頂 ☐  
Steamed Rice with Jellyfish and Minced Pork Patty

## 粥品 Congee

	碗 Bowl	窩 Pot
	L 大	P 頂
皮蛋瘦肉粥 Congee with Century Egg and Pork	<input type="checkbox"/>	<input type="checkbox"/>

生菜鯪魚球粥 Congee with Dace Fish Balls and Lettuce	<input type="checkbox"/>	<input type="checkbox"/>
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## 甜品 Desserts

★滋潤養顏杞子菊花凍糕 (3件) S 小 ☐  
Chrysanthemum and Goji Berry Jelly (3 pcs)

遠年陳皮紅豆沙 S 小 ☐  
Red Bean Sweet Soup with Dried Tangerine Peel

香甜薑汁糕 (3件) M 中 ☐  
Jujube & Ginger Juice Steamed Cake (3 pcs)

★棗皇糕 (3件) M 中 ☐  
Steamed Red Dates Cake (3 pcs)

★金絲糖膠脆蛋散 (3件) L 大 ☐  
Sweet Egg Twists (3 pcs)

### 點心價格(每份計) Price (per item)

小點	中點	大點	特點	頂點
S	M	L	D	P

\$35	\$42	\$48	\$56	\$68
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荃福樓 TSUEN FU LOU

營業時間 Opening Hours  
每天Daily 7:30am - 4:30pm



精美點心  
Dim Sum

檯號 Table No.

人數 No. of Pax

經手人 Handled By

☎ 39966322

香港九龍葵涌健全街28號香港荃灣帝盛酒店一樓

1/F @ DORSETT TSUEN WAN, HONG KONG  
28 KIN CHUEN STREET, KWAI CHUNG, KOWLOON, HONG KONG

DORSETT  
TSUEN WAN HONG KONG  
香港荃灣帝盛酒店



## 精美點心 *Dim Sum*

### 蒸 Steamed

★ 晶瑩鮮蝦餃 (3件) L 大 ☐  
Steamed Crystal Shrimp Dumplings (3 pcs)

★ 黑松露燒賣 (3件) L 大 ☐  
Siu Mai with Black Truffle (3 pcs)

豉汁蒸鳳爪 M 中 ☐  
Steamed Chicken Feet in Black Bean Sauce

鮮竹牛肉球 (2件) M 中 ☐  
Fresh Beef Balls with Tofu Sheet (2 pcs)

時菜鯪魚球 (2件) M 中 ☐  
Steamed Mud Carp Fish Balls with Vegetables (2 pcs)

XO醬潮州粉粿 (3件) M 中 ☐  
Chaozhou Style Dumpling with XO Sauce (3 pcs)

★ 番茄濃湯鮮竹卷 (3件) M 中 ☐  
Tomato Soup with Steamed Beancurd Roll (3 pcs)

懷舊珍珠雞 (2件) L 大 ☐  
Steamed Mini Lotus Leaf Warp Glutinous Rice (2 pcs)

黑椒麒麟金錢肚 L 大 ☐  
Black Pepper Sauce Beef Tripe

香蒜蒸排骨 L 大 ☐  
Steamed Pork Ribs with Garlic

原隻北菇棉花雞 L 大 ☐  
Steamed Chicken with Fish Tripe & Whole Chinese Mushroom

★ 黑松露菌菇餃 (3件) L 大 ☐  
Black Truffle Wild Mushroom Dumplings (3 pcs)

★ 滋補藥膳雞腳 (8件) P 頂 ☐  
Nourishing Herbal Chicken Feet Soup (8 pcs)

### 炸 Deep-fried

香煎小米糕 S 小 ☐  
Pan-fried Millet Cake

香脆炸奶 (3件) S 小 ☐  
Crispy Fried Milk (3 pcs)

香脆炸春卷 (3件) M 中 ☐  
Crispy Fried Spring Rolls (3 pcs)

播沙炸煎堆 (3件) M 中 ☐  
Deep-fried Sesame Seed Balls (3 pcs)

鮮蝦腐皮卷 (3件) M 中 ☐  
Beancurd Skin with Shrimp (3 pcs)

沙律明蝦角 (3件) M 中 ☐  
Deep-fried Prawn Dumpling with Mayonnaise (3 pcs)

★ 啤梨鹹水角 (3件) M 中 ☐  
Pear-shaped Fried Dumplings (3 pcs)

順德鯪魚肉釀茄子 (3件) L 大 ☐  
Stuffed Eggplant with Shunde Dace Fish (3 pcs)

鮮蝦炸雲吞 (3件) L 大 ☐  
Deep-fried Shrimp Wontons (3 pcs)

★ 黑魚子醬煎芋絲夾 (3件) L 大 ☐  
Pan-fried Shredded Taro Cake with Caviar Sauce (3 pcs)

### 包點 Steamed Stuffed Bun

香滑奶黃包 (3件) S 小 ☐  
Steamed Creamy Custard Bun (3 pcs)

古法原隻馬拉糕 M 中 ☐  
Traditional Cantonese Sponge Cake

蜜汁叉燒包 (3件) M 中 ☐  
Steamed BBQ Pork Bun (3 pcs)

★ 懷舊燒腩卷 (2件) L 大 ☐  
Roast Pork Belly Bun (2 pcs)

★ 巧手小蘋果 (3件) L 大 ☐  
Apple-shaped Golden Bun (3 pcs)



茶芥每位\$15 tea and condiment served as \$15 per person  
另加一服務費 Plus 10% service charge

價格以港元計算 All prices are in Hong Kong Dollars  
圖片只供參考 Photos for reference only

 Vegetarian  
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★ Chef's recommendation  
廚師推介