

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-fried 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

皮蛋瘦肉粥 L 大 P 頂
Congee with Century Egg and Pork

生菜鯉魚球粥 L 大 P 頂
Congee with Dace Fish Balls and Lettuce

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

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

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

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)
Steamed Crystal Shrimp Dumplings (3 pcs)

L 大

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

L 大

豉汁蒸鳳爪
Steamed Chicken Feet in Black Bean Sauce

M 中

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

M 中

時菜鰻魚球 (2件)
Steamed Mud Carp Fish Balls with Vegetables (2 pcs)

M 中

XO醬潮州粉餃 (3件)
Chaozhou Style Dumpling with XO Sauce (3 pcs)

M 中

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

M 中

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

L 大

黑椒麒麟金錢肚
Black Pepper Sauce Beef Tripe

L 大



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

香蒜蒸排骨
Steamed Pork Ribs with Garlic

L 大

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

L 大

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

L 大

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

P 頂

炸 Deep-fried

香煎小米糕
Pan-fried Millet Cake

S 小

香脆炸奶 (3件)
Crispy Fried Milk (3 pcs)

S 小

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

M 中

擂沙炸煎堆 (3件)
Deep-fried Sesame Seed Balls (3 pcs)

M 中

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

M 中

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

M 中



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

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

M 中

順德鰻魚肉釀茄子 (3件)
Stuffed Eggplant with Shunde Dace Fish (3 pcs)

L 大

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

L 大

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

L 大

包點 Steamed Stuffed Bun

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

S 小

古法原隻馬拉糕
Traditional Cantonese Sponge Cake

M 中

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

M 中

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

L 大

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

L 大

Vegetarian
素

Chef's recommendation
廚師推介