

荃福樓

TSUEN
FU
LOU

營業時間 Opening Hour
每天 Daily 11:30am - 4:30pm

午市點心套餐 Dim Sum Lunch Set

A \$118

點心 (兩款) Dim Sum (2 items)
燒味 (半份) Roasted Meat (Half Portion)

是日例湯 ☐ 或 糖水 ☐
Daily Soup OR Dessert Soup

B \$168

點心 (三款) Dim Sum (3 items)
燒味 (半份) 或 粉麵飯 (一份)

Roasted Meat ☐ OR Rice/Noodles ☐
(Half Portion) (1 item)

是日例湯 ☐ 或 糖水 ☐
Daily Soup OR Dessert Soup

C \$218

點心 (四款)
Dim Sum (4 items)

小菜 (一款)
Main Dish (1 item)

是日例湯 Daily Soup

甜品 Dessert 或 糖水 Dessert Soup

★滋潤養顏杞子菊花凍糕 ☐
Chrysanthemum and Goji Berry Jelly

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

🍃香甜薑汁糕 ☐
Jujube & Ginger Juice Steamed Cake

★棗皇糕 ☐
Steamed Red Dates Cake

★金絲糖膠脆蛋散 ☐
Sweet Egg Twists

點心 Dim Sum

** 點心每款一件 Dim Sum served as ONE piece for each item **

蒸 Steamed

★晶瑩鮮蝦餃 ☐
Steamed Crystal Shrimp Dumplings

★黑松露燒賣 ☐
Siu Mai with Black Truffle

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

鮮竹牛肉球 ☐
Fresh Beef Balls with Tofu Sheet

時菜鯪魚球 ☐
Steamed Mud Carp Fish Balls with Vegetables

XO醬潮州粉粿 ☐
Chaozhou Style Dumpling with XO Sauce

番茄濃湯鮮竹卷 ☐
Tomato Soup with Steamed Beancurd Roll

懷舊珍珠雞 ☐
Steamed Mini Lotus Leaf Warp Glutinous Rice

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

香蒜蒸排骨 ☐
Steamed Pork Ribs with Garlic

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

★黑松露菌菇餃 ☐
Black Truffle Wild Mushroom Dumplings

腸粉 Steamed Rice Rolls

🍃爽滑白腸粉 ☐
Traditional Steamed Rice Rolls

蜜汁叉燒腸 ☐
Steamed Rice Rolls with BBQ Pork

牛肉腸粉 ☐
Steamed Rice Rolls with Beef Meat

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

🍃 Vegetarian
素

★ Chef's recommendation
廚師推介

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點心 Dim Sum

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炸 Deep-fried



香煎小米糕

Pan-fried Millet Cake



香脆炸奶

Crispy Fried Milk

香脆炸春卷

Crispy Fried Spring Rolls



擂沙炸煎堆

Deep-fried Sesame Seed Balls

鮮蝦腐皮卷

Beancurd Skin with Shrimp

沙律明蝦角

Deep-fried Prawn Dumpling with Mayonnaise

★ 啤梨鹹水角

Pear-shaped Fried Dumplings

順德鯪魚肉釀茄子

Stuffed Eggplant with Shunde Dace Fish

鮮蝦炸雲吞

Deep-fried Shrimp Wontons

粥品 Congee

碗 Bowl

皮蛋瘦肉粥

Congee with Century Egg and Pork

生菜鯪魚球粥

Congee with Dace Fish Balls and Lettuce

包點 Steamed Stuffed Bun

香滑奶黃包

Steamed Creamy Custard Bun

古法原隻馬拉糕

Traditional Cantonese Sponge Cake

蜜汁叉燒包

Steamed BBQ Pork Bun

★ 懷舊燒腩卷

Roast Pork Belly Bun

燒味

Roasted Meat

叉燒

BBQ Pork

燒腩仔

Crispy Roast Pork Belly



Vegetarian
素



Chef's recommendation
廚師推介

茗茶每位 \$22 Chinese tea served at \$22 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



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午市點心套餐 Dim Sum Lunch Set

小菜 Main Dishes

- | | |
|--|--------------------------|
| 福建金酥豆腐
Fried Bean Curd in Fujian Style | ☐ |
| 藍莓黃桃咕嚕肉
Sweet and Sour Pork with Blueberries and Golden Peach | ☐ |
| 豉椒涼瓜肉片
Stir-fried Pork Slices with Bitter Melon in Black Bean Sauce & Green Pepper | ☐ |
| 紙包骨
Paper-Wrapped Short Ribs | ☐ |
| 懷舊京都焗肉排
Nostalgic Baked Pork Chop with Tomato Sauce | ☐ |
| 潮州鹹菜銀杏鮮腐竹煮豬肚
Pork Tripe with Pickled Mustard Green and Ginkgo Nuts and Tofu Sheets | ☐ |
| 荃福小炒王
Tsuen Fu Signature Stir-fry with Chive Flowers and Squid and Dried Shrimps | ☐ |
| 攪菜肉鬆四季豆
Stir-fried String Beans with Minced Pork and Preserved Olive Vegetables | ☐ |
| 野菌燒豆腐
Braised Tofu with Wild Mushroom | ☐ |
| 上湯蒜子浸莧菜
Braised Spinach in Supreme Broth with Garlic | ☐ |
| 上湯蒜子瑤柱浸白菜仔
Braised Chinese White Cabbage in Supreme Broth with Garlic and Conpoy | ☐ |
| 海鮮煎蛋角
Crispy Seafood Omelette | ☐ |
| 沙爹牛肉炒芥蘭
Stir-Fried Chinese Kale with Satay Beef | ☐ |
| 荷葉包雞
Steamed Chicken in Lotus Leaf | ☐ |
| 冰鎮拔絲咕嚕肉
Iced Caramelized Sweet and Sour Pork | ☐ |
| 大馬站（蝦醬豆腐火腩煲）
Rickshaw Man's Casserole (Tofu & Roasted Pork Belly with Shrimp Paste) | ☐ |
| 澳門葡汁焗四蔬
Baked Assorted Vegetables in Portuguese Sauce | ☐ |
| 海皇炒鮮奶
Scrambled Egg White with Assorted Seafood and Milk | ☐ |



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粉麵飯 Rice & Noodles

肉絲炒麵

Crispy Noodles with Shredded Pork

☐

雪菜肉絲燜米粉

Braised Rice Noodle with Preserved Vegetable and Shredded Pork

☐

彩椒肉鬆鴛鴦米

Pork Floss Rice Vermicelli with Bell Pepper

☐

豉椒雞柳炒河

Stir-fried Flat Rice Noodles with Chicken Fillet and Black Bean Sauce

☐

醬爆彩椒肉鬆鴛鴦米

Pork Floss Rice Vermicelli with Bell Pepper and Bean Sauce

☐

家鄉炒油麵

Stir-fried Yellow Noodles

☐

卡邦尼炆伊麵

Carbonara E-fu Noodles

☐

豉椒排骨炒兩麵黃

Stir-fried Two-side-crispy Noodles with Black Bean Sauce Pork Ribs

☐

頭抽豉油皇魚鬆炒麵

Supreme Stir-fried Noodles with Fish Floss and Soy Sauce

☐

金銀瑤柱蛋白炒飯

Dried Scallop and Egg White Fried Rice

☐

蝦醬生炒牛肉飯

Stir-fried Beef Fried Rice with Shrimp Paste

☐