A \$118 (爭位 per person)

千市點心套餐 Dim Sum Lunch Set

1)點心 (選兩款, 每款一件上)
Dim Sum (choose 2; one piece per item) 2) 燒味 (選一款, 半份上) Roasted Meat (choose 1, half portion)
又燒 BBQ Pork Crispy Roast Pork Belly 3)是日例湯 或 糖水 (一碗) Daily Soup OR Dessert Soup (one bowl)
B \$168 (爭位 per person)
1)點心 (選三款, 每款一件上) Dim Sum (choose 3; one piece per item) 2)燒味 (選一款, 半份上) 或 粉麵飯 (一碟) Roasted Meat (choose 1, half portion) 又燒 燒腩仔 BBQ Pork Crispy Roast Pork Belly 炒粉麵 炒飯 Fried Noodle Fried Rice 3)是日例湯 或 糖水 Daily Soup OR Dessert Soup (一碗) On Dessert Soup (one bowl)
C \$218 (爭位 per person)
1)點心(選四款,每款一件上) Dim Sum (choose 3; one piece per item) 2)是日例湯(一碗) Daily Soup (one bowl) 3)小菜(選一款) Main Dish (choose 1)

4)甜品 (選一款) ___ 或 糖水 Dessert (choose 1) ___ OR Dessert Soup

蒸 Steamed (一件 one piece)

Steamed Crystal Shrimp Dumplings

★ 晶瑩鮮蝦餃

本指模 tsuen 午市點心套餐 Dim Sum Lunch Set

▶ 香煎小米糕

Pan-fried Millet Cake

炸 Deep-fried (一件 one piece)

** 根據自選套餐數量 Quantity based on selected set **

★ 黑松露燒賣	香脆炸奶
Siu Mai with Black Truffle	Crispy Fried Milk
鮮竹牛肉球	香脆炸春卷
Fresh Beef Balls with Tofu Sheet	Crispy Fried Spring Rolls
時荼鯪魚球	福沙炸煎堆
Steamed Mud Carp Fish Balls with Vegetables	Deep-fried Sesame Seed Balls
XO醬潮州粉粿 Chaozhou Style Dumpling with XO Sauce	沙律明蝦角 Deep-fried Prawn Dumpling with Mayonnaise
懷舊珍珠雞	★啤梨鹹水角
Steamed Mini Lotus Leaf Warp Glutinous Rice	Pear-shaped Fried Dumplings
★黑松露菌菇餃 Black Truffle Wild Mushroom Dumplings	順德鯪魚肉釀茄子 Stuffed Eggplant with Shunde Dace Fish
包點 Steamed Stuffed Bun	鮮蝦炸雲春
(一件 one piece)	Deep-fried Shrimp Wontons
香滑奶黃包 Steamed Creamy Custard Bun	辨品 Congee (一碗 one bowl)
蜜汁叉燒包	皮蛋瘦肉粥
Steamed BBQ Pork Bun	Congee with Century Egg and Pork
★懷舊燒腩卷	生菜鯪魚球粥
Roast Pork Belly Bun	Congee with Dace Fish Balls and Lettuce

Vegetarian

著茶毒位\$22 Chinese tea served at \$22 per person 另加一服務費 Plus 10% service charge

Chef's recommendation 廚師推介 價格以港元計算 All prices are in Hong Kong Dollars

圖片只供参考 Photos for reference only

本格模 TSUEN 午市點心套餐 Dim Sum Lunch Set

豉油皇炒麵 Stir-fried Noodles with Soy Sauce Supreme
雪菜肉絲炆米粉 Braised Rice Noodle with Preserved Vegetable and Shredded Pork
星洲炒米 Singapore Style Fried Vermicelli
家鄉炒米 Home Style Fried Vermicelli
廈門炒米 Xiamen Fried Vermicelli
飽汁鮮萬炆伊麵 Braised e-fu noodle with mushroom in Abalone Sauce
揚州炒飯 Yangzhou Fried Rice
古法生炒牛肉飯



Fried Rice with Minced Beef



本稿樓 TSUEN 午市點心套餐 Dim Sum Lunch Set

野菌燒豆腐 Braised Tofu with Mushrooms	
欖菜肉鬆四季豆 Stir-fried Green Beans with Minced Pork and Preserved Olive Vege	etables
啫啡芥蘭煲 Sizzling Chinese Broccoli Pot	
懷舊京都內排 Pork Chop in Sweet & Sour Sauce	
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(一碗 one bowl) ★滋潤養顏杞子菊花凍糕	
(一碗 one bowl) ★滋潤養顏杞子菊花凍糕 Chrysanthemum and Goji Berry Jelly 遠年陳皮紅豆沙	
(一碗 one bowl) ★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	