学業時間 Opening Hour 等天Daily 8:30am - 4:30pm

午市點心套餐 Dim	Sum Lunch Set
A \$118	B \$168
點心(雨款)Dim Sum (2 items) 燒味(半份)Roasted Meat (Half Portion) 是日例湯	照心 (三款) Dim Sum (3 items) 焼味 (半份) 或 粉麺飯 (一份) Roasted Meat (Half Portion) OR Rice/Noodles (1 item) 是日例湯 或 糖水 Daily Soup OR Dessert Soup
C	S218
Dim Sum (4 items) ★滋潤養顏杞子 Chrysanthemum and G ** 遠年陳皮紅豆** ** 遠年陳皮紅豆** ** ** ** ** ** ** ** ** ** ** ** **	oji Berry Jelly Steamed Red Dates Cake ***********************************
** 點心 Din ** 點心每款一件 Dim Sum served 蒸 Stea	•
★晶瑩鮮蝦餃 Steamed Crystal Shrimp Dumplings	香蒜蒸排骨 Steamed Pork Ribs with Garlic
★黑松露燒賣 Siu Mai with Black Truffle	原隻北菇棉花雞 Steamed Chicken with Fish Tripe & Whole Chinese Mushroom
酸汁蒸鳳爪 Steamed Chicken Feet in Black Bean Sauce	★黒松露菌菇餃 Black Truffle Wild Mushroom Dumplings
鲜竹牛肉球 Fresh Beef Balls with Tofu Sheet	腸粉 Steamed Rice Rolls
時菜鯪魚球 Steamed Mud Carp Fish Balls with Vegetables	
XO醬潮州粉粿	源 滑 白 腸 粉
	更滑白腸粉 Traditional Steamed Rice Rolls
Chaozhou Style Dumpling with XO Sauce 番茄濃湯鲜竹巻 Tomato Soup with Steamed Beancurd Roll	
Chaozhou Style Dumpling with XO Sauce 番茄濃湯鮮竹巻	Traditional Steamed Rice Rolls 蜜汁叉燒腸

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

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

Vegetarian

孝指模 TSUEN FU LOU

營業時間 Opening Hour 每天Daily 8:30am - 4:30pm

午市點心套餐 Dim Sum Lunch Set

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

炸 Deep-fried	粥品 Congee
香煎小米糕 Pan-fried Millet Cake	^碗 Bow 皮蛋瘦肉粥 Congee with Century Egg and Pork
香脆炸奶 Crispy Fried Milk	生亲鲮魚球粥 Congee with Dace Fish Balls and Lettuce
香脆炸春巻 Crispy Fried Spring Rolls	A Bh Channel Chaffed Day
● 擂沙炸煎堆 Deep-fried Sesame Seed Balls	包點 Steamed Stuffed Bur香滑奶黃色
鮮蝦腐皮巻 Beancurd Skin with Shrimp	Steamed Creamy Custard Bun
沙律明蝦角 Deep-fried Prawn Dumpling with Mayonnaise	古法原隻馬拉糕 Traditional Cantonese Sponge Cake
★啤梨鹹水角 Pear-shaped Fried Dumplings	蜜汁叉燒包 Steamed BBQ Pork Bun
順德鯪魚肉釀茄子 Stuffed Eggplant with Shunde Dace Fish	★懷舊燒腩卷 Roast Pork Belly Bun
鲜蝦炸雲吞 📉	

Roasted Meat

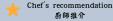
叉燒 BBQ Pork 燒腩仔

Deep-fried Shrimp Wontons

Crispy Roast Pork Belly







午市點心套餐 Dim Sum Lunch Set

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	
纸包骨 Paper-Wrapped Short Ribs	
懷舊京都燭肉排 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	
荃稿小炒王 Tsuen Fu Signature Stirfry with Chive Flowers and Squid and Dried Shrimps	
欖菜肉鬆四季豆 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	
海鲜煎蛋角 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	
海皇炒鲜奶 Scrambled Egg White with Assorted Seafood and Milk	

午市點心套餐 Dim Sum Lunch Set

——*— 粉麵飯 Rice & Noodles ——*—
内絲炒麵 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
響爆彩椒肉鬆鴛鴦米 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
競椒排骨炒兩麵黃 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
金銀搖柱蛋白炒飯 Dried Scallop and Egg White Fried Rice
蝦醬生炒牛肉飯 Stir-fried Beef Fried Rice with Shrimp Paste