## 龍逸軒點心餐牌 LOONG YAT HEEN DIM SUM MENU



1	酒醉鮮鮑魚	每位 Per Person	\$60
U	Chilled Abalone with Chinese Wine		
		每碼	Per Dish
0	鹽燒帶子 Salt-grilled Scallops		\$118
	百花煎釀秋葵 Pan-fried Okra Stuffed with Shrimp Paste		\$108
	生煎蓮藕餅 Pan-fried minced Pork and Lotus Root Cake		\$108
	蔥油海蜇頭 Marinated Jelly Fish with Spring Onions and Sesame Oil		\$98
	鎮江肴肉 Marinated Pork in Dark Vinegar		\$98
	五香牛腱 Marinated Sliced Beef Shank		\$98
	鮑汁豬腳仔 Marinated Pig's Knuckle with Abalone Sauce		\$88
Ø	香辣脆金磚 Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce		\$88
0	燒汁燴冬菇 Marinated Black Mushroom with Supreme Soy Sauce		\$88
0	蒜香豆瓣醬青瓜 Shredded Cucumber with Garlic and Chili Sauce		\$78
0	話梅車厘茄 Cherry Tomatoes with Sour Plums		\$78
	子薑皮蛋 Preserved Egg with Pickled Young Ginger		\$78







0	香麻叉燒酥 Baked Barbecued Pork Puff with Sesame		\$75
0	上湯炸粉粿 Deep-fried Pork and Shrimp Dumpling		\$75
	香煎腐皮卷 Deep-fried Bean Curd Sheet Roll		\$69
0	沙律醬蝦多士 Deep-fried Shrimp Toast with Mayonnaise		\$69
	家鄉煎魚餅 Pan-fired Minced Fish Cake		\$69
	韭黃脆春卷 Deep-fried Spring Roll		\$69
	鳳凰瑤柱珍珠雞 Pan-fried Glutinous Rice with Diced Pork and Chicken Wrapped with Egg Sheet	1件 pc	\$68



金腿蘿蔔絲手袋酥 (數量有限·售完即止) Baked Pastries with Shredded Turnip and Yunnan Ham 1件 pc \$48



0	鮑魚海鮮灌湯餃 Seafood Dumpling with Bamboo Pith in Supreme Soup	每位 Per Person	\$108
0	原隻南非鮑魚燒賣 Steamed Pork and Shrimp Dumpling with Whole South African Abalone	每位 Per Person	\$98
0	翠塘蛋白金魚餃 (數量有限·售完即止) Steamed Scallops Dumpling Served with Egg White and Spring Onion Paste (limited supply; while stocks last)	每位 Per Person	\$88
0	鮑魚竹笙棉花雞 Steamed Chicken, Abalone and Fish Maw		\$88
	晶瑩鮮蝦餃 Steamed Fresh Shrimp Dumpling		\$76
	蟹籽蒸燒賣 Steamed Pork and Shrimp Dumpling with Crab Roe		\$76
	上海小籠包 Steamed Shanghai "Xiao Lung" Pork Dumpling		\$69
	鮮蝦韭菜餃 Steamed Shrimp Dumpling with Chives		\$69
	蟹肉菜苗餃 Steamed Crab Meat and Vegetables Dumpling		\$69
	蠔皇叉燒包 Steamed Barbecued Pork Bun		\$66
	醬皇蒸鳳爪		\$60



Steamed Chicken Feet with Black Bean Sauce





每位 Per Person \$108

		每碟 Per Dish
	椒鹽銀杏 Deep-fried Gingko with Spicy Salt and Chilli	\$98
	椒鹽蟲草花 Deep-Fried Cordyceps Flower with Spicy Salt and Chilli	\$78
	金粟上素腸粉 Steamed Rice Roll with Sweet Corn, Vegetable and Carrot	\$72
0	松子素粉粿 Steamed Assorted Vegetable Dumpling with Pine Nuts	\$66
	竹笙上素卷 Steamed Assorted Vegetables with Bamboo Pith Roll	\$66
	珍菌上素生煎包 Pan-fried Mushroom with Preserved Vegetable Bun	\$66
	香菇乾燒伊麵 Braised E-fu Noodles with Straw Mushroom	\$208
	金粟翡翠炒飯	\$208



Fried Rice with Sweet Corn, Vegetable & Carrot





	XO醬炒腸粉 Stir-fried Rice Roll with XO Chilli Sauce	\$88
	带子香菇陽粉 Steamed Rice Roll with Scallop and Straw Mushroom	\$78
	韭黃鮮蝦腸粉 Steamed Rice Roll with Shrimp and Garlic Chive	\$78
0	招牌三式腸粉 (韭黃鮮蝦、蜜汁叉燒、金粟上素 ) Steamed Trilogy Rice Roll (Garlic Chive & Shrimp, Barbecued Pork and Mixed Vegetables)	\$78
	蜜汁叉燒腸粉 Steamed Rice Roll with Barbecued Pork	\$72
0	春風得意腸粉 Steamed Rice Roll with Deep-fried Spring Roll	\$72



0	上湯花膠絲浸時蔬 Braised Seasonal Vegetables with Shredded Fish Maw in Soup	\$238
0	梅菜心蒸菜遠 Steamed Vegetables with Preserved Mustard Greens	\$178
	櫻花蝦炒芥蘭 Stir-fried Kale with Sakura Shrimps	\$178







玫瑰豉油雞-隻 Whole\$500Soy Sauce Chicken with Chinese Rose Wine半隻 Half\$250

金裝燒味拼盤 E#3 kinds \$308 Assorted Barbecued Meat Platter 兩拼2 kinds \$268

蜜汁西班牙黑毛豬叉燒皇 Barbecued Spanish Iberico Pork 鐵板上菜 Served on Teppan 例牌 Regular \$238

招牌古法金錢雞 (兩天前預訂) Sliced Barbecued Pork with Chicken Liver (2 days advance order)

\$260



\$260



-隻 Whole \$208

脆皮燒腩仔

\$188

Roasted Pork Belly





		每位 Per Person
0	燕窩海鮮粥 Congee with Seafood and Bird's Nest	\$228
	生滾斑球粥 Congee with Fillet of Garoupa	\$128
	皮蛋瘦肉粥 Congee with Thousand Year Egg and Minced Pork	\$98
		每窩 Per Tureen
0	上湯雲腿竹笙稻庭麵 Inaniwa Udon with Yunnan Ham and Bamboo Piths in Supreme Soup	\$288
	濃湯蝦球稻庭麵 Inaniwa Udon with Prawns in Chicken Broth	\$288
		每碟 Per Dish
	滑蛋帶子炒河 Stir-fried Flat Rice Noodles with Scallop and Scrambled Egg	\$238
	瑶柱海皇泡飯 Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup	\$238
	咖哩海鮮炒飯 Curry Fried Rice with Assorted Seafood	\$238
0	哈哈蝦炒飯 Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste	\$238
	芙蓉海鮮粒煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Scrambled Egg	\$238
	皇牌XO醬乾炒牛河 Stir-fried Flat Rice Noodles with Beef and Homemade XO Chilli Sauce	\$218
	鮑魚汁叉燒絲撈寬條麵 Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce	\$218
	豉油皇黑豚肉炒麵 Fried Noodles with US Berkshire Pork in Supreme Soy Sauce	\$218
	醬油生炒牛鬆飯 Fried Rice with Minced Beef with Supreme Soy Sauce	\$218





		每位 F	Per Person
	椰汁燉燕窩 Double-boiled Bird's Nest in Coconut Cream		\$468
0	甘露浮圖 Chilled Mango Pudding in Sago and Pomelo Cream		\$68
	香芒布甸 Chilled Mango Pudding		\$58
0	楊枝甘露 Chilled Mango Smoothies with Sago and Pomelo		\$58
	冰花雪耳燉萬壽果 Double-boiled Snow Fungus with Papaya		\$58
	生磨蛋白杏仁茶 Sweetened Almond Cream with Egg White		\$58
	陳皮紅豆沙 Sweetened Red Bean Soup		\$58
	生磨黑芝麻糊 Sweetened Sesame Cream		\$58
0	燕麥香芒卷 Chilled Mango Roll with Oatmeal	4件 pcs	\$60
0	流沙奶皇煎堆仔 Deep-fried Sesame Dumpling with Egg Custard Filling	3件 pcs	\$60
	香滑奶皇包 Steamed Egg Custard Bun	3件 pcs	\$60
0	燕窩雞蛋撻 Baked Mini Egg Tart with Bird's Nest	3件 pcs	\$96
	迷你奶皇蟠桃 Steamed Egg Custard Longevity Bun (Small)	12件 pcs 6件 pcs	\$180 \$90
	大奶皇蟠桃 Steamed Egg Custard Longevity Bun (Big)	6件 pcs 3件 pcs	\$180 \$90
	合時鮮果盤 Seasonal Fruit Platter		\$60

