任點任食點心 Brunch All-You-Can-Eat Dim Sum Brunch

枱號:_____ 人數: _____

感謝您選擇於龍逸軒用餐。為提升您在龍逸軒的用餐體驗,同時減少食物浪費, 我們將推行全新點餐措施。感謝您的理解與配合。

Thank you for choosing Loong Yat Heen. To enhance your dining experience and minimize food waste, we are introducing a new ordering system. We appreciate your understanding and cooperation.

龍逸軒招牌點心 Signature Dim Sum

[]原隻南非鮑魚燒賣皇(1件)

Steamed Pork and Shrimp Dumpling with Whole South Africa Abalone (1 pc)

每位敬送一件 Limited to one order per customer

如有任何爭議,九龍酒店保留最終決定權。The Kowloon Hotel reserves the right of final decision in case of any disputes.

蒸點	Stear	ned		
首次 1 st Order	加上 · 2 nd O			
[]	[]	春筍金箔蝦餃 (一件)	Steamed Fresh Shrimp Dumpling with Gold-leaf (1 pc)
[]	[]	粉彩松露石榴球 (-件)	Steamed Mushroom Dumpling with Black Truffle (1 pc)
[]	[]	三文魚籽蒸燒賣 (-件)	Steamed Pork and Shrimp Dumpling with Salmon Roe (1 pc)
[]	[]	蠔皇黑毛豬叉燒包 (-#)	Steamed Barbecued Spanish Iberico Pork Bun (1 pc)
[]	[]	醬皇蒸鳳爪 (-碟)	Steamed Chicken Feet with Black Bean Sauce (single portion)
[]	[]	蜜汁黑毛豬叉燒腸粉(半碟/-碟)	Steamed Rice Roll with Barbecued Spanish Iberico Pork (half / single portion)
[]	[]	金栗上素腸粉(半喋/嗽)	<i>Steamed Rice Roll with Sweet Corn, Vegetables and Carrots</i> (half / single portion)
[]	Γ	1	韭黃鮮蝦腸粉 _(+碟/-碟)	Steamed Rice Roll with Shrimp and Garlic Chives (half / single portion)

煎炸 Pan-fried or Deep-fried

首次 1 st Order		加單 2 nd Order			
[]	[]	甜梅菜和牛包 (-件)	Pan-fried Wagyu Beef and Dried Sweet Mustard Greens Bun(1 pc)
[]	[]	芝士海鮮春卷 (-件)	Deep-fried Seafood L Mozzarella Spring Roll (1 pc)
[]	[]	沙律醬蝦多士 (-件)	Deep-fried Shrimp Toast with Mayonnaise (1 pc)
[]	[]	X0醬蘿蔔糕 (半碟/-碟)	<i>Stir-fried Turnip and Preserved Meat Pudding in XO Chilli Sauce</i> (half / single portion)
[]	[]	X0醬炒腸粉 (¥碟/-碟)	Stir-fried Rice Roll with XO Chilli Sauce (half / single portion)

前菜小碟 Cold Appetizer

首次		加單		
1 st (Order	$2^{nd} O$	rder	
[]	[]	貢菜海蜇 (半碟/-碟)
[]	[]	鎮江肴肉 (半碟/-碟)
[]	[]	白灼時蔬 (半碟/-碟)
[]	[]	涼拌青瓜雲耳 (¥碟/-碟)
[]	[]	蜜汁黑毛豬叉燒 (*碟/-碟)
[]	[]	黄金豆腐粒 (半碟/一碟)
Γ	7	Γ	1	椒鹽魷魚鬚 (*碟/-碟)

Marinated Pork in Dark Vinegar (half / single portion)
Poached Seasonal Vegetables (half / single portion)
Marinated Cucumber and Black Fungus in Vinegar (half / single portion)
Barbecued Spanish Iberico Pork (half / single portion)
Deep-fried Diced Bean Curd (half / single portion)
Deep-fried Squid with Spicy Salt and Chilli (half / single portion)

Marinated Jelly Fish with Preserved Vegetables (half / single portion)

湯	羹.	Soup	(-)	分量 <i>Single Portion</i>)
Ì	首次	加		
1 st	Order	2^{nd} (Drder	
[]	[]	是日廚師中式湯品
[]	[]	雞蓉粟米羹

Chinese Soup of the Day Thick Minced Chicken Soup with Sweet Corn

飯麵 Rice & Noodles (一人分量 Single Portion)

	沢 Drder	巾 里 2 nd Oi	1-		
[]	[]	海皇泡飯	Braised Jasmine Rice with Assorted Seafood in Soup
[]	[]	皮蛋瘦肉粥	Congee with Pork and Preserved Egg
[]	[]	豉油王炒麵	Fried Noodles with Supreme Soy Sauce

西式甜點 Western Dessert

首次 1 st Order		加單 2 nd Order			-	
		_				
E]	[]	芒果拿破崙 (-件)	Mango Napoleon (1 pc)	
[]	[]	藍莓芝士蛋糕 (一件)	Blueberry Cheesecake (1 pc)	
[]	[]	雲呢拿雪糕 (-杯)	Vanilla Ice Cream (1 cup)	
[]	[]	朱古力雪糕 (-杯)	Chocolate Ice Cream (1 cup)	
[]	[]	提拉米蘇(-件)	<i>Tiramisu</i> (1 pc)	

中式甜點 Chinese Dessert

	次 Order	/*	中 Order		
E]	[]	十年陳皮紫米豆沙包 (-#)	Steamed Purple Rice and Red Bean Paste Bun with 10 Years Dried Tangerine Peel (1 pc)
E]	[]	十年陳皮十勝紅豆沙 (Sweetened Tokachi Red Bean Soup with Ten Years Dried Tangerine Peel (1 bowl)
[]	[]	懷舊芝麻卷 (一件)	Sesame Roll (1 pc)

*附加額外費用享用倚窗閣自助餐甜品及咖啡

*Indulge in dessert and coffee from The Window Café's buffet for an additional charge