



精選點心菜譜  
Dim Sum Menu

外賣熱線 Takeaway Hotline: 2829 7980

## 精選點心

### Selection of Dim Sum

魚翅鮑魚灌湯餃 (每位/per person) HK\$ 138.00  
Shark's Fin and Abalone Dumpling in Superior Soup

水晶鮮蝦餃 (4 件/pieces) 78.00  
Steamed Shrimp Dumplings

蟹籽甫魚滑燒賣 (4 件/pieces) 78.00  
Steamed Minced Pork and Shrimp Dumplings with  
Dried Flatfish Powder topped with Crab Roe

蠔皇叉燒包 (3 件/pieces) 68.00  
Steamed Barbecued Pork Buns

酥皮叉燒餐包 (3 件/pieces) 68.00  
Baked Barbecued Pork Buns

鮮竹牛肉球 (3 件/pieces) 68.00  
Steamed Minced Beef Ball with Bean Curd Skin

濃湯莧菜卷 (3 件/pieces) 68.00  
Rolls filled in Spinach, Shrimps and Pork in Superior Soup

潮州靚粉果 (3 件/pieces) 68.00  
Steamed Dumpling filled with Chive, Mushroom, Dried  
Shrimp, Preserved Radish and Yam Bean

## 精選點心

### Selection of Dim Sum

南翔小籠包 (3 件/pieces) HK\$ 68.00  
Steamed Soup Dumpling filled with Minced Pork

柚皮蒸鳳爪 68.00  
Steamed Chicken Feet with Pomelo Skin

梅菜蒸肉排 68.00  
Steamed Pork Ribs with Preserved Vegetable

家鄉鹹水角 (3 件/pieces) 68.00  
Glutinous Rice Dumpling filled with Dried Shrimp and Pork

原隻鮑魚珍珠雞 (2 件/pieces) 78.00  
Steamed Glutinous Rice and Abalone wrapped in Lotus Leaf

蒜香雞絲蝦春卷 (3 條 /pieces) 78.00  
Deep-fried Spring Rolls filled with Shredded Chicken and  
Shrimp

千島蝦多士 (3 件/pieces) 68.00  
Crispy Shrimp Toasts served with Thousand Island Dressing

紅油炒手 (3 件/pieces) 68.00  
Minced Pork Dumplings in Spicy Sauce

## 精美點心

Selection of Dim Sum

鮮肉生煎包 (3 件/pieces) HK\$ 68.00  
Pan-fried Minced Pork Bun

生煎鍋貼 (3 件/pieces) 68.00  
Pan-fried Dumpling filled with Minced Pork

韭菜盒子 (3 件/pieces) 68.00  
Pan-fried Chive Dumplings

上素蒸粉果 (3 件/pieces) 60.00  
Steamed Vegetarian Dumplings

蘆筍帶子腸粉 98.00  
Steamed Rice Rolls with Scallops and Asparagus

金網鮮蝦腸粉 98.00  
Steamed Rice Rolls with Crispy Shrimp Roulade

香茜牛肉腸粉 78.00  
Steamed Rice Rolls with Minced Beef and Coriander Fillings

蜜汁叉燒腸粉 78.00  
Steamed Rice Rolls with Barbecued Pork Fillings

## 行政套餐

Set Lunch Menu

精美點心組合  
Dim Sum Combination

水晶鮮蝦餃、蟹籽蒸燒賣、蒜香雞絲蝦春卷  
Steamed Shrimp Dumpling  
Steamed Minced Pork Dumplings topped with Crab Roe  
Spring Rolls filled with Shredded Chicken and Shrimp

豐料老火湯  
Soup of the Day

XO 醬爆蝦球  
Stir-fried Prawn with XO Sauce

紅燒石岐軟骨鴿  
Deep-fried Crispy Pigeon

山珍海味扒時蔬  
Braised Vegetable with Dried Seafood

櫻花蝦蟹肉炒飯  
Fried Rice with Sakura Shrimp and Crab Meat

御苑小甜點  
Chinese Petits Fours

時令水果盆  
Seasonal Fresh Fruit Platter

每位 HK\$ 390.00 per person  
需兩位或以上享用 Minimum order for 2 persons

## 商務套餐 Business Set Menu

御苑燒味四小碟  
Appetizer Sampler

乳豬、叉燒、燒鵝、海蜇  
Roasted Suckling Pig, Barbequed Pork  
Roasted Goose, Jelly Fish

生拆蟹肉雞蓉羹  
Braised Crab Meat with Minced Chicken in Soup

檸蜜照燒鱈魚扒  
Pan-fried Cod Fish Steak with Lemon Honey

魚湯花膠絲泡時蔬  
Poached Vegetables with Shredded Fish Maw in Fish Broth

芝士龍蝦煎脆米  
Pan-fried Crispy Rice with Lobster and Cheese

美點雙輝  
Chinese Petits Fours

時令鮮果盆  
Seasonal Fresh Fruit Patter

HK\$ 1,600.00 for 2 persons (兩位用)

HK\$ 2,200.00 for 3 persons (三位用)

HK\$ 3,000.00 for 4 persons (四位用)

## 甜品 Desserts

迷你蛋撻 (3件/pieces) HK\$ 48.00  
Baked Egg Custard Tartlets

椰汁桂花凍糕 (3件/pieces) 48.00  
Chilled Osmanthus and Coconut Juice Pudding

古法馬拉糕 48.00  
Steamed Traditional Sponge Cake

奶黃金沙煎堆 (3件/pieces) 48.00  
Crispy Sesame Ball stuffed with Custard

家鄉棗皇糕 (3件/pieces) 48.00  
Steamed Red Date Puddings

每位 PER PERSON

千禧陳皮紅豆沙 58.00  
Sweetened Red Bean Cream flavoured by Dried Tangerine Peel

香芒凍布甸 48.00  
Chilled Mango Pudding

紅棗圓肉燉桃膠 58.00  
Double-boiled Peach Resin with Red Date and Dried Longan

紫米合桃露 58.00  
Sweetened Walnut Soup with Black Rice

自家製龜苓膏 88.00  
Homemade Turtle Herbal Jelly

冰花燉官燕 498.00  
Double-boiled Sweetened Supreme Bird's Nest Soup

御苑假日點心



Imperial City Dim Sum for Holidays

精美點心		
魚翅鮑魚灌湯餃 (每位)	\$138	[  ]
Shark's Fin Dumpling in Soup with Abalone (per person)		
水晶鮮蝦餃	\$78	[  ]
Steamed shrimp Dumplings "Har Gau"		
蟹籽甫魚滑燒賣	\$78	[  ]
Steamed Minced Pork and Shrimp Dumplings with Dried Flatfish Powder topped with Crab Roe		
蠔皇叉燒包	\$68	[  ]
Steamed Barbecued Pork Buns		
酥皮叉燒餐包	\$68	[  ]
Baked Barbecued Pork Buns		
上素蒸粉果	\$60	[  ]
Steamed Vegetable Dumplings		
柚皮蒸鳳爪	\$68	[  ]
Chicken Feet with Pomelo Skin		
千島蝦多士	\$68	[  ]
Crispy Shrimp Toasts served with Thousand Island Dressing		
蒜香雞絲蝦春卷	\$78	[  ]
Spring Rolls filled with Shredded Chicken and Shrimp		
鮮竹牛肉球	\$68	[  ]
Steamed Minced Beef Ball with Bean Curd Skin		
家鄉鹹水角	\$68	[  ]
Glutinous Rice Dumplings with Dried Shrimp and Pork		
原隻鮑魚珍珠雞	\$78	[  ]
Steamed Glutinous Rice with Abalone in Lotus Leaf		
紅油炒手	\$68	[  ]
Minced Pork Dumplings in Spicy Sauce		
香煎蘿蔔糕	\$60	[  ]
Pan-fried Turnip Cake		
潮州靚粉果	\$68	[  ]
Steamed Dumpling filled with Chive, Mushroom, Dried Shrimp, Preserved Radish and Yam Bean		
濃湯莧菜卷	\$68	[  ]
Rolls filled in Spinach, Shrimps and Pork in Superior Soup		
梅菜蒸肉排	\$68	[  ]
Steamed Pork Ribs with Preserved Vegetable		
南翔小籠包	\$68	[  ]
Steamed Soup Dumpling filled with Minced Pork		
生煎鍋貼	\$68	[  ]
Pan-fried Dumpling filled with Minced Pork		
鮮肉生煎包	\$68	[  ]
Pan-fried Minced Pork Bun		
韭菜盒子	\$68	[  ]
Pan-fried Chive Dumplings		

生滾粥品		
荔灣艇仔粥 (碗)	\$78	[  ]
Cuttlefish and Mixed Meat Congee (Bowl)		
皮蛋瘦肉粥 (碗)	\$78	[  ]
Pork and Preserved Egg Congee (Bowl)		
生滾海鮮粥 (碗)	\$88	[  ]
Seafood Congee (Bowl)		
瑤柱雞球粥 (碗)	\$78	[  ]
Conpoy and Chicken Congee (Bowl)		
香滑鮑魚雞粥 (碗)	\$98	[  ]
Abalone and Chicken Congee (Bowl)		

檯號：

特色小食		
糖心皮蛋酸薑	\$88	[  ]
Preserved Duck Egg with Pickled Ginger		
米椒伴木耳	\$98	[  ]
Black Fungus tossed with Chilli		
蒜泥黃瓜	\$98	[  ]
Cucumber tossed with Garlic		
蒜泥白肉	\$178	[  ]
Pork with Garlic & Chilli Sauce		
雞絲粉皮	\$118	[  ]
Chicken with Bean Jelly & Peanut Sauce		
花雕醉雞	\$188	[  ]
Chicken in Chinese Yellow Wine		
陳醋海蜇頭	\$158	[  ]
Jelly Fish with Aged Vinegar		
五香鴨舌	\$178	[  ]
Marinated Duck Tongue with Five-spice		
川味口水雞	\$188	[  ]
Chicken in Chilli Oil Sauce		
七味脆豆腐	\$98	[  ]
Crispy Bean Curd		
瑞士汁雞中翼	\$88	[  ]
Chicken Wings in Sweetened Soya		
蘿蔔炆牛雜	\$128	[  ]
Beef Internal with Turnip		
黑松露鮮菌素鵝	\$158	[  ]
Deep-fried Bean Curd Sheet rolled with Wild Mushroom and Black Truffle		
港式煎釀三寶	\$88	[  ]
Pan-fried Bean Curd, Eggplant & Capsicum		
咖喱魚蛋豬皮	\$88	[  ]
Curry Sauce with Fish Ball & Pig Skin		
椒鹽九肚魚	\$168	[  ]
Crispy Bombay Duck Fish with Salted Chilli		
咸菜胡椒豬肚	\$88	[  ]
Pork Tripe with Pickled Mustard Green, Pepper		
豬腳薑甜醋	\$88	[  ]
Marinated Pork Trotters & Ginger in Sweet Vinegar		
家鄉錦鹵雲吞	\$138	[  ]
Deep Fried Wonton with Sweet and Sour Sauce		

甜品		
迷你蛋撻	\$48	[  ]
Baked Mini Egg Tartlets		
椰汁桂花凍糕	\$48	[  ]
Chilled Osmanthus and Coconut Juice Pudding		
古法馬拉糕	\$48	[  ]
Steamed Traditional Sponge Cake		
奶黃金沙煎堆	\$48	[  ]
Crispy Sesame Ball stuffed with Custard		
香芒凍布甸	\$48	[  ]
Chilled Mango Pudding		
香滑豆腐花	\$48	[  ]
Sweetened Bean Curd		

經手人：

即蒸腸粉		
金網鮮蝦腸粉	\$98	[  ]
Crispy Rice Rolls with Shrimps		
蘆筍帶子腸粉	\$98	[  ]
Steamed Rice Rolls with Scallops and Asparagus		
香茜牛肉腸粉	\$78	[  ]
Rice Rolls with Minced Beef		
蜜汁叉燒腸粉	\$78	[  ]
Rice Rolls with Barbecued Pork		
XO醬炒腸粉	\$88	[  ]
Stir-fried Rice Roll with XO Chilli Sauce		

粉、麵、飯		
豉油皇海鮮炒麵	\$218	[  ]
Pan Fried Noodles with Seafood in Supreme Soy Sauce		
龍芽肉絲煎香麵	\$218	[  ]
Pan Fried Noodles with Shredded Pork and Sprout		
雪菜火鴨絲湯米 (碗)	\$88	[  ]
Roasted Shredded Duck and Preserved Vegetable with Rice Vermicelli in Soup		
魚片魚蛋湯河粉 (碗)	\$88	[  ]
Fish Ball and Sliced Fish Cake with Rice Noodles in Soup		
乾炒牛肉河	\$218	[  ]
Stir Fried Flat Rice Noodles with Beef and Bean Sprouts in Soy Sauce		
鮑汁金菇瑤柱炆伊麵	\$198	[  ]
Braised E-fu Noodles with Conpoy and Golden Mushroom in Abalone Sauce		
薑蔥叉燒撈粗麵	\$218	[  ]
Braised Egg Noodles and Barbecue Pork with Spring Onion and Ginger		
桂花瑤柱蟹肉炒米粉	\$218	[  ]
Pan Fried Rice Vermicelli with Conpoy and Crab Meat		
太極鴛鴦飯	\$258	[  ]
Fried Rice with Shrimp and Shredded Chicken in Duo Sauce		
櫻花蝦海鮮炒飯	\$218	[  ]
Fried Rice with Assorted Seafood and Sakura Shrimp		
粒粒貴妃泡飯	\$238	[  ]
Poached Rice with Assorted Seafood and Vegetable in Superior Soup		
鳳爪排骨煲仔飯	\$88	[  ]
Clay Pot Rice with Pork Ribs & Chicken Feet		
北菇雞球煲仔飯	\$88	[  ]
Clay Pot Rice with Chicken and Mushroom		

甜品		
陳皮紅豆沙	\$58	[  ]
Sweetened Red Bean Cream flavoured by Dried Tangerine Peel		
紅棗圓肉燉桃膠	\$58	[  ]
Double-boiled Peach Resin with Red Date and Dried Longan		
紫米合桃露	\$58	[  ]
Sweetened Walnut Soup with Black Rice		
家鄉棗皇糕	\$48	[  ]
Warm Red Date Puddings		
北海道奶凍	\$48	[  ]
Chilled Fresh Milk Pudding		
自家製龜苓膏 (凍或熱)	\$88	[  ]
Homemade Turtle Herbal Jelly (Hot or Cold)		



**迷您蛋撻** (3件/pieces)

Baked Egg Custard Tartlets

\$48

**家鄉棗皇糕** (3件/pieces)

Steamed Red Date Puddings

\$48

**椰汁桂花凍糕** (3件/pieces)

Chilled Osmanthus and Coconut Juice Pudding

\$48

**奶黃金沙煎堆** (3件/pieces)

Crispy Sesame Ball stuffed with Custard

\$48

**古法馬拉糕**

Steamed Traditional Sponge Cake

\$48

**北海道鮮奶凍**

Chilled Fresh Milk Pudding

\$48

**香芒凍布甸**

Chilled Mango Pudding

\$48

**千禧陳皮紅豆沙**

Sweetened Red Bean Cream flavoured by Dried Tangerine Peel

\$58

**紅棗圓肉燉桃膠**

Double-boiled Peach Resin with Red Date and Dried Longan

\$58

**紫米合桃露**

Sweetened Walnut Soup with Milk and Black Rice

\$58

**自家製龜苓膏** (凍或熱)

Homemade Turtle Herbal Jelly (Hot or Cold)

\$88

**冰花燉官燕**

Double-boiled Sweetened Supreme Bird's Nest Soup

\$498