



## “任点任吃”点心午餐

### A La Carte Dim Sum Lunch Buffet

(最少两位 Minimum 2 persons)

**Adult: \$33.80++**

**Child: \$23.80++**

(Below 12 Years Old)

- 账单的总金额 (不包括任何折扣) 将另加 10% 服务费及政府消费税。  
Gross bills will be subjected to 10% service charge and prevailing government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。  
Not valid with other promotions, discounts, offers, privilege cards and/or vouchers (including but not limited to Chope, KLOOK and Shopback), unless otherwise stated.
- 所有出品备货有限售完为止。  
Whilst stocks last. All orders will be on a first-come-first-served basis.
- 请勿浪费, 所剩食物将以卖价计算付款。  
Excessive wastage will be charged as the normal selling price of the item.
- 自助餐中所有菜色, 只限于当堂享用, 不可打包带走。  
The dishes served in our buffet are for dine-in only (strictly no takeaways).

### 汤类 Soup

1. a. 龙黄耳炖桃胶 (每位 / per person)  
Double-boiled Nourishing Soup  
with Yellow Fungus and Peach Gum  
b. 松露蘑菇汤 (每位 / per person)  
Truffle Mushroom Soup  
c. 四川酸辣汤 (每位 / per person)  
Hot and Sour Soup

\* 每人可选择以上汤中的任何一种。  
每人仅限一份。

**Each diner may select any of the above soups.  
Limited to one serving per person only.**

### 点心 Dim Sum

2. 白菜茼蒿饺 (3 粒 / pcs)  
Steamed Cabbage  
and 'Tang Oh' Vegetable Dumpling
3. 红烧鲜竹卷 (3 件 / pcs)  
Steamed Beancurd Skin Roll
4. 香菇蒸烧卖 (3 粒 / pcs)  
Steamed Plant-based 'Siew Mai'
5. 三鲜蒸素饺 (3 粒 / pcs)  
Steamed Assorted Vegetables  
and Corn Vegetarian Dumpling
6. 罗汉上素 (3 粒 / pcs)  
Steamed 'Luohan' Vegetarian Dumpling

7. 蜜汁叉烧包 (2 件 / pcs)  
Steamed Vegetarian Barbecued Pork Bun
8. 三鲜素菜包 (2 件 / pcs)  
Steamed Vegetable Bun
9. 香脆炸芋角  
Crispy Yam Croquette
10. 香煎萝卜糕  
Pan-fried Carrot Cake

11. 香麻叉烧酥  
Baked Vegetarian Barbecued Pork Pastry
12. 美味咸水饺  
Crispy Glutinous Rice Skin Dumpling
13. 香脆咖喱角  
Crispy Curry Puff

### 餐前小菜 Appetisers

14. 南洋风味亚渣  
Mixed Vegetable Pickles
15. 凉拌双木耳  
Chilled Fungus with Spicy Sauce
16. 妈蜜素玉排  
Beancurd Skin served with Marmite Sauce
17. 奇味脆松菇  
Fried Hon Shimeji Mushroom  
with Salt and Pepper
18. 红梅蔬果沙拉  
Mixed Fruits and Vegetables Salad

### 精美小菜 Delicacies

19. 三杯菇  
'San Bei' Mushroom
20. 茄子鼓汁焖福袋  
Braised Eggplant and Beancurd Skin  
with Soy Sauce
21. 川辣麻婆豆腐  
Braised Spicy 'Mapo' Beancurd
22. 百香果素鱼  
Vegetarian Fish served with Passion Fruit
23. 菇丸扒青蔬  
Mushroom Ball  
and Fresh Seasonal Vegetables
24. 卤水花生豆干豆肠  
Braised Beancurd with Peanut
25. 泰式冰花素植菌  
Vegetarian Meat  
served with Thai-style Sauce
26. 糖醋猴头菇  
Sweet and Sour Monkey Head Mushroom
27. 原味烤素方  
Crispy Beancurd Skin with Sweet Sauce

### 精美时蔬 Vegetables

28. 香椿炒四季豆苗  
Sautéed French Beans with Toona Sauce
29. 南乳素菜煲  
Braised Mixed Vegetables with Fermented  
Beancurd Sauce served in Claypot
30. 清炒上海青  
Stir-fried Shanghai Cabbage with Ginger
31. 榄菜炒奶白  
Stir-fried 'Nai Bai'  
with Preserved Vegetables

### 饭与面 Rice and Noodles

32. 松露酱伊面  
Stewed 'Ee-fu' Noodles with Truffle Oil
33. 五彩炒糙米饭  
Colourful Fried Brown Rice
34. 星洲辣椒配馒头  
Deep-fried 'Man Tou'  
served with Chilli Gravy
35. 油条八宝粥  
Eight Treasure Porridge  
served with Dough Fritter

### 甜品 Dessert

36. 杨枝甘露  
Chilled Mango Cream
37. 香茅爱玉冻  
Chilled Lemongrass Jelly
38. 紫米露  
Black Glutinous Rice Cream
39. 寿桃  
Longevity Bun