

DIM SUM

with Frank Minza's Memories

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..... About Our Tea.....

We offer only natural and IFOAMcertified organic teas, which means our teas are grown free of synthetic fertilisers, pesticides, plant growth regulators & chemical food additives.

茶藥、葉植完物全生不長施調用節任劑何、 人化工學合食成品的添化加肥劑、 等農 Aged Pu Erh 陳年普洱

Iron Buddha (Oolong) 鐵觀音

Gwai Red Tea 桂紅茶

Chinese Green Tea 碧螺春

\$25

Per Person 每位

Seafood 海鮮

原隻蝦餃皇 \$80 / 4 pcs Har Gow Prawn Dumpling 麻辣蝦餃皇 \$80 / 3 pcs Ma La Har Gow Prawn Dumpling 北海道帶子餃 Hokkaido Scallop Dumpling \$90 / 3 pcs Lobster and Minced Pork Siu Mai 龍蝦燒賣 \$90 / 2 pcs Mozzarella and Shrimp Spring Rolls with Sea Urchin 海膽芝士蝦春卷 \$100 / 4 pcs Mozzarella and Shrimp Spring Rolls 芝士蝦春卷 \$70/4 pcs Crispy Shrimp Cheung Fun 脆脆炸蝦腸 \$70 Scallop and Asparagus Cheung Fun 碧綠帶子腸 \$95 安格斯牛肉腸粉 Angus beef Cheung Fan \$120 Prawn Toast with Sweet Chili Sauce 炸蝦多士 \$65 / 4 pcs Deep-Fried Prawn Wontons 炸雲吞 \$60 / 3 pcs Cuttlefish and Prawncakes in Salted Egg Yolk 黃金炸墨魚蝦餅 \$80 / 3 pcs 鮮蝦腐皮卷 \$80 / 3 pcs Crispy Beancurd Shrimp Roll



Meat 肉

Sichuan Xiao Long Bao Pork Soup Dumpling	麻辣小籠包	\$80 / 3 pcs
Truffle Xiao Long Bao Pork Soup Dumpling	黑松露小籠包	\$80 / 3 pcs
Shanghai Xiao Long Bao Pork Soup Dumpling	上海小籠包	\$70 / 3 pcs
BBQ Pork Cheung Fun	叉燒腸	\$80
Pan-fried Black Pepper Angus Beef and Mushroom Bao	安格斯牛肉包	\$50 / 2 pcs
Chicken Curry Puff	咖喱雞酥	\$80 / 3 pc
Pan-fried Pork Dumpling	香煎鍋貼	\$70 / 3 pcs
Pork Dumpling in Ma-La Chili Oil	麻辣紅油抄手	\$90 / 8 pcs
Cheeseburger Spring Roll	芝士漢堡春卷	\$80 / 4 pcs
Angus Beef Puff	安格斯牛肉千絲酥	\$80 / 3 pcs
Steamed Garlic Pork Spare Rib	蒜蓉粉皮蒸排骨	\$80 / 3 pcs

Vegetables 菜

Cucumber with Garlic and Chili Vinegar	涼拌青瓜	<i>\$70</i>
Wood Ear Mushroom with Garlic and Chili Vinegar	涼拌木耳	\$70
Wild Mushroom Bao	野菌冬菇包	\$40 / 2 pcs
Seasonal Vegetable in Broth	上湯時菜	\$100



Vegetables 菜

Mushroom and Truffle Oil Dumpling	水晶野菌包	\$45 / 3 pcs
Ma-La Vegetarian Wonton	麻辣素菜雲吞	\$55 / 6 pcs
Steamed Rice Rolls with Hoisin and Sesame	麻醬豬腸粉	\$80
Shangshan Mushroom Cheung Fun	上素野菌腸	<i>\$60</i>
Mozzarella and Cheddar Spring Rolls	芝士下春卷	\$70
Wok Fried Assorted Vegetables	蒜蓉炒雜菜	\$100
Broccoli with Garlic	香蒜西蘭花	<i>\$70</i>
Garlic Chili Fries	麻辣香蒜薯條	\$80
French Fries	炸薯條	<i>\$70</i>

Noodles 麵

Dan Dan Noodles with Minced Pork	四川擔擔面	\$90
Braised Beef Noodles	紅燒牛肉麵	\$90
Chicken and Green Bean Sesame Noodles	麻醬雞絲粉皮	\$120

Dessert 甜品

Deep-fried Nutella Balls	朱古力流沙煎堆	\$50 / 3 pcs
Molten Egg Custard Taro Bao	香芋流沙奶皇包	\$50 / 3 pcs
Sponge Cake with Chocolate & Condensed Milk	黑白馬拉糕	\$70



Chef's Recommendations

Sakura Shrimp and Seafood Fried Rice	櫻花蝦海王炒飯	\$280
Truffle Fried Rice	黑松露炒飯	\$280
Sweet and Sour Pork	鳳梨咕嚕豚肉	\$268
Angus Beef Fried Flat Noodles in Premium Soy	醬油安格斯牛肉炒河	\$280
Sichuan Spicy Fried Chicken	辣子雞丁	\$26 8
Aged Vinegar-Glazed Pork With Figs	意大利黑醋豚肉	\$280
Cumin Lamb with Spices in Crystal Wrap	京蔥爆炒羊肉	\$280
Franks Braised Short Ribs	安格斯牛肋骨	\$580
Mandarin fish in Szechuan hot broth	麻辣水煮牛	\$328
Wok Fried Hokkaido Scallops with	宮保帶子炒蝦仁	\$280
teamed Chicken in Ginger and Spring Onion Oil	薑蔥霸王雞	\$280