

精選粉麵 RICE & NOODLES

- \$428 上湯焗原隻波士頓龍蝦伊麵
Whole Boston Lobster in Superior Broth served with E-fu Noodles
- \$238 蟹肉干燒伊麵
Stewed E-fu Noodles with Crab Meat
- \$238 原個南瓜香芋海鮮焗飯 (製作需時三十分鐘)
Baked Fried Rice with Assorted Seafood and Taro in Whole Pumpkin (preparation time: 30 minutes)
- \$238 純魚湯魚蓉稻庭麵
Inaniwa Udon with Fish Paste in Fish Soup
- \$238 豐料海鮮窩麵
Assorted Seafood Noodles in Soup
- \$228 豉汁蝦球煎脆米粉
Pan-fried Crispy Vermicelli with Prawns in Black Bean Sauce
- \$228 大廚砂窩炒飯
Fried Rice with Conpoy and Spring Onion in Casserole
- \$198 鮑魚汁瑤柱雙菇炆粗麵
Braised Noodles with Conpoy and Mushrooms in Abalone Sauce
- \$198 生炒臘味糯米飯
Fried Glutinous Rice with Preserved Meat
- \$198 海皇龍門炒米粉
Fried Vermicelli with Assorted Seafood
- \$188 大廚秘製牛河
Fried Rice Noodles with Beef in Black Bean Chilli Sauce
- \$188 櫻花蝦豚肉崧炒飯
Fried Rice with Pork and Sergestid Shrimps
- \$188 清湯鮮竹什菌窩麵
Assorted Mushrooms and Bean Curd Sheet with Noodles in Vegetable Broth
- \$168 蛋白養生炒飯
Fried Rice with Egg White and Assorted Mushrooms
- \$158 鮑魚花膠雞絲粥 (位)
Congee with Shredded Abalone, Fish Maw and Chicken (per person)
- \$118 瑤柱鮮斑片粥 (位)
Congee with Sliced Garoupa and Conpoy (per person)
- \$108 明爐燒鵝湯瀨粉 (位)
Soup Rice Spaghetti with Roasted Goose (per person)
- \$98 香菇滑雞粥 (位)
Congee with Chicken and Mushrooms (per person)

包點 STEAMED BUNS

- \$55 鑊仔香煎和牛包 (3件)
Pan-fried Wagyu Beef Buns (three pieces)
- \$50 蛋黃大壽桃 (2個)
Steamed Lotus Seed Paste Buns with Egg Yolk (two pieces)
- \$50 田園素菜包 (3件)
Vegetarian Steamed Buns with Assorted Mushrooms and Cabbage (three pieces)
- \$45 蜜餞叉燒包 (3件)
Steamed Barbecued Pork Buns (three pieces)
- \$45 欖仁馬盞盞 (3件)
Steamed Chinese Sponge Cake with Indian Almond (three pieces)
- \$45 斑蘭流沙包 (3件)
Steamed Pandan Custard Buns with Egg Yolk (three pieces)

甜品及糖水 DESSERTS & SWEET SOUPS

- \$58 迷你燕窩蛋撻 (3件)
Baked Mini Egg Tarts with Bird's Nest (three pieces)
- \$52 香芒凍布甸 (位)
Mango Pudding (per person)
- \$52 栗蓉西米焗布甸 (位)
Baked Sago Pudding with Mashed Chestnut (per person)
- \$48 楊枝甘露 (位)
Nectar of Mango, Pomelo and Sago (per person)
- \$48 生磨杏仁茶 (位)
Sweetened Almond Cream (per person)
- \$48 生磨合桃露 (位)
Sweetened Walnut Cream (per person)
- \$48 一口黃金酥 (4件)
Baked Winter Melon Pastries (four pieces)
- \$48 椰香脆麻花
Deep-fried Chinese Fritters with Shredded Coconut
- \$48 香芒糯米磁 (3件)
Mango Flavoured Glutinous Rice Rolls (three pieces)
- \$45 椰絲白兔仔 (4件)
Marshmallow Bunnies topped with Shredded Coconut (four pieces)
- \$38 即撞熱山水豆腐花 (位) (製作需時十五分鐘)
Hot Sweetened Bean Curd (per person) (preparation time: 15 minutes)
- \$38 宮廷棗皇糕 (3件)
Steamed Cake with Red Dates and Coconut Milk (three pieces)
- \$38 杞子圓肉桂花糕 (3件)
Osmanthus Nectar Puddings with Medlar and Longan (three pieces)
- \$38 三色紅豆糕 (3件)
Tricolor Red Bean Puddings (three pieces)



點心粉麵菜譜 DIM SUM MENU



茗茶及其他 Chinese Tea & Others

- 水、香片、普洱、壽眉、鐵觀音、龍井、菊花 每位 \$23 per person
Water, Jasmine, Pu-erh, Shoumei, Teh Kuan Yin, Loong Cheng, Chrysanthemum
- 人蔘烏龍 Ginseng Oolong 每位\$42 per person
- 小童茶位 Tea Charge for Children (aged 3-11歲) 每位\$13 per child
- X.O.醬 X.O. Chilli Sauce 每碟\$40 each
- 前菜 Pre-meal Snacks 每碟\$20 each
- 指天椒 Chopped Chilli 每碟\$30 each
- 白飯 Steamed Rice 每碗\$22 each
- 白粥 Congee 每碗\$22 each
- 紅白餐酒開瓶費 Corkage (red and white wine) 每瓶\$300 per bottle
- 香檳及烈酒開瓶費 Corkage (champagne / hard liquor) 每瓶\$800 per bottle
- 切餅費 Cake Cutting Fee (兩磅起 min. 2 pounds) 每磅\$75 per pound

以上食品於星期日及公眾假期早上11時後供應
The above items are served after 11am on Sunday and Public Holidays

蒸點 STEAMED DIM SUM

- ☪ \$88 鮑魚雙星燒賣皇 (2件)
Steamed Pork Dumplings with Abalone (two pieces)
- \$72 瑤柱海皇灌湯餃 (每位)
Double-boiled Seafood Dumpling in Superior Broth (per person)
- ☪ \$62 晶瑩鮮蝦餃 (4件)
Steamed Shrimp Dumplings (four pieces)
- \$62 原隻鮑魚糯米雞
Steamed Glutinous Rice with Whole Abalone and Chicken
- \$60 蟹籽燒賣皇 (4件)
Steamed Pork Dumplings with Crab Roe (four pieces)
- \$60 菜苗帶子餃 (3件)
Steamed Scallop Dumplings with Pea Shoots (three pieces)
- \$60 花雕杞子蒸雞
Steamed Chicken and Medlar with Chinese Yellow Wine
- \$55 上湯鮮竹卷 (3件)
Bean Curd Sheet Rolls with Shrimp in Supreme Soup (three pieces)
- \$55 鮮淮山蒸排骨
Steamed Spare Ribs with Fresh Yam
- \$55 京滬小籠包 (4件)
Steamed Pork Dumplings in Shanghaiese Style (four pieces)
- ☪ \$55 螞蟻上樹餃 (3件)
Steamed Dumplings with Vermicelli and Spicy Minced Pork (three pieces)
- \$50 野菌竹筍上素餃 (3件)
Vegetarian Steamed Dumplings with Bamboo Pith and Mushroom (three pieces)
- \$50 京川小餃子 (5件)
Steamed Dumplings with Pork and Chives (five pieces)
- ☪ \$40 山竹牛肉球 (3件)
Steamed Beef Balls with Bean Curd Sheet (three pieces)
- \$40 豉椒蒸鳳爪
Steamed Chicken Feet with Black Bean Chilli Sauce
- \$40 潮州粉果 (3件)
Steamed Pork Dumplings with Dried Shrimps and Peanuts (three pieces)

亮點 Gold Coast Starlight

☪ \$82 筍尖蝦餃 • 海皇芝心芋角 • 奶皇金雞酥
Fresh Shrimp Dumpling with Bamboo Shoot •
Deep-fried Taro Dumpling Stuffed with Cheese and Seafood •
Baked Pastry with Egg Custard Filling

2011年美食之最大賞 - 【點心組金獎】
2011 Best of the Best Culinary Awards -
【Gold Award in Dim Sum Category】

腸粉 RICE ROLLS

- \$65 三式拼腸粉 (鮮蝦、叉燒及牛肉)
Steamed Rice Rolls with Shrimps, Barbecued Pork and Beef
- \$65 原隻鮮蝦腸粉
Steamed Rice Rolls with Shrimps
- ☪ \$60 脆皮蘿蔔絲腸粉
Crispy Rice Rolls with Shredded Turnip
- \$55 蜜味叉燒腸粉
Steamed Rice Rolls with Barbecued Pork
- \$55 甜麻醬布拉滑腸粉
Steamed Rice Rolls with Soy Sauce, Hoisin Sauce and Sesame Paste

炸點 DEEP FRIED DIM SUM

- ☪ \$55 鵝肝肉末燒餅 (3件)
Baked Minced Pork and Foie Gras Puff Pastries (three pieces)
- \$55 蘋果叉燒酥 (3件)
Baked Barbecued Pork and Apple Puff (three pieces)
- \$55 香煎蝦籽腐皮卷 (3件)
Pan-fried Bean Curd sheet Rolls with Shrimp Roe (three pieces)
- \$55 蒜香蝦春卷 (3件)
Deep-fried Spring Rolls with Shrimps and Garlic (three pieces)
- ☪ \$52 火鴨鹹水角 (3件)
Deep-fried Glutinous Rice Dumplings with Roasted Duck (three pieces)
- \$45 香煎臘味蘿蔔糕 (3件)
Pan-fried Turnip Cakes with Preserved Meat (three pieces)

風味小食 SNACKS

- ☪ \$218 明爐蜜餞叉燒皇
Honey Glazed Barbecued Pork
- \$188 脆皮燒腩仔
Crispy Roasted Pork Belly
- \$188 冰鎮南非鮮鮑魚 (2隻)
Chilled Fresh Abalone with Japanese Spicy Sauce (two pieces)
- \$168 蒜片安格斯牛柳粒
Fried Angus Beef Cubes with Garlic Chips
- ☪ \$168 蔥油海蜇花
Jelly Fish with Spring Onion and Sesame Oil
- \$128 錦繡海鮮炸雲吞
Deep-fried Wontons served with Assorted Seafood in Sweet and Sour Sauce
- ☪ \$128 天麻川芎白芷浸魚雲
Poached Fish Head with Gastrodia and Chuanxiong
- \$98 家鄉煎藕餅
Pan-fried Lotus Roots with Minced Pork Patties
- \$98 滷水鵝掌翼
Marinated Goose Webs and Wings
- \$98 滷水豬腳仔
Marinated Pork Knuckles
- \$98 椒鹽白飯魚
Deep-fried Whitebait with Spicy Salt
- ☪ \$98 薄切佛山汾蹄
Sliced Marinated Pork Knuckles with Chinese Wine
- \$88 五香魷魚鬚
Spicy Deep-fried Squids
- \$88 蜆芥鯪魚球 (6件)
Deep-fried Dace Balls with Clam Sauce (six pieces)
- \$78 鹽油水四季時蔬 (菜心、白菜仔、唐生菜)
Poached Seasonal Vegetables (choi sum, cabbage, Chinese lettuce)
- \$68 X.O.醬炒腸粉
Stir-fried Rice Rolls with X.O. Sauce
- \$68 涼伴胡麻醬燒茄子
Chilled Roasted Eggplants with Sesame Sauce
- \$68 醋香杞子雲耳
Poached Fungus and Medlars with Vinegar
- \$48 脆皮滷豆腐
Crispy Marinated Bean Curds

☪ 廚師推介 Chef's Recommendation

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