



与玥樓  
晚餐精選港式茶樓點心篇  
Dim Sum Selection for Dinner



蒸點類 Steamed Dim Sum

- \$380** 精美點心三拼  
籠 *Luxury Dim Sum Platter*  
金箔龍蝦餃 原隻鮑魚燒賣 冠軍雞肉餃  
*Lobster Dumpling with Gold Leaf / Abalone and Pork Dumpling / Chicken Dumpling with Fish Roe*
- \$180** 點心三拼  
籠 *Assorted Dim Sum Platter*  
与玥樓鮮筍蝦餃皇 魚子瑤柱蒸燒賣 巴樂海鮮菓  
*Homemade Bamboo Shoots and Shrimp Dumpling / Fish Roe and Scallop Dumpling / Steamed Dumpling with Garnet Stuffing*
- \$268** 金箔龍蝦餃  
兩粒 *Lobster Dumpling with Gold Leaf*
- \$189** 与玥樓鮮筍蝦餃皇  
兩粒 *Homemade Bamboo Shoots and Shrimp Dumpling*
- \$198** 海皇魚翅餃  
三粒 *Shark Fin and Scallop Dumpling*
- \$150** 巴樂海鮮菓  
三粒 *Steamed Dumpling with Garnet Stuffing*
- \$138** 冠軍雞肉餃  
三粒 *Chicken Dumpling with Fish Roe*
- \$268** 原隻鮑魚燒賣  
兩粒 *Abalone and Pork Dumpling*
- \$135** 魚子瑤柱蒸燒賣  
三粒 *Fish Roe and Scallop Dumpling*
- \$120** 起司鮮肉珍珠球  
三粒 *Glutinous Rice Meat Ball Stuffed with Cheese*
- \$120** 黑松露高山野菇包  
兩粒 *Truffle and Mushroom Bun*
- \$120** 蟲草花素蒸餃(素)  
三粒 *Codyceps Flowers Vegetarian Dumpling (Vegetarian)*
- \$120** 蜜汁叉燒包  
三粒 *Baked BBQ Pork Bun*
- \$160** 北方鮮肉餃子  
六粒 *Steamed Dumpling with Pork and Vegetables Stuffing*
- \$150** 腐竹陳皮牛肉球(紐西蘭)  
三粒 *Braise Beef Meat Ball with Bean Curd Stick and Tangerine Peel*
- \$110** 極品醬蒸鳳爪  
份 *Steamed Chicken Claw with Chili Sauce*
- \$130** 蒜香豉汁蒸肉排  
份 *Steamed Pork Ribs with Garlic and Black Bean Sauce*
- \$135** 老干媽金錢肚  
份 *Simmered Beef Tripe with Chili Sauce*

用餐加收一成服務費 · 謝謝您！ Plus 10% Service Charge

川粵淮陽菜系饗宴  
藝如行雲流水  
食聚人間風華

与玥樓

猴年好菜

炸點類 Fried Dim Sum

- \$140** 脆皮黑椒鴨肉餐包  
兩粒 *Diced Duck and Black Pepper Bun*
- \$108** 香麻叉燒酥  
三粒 *Baked BBQ Pork Pastry with Sesame*
- \$130** 鵝肝陳皮鴨絲春捲  
三粒 *Spring Roll with Foie Gras, Tangerine Peel and Shredded Duck*
- \$126** 黃橋燒餅  
三粒 *Clay Oven Rolls with Pork Stuffing*
- \$117** 桃膠烤蛋塔(蛋奶素)  
三粒 *Roasted Egg Tart with Peach Resin (lacto-ovo meal)*
- \$108** 紫薯煎軟餅(素)  
三粒 *Pan Fried Purple Yam Cake (Vegetarian)*
- \$108** 金銀滿屋(流沙煎堆球)  
三粒 *Deep Fried Pastry Ball with Salted Egg Yolk Stuffing*

甜品類 Dessert Selection

- \$108** 金瓜紫米露  
位 *Black Glutinous Rice and Pumpkin Soup*
- \$108** 楊枝凍甘露  
位 *Mango Sago Cream with Pomelo*
- \$108** 蘭香籽蛋白杏仁茶(蛋奶素)  
位 *Almond Soup with Egg White & Chia Seed (lacto-ovo meal)*
- \$99** 香滑流沙包  
三粒 *Salted Egg Yolk Bun*
- \$118** 香芒凍布丁(蛋奶素)  
位 *Mango Pudding (lacto-ovo meal)*
- \$108** 養顏棗皇糕(素)  
三粒 *Red Dates Jelly (Vegetarian)*
- \$99** 椰汁咖啡糕(素)  
三粒 *Coconut and Coffee Jelly (Vegetarian)*

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