

All-You-Can-Eat Dim Sum Brunch

任點任食點心 Brunch

龍逸軒

Loong Yat Heen

龍逸軒招牌點心 *Signature Dim Sum*

原隻鮑魚燒賣 (1件) *Steamed Pork and Shrimp Dumpling with Whole Abalone (1 pc)*

每人限點一件

Limited to one order per customer

野菌系列 *Wild Mushroom*

野菌貢菜餃 (一件)	<i>Steamed Wild Mushroom and Preserved Vegetable Dumpling (1 pc)</i>
松露石榴球 (一件)	<i>Steamed Mushroom Dumpling with Black Truffle (1 pc)</i>
香煎松子珍菌包 (一件)	<i>Pan-fried Fungus and Pine Nuts Bun (1 pc)</i>
木耳野菌腐皮卷 (一件)	<i>Deep-fried Bean Curd Sheet Roll with Fungus and Wild Mushroom (1 pc)</i>
蟲草花蒸排骨 (一碟)	<i>Steamed Pork Spare Ribs with Cordyceps Flower (single portion)</i>
金粟野菌腸粉 (半碟/一碟)	<i>Steamed Rice Roll with Sweet Corn and Wild Mushroom (half / single portion)</i>

前菜小碟 *Cold Appetiser*

貢菜海蜇 (半碟/一碟)	<i>Marinated Jelly Fish with Preserved Vegetables (half / single portion)</i>
京式醬蹄 (半碟/一碟)	<i>Marinated Pig Knuckle with Shallot (half / single portion)</i>
鎮江肴肉 (半碟/一碟)	<i>Marinated Pork in Dark Vinegar (half / single portion)</i>
椒鹽小排骨 (半碟/一碟)	<i>Deep-fried Spare Ribs with Spicy Salt and Chilli (half / single portion)</i>
煙燻鴨胸肉 (半碟/一碟)	<i>Smoked Duck Breast (half / single portion)</i>
蜜汁叉燒 (半碟/一碟)	<i>Barbecued Pork (half / single portion)</i>
冰糖蜜蓮藕 (半碟/一碟)	<i>Honey Glazed Lotus Root (half / single portion)</i>
脆皮素鵝卷 (半碟/一碟)	<i>Deep-fried Bean Curd Sheet Roll (half / single portion)</i>
白灼時蔬 (半碟/一碟)	<i>Poached Seasonal Vegetables (half / single portion)</i>
五香牛腱 (半碟/一碟)	<i>Marinated Sliced Beef Shank (half / single portion)</i>
涼拌青瓜雲耳 (半碟/一碟)	<i>Marinated Cucumber and Black Fungus in Vinegar (half / single portion)</i>
黃金豆腐粒 (半碟/一碟)	<i>Deep-fried Diced Bean Curd (half / single portion)</i>
欖菜乾煸四季豆 (半碟/一碟)	<i>Stir-fried String Beans with Preserved Vegetable (half / single portion)</i>
椒鹽魷魚鬚 (半碟/一碟)	<i>Deep-fried Squid with Spicy Salt and Chilli (half / single portion)</i>

湯羹 *Soup* (一人分量 *Single Portion*)

是日廚師湯品	<i>Soup of the Day</i>
野菌竹筍羹	<i>Thick Wild Mushroom Soup with Bamboo Pith</i>

*Please inform your server of any food related allergies 如閣下對任何食物有過敏反應，請跟餐廳職員聯絡

*Subject to 10% Service Charge and Tea & Condiment Charge 另收加一服務費及茶芥

蒸點 *Steamed*

晶瑩鮮蝦餃 (一件)	<i>Steamed Fresh Shrimp Dumpling</i> (1 pc)
香茜素翅餃* (一件)	<i>Steamed Imitation Shark Fin Dumpling with Coriander*</i> (1 pc)
蠔皇叉燒包 (一件)	<i>Steamed Barbecued Pork Bun</i> (1 pc)
紫米豆沙包 (一件)	<i>Steamed Purple Rice and Red Bean Paste Bun</i> (1 pc)
時菜牛肉球 (三件)	<i>Steamed Beef Dumpling with Seasonal Vegetables</i> (3 pcs)
醬皇蒸鳳爪 (一碟)	<i>Steamed Chicken Feet with Black Bean Sauce</i> (single portion)
蜜汁叉燒腸粉 (半碟/一碟)	<i>Steamed Rice Roll with Barbecued Pork</i> (half / single portion)
香茜牛肉腸粉 (半碟/一碟)	<i>Steamed Rice Roll with Beef and Coriander</i> (half / single portion)

*Contain Pork and Shrimp 內含豬肉及蝦肉

煎炸 *Pan-fried or Deep-fried*

香煎韭菜粿 (一件)	<i>Pan-fried Shrimp Dumpling with Garlic Chives</i> (1 pc)
沙律醬蝦多士 (一件)	<i>Deep-fried Shrimp Toast with Mayonnaise</i> (1 pc)
金勾鹹水角 (一件)	<i>Deep-fried Dumpling with Chicken and Dried Shrimp</i> (1 pc)
XO醬蘿蔔糕 (半碟/一碟)	<i>Stir-fried Turnip and Preserved Meat Pudding in XO Chilli Sauce</i> (half / single portion)
XO醬炒腸粉 (半碟/一碟)	<i>Stir-fried Rice Roll with XO Chilli Sauce</i> (half / single portion)

飯麵 *Rice & Noodles* (一人分量 *Single Portion*)

雪菜火鴨絲炆伊麵	<i>Braised E-fu Noodles with Shredded Roasted Duck and Preserved Vegetables</i>
海皇泡飯	<i>Braised Jasmine Rice with Assorted Seafood in Soup</i>
皮蛋瘦肉粥	<i>Congee with Pork and Preserved Egg</i>
乾炒牛河	<i>Stir-fried Flat Rice Noodles with Beef and Soy Sauce</i>

中式甜點 *Chinese Dessert*

陳皮紅豆沙 (一碗)	<i>Sweetened Red Bean Soup</i> (1 bowl)
冰花雪耳燉萬壽果 (一碗)	<i>Double-boiled Snow Fungus with Papaya</i> (1 bowl)
懷舊芝麻卷 (一件)	<i>Sesame Roll</i> (1 pc)
燕麥香芒卷 (一件)	<i>Chilled Mango Roll with Oatmeal</i> (1 pc)

西式甜點 *Western Dessert*

芒果拿破崙 (一件)	<i>Mango Napoleon</i> (1 pc)
藍莓芝士蛋糕 (一件)	<i>Blueberry Cheese Cake</i> (1 pc)
雲呢拿雪糕 (一杯)	<i>Vanilla Ice Cream</i> (1 cup)
朱古力雪糕 (一杯)	<i>Chocolate Ice Cream</i> (1 cup)

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