任點任食點心 Brunch

All-You-Can-Eat Dim Sum Brunch

7 - 7/2	怡號:		人數:	
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施逸

感謝您選擇於龍逸軒用餐。為提升您在龍逸軒的用餐體驗,同時減少食物浪費, 我們將推行全新點餐措施。感謝您的理解與配合。

Thank you for choosing Loong Yat Heen. To enhance your dining experience and minimize food waste, we are introducing a new ordering system. We appreciate your understanding and cooperation.

龍逸軒招牌點心 Signature Dim Sum

]原隻南非鮑魚燒賣皇(1件)

Steamed Pork and Shrimp Dumpling Topped with Whole South African Abalone (1 pc)

每位敬送一件 Limited to one order per customer

如有任何爭議,九龍酒店保留最終決定權。The Kowloon Hotel reserves the right of final decision in case of any disputes.

徐	灬	Sieun	ieu		
	火 Order	加耳 2 nd O1			
]	[]	春筍金箔蝦餃 (一件)	Steamed Fresh Shrimp Dumpling with Gold-leaf (1 pc)
]	[]	蟹籽燒賣(-件)	Steamed Pork Dumpling with Crab Roe (1 pc)
]	[]	山竹牛肉球(-噘)	Steamed Beef Balls (single portion)
]	[]	蟹肉菜苗餃(-件)	Steamed Crab Meat and Vegetables Dumpling (1 pc)
]	[]	蟲草花南瓜蒸排骨(-噘	Steamed Pork Spareribs with Cordyceps Flower and Pumpkin (single portion)
]	[]	蠔皇黑毛豬叉燒包 (-#)	Steamed Barbecued Spanish Iberico Pork Bun (1 pc)
]	[]	柱侯金錢肚 (一碟)	Braised Beef Tripe in 'Chu Hou' Sauce (single portion)
]	[]	蜜汁黑毛豬叉燒腸粉(半碟/一碟)	Steamed Rice Roll with Barbecued Spanish Iberico Pork (half / single portion)
]	[]	金粟上素腸粉(半碟/-碟)	Steamed Rice Roll with Sweet Corn, Vegetables and Carrots (half / single portion)
]	[]	韭黃鮮蝦腸粉(半碟/一碟)	Steamed Rice Roll with Shrimp and Garlic Chives (half / single portion)

煎炸 Pan-fried or Deep-fried

	次 Order		單 Order		
]	[]	生煎薑汁蝦粒菜肉包(-件)	Pan-fried Pork Bun with Ginger and Shrimps (1 pc)
]	[]	芝士海鮮春卷 (-#)	Deep-fried Cheese and Seafood Spring Roll (1 pc)
[]	[]	沙律醬蝦多士 (-件)	Deep-fried Shrimp Toast Served with Mayonnaise (1 pc)
]	[]	X0醬蘿蔔糕 (半碟/一碟)	Stir-fried Turnip and Preserved Meat Pudding in XO Chilli Sauce (half/single portion)
Γ	7	Γ	7	XO醬炒腸粉 (半碟/-碟)	Stir-fried Rice Roll with XO Chilli Sauce (half / single portion)

則	<u>来</u> 4	、柴	Col	d Appetizer	
	f次 Order		¹ 單 Order		
]	[]	貢菜海蜇 (半碟/一碟)	Marinated Jelly Fish with Preserved Vegetables (half / single portion)
]	[]	鎮江肴肉 (半碟/一碟)	Chinese Pork Pâté Marinated in Dark Vinegar (half / single portion)
]	[]	白灼時蔬 (半碟/一碟)	Poached Seasonal Vegetables (half / single portion)
]]	涼拌青瓜雲耳 (半碟/-碟)	Marinated Cucumber and Black Fungus in Vinegar (half / single portion)
]]	蜜汁黑毛豬叉燒 (半碟/一碟)	Barbecued Spanish Iberico Pork (half / single portion)
]	[]	黄金豆腐粒 (半碟/一碟)	Deep-fried Diced Bean Curd (half / single portion)
]]	鮑汁花生鳳爪 (-碟)	Stewed Chick Feet and Peanuts in Abalone Sauce (single portion)
湯	羹	Sour) (-)	〈分量Single Portion〉	
	f次 Order	加加	單 Order		
[]	[]	是日廚師中式湯品	Chinese Soup of the Day
]	[]	雪耳魚蓉羹	Thick Minced Fish Soup with Snow Fungus
飯	麵	Rice	J. N	Noodles (一人分量Single Portion)	
首	大 Order	加		, 200 9	
[]	[]	海皇泡飯	Braised Jasmine Rice with Assorted Seafood in Soup
[]	[]	皮蛋瘦肉粥	Congee with Minced Pork and Century Egg
]]	豉油皇炒麵	Fried Noodles in Supreme Soy Sauce
西	式刮	甘點	We	estern Dessert	
	f次 Order		單 Order		
]	[]	芒果拿破崙 (-件)	Mango Napoleon (1 pc)
]	[]	藍莓芝士蛋糕 (一件)	Blueberry Cheesecake (1 pc)
]	[]	雲呢拿雪糕 (-杯)	Vanilla Ice Cream (1 cup)
]	[]	朱古力雪糕 (-杯)	Chocolate Ice Cream (1 cup)
]	[]	提拉米蘇(-件)	Tiramisu (1 pc)
中	式 刮	計點	Chi	nese Dessert	
首	次 Order	加			
]	[]	二十年陳皮紫米豆沙包 (-#)	Steamed Purple Rice and Red Bean Paste Bun with 20 Years Dried Tangerine Peel (1 pc)
]	[]	二十年陳皮蓮子紅豆沙(-嘣	Sweetened Cream of Red Bean with 20 Years Dried Tangerine Peel and Lotus Seeds (1 bowl)
]	[]	懷舊芝麻卷 (-件)	Traditional Sweetened Sesame Roll (1 pc)
Γ	٦	Γ	٦	造 汁 桂 龙 糕 (, #)	Steamed Osmanthus and Ginaer Pudding (1 pc)

*附加額外費用享用倚窗閣自助餐甜品及咖啡

* Indulge in dessert and coffee from The Window Café's buffet for an additional charge

最後點餐時間 Last Order Time: 12:15 / 14:45 珍惜食物 切勿浪費 Please do not waste food oong Yat Heen