



WEEKDAY HIGH TEA BUFFET

任點任吃下午茶

周二到周五 (除了公共假期)

Tuesday - Friday

(excluding Public Holidays)

3.00pm - 6.00pm

(Last order: 5.30pm)

- 10%服务费和 7%消费税将以折扣前的价格来计算。

Gross bills will be subjected to prevailing service charges and applicable government taxes.

- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。

Not valid with other promotions, discounts, offers, privilege cards and/or vouchers.

- 所有食品售完为止! 先到先得。

While stocks last. All orders will be on a first-come-first-served basis.

- 请勿浪费, 所剩食物将以卖价计算付款。

Excessive wastage will be charged as the normal selling price of the item.

- 自助餐中所有菜色, 只限于当堂享用, 不可打包带走。

The dishes served in our buffet are for dine-in only (strictly no takeaways).

Prices are exclusive of hot tea serving and other beverages.

- 自助餐收费不包括茶水和其他饮料。



@yumchasg #yumchasg

Please do not draw this menu.

If anyone found drawing, there will be an additional charge of \$10 /pc

请勿涂鸦在本菜单, 否则令加费10元。

蒸點 Steamed Dim Sum

1. Xiao Long Bao (3)
灌湯小籠包
2. BBQ Pork Bun (2)
蚝皇叉燒包
3. Yum Cha
Prawn Dumpling (3)
飲茶蝦餃皇
4. Crystal Chives
Dumpling (3)
韭菜水晶包
5. Coriander Prawn
Dumpling (3)
香茜鮮蝦餃
6. Scallop Pea-Shoot
Dumpling (3)
豆苗帶子餃
7. Fish Roe w
Siew Mai (3)
魚子蒸燒賣
8. Truffle Mushroom
Bao (2)
松露花菇包

9. Crystal Mushroom
Dumpling (3)
水晶蒸素餃
10. Lotus Leaf
Glutinous Rice (2)
荷葉糯米雞
11. Pork Ribs
w Garlic
蒜香蒸排骨
12. Phoenix Claw aka
Chicken Claw
桂林醬鳳爪
13. Beancurd Roll w
Superior Sauce (3)
頂汁鮮竹卷
14. Meat Dumpling
in Chilli Oil (4)
辣紅油抄手



▲ 3. Yum Cha Prawn
Dumpling (3)
飲茶蝦餃皇



▲ 1. Xiao Long Bao (3)
灌湯小籠包

▲ 8. Truffle Mushroom Bun (2)
松露花菇包

炸點 Fried Dim Sum

15. Prawn Wanton Crisp (3)
鮮果明蝦角
16. Deep Fried Prawn
Beancurd Roll (3)
鮮蝦腐皮卷
17. Prawn and Mango
Sesame Fritters (3)
芝麻香芒筒
18. Crispy Vegetarian
Spring Roll (3)
上素炸春卷
19. Paper Chicken Wings (2)
醉香紙包雞
20. Chicken Yam Puff (3)
蜂巢荔芋角
21. Fried Carrot Cake (3)
臘味萝卜糕
22. Peanut Sesame Ball (3)
花生煎堆仔
23. Pan-fried Pork Pancake
北京煎肉餅



▲ 28. Congee w Century Egg
飲茶艇仔粥



▼ 29. Ting Zai Congee w Peanut
飲茶艇仔粥



▲ 27. Fresh Prawn Rice Flour Roll
鮮蝦蒸腸粉

▼ 24. Pork Ribs w Garlic Rice
蒜香排骨飯

米飯, 腸粉, 粥品 Rice, Rice Roll, Congee

24. Pork Ribs w
Garlic Rice
蒜香排骨飯
25. Gui Lin Chicken
Claw Rice
桂林鳳爪飯
26. BBQ Pork
Rice Flour Roll
叉燒蒸腸粉
27. Fresh Prawn
Rice Flour Roll
鮮蝦蒸腸粉
28. Congee w
Century Egg
皮蛋瘦肉粥
29. Ting Zai Congee
w Peanut
飲茶艇仔粥
30. Dried Scallop Congee
瑤柱白粥
31. Sliced Fish Congee
新鮮魚片粥

小菜 Side Dishes

32. Century Egg w Dried Ginger
姜蓉松花蛋
33. Crispy Salmon Fish Skin
七味脆魚皮
34. Prawn Paste Chicken
蝦醬雞
35. Cold Beancurd
w Seaweed
紫菜凍豆腐
36. Cold Cucumber
in Japanese Style
日式涼拌青瓜
37. Daily Double Boiled Soup
時日老火列湯
(per pax serving only)
38. Boiled Vegetables
w Soya Sauce
清炒油菜
39. Chilled Mini Octopus
w Sesame
香麻八爪魚
40. Thai-style Jelly Fish
泰式海蜇
41. Chilled Bean Curd Skin
涼拌鮮豆皮
42. Tempura Prawn
香脆手指蝦



▲ 39. Chilled Mini Octopus
with Sesame
香麻八爪魚

甜品 Dessert

43. Baked Mini Egg Tarts (3)
酥皮蛋撻仔
44. Cream of Red Bean Paste
w Lotus Seed
蓮子紅豆沙
45. Chilled Mango Pudding
香芒凍布丁
46. Chinese Herbal Jelly
秘制龜苓膏
47. Longan Almond Jelly
龙眼杏仁豆腐
48. Home-made Almond Tea
杏仁茶
49. Crispy Red Bean
w Banana (3)
三味香酥餅



▼ 45. Chilled Mango
Pudding
香芒凍布丁



▲ 43. Baked Mini Egg Tarts (3)
酥皮蛋撻仔