

点心 DIM SUM

4

12

16

Eat as much as you like: AED 98 per person 每位只需98迪拉姆

Chicken dumpling with shrimp (s)

5



2

Steamed Shanghainese chicken dumplings 灌汤鸡肉小笼包



*Prawn dumplings (s) 虾饺

3



Vegetable dumplings (v) 上素斋粉果



*Scallop dumplings with shrimp (s) 鲜虾带子饺



Deep-fried prawn spring rolls with celery and carrot (s) 西芹胡萝卜虾春卷



*Deep-fried vegetable spring rolls with truffle (v) 松露素春卷



Pan-fried Chinese beef dumplings 牛肉煎饺



Radish puff with dried shrimp (s) 干虾米萝卜酥



*Barbecue chicken puff 鸡肉叉熔酥



Sweet corn soup (v) 粟米羹



Deep-fried chicken breast with dried chili and Sichuan peppers (n) 辣子鸡



Stir-fried seasonal vegetables (v) 炒时蔬



Mango pudding 芒果布丁



Sweet sago and mango with milk cream and ice cream 杨枝甘露配冰淇淋



Seasonal fruits 时令水果

Steamed Dim Sum Selection 香宫蒸点

- 1 Chicken dumpling with shrimp (s) 烧卖
- Steamed Shanghainese chicken dumplings 灌汤鸡肉小笼包
- 3 Prawn dumplings (s) 虾饺
- 4 Vegetable dumplings (v) 上素斋粉果
- 5 Scallop dumplings with shrimp (s) 鲜虾带子饺

Fried Selection and Soup 香炸点心和汤

- 6 Deep-fried prawn spring rolls with celery and carrot (s) 西芹胡萝卜虾春卷
- 7 Deep-fried vegetable spring rolls with truffle (v) 松露素春卷
- 8 Pan-fried Chinese beef dumplings 生肉前於
- 9 Radish puff with dried shrimp (s) 干虾米萝卜酥
- 10 Barbecue chicken puff 鸡肉叉烧酥
- 11 Sweet corn soup (v) 粟米羹

Wok-fried Selection 家常小炒

- 12 Deep-fried chicken breast with dried chili and Sichuan peppers (n) 辣子鸡
- 13 Stir-fried seasonal vegetables (v) 炒时蔬

Dessert 甜点

- 14 Mango pudding 芒果布丁
- 15 Sweet sago and mango with milk cream and ice cream 杨枝甘露配冰淇淋
- 16 Seasonal fruits 时令水果