



## 任点任吃点心午餐

### A La Carte Dim Sum Lunch Buffet

(最少两位 Minimum 2 persons)

**Adult: \$33.80++**

**Child: \$23.80++**

(Below 12 Years Old)

- 账单的总金额 (不包括任何折扣) 将另加 10% 服务费及政府消费税。  
Gross bills will be subjected to 10% service charge and prevailing government tax.
- 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 (including but not limited to Chope, KLOOK and Shopback), unless otherwise stated.
- 所有出品备货有限售完为止。  
Whilst 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).

#### 汤类 Soup

1. 松露蘑菇汤 (每位 / per person)  
Truffle Mushroom Soup  
(Limited to one serving per person)

#### 点心 Dim Sum

2. 白菜茼蒿饺 (3 件 / pcs)  
Steamed Cabbage  
and 'Tang Oh' Vegetable Dumpling
3. 红烧鲜竹卷 (3 件 / pcs)  
Steamed Beancurd Skin Roll
4. 香菇蒸烧卖 (3 件 / pcs)  
Steamed Plant-based 'Siew Mai'
5. 三鲜蒸素饺 (3 件 / pcs)  
Steamed Assorted Vegetables  
And Corn Vegetarian Dumpling
6. 罗汉上素 (3 件 / pcs)  
Steamed 'Luohan' Vegetarian Dumpling
7. 蜜汁叉烧包 (2 件 / pcs)  
Steamed Vegetarian Barbecued Pork Bun
8. 三鲜素菜包 (2 件 / pcs)  
Steamed Vegetable Bun
9. 香脆炸芋角  
Crispy Yam Croquette

10. 香煎萝卜糕  
Pan-fried Carrot Cake
11. 香麻叉烧酥  
Baked Vegetarian Barbecued Pork Pastry
12. 美味咸水角  
Deep-fried Glutinous Rice Dumpling
13. 香脆咖喱角  
Crispy Curry Puff
14. 迷你炸春卷  
Deep-fried 'Mini' Spring Roll

#### 餐前小菜 Appetiser

15. 南洋风味亚渣  
Pickled Mixed Vegetables
16. 芥末酥丁  
Crispy Vegetarian Chicken  
served with Wasabi Sauce
17. 妈蜜素玉排  
Beancurd Skin served in Marmite Sauce
18. 奇味脆松菇  
Fried Hon Shimeiji Mushroom  
with Salt and Pepper
19. 红梅蔬果沙拉  
Mixed Fruits and Vegetables Salad

### 精美小菜 Delicacies

20. 三杯菇  
'San Bei' Mushroom
21. 茄子鼓汁焖福袋  
Braised Eggplant and Beancurd Skin  
with Soy Sauce
22. 川辣麻婆豆腐  
Braised Spicy 'Mapo' Beancurd
23. 泰式素鱼  
Thai-style Vegetarian Fish
24. 菇丸扒青蔬  
Mushroom Ball  
and Fresh Seasonal Vegetables
25. 卤水花生豆干豆肠  
Braised Beancurd with Peanut
26. 泰式冰花素植菌  
Vegetarian Meat served with Thai-style Sauce
27. 糖醋猴头菇  
Sweet and Sour Monkey Head Mushroom
28. 原味烤素方  
Crispy Beancurd Skin with Sweet Sauce

### 精美时蔬 Vegetables

29. 香椿炒四季豆苗  
Sautéed French Beans with Toona Sauce
30. 南乳素菜煲  
Braised Mixed Vegetables with Fermented  
Beancurd Sauce served in Claypot
31. 清炒上海青  
Stir-fried Shanghai Cabbage with Ginger
32. 榄菜炒奶白  
Stir-fried White Cabbage  
with Preserved Vegetables

### 饭与面 Rice and Noodles

33. 松露酱伊面  
Stewed 'Ee-fu' Noodles with Truffle Oil
34. 五彩炒糙米饭  
Colourful Fried Brown Rice
35. 星洲辣椒配馒头  
Deep-fried 'Man Tou' served Chilli Gravy
36. 八宝粥  
Eight Treasure Porridge

### 甜品 Dessert

37. 杨枝甘露  
Chilled Mango Cream
38. 香茅爱玉冻  
Chilled Lemongrass Jelly
39. 紫米露  
Black Glutinous Rice Cream