





龍逸軒點心餐牌

LOONG YAT HEEN DIM SUM MENU

## 懷舊點心 NOSTALGIC DIM SUM

- 沙律醬蝦多士 \$68  
Deep-fired Shrimp Toast with Mayonnaise
-  懷舊芝麻卷 \$68  
Sesame Roll
- 蔥花牛肉角 \$68  
Steamed Beef Dumpling with Spring Onion
- 香茜素魚翅餃 (內含豬肉及蝦肉) \$68  
Steamed Imitation Shark Fin Dumpling with Coriander (contain pork and shrimp)
- 鵪鶉蛋燒賣 \$68  
Steamed Pork and Shrimp Dumpling with Quail Egg
- 迷你臘腸卷 \$58  
Steamed Chinese Sausage Roll

## 經典點心 SIGNATURE DIM SUM

- 原隻鮑魚燒賣 \$98 1件 pc  
Steamed Pork and Shrimp Dumpling with Whole Abalone
- 黑椒和牛包 \$78  
Pan-fried Wagyu Beef Bun with Black Pepper Sauce
-  松露石榴糰 \$68  
Steamed Mushroom Dumpling with Black Truffle
- 雪梨咸水角 \$58  
Deep-fried Dumpling with Pear and Minced Pork
- 香煎韭菜糰 \$58  
Pan-fired Shrimp Dumpling with Garlic Chives



素菜 Vegetarian Dish

如閣下對任何食物有過敏反應，請跟餐廳職員聯絡 Please inform your server of any food related allergies  
中國茗茶/水及餐前小食 (每位 HK\$25) Chinese Tea/Water & Condiments at HK\$25 per person  
另收加一服務費 Prices are subject to 10% service charge



## 點心 DIM SUM

帶子海鮮灌湯餃 Seafood Dumpling with Bamboo Pith in Supreme Soup	\$88 1 件 pc
鮑魚杞子竹笙棉花雞 Steamed Chicken, Abalone and Fish Maw	\$78
香麻叉燒酥 Baked Barbecued Pork Puff with Sesame	\$68
海鮮腐皮卷 Deep-fried Bean Curd Sheet Roll with Seafood	\$68
上湯炸粉粿 Deep-fried Pork and Shrimp Dumpling	\$68
家鄉煎魚餅 Pan-fired Minced Fish Cake	\$68
晶瑩鮮蝦餃 Steamed Fresh Shrimp Dumpling	\$68
蟹籽蒸燒賣 Steamed Pork and Shrimp Dumpling with Crab Roe	\$68
鳳凰瑤柱珍珠雞 Steamed Glutinous Rice with Diced Pork and Chicken Wrapped with Egg Sheet	\$60 1 件 pc
蠔皇叉燒包 Steamed Barbecued Pork Bun	\$58
醬皇蒸鳳爪 Steamed Chicken Feet with Black Bean Sauce	\$58
蟹肉菜苗餃 Steamed Crab Meat and Vegetables Dumpling	\$58
鮮蝦韭菜餃 Steamed Shrimp Dumpling with Garlic Chives	\$58
上海小籠包 Steamed Shanghai "Xiao Lung" Pork Dumpling	\$58

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## 上素之選 VEGGIE SELECTION



珍菌竹筍上素羹 Braised Shredded Fungus Soup with Bamboo Pith	\$108 每位 Per Person
椒鹽銀杏 Deep-fried Gingko with Spicy Salt and Chilli	\$78
香菇乾燒伊麵 Braised E-fu Noodles with Straw Mushroom	\$78 每位 Per Person
金粟翡翠炒飯 Fried Rice with Sweet Corn, Vegetable & Carrot	\$78 每位 Per Person
燒汁燴冬菇 Marinated Black Mushroom with Supreme Soy Sauce	\$78
頭抽乾煸蜜糖豆 Sautéed Honey Beans in Supreme Soy Sauce	\$78
金粟上素腸粉 Steamed Rice Roll with Sweet Corn, Vegetable and Carrot	\$68
松子素粉粿 Steamed Assorted Vegetable Dumpling with Pine Nuts	\$58
竹筍上素卷 Steamed Assorted Vegetables with Bamboo Pith Roll	\$58
珍菌上素生煎包 Pan-fried Mushroom with Preserved Vegetable Bun	\$58




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## 腸粉 RICE ROLL

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|--|------|
| XO 醬炒腸粉<br>Stir-fried Rice Roll with XO Chilli Sauce   | \$78 |
| 帶子香菇腸粉<br>Steamed Rice Roll with Scallop and Straw Mushroom  | \$72 |
| 韭黃鮮蝦腸粉<br>Steamed Rice Roll with Shrimp and Garlic Chive   | \$72 |
| 招牌三式腸粉 ( 韭黃鮮蝦、蜜汁叉燒、金粟上素 )<br>Steamed Trilogy Rice Roll<br>(Garlic Chive & Shrimp, Barbecued Pork and Mixed Vegetables) | \$72 |
| 蜜汁叉燒腸粉<br>Steamed Rice Roll with Barbecued Pork  | \$68 |
| 瑤柱炸兩腸粉<br>Steamed Rice Roll with Deep-fried Dough  | \$62 |

## 時菜 VEGETABLES

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|--|-------|
| 上湯花膠絲浸時蔬<br>Braised Seasonal Vegetables with Shredded Fish Maw in Soup   | \$238 |
|  梅菜心蒸菜遠<br>Steamed Vegetables with Preserved Mustard Greens | \$178 |
| 櫻花蝦炒芥蘭<br>Stir-fried Kale with Sakura Shrimps  | \$178 |



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## 前菜 APPETISER

鹽燒帶子 Salt-grilled Scallops	\$108
蔥油海蜇頭 Marinated Jelly Fish with Spring Onions and Sesame Oil	\$88
京式醬蹄 Marinated Pig Knuckle with Shallot	\$88
鎮江肴肉 Marinated Pork in Dark Vinegar	\$88
五香牛腱 Marinated Sliced Beef Shank	\$88
香辣脆金磚 Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce	\$78
涼拌黑雲耳 Marinated Black Fungus in Vinegar	\$78
酒醉鮮鮑魚 Chilled Abalone with Chinese Wine	\$58 每位 Per Person

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## 燒味 BARBECUE

金裝燒味拼盤 (三拼) Assorted Barbecued Meat Platter (3 kinds)	\$268
金裝燒味拼盤 (兩拼) Assorted Barbecued Meat Platter (2 kinds)	\$238
招牌古法金錢雞 (兩天前預訂) Sliced Barbecued Pork with Chicken Liver (2 days advance order)	\$238
湘蓮燒鵝 Roasted Goose	\$208
花雕酒醉乳鴿 Marinated Pigeon in "Hua Diao" Wine	\$188
鐵板蜜汁叉燒皇 Barbecued Pork Served in Teppan	\$168
脆皮燒腩仔 Roasted Pork Belly	\$168
玫瑰豉油雞 Soy Sauce Chicken with Chinese Rose Wine	\$148

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## 粥、粉、麵、飯 CONGEE, NOODLES AND RICE

燕窩海鮮粥 Congee with Seafood and Bird's Nest	\$228 每位 Per Person
上湯雲腿竹筍稻庭麵 Inaniwa Udon with Yunnan Ham and Bamboo Piths in Supreme Soup	\$228
濃湯蝦球稻庭麵 Inaniwa Udon with Prawns in Chicken Broth	\$228
滑蛋帶子炒河 Stir-fried Flat Rice Noodles with Scallop and Scrambled Egg	\$228
瑤柱海皇泡飯 Braised Jasmine Rice with Assorted Seafood and Conpoy in Soup	\$198
咖喱海鮮炒飯 Curry Fried Rice with Assorted Seafood	\$198
哈哈蝦炒飯 Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste	\$198
芙蓉海鮮粒煎米粉 Pan-fried Rice Vermicelli with Assorted Seafood and Scrambled Egg	\$198
鮑魚汁叉燒絲撈寬條麵 Braised Flat Noodles with Shredded Barbecued Pork in Abalone Sauce	\$188
豉油皇黑豚肉炒麵 Fried Noodles with US Berkshire Pork in Supreme Soy Sauce	\$188
醬油生炒牛鬆飯 Fried Rice with Minced Beef with Supreme Soy Sauce	\$188
皇牌 XO 醬乾炒牛河 Stir-fried Flat Rice Noodles with Beef and Homemade XO Chilli Sauce	\$188
明火白粥 Plain Congee	\$25 每位 Per Person
絲苗白飯 Steamed Jasmine Rice	\$25 每位 Per Person

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## 甜品 DESSERT

迷你奶皇蟠桃 Steamed Egg Custard Longevity Bun (Small)	\$84 6 件 pcs \$168 12 件 pcs
甘露浮圖 Chilled Mango Pudding in Sago and Pomelo Cream	\$62
香芒布甸 Chilled Mango Pudding	\$58
燕麥香芒卷 Chilled Mango Roll with Oatmeal	\$58
楊枝甘露 Chilled Sago Cream with Pomelo in Mango	\$58
流沙奶皇煎堆仔 Deep-fried Sesame Dumpling with Egg Custard Filling	\$58
冰花雪耳燉萬壽果 Double-boiled Snow Fungus with Papaya	\$58
合時鮮果盤 Seasonal Fruit Platter	\$58
生磨蛋白杏仁茶 Sweetened Almond Cream with Egg White	\$58
陳皮紅豆沙 Sweetened Red Bean Soup	\$58
生磨黑芝麻糊 Sweetened Sesame Cream	\$58
香滑奶皇包 Steamed Egg Custard Bun	\$48
燕窩雞蛋撻 Baked Mini Egg Tart with Bird's Nest	\$25 1 件 pc
奶皇蟠桃 Steamed Egg Custard Longevity Bun	\$25 1 件 pc

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