精选点心 STEAMED DIM SUM

In China's ancient agricultural society, people would often head for tea houses after an exhausting day in the fields. Here they would mix warm conversations with fine tea and a tantalizing selection of dim sum. This custom has continued up through the present day for few decades.

<u>4 PIECES 支</u>

1.	清蒸鱼丸 Steamed fish balls	45
2.	蟹肉烧麦 Steamed crabmeat sio mai	52
3.	鲜虾烧麦 Steamed prawns sio mai	48
4.	鸡虾烧麦 Chicken and prawns sio mai	48
5.	鸡肉粉果 Chicken Funguo	40
6.	牛肉烧麦 Steamed beef sio mai	22 / 40
7.	鸡肉云吞 Steamed chicken wantons	34
8.	水晶虾饺 Steamed prawns dumplings	48
9.	猪肉烧麦 Steamed pork sio mai <u>Contains pork / يحتوي على لحم ځنزير</u>	48
10.	蒸素菜饺 Steamed vegetable dumplings	18 / 32
<u>2 PIE</u>	<u>CES 支</u>	
11.	猪肉叉烧包 Steamed pork buns Contains pork / يحتري على لحم خنزير	34
12.	鸡肉香菜包 Steamed chicken buns	32
13.	豆沙包 Steamed red bean buns	25
PORT	ION 份	
14.	咖喱墨鱼 Steamed cuttlefish with cury	26
15.	香菇鸡片 Steamed chicken with black mushroom	40
16.	清蒸豆腐虾 Steamed bean curd with minced prawn	45

前盘 APPETIZERS

17.	炸素春卷 Deep-fried spring rolls chicken or vegetable	34
18.	葱油饼 Deep-fried onion pancakes	18 / 32
19.	鸡肉/素菜生菜包 Iceberg lettuce filled with either minced chicken or vegetables *	55
20.	芝麻虾 Deep-fried prawn on toast	50
21.	脆炸黄金虾 Deep-fried golden crispy prawns	58
22.	芥末虾 Fried prawns with wasabi cream	95
23.	蟹肉虾球 Deep-fried prawn ball with crabmeat	46
24.	脆炸鸡肉云吞 Deep-fried chicken wontons	20 / 34
25.	椒盐鸡片 Deep-fried chicken salt and pepper	56
26.	沙嗲鸡串 Marinated chicken Satay *	56
27.	椒盐软壳蟹 Crispy soft shell crab salt and pepper style	85
28.	龙苑拼盘 Long Yin platter	(per person) 60
汤羹	SOUPS	
29.	云吞汤 Clear wonton and vegetable	34
30.	海鲜芦笋羹 Seafood soup with asparagus	36
33.	蟹肉玉米羹 Cream of crabmeat corn	35
24	亦内工业羔	24

34.	鸡肉玉米羹 Cream of chicken corn	34
35.	鸡肉酸辣汤 Chicken hot and sour	34
36.	蔬菜豆腐汤 Clear vegetable soup with tofu	28

活海鲜 SELECTION OF SEAFOOD

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37.		ī斑鱼 hammour	300 per kg 每公斤
38.		N活龙虾 Australian lobster	580 per kg 每公斤
39.	活螃 Live	序蟹 e crab	300 per kg 每公斤
		周方法 king of your choice:	
	I.	油浸糖醋汁 Battered fried served with sweet and sour sauce	
	II.	清蒸葱姜酱汁 Steamed premium soya sauce with ginger and spring onion	
	III.	清蒸豉椒汁 Steamed with black bean sauce	
	IV.	油浸葱姜汁 Deep-fried with spring onion ginger sauce	
	V.	川式油浸 Deep-fried with Szechuan chili sauce	
	VI.	妙法 X.O. 酱炒 Sautéed with spicy X.O. sauce	
	VII.	新加坡式辣酱汁 Sautéed with Singaporean chili sauce	
40.	鲜丸 Lob		250
	I.	爆炒豉椒汁 Stir-fried lobster with black bean sauce	
	II.	川式龙虾 Szechuan style sautéed lobster	
	III.	油浸葱姜汁 Sauteed with spring onion and garlic sauce	

海鲜 SEAFOOD DELIGHTS

41.	桔味虾仁 Fried prawns with Cointreau orange sauce Contains alcohol / يحتوي على كحول	95
42.	京式辣味虾 Deep-fried prawns with chili "Peking style"	95
43.	糖醋虾球 Deep-fried prawns with sweet and sour sauce	95
44.	蜜豆蒜蓉虾 Sautéed prawns with honey peas garlic sauce	95
45.	豉椒炒虾 Sautéed prawns with black bean sauce	95
46.	妙法 X.O. 酱爆虾 Sautéed prawns with snow peas and spicy X.O. sauce	95
47.	辣汁 豆瓣酱虾仁 Sautéed prawns with hot chili bean sauce	95
48.	兰花蒜蓉带子 Sautéed fresh scallops with broccoli and fried garlic	98
49.	豉椒炒带子 Sautéed fresh scallops with black bean sauce	98
50.	西芹墨鱼 Sautéed fresh cuttlefish with celery and chili	55
51.	椒盐五香墨鱼 Deep-fried cuttlefish with five spice and chili	35 / 55
52.	韭黄石斑鱼片 Sautéed sliced hammour fillet with yellow leeks	60
53.	辣汁豆瓣酱鱼片 Wok-fried fillet of hammour with hot chili bean sauce	60
54.	X.0. 酱爆石斑鱼片 Sautéed sliced fresh hammour with spicy X.0. sauce	60
55.	糖醋石斑鱼片 Deep-fried fresh hammour with sweet and sour sauce	62
56.	什锦海鲜豆腐煲 Mixed seafood deluxe tofu with brown garlic sauce in clay pot	95

鸡肉 SELECTION OF POULTRY

57.	宫保鸡丁 "Kong po style" stir-fried diced chicken *	55
58.	腰果鸡丁 Stir-fried diced chicken with cashew nuts *	55
59.	时蔬鸡丁 Stir-fried diced chicken with fresh vegetables	55
60.	豉椒鸡丁 Stir-fried diced chicken with black bean sauce	55
61.	糖醋鸡 Deep-fried chicken breast with sweet and sour sauce	55
62.	柠檬鸡片 Pan-fried fillet of chicken breast with lemon sauce	32 / 55
63.	鸡蓉麻婆豆腐 Ma Po Tofu with minced chicken	55
64.	桂林酱蒜蓉鸡丁 Wok-fried diced chicken with Guilin chili ginger garlic sauce	55

鸭 DUCKS

65.	北京烤鸭 (半/整只) Barbecued Peking duck with pancake and hoi sin sauce	180 / 300 (half / whole)
66.	秘制香酥鸭 Aromatic crispy duck with pancake and hoi sin sauce	77
67.	葱姜香酥鸭 Boneless crispy duck with shredded ginger and spring onion	70
68.	糖醋香酥鸭 Boneless crispy duck with sweet and sour sauce	70
69.	兰花香菇烩鸭片 Boneless BBQ duck with broccoli and black mushroom	70
70.	豉椒鸭片 Boneless BBQ duck in black bean sauce	70

牛肉 SELECTION OF BEEF

71.	越南式牛柳 Wok-fried tenderloin beef cube "Vietnamese style"	94
72.	中式牛柳 Sautéed tenderloin beef with onion "Cantonese style"	94
73.	X.O. 酱爆牛肉片 Sautéed striploin sliced beef with X.O. sauce	70
74.	葱爆牛肉片 Sautéed striploin sliced beef with green onion leeks	70
75.	蚝油兰花牛肉片 Sautéed striploin sliced beef with broccoli oyster sauce	70
76.	京式干炒牛肉丝 Deep-fried shredded beef with chili "Peking style"	70

羊排 SELECTION OF LAMB RACK

77.	葱爆羊肉 Wok-fried sliced lamb with onion leeks and garlic	65
78.	辣味羊肉茄子 Wok-fried sliced lamb with chili and eggplant	65
79.	新加坡式辣味羊排 Lamb rack with chili "Singaporean style"	125
80.	妙法 X.O. 酱羊排 Lamb rack with spicy X.O. sauce	125

猪肉 SELECTION OF PORK

81.	糖醋咕噜肉 <mark>Contains pork / يحتوي على لحم خنزير /</mark> Deep-fried sliced pork with sweet and sour sauce	58
82.	粵式排骨 <mark>Contains pork / ﻳﺤﺘﻮﻱ ﻋﻠﻰ ﻟﺤﻢ ﺧﻨﺰﻳﺮ</mark> Deep-fried pork spare ribs "Cantonese style"	58
83.	椒盐排骨 <mark>Contains pork / يحتري على لحم خنزير</mark> Deep-fried pork spare ribs salt and pepper	58
84.	豉椒蒸排骨 <mark>Contains pork / يحتوي على لحم خنزير</mark> Steamed pork spare ribs black bean sauce	58
85.	蒜蓉 椒 汁叉烧肉 <mark>Contains pork / يحتري على لحم خنزير</mark> Sautéed sliced barbecued pork in garlic and chili sauce	58
86.	腰果肉片 Contains pork / یحتوي علی لحم ځنزید/ Wok-fried sliced pork with cashew nuts	58
时蔬	VEGETABLES	
87.	罗汉斋 Braised lohan mixed vegetables	42
88.	蚝油兰花香菇片 Sautéed broccoli with black mushroom and oyster sauce	42
89.	蚝油生菜 Poached iceberg lettuce with oyster sauce	42
90.	素麻婆豆腐 Vegetarian Ma Po Tofu	52
91.	红烧豆腐 Braised bean curd with chili sambal sauce	52
92.	蚝油兰花扒豆腐 Deep-fried bean curd with broccoli	52
93.	川式茄子 "Szechuan style" sautéed baby eggplant	42
94.	蒜蓉小白菜 Sautéed fresh pakchoy with garlic sauce	42
95.	蒜蓉芥蓝 Sautéed fresh Kay Lan with garlic sauce	42
96.	川式时蔬 "Szechuan style" sautéed vegetables	42

米,面 RICE AND NOODLES

97.	扬州炒饭 "Yong chow style" fried rice	42
98.	叉烧猪肉炒饭 Barbecue pork fried rice Contains pork / يحتوي على لحم خنزير	45
99.	X.O. 酱海鲜炒饭 X.O. fried rice with seafood	48
100.	咸鱼鸡丝炒饭 Fried rice with salted fish and chicken	45
101.	蔬菜炒饭 Vegetable fried rice	42
102.	鸡丝川式炒饭 Szechuan fried rice with chicken	26 / 42
103.	牛肉虾仁炒饭 Fried rice with minced beef and shrimps	48
104.	白饭 Steamed rice	10
105.	中式炒面 Oriental fried egg noodles	40
106.	海鲜两面黄 Crispy noodles with mixed seafood	95
107.	牛肉,虾,鸡肉炒面 Fried noodles with beef, prawn and chicken	75
108.	马来式牛肉炒面 Stir-fried Malaysian style noodles with shredded beef and chili	60
109.	鸡丁炒面 Fried noodles with diced chicken and vegetables	45
110.	银芽炒面 Fried noodles with bean sprouts and spring onion	20 / 35
111.	牛肉乌冬面 Fried udon noodles with sliced beef and bean sprouts	68
112.	干炒牛河(手工自制河粉) Hand-made Ho Fun noodles with sliced beef and bean sprouts	68

健康素吃精選 HEALTHY OPTIONS

112.	蒸鸡虾烧麦 Steamed sio mai with chicken and prawns	48
113.	鲜芦笋石斑鱼片 Sautéed sliced hammour with baby asparagus	60
114.	素麻婆豆腐 Vegetarian Ma Po Tofu	52
115.	时蔬扒豆腐 Deep-fried bean curd with mixed vegetables	52
116.	蒜蓉小白菜 Sautéed fresh pakchoy with garlic sauce	42
117.	银芽炒面 Fried noodles with beansprout and spring onion	35

龍餐 DRAGON SET

最少兩位 Minimum 2 persons

185 每位 Dhs 185 per person

海鲜芦笋羹 Seafood soup with asparagus

脆炸芝麻虾 Deep-fried prawn on toast

脆炸鸡春卷 Deep-fried chicken spring rolls

黑椒牛肉片 Pan-fried striploin sliced beef with black pepper sauce

X.O. 酱爆石斑鱼片 Sautéed sliced fresh hammour with spicy X.O. sauce

糖醋虾球 Deep-fried prawns with sweet and sour sauce

> 扬州炒饭 Yong chow style fried rice

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芒果布丁 Chilled mango pudding



最少兩位 Minimum 2 persons

210 每位

Dhs 210 per person

海鲜酸辣湯 Seafood hot and sour soup

水晶虾饺 Steamed prawns dumplings

脆炸素春卷 Deep-fried vegetable spring rolls

脆炸黄金虾 Deep-fried golden crispy prawns

香菇澜花烩鸭片 Boneless duck with broccoli and black mushroom

京式辣味炒虾球 Deep-fried prawns with chili Peking style

时蔬鸡丁 Stir-fried diced chicken with fresh vegetables

> X.O.酱海鲜炒饭 X.O. fried rice with seafood

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油炸香蕉加香草味冰淇淋 Deep-fried toffee banana served with vanilla ice cream

BUSINESS SET LUNCH

Minimum 2 persons

Dhs 99 - nett per person or Dhs 129 - with a glass of selected wine

Deep-fried crispy tiger prawn with Wasabi sauce

Steamed chicken Funguo

Sautéed fillet of hammour with fresh garden vegetables

Stir-fried diced chicken with black bean sauce

"Cantonese style" stir-fried sliced beef with onion

Mixed seafood fried rice

Chilled mango pudding

Freshly brewed coffee or tea Mignardises