

## 欲选择点心餐点,请在格子里打勾或写下其数量

To order dim sum items, simply tick the boxes below or write down the quantity required

	simply	dimsum	A La Carte	•		All	You Can Eat	
蒸	Ste	amed		每份 Per Portion		炸,	煎, Deep-fried, Fried	每份 Per Portion
1		古法糯米鸡 Steamed Glutinous Rice w Mushrooms and Sausages	·	12	17		泰式香芒凤尾虾(三粒) Thai-style Deep-fried Phoenix Prawns with Mango (3 pcs)	18
2		黑椒风爪 Steamed Chicken Feet in	Black Pepper Sauce	12	18		果酱炸油条(三粒) Deep-fried Chinese Croissant "You Tiao" in Fruit Dressing (3 pcs)	14
3		豉汁蒸鸡翅 Steamed Chicken Wing in	Black Bean Sauce	12	19		味噌带子芋角(三粒) Deep-fried Crispy Yam Puff filled with fresh Scallop	18
4		上海蟹皇扒鲜虾饺 Poached Prawn Dumpling		28	20		脆皮明虾角(三粒) Deep-fried Crispy Prawn Dumplings in Mayo Dressing (3 pcs)	14
5		黑菌虾饺皇(三粒 Steamed Prawn with Black		18	21		芝士海鲜腐皮卷(三粒) Deep-fried Beancurd Rolls with Seafood and Cheese (3 pcs)	14
6		香菇蒸烧卖(三粒 Steamed Shrimp, Chicken and Tobiko "Siew Mai" (3 p	with Mushroom	14	22		香煎鸡肉松萝卜糕(三粒) Pan-fried Turnip Cake with XO Sauce and Chicken Floss	10
7		鲍鱼仔水晶饺(三 Steamed Crystal Dumpling	•	18		肠料	紛, 粥 Rice Roll, Congee	每份 Per Portion
					23		皮蛋鸡粥	14
8		鸡骨茶小龙包(三 Steamed Shanghainese D in "Chick Kut Teh" Juice (3	umplings "Xiao Long Bao	<b>16</b>	24		Congee with Chicken and Century Egg 鲜虾肠粉	14
9		天津炸鱼蛋(三粒		12	24	ш	Steamed Rice Rolls filled with Shrimps	17
Ū	_	"TienJin" Style Fish Ball	- /	· <u>-</u>				
							芝麻鸡叉肠粉	12
10		芝麻鸡叉包(两粒 Steamed Barbequed Chic	•	10	25		Steamed Rice Rolls filled with Barbequed Chicken 带子肠粉	
11		三文鱼海鲜卷(两	. ** )	16	25	ш	•	16
11	_	Steamed Seafood and Sal with Spicy Fruit Sauce (2 p	mon Beancurd Roll	10	26	П	Steamed Rice Rolls filled with Fresh Scallops 麻辣脆肠	16
12		□ 四川红油抄手(三粒) Sichuan Style Poached Wonton in Chili Oil (3 pcs)		16		_	Deep-fried Crispy Rice Rolls with Spicy "Ma-lat" Sa	uce
10	$\overline{}$	上海马来糕(三粒	)	10		甜品	品 Dessert	每份 Per Portion
13	ш	上海与未然(二粒) Steamed Soft Cake "Ma Lo		10	27	П	芒果布丁	11
		ordined oon edite ma it	ar edo (o pes)		2,	_	Chilled Mango Pudding	
烘	火	, Baked, Wok	-fried	每份 Par Partian	28		蜜糖芦荟龟苓膏	10
14		芝士叉鸡酥(三粒	, )	Per Portion 14			Chilled Chinese Herbal Jelly with Aloe Vera Honey	y Juice
	ш	Oven-baked Barbequed (	•		29	П	人参汤圆	18
		with Parmesan Cheese (3	pcs)				Sweetened Ginseng and Glutinous Rice Dumpling	S
15		焦糖蛋挞(三粒)		12				
		Traditional Baked Mini Egg	Tart (3 pcs)		31		牛油果千四丝卷 Deep-fried Avocado Puree Wrapped in Kataifi	11
16		XO酱炒腊味萝卜糕		14		_		
		Wok-fried Turnip Cake with and Turkey Ham	n XO Sauce		32	Ш	雪糕杨枝甘露	12
		and ronce, riam					Chilled Mango Puree with Pomelo and Sago topped with Ice-cream	
		RM 20 per person RM 20 令吉每位	flow of soft drinks 和中式茶	5				
	■ RM 68 per person **Additional free flow of soft drinks, chilled juices and selected beers RM 68 令吉每位 **另加无限量软饮,果汁,和本地啤酒							
	Ц	IN 88 per person **Additional free flow of soft drinks, chilled juices, selected beers and wines RM 88 令吉每位 **另加无限量软饮,果汁,本地啤酒,红或白酒						