

WEEKEND SNACK RECOMMENDATION

	HK\$ Per Plate
Marinated jelly fish in vinegar sauce	230
Deep-fried shrimp dumplings with sweet and sour sauce	190
Deep-fried squid in spicy salt and chili	135
Diced ox-tongue in black pepper sauce	120
Pan-fried minced beef with dried tangerine peel and water chestnut	120
Deep-fried chicken wings flavoured with shrimp paste	120
Deep-fried spicy bean curd	120
Sautéed turnip with X.O. sauce	120
Braised chicken feet with peanut	120
Sautéed rice rolls with superior soy sauce	120
Bean curd skin rolls stuffed with shrimp paste vegetables in soup	120
Steamed minced chicken buns	120
Deep-fried glutinous rice dumplings with salty pork and preserved egg	120
Crisp taro puff	120
Deep-fried tribute vegetable and chicken dumplings	120
Baked barbecued pork buns topped with pineapple crust	120
Green chilli peppercorn filled with minced fish	120
Braised ox tripe with turnips	120
Braised pomelo peel with bamboo fungus and shrimp roe	120
Pork and century egg congee (per bowl)	128
Deep-fried shrimp dumplings with mayonnaise dressing	88
Steamed shrimp and pork dumplings with peanuts in “Chiuzhou” Style	88

All prices are subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.