

甜點 (Sweet)

	數量 Quantity
喜瑪拉亞岩鹽開心果露(每位) Pistachio Sweet Soup with Himalayan Salt (per person)	HK\$68 <input type="checkbox"/>
流心奶皇煎堆仔 Deep-fried Sesame Ball filled with Egg Custard	HK\$68 <input type="checkbox"/>
杏仁豆腐凍 (每位) Almond Tofu Jelly (per person)	HK\$58 <input type="checkbox"/>
洛神花椰汁糕 Roselle and Coconut Milk Pudding	HK\$58 <input type="checkbox"/>
薑茶湯丸 (每位) Sweetened Ginger Tea with Glutinous Rice Dumpling (per person)	HK\$58 <input type="checkbox"/>
遠年陳皮紅豆沙 (每位) Sweetened Red Bean Soup with Aged Tangerine Peel (per person)	HK\$58 <input type="checkbox"/>
招牌菲林芝麻卷 Traditional Black Sesame Roll	HK\$58 <input type="checkbox"/>
香脆腰果酥 Crispy Cashew Nut Puff	HK\$58 <input type="checkbox"/>

中國茶 (Chinese Tea Selections)

雲南普洱 Yunnan Pu-erh	清香鐵觀音 Tie Guan Ying	每位 Per person HK\$28 <input type="checkbox"/>
頂級胎菊 Premium Chrysanthemum	壽眉 Shou Mei	
桂花香片 Osmanthus Jasmine	極品雨前龍井 Dragon Well Green Tea	

以上價目另設加一服務費
All prices are subject to 10% service charge

蒸點 (Steamed)

	數量 Quantity
松茸竹笙湯餃(每位) Pork and Shrimp Soup Dumping with Matsutake Mushroom and Bamboo Pith (per person)	HK\$148 <input type="checkbox"/>
摩利菌黑白蝦餃皇 Steamed Shrimp Dumpling with Morel Mushroom	HK\$78 <input type="checkbox"/>
瑤柱 XO 醬燒賣皇 Steamed Pork Dumpling with Conpoy X.O. Sauce and Mushroom	HK\$78 <input type="checkbox"/>
流心鵪鶉蛋蝦燒賣 Steamed Pork and Shrimp Dumping with Quail Egg	HK\$78 <input type="checkbox"/>
清湯小籠包 Shanghainese Pork Soup Dumpling	HK\$78 <input type="checkbox"/>
鵝肝鮮蝦鳳冠餃 Steamed Shrimp and Foie Gras Dumpling	HK\$78 <input type="checkbox"/>
紅油鮮椒抄手 Pork Dumpling with Sichuan Pepper in Chili Oil	HK\$78 <input type="checkbox"/>
竹笙松露上素餃 Steamed Truffle Dumpling with Bamboo Pith	HK\$68 <input type="checkbox"/>
黑豚肉蜂蜜叉燒包 Honey Barbecued Pork Bun	HK\$68 <input type="checkbox"/>
薑蔥牛柏葉 Steamed Beef Tripe with Scallion and Ginger	HK\$68 <input type="checkbox"/>
沖繩黑糖馬拉糕 Okinawa Brown Sugar Sponge Cake	HK\$68 <input type="checkbox"/>

以上各款點心每客三件 (特別註明除外)
3 pieces per order unless otherwise specified

以上價目另設加一服務費
All prices are subject to 10% service charge

逸軒
Yat Heen

煎炸．焗點 (Baked & Fried)

數量
Quantity

X.O.醬皇黑毛豬鬆炒腸粉 HK\$78 ☐
Wok-fried Rice Roll with Shredded Pork in X.O. Sauce

西杏明蝦筒 HK\$78 ☐
Fried Shrimp Roll coated with Crispy Almond

椒鹽魷魚鬚 HK\$68 ☐
Deep-fried Squid Tentacles with Spicy Salt and Pepper

和牛生煎包 HK\$68 ☐
Pan-fried Wagyu Beef Bun

櫻花蝦脆煎蘿蔔糕 HK\$68 ☐
Seared Turnip Cake with Dried Sakura Shrimp

芝士雞肉鰻魚酥 HK\$68 ☐
Chicken and Eel Puff with Cheese

百花煎釀三寶 HK\$68 ☐
Fried Tofu, Eggplant and Green Pepper
stuffed with Minced Shrimp

脆皮九層塔小甘筍鹹水角 HK\$68 ☐
Golden-fried Gluten Puff filled with Minced Pork
and Thai Basil

以上各款點心每客三件 (特別註明除外)
3 pieces per order unless otherwise specified

湯．羹 (Soup)

淮杞燉花膠海螺 HK\$128 ☐
Double-boiled Fish Maw Soup with Sea Conch,
Goji Berry and Yam (per person)

紅蝦湯阿拉斯加蟹肉羹(每位) HK\$98 ☐
Braised Red Prawn Soup with Alaska Crabmeat (per person)

以上價目另設加一服務費
All prices are subject to 10% service charge

招牌小炒 (Yat Heen Specialties)

數量
Quantity

招牌鬆毛豬叉燒皇 HK\$238 ☐
Signature Barbecued Mangalica Pork

沸騰清湯牛腩煲 HK\$188 ☐
Braised Beef Brisket in Clear Broth with Pepper

無花果別不同咕嚕肉 HK\$168 ☐
Sweet and Sour Pork with Fig

櫻花蝦油渣炒旺菜 HK\$168 ☐
Stir-fried Chinese Cabbage with Dried Sakura Shrimp
and Crispy Pork Lard

薑蔥煎焗海斑柳 HK\$188 ☐
Pan-fried Grouper Fillet with Scallion and Ginger

避風塘去殼富貴蝦 HK\$188 ☐
Wok-fried Deshelled Mantis Shrimp with Golden Garlic and Chili

粉．麵．飯 (Rice & Noodles)

咖喱提子乾雞粒炒飯 HK\$198 ☐
Curry Chicken Fried Rice with Raisin

豉椒牛小排炒越南河粉 HK\$188 ☐
Stir-fried Vietnamese Flat Rice Noodle with Beef Short Rib
and Black Bean Sauce and Chili

濃海鮮湯蝦球燴脆米 HK\$188 ☐
Premium Seafood Thick Soup with Crispy Rice and Shrimp

頭抽乾炒肉絲麵 HK\$188 ☐
Crispy Noodles with Shredded Pork in Supreme Soy Sauce

逸軒
Yat Heen

以上價目另設加一服務費
All prices are subject to 10% service charge