

鸿桃轩钟师傅四喜点心  
MASTER CHEF CHONG'S  
DELIGHTFUL FOUR DIM SUM PLATTER

\$12.80  
(per  
pax)

虾米酱墨鱼饺

Steamed Octopus Dumpling with Dried Chilli Shrimp Paste

三皇苋菜饺

Steamed Chinese Spinach Dumpling with Trio Eggs

鲜虾鱼翅饺

Steamed Prawn Dumpling topped with Shark's Fin

黑菘露野菌饺

Steamed Forest Mushroom Dumpling with Black Truffle

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煎/烘 | FRIED / BAKED

XO酱腊味炒萝卜糕

Stir-fried Radish Cake with  
Waxed Meat and Bean Sprouts  
in X.O Chili Sauce

\$7.80  
(per  
order)

鲜虾腐皮卷

Deep-fried Bean Curd Skin  
Roll filled with Prawn and  
Yellow Chives

\$6.20  
(3 pcs)

脆皮爆汁流沙包

Deep-fried Custard Bun with  
Salted Egg Yolk

\$6.80  
(3 pcs)

美奶滋明虾角

Deep-fried Shrimp Dumpling  
served with Fruit Mayonnaise

\$5.80  
(3 pcs)

龙须玉带卷

Crispy Scallop coated with  
Filo String

\$6.80  
(3 pcs)

芋角叉烧鸡

Deep-fried Yam Puff filled with  
Barbecued Chicken

\$5.80  
(3 pcs)

芝士烟熏黑豚餐包

Baked Charcoal Bun filled with  
Honey Glazed Smoked Pork  
and topped with Cheese

\$6.80  
(3 pcs)

酥皮桃胶迷你蛋挞

Baked Mini Egg Tarts with  
Peach Gum

\$5.80  
(3 pcs)

生煎辣椒螃蟹包

Pan-fried Chilli Crab Meat Bun

\$6.20  
(3 pcs)

## 蒸 | STEAMED

### 上海小笼包

Steamed Shanghai Pork  
Dumpling (Xiao Long Bao) \$6.80  
(3 pcs)

### 笋粒虾饺皇

Steamed Prawn Dumpling with  
Diced Asparagus (Har Gao) \$6.80  
(3 pcs)

### 鱼子传统烧卖

Steamed Pork Dumpling with  
Fish Roe (Siew Mai) \$6.20  
(3 pcs)

### 三皇苋菜饺

Steamed Chinese Spinach  
Dumpling with Trio Eggs \$6.80  
(3 pcs)

### 虾米酱墨鱼饺

Steamed Octopus Dumpling  
with Dried Chilli Shrimp Paste \$6.80  
(3 pcs)

### 红谷樱花虾肠粉

Steamed Rice Roll filled with  
Fresh Prawn \$7.20  
(per order)

### 芫香叉烧肠

Steamed Rice Roll filled with  
Barbecued Pork Loin and  
Coriander \$6.20  
(per order)

### 荷叶瑶柱珍珠鸡

Steamed Glutinous Rice with  
Conpoy, Diced Chicken and  
Salted Egg Yolk wrapped in  
Lotus Leaf \$6.80  
(2 pcs)

### 红油酸辣抽手

Poached Shrimp Dumpling in  
Sour and Spicy Sauce \$6.80  
(3 pcs)

### 蜜汁叉烧包

Steamed Honey Glazed  
Kurobuta Pork Bun \$5.80  
(3 pcs)

### 陰豉蒸凤爪

Steamed "Phoenix" Feet with  
Superior Oyster Sauce \$5.80  
(per order)

### 豉汁香芋蒸排骨

Steamed Pork Spare Rib with  
Diced Taro in Black Bean \$5.80  
(per order)

### 潮州蒸粉果

Steamed Glutinous Rice  
Dumpling with Turnip,  
Dried Shrimps, Peanut and  
Yellow Chives \$5.80  
(3 pcs)

# PEACH BLOSSOMS ALL YOU CAN EAT DIM SUM ALA CARTE BUFFET

## Weekday (Monday to Friday)

Adult (12 years old and above): **\$55++** per person

Child (6 to 11 years old): **\$40++** per person

Serving Time: 12pm to 3pm (Last order at 2.30pm)

## Weekend (Saturday, Sunday and Public Holiday)

Adult (12 years old and above): **\$65++** per person

Child (6 to 11 years old): **\$40++** per person

Serving Time: 11am to 3pm (Last order at 2.30pm)

### *Terms and conditions*

• Not inclusive of Chinese tea, other beverages and pickles • Wastage of food will be charged accordingly based on à la carte pricing • Not valid with any conjunction of other discounts, vouchers, gift certificate, credit cards promotion, reward vouchers or in-house offers • Prices are subjected to 10% service charge and GST

(1) 每位任选一款, 只限一次享用

Select one item, limit to one serving only

1. 迷你佛跳墙

Mini Buddha Jumps over the Wall

2. 红烧蟹肉翅

Braised Shark's Fin Soup with Crab Meat

3. 鲍鱼云吞汤

Whole Abalone and Wonton in Superior Broth

4. 鲨鱼骨云吞翅

Double-boiled Shark's Fin in Shark's Cartilage Soup served with Shrimp Dumpling

5. 10头鲍鱼扒时蔬

Braised Whole Abalone with Seasonal Vegetables

6. 芝士焗龙虾

Baked Lobster with Cheese

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(2) 每位任选一款, 只限一次享用

Select one item, limit to one serving only

7. 熏鸭鹅肝馒头

Pan-fried Foie Gras with Smoked Duck served on Mantou

8. 黑椒和牛珍菌

Black Pepper Wagyu Beef Cubes with Mushroom

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## 汤 | SOUP

养生汤品 | Double-boiled Soup

9. 钟师傅老火靚汤

Double-boiled Soup of the Day

羹类 | Thick Soup

10. 海鲜酸辣羹

Hot and Sour Seafood Soup

11. 蟹肉粟米羹

Sweet Corn Soup with Crab Meat

12. 蛋白芦荀鱼鳔羹

Braised Fish Maw Soup with Asparagus and Egg White

## 精选点心 | DIM SUM

### 13. 笋粒虾饺皇

Steamed Prawn Dumpling with  
Diced Asparagus (Har Gao)

### 14. 传统花菇烧卖

Steamed Pork Dumpling with  
Mushroom (Siew Mai)

### 15. 黑豚叉烧包

Steamed Honey Glazed Kurobuta  
Pork Bun

### 16. 上海小笼包

Steamed Xiao Long Bao

### 17. 老隆糯米鸡

Steamed Glutinous Rice with  
Diced Chicken, Mushroom and  
Chinese Sausage

### 18. 陰豉蒸凤爪

Steamed "Phoenix" Feet with Superior  
Oyster Sauce

### 19. 豉汁香芋蒸排骨

Steamed Pork Spare Rib with Diced  
Taro in Black Bean

### 20. 红油酸辣抽手

Poached Shrimp Dumpling in Sour and  
Spicy Sauce

### 21. 爆汁流沙包

Steamed Custard Bun with  
Salted Egg Yolk

### 22. 酥皮桃胶迷你蛋挞

Baked Egg Tarts with Peach Gum

### 23. 芋角叉烧鸡

Deep-fried Yam Puff stuffed with  
Barbecued Chicken glazed with  
Honey Sauce

### 24. 鲜虾腐皮卷

Deep-fried Beancurd Skin Roll filled  
with Prawn Paste and Yellow Chives

### 25. 美奶滋明虾角

Crispy Shrimp Dumpling served with  
Fruit Mayonnaise

### 26. XO酱炒萝卜糕

Stir-fried Radish Cake with Bean  
Sprouts in X.O Chili Sauce

## 特色主菜 | MAIN COURSE

### 27. 木鱼花百香果虾球

Deep-fried Prawns coated with Passion Fruit Mayonnaise and Bonito Flakes

### 28. 椒盐鱼皮

Deep-fried Crispy Salmon Fish Skin with Spices Salt

### 29. XO酱珍菌芦笋猪颈肉

Stir-fried Pork Collar with Asparagus and Forest Mushroom in XO Chilli Sauce

### 30. 山楂凤梨咕嚕肉

Sweet and Sour Pork with Hawthorn and Pineapples

### 31. 客家猪脚醋

Braised Sweet and Sour Vinegar Pork

### 32. 宫保腰果鸡丁

Stir-fried Diced Chicken with Dried Chili and Cashew Nuts in "Szechuan" Style

### 33. 鱼香茄子煲

Stir-fried Eggplant with Spicy Sauce served in Claypot

### 34. 蒜茸炒菜苗

Stir-fried Seasonal Vegetables with Minced Garlic

### 35. 虾米酱炒四季豆

Stir-fried String Bean with Dried Chilli Shrimp Paste

### 36. 梅菜云耳蒸鱼片

Steamed Fillet of Fish with Black Fungus and Preserved Vegetables

### 37. 胜瓜啦啦豆筋焖豆腐

Braised Homemade Bean Curd with Lala Clams Luffa Gourd and Gluten

## 烧味, 卤味 | BARBECUED, MARINATED

### 38. 蜜汁叉烧

Barbecued Pork Loin Glazed with Honey Sauce

### 41. 玫瑰油鸡

Marinated Soya Sauce Chicken

### 39. 脆皮烧肉

Crispy Roasted Pork

### 42. 卤水鸭中翼

Marinated Duck Wings

### 40. 明炉烤鸭

Roasted Duck served with Plum Sauce

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## 心满意粥 | CONGEE

### 43. 生滚干贝鱼柳粥

Fish Congee with Conpoy

### 44. 生滚皮蛋瘦肉粥

Century Egg Congee with Minced Pork

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## 丰衣足食 | VERMICELLI/NOODLES/RICE

### 45. 鸿桃轩招牌炒饭

Signature Fried Rice with Assorted Barbecued Meat, Salted Egg Yolk and Crispy Anchovies

### 48. 滑蛋鱼片河粉

Fried Broad Rice Noodles with Sliced Fish in Egg Sauce

### 46. 香港云吞面

Egg Noodles with Wonton in Superior Bouillon "Hong Kong" Style

### 49. 干炒鸭丝生面

Wok-fried Egg Noodles with Shredded Duck

### 47. 鸭丝焖伊面

Braised Ee-fu Noodles with Shredded Duck and Assorted Mushrooms

## 甜言蜜语 | DESSERTS

### 50. 杨枝甘露

Chilled Mango Puree with Sago and Pomelo

### 51. 杞子桂花糕

Chilled Osmanthus Cake with Wolfberries

### 52. 什果香茅冻

Chilled Lemongrass Jelly with Mixed Fruits

### 53. 冬瓜罗汉果茶

Double-boiled Luo Han Guo with Winter Melon