

明閣精選點心 MING COURT DIM SUM DELIGHTS

1	素翅竹笙素湯餃	每位 per person
	Steamed vegetarian soup dumpling with vegetarian shark fin and bamboo piths	\$98
	黑金帶子醉蝦餃	每位 per person
	Steamed drunken shrimp dumpling with scallop and bamboo shoots in Hua Diao wine	\$38
	上 '小田傑'	m //
	牛油果鮮蝦春卷	四件 4 pieces
	Deep-fried spring rolls with shrimp and avocado	\$98
No.	黑松露鮮雜菌脆春卷	四件 4 pieces
	Deep-fried spring rolls with black truffle and assorted mushrooms	\$98
	清雞湯雞茸小籠包	四件 4 pieces
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	Steamed chicken consommé dumplings with minced chicken	\$88
	焗芝麻檸汁叉燒酥 (需時約 20 分鐘)	三件 3 pieces
	Baked barbecued pork pastries with sesame and lemon juice (Require approximately 20 minutes preparation time)	\$88
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	瑤柱菜苗花姿蒸餃	三件 3 pieces
	Steamed cuttlefish dumplings with conpoy and vegetables	\$98
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	香煎櫻花蝦臘味蘿蔔糕	四件 4 pieces
	Pan-fried turnip puddings with red cherry shrimp and air-dried meat	\$98
	馬來娘惹鹹水角	三件 3 pieces
	Deep-fried glutinous rice dumplings with minced pork and dried shrimps	\$88
	in Malaysian style	
	暖胃薑茶桃膠湯丸	每位 per person
	Sweetened glutinous rice dumplings with peach resin in ginger soup	\$78

