



菜单 / MAINS



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All visuals are for illustration purposes only.
Prices are subject to prevailing GST and service charge.

餐前小吃

APPETISERS

	味淋花螺 Chilled Sea Whelk	48
	香脆鲜鱿鱼 Crispy Squid	48
	葱油海蜇头 Jellyfish Head in Scallion Oil	26
	尖椒皮蛋豆腐 Chilled Tofu and Century Egg topped with Hot Peppers	22
	川味口水鸡 Poached Chicken with Spicy Sauce	20
	黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	18
	麻辣凉拌秋耳 Cold-tossed Mala Black Fungus	12
	拍蒜日本青瓜 Chilled Smashed Japanese Cucumber with Minced Garlic	12

生拆蟹肉扒官燕

Braised Supreme Bird's Nest with Crab Meat

一勺鲜甜蟹肉，一缕温润官燕，山海至味，尽藏于此。

The finest bird's nest, gently braised for hours to preserve its pure, delicate texture. Served with hand-shredded crab meat, each spoonful carries a soft aroma of the sea.



每位
Per Pax

喜悦特色冬虫草佛跳墙 (需一天前预定)	988
BLOSSOM Signature Buddha Jumps Over the Wall	
(Order one day in advance)	
冬虫草、鲍鱼、刺参、花胶、瑶柱、冬菇、猪脚筋	
Cordyceps, Abalone, Sea Cucumber, Fish Maw, Dried Scallop, Dried Mushroom, Pig's Tendon	
经典佛跳墙	298
Classic Buddha Jumps Over the Wall	
潮式官燕	168
Braised Bird's Nest in Teochew Style	
 生拆鲜蟹肉扒官燕	148
Braised Supreme Bird's Nest with Crab Meat	
红烧官燕	138
Braised Bird's Nest with Brown Sauce	
高汤炖官燕	138
Double-boiled Supreme Bird's Nest in Superior Stock	
瑶柱海味羹	24
Braised Seafood Thick Soup with Dried Scallop	
竹笙冬菇菜胆汤	24
Double-boiled Bamboo Pith, Mushroom and Chinese Cabbage Soup	
四川海鲜酸辣羹	22
Sichuan Hot and Sour Thick Soup with Seafood	
鲜蟹肉鱼鳔花胶羹	28/位
Crab Meat and Shredded Fish Maw Thick Soup	per pax

花胶

FISH MAW



浓鸡汤炖花胶王
Double-boiled Superior
Fish Maw in Supreme
Chicken Stock

- | | |
|---|------------------|
|  鲍汁扣8头北海花胶
Braised 8 Head Fish Maw with Abalone Sauce | 780/只
each |
| 冬虫夏草炖花胶王
Double-boiled Cordyceps with Fish Maw | 398/位
per pax |
|  浓鸡汤炖花胶王
Double-boiled Superior Fish Maw
in Supreme Chicken Stock | 198/位
per pax |
|  鲍鱼汁焖花胶王
Braised Superior Fish Maw in Abalone Sauce | 168/位
per pax |
| 螺头花胶王汤
Supreme Fish Maw in Stewed Conch Broth | 168/位
per pax |
| 日本干贝炖北海花胶
Braised Pakhoi Fish Maw with Japanese Conpoy | 168/位
per pax |
| 浓鸡汤炖花胶
Double-boiled Fish Maw in Chicken Stock | 98/位
per pax |
| 螺头花胶汤
Fish Maw in Stewed Conch Broth | 78/位
per pax |

招牌北京片皮烤鸭

BLOSSOM Signature Peking Duck

传承自明代宫廷御膳，以果木明火炙烤而成。鸭皮色如琥珀，酥脆有声；鸭肉鲜嫩多汁，由师傅在桌边利落片开，薄如蝉翼，油光透亮。食时以薄饼裹鸭肉、葱丝、黄瓜，抹上甜面酱，轻轻一卷，入口酥、嫩、香、爽，层层滋味次第绽放。

A Ming dynasty imperial legacy, roasted with fruit woods over open flame, Peking Duck is a dish rich in history and a symbol of culinary craft. Thinly sliced when served, each slice is amber-crisp, tender and juicy.



烧烤

ROAST BBQ



招牌北京片皮烤鸭

BLOSSOM Signature Peking Duck

72/半只 | 138/每只

half | whole

烹调方式

椒盐酥鸭 (半只: +30, 每只: +60)

姜葱爆炒鸭肉 (半只: +30, 每只: +60)

鸭肉烩伊面 (S) +25 (M) +38 (L) +50

Cooking Method

Salt and Pepper Crispy Duck

+30 (half duck) +60 (whole duck)

Wok-fried Duck with Ginger & Spring Onion

+30 (half duck) +60 (whole duck)

Braised Duck Meat with Ee-Fu Noodles

Portion Size: (S) +25 (M) +38 (L) +50



鸿运片皮乳猪

BLOSSOM Signature Roasted Suckling Pig

468/每只

each



宫廷樟茶鸭

Imperial Camphor Tea Smoked Duck

58/半只 | 108/每只

half | whole



烧味三拼 (四选三)

BBQ Meat Trio Platter (choice of three)

黑豚肉叉烧 | 冰烧三层肉 | 烧鸭 | 富贵鸡

Kurobuta Pork Char Siew | Crispy Roasted Pork Belly |

Roast Duck | Fortune Chicken

62

富贵鸡

Fortune Chicken

42/半只 | 78/每只

half | whole

脆皮吊烧鸡

Roasted Crispy Chicken

42/半只 | 78/每只

half | whole

黑豚肉叉烧

Kurobuta Pork Char Siew

48

冰烧三层肉

Crispy Roasted Pork Belly

32



宫廷樟茶鸭

Imperial Camphor Tea Smoked Duck

稀珍樟木与甄选茶叶馥郁芬芳，层层渗透入味。经匠心烟熏、慢火精烤，铸就琥珀油亮的脆皮、鲜嫩欲滴入口即化的肉质，尽显珍馐之道。

Delicately infused with the fragrant aroma of camphor and premium tea leaves, this signature duck is expertly smoked and roasted to achieve crisp lacquered skin and tender, succulent meat beneath.



精选日本关东刺参与南非六头干鲍,各以浓醇鲍汁细火慢焖,
令滋味深透入味。鲜美醇厚,胶质丰盈,口感软糯丰腴,
尽显传统慢火功夫之精髓。

*Japanese sea cucumber and premium South African 6-head
dried abalone, each braised to perfection in a rich, velvety
abalone sauce. Deeply savoury, collagen-rich and luxuriously
tender, showcasing the essence of time-honoured braising.*



刺参与干鲍可分开单点, 价格各自另计。
Sea cucumber and abalone are available to order
separately and priced individually.

鲍鱼海味

ABALONE AND
PREMIUM SEAFOOD

蚝皇日本10头网鲍 1,180/只
Braised 10-Head Japanese each
Whole Dried Abalone

 蚝皇南非6头野生干鲍 628/只
Braised 6-Head African Wild each
Whole Dried Abalone

蚝皇南非10头金边吉品鲍鱼 588/只
Braised 10-Head African Gold Lip each
Whole Dried Abalone

京爆刺参砂锅 248/煲
Hokkaido Sea Cucumber Stewed with Chives pot
in Claypot

 蚝皇澳洲3头鲜鲍鱼 98/只
Braised 3-Head Australian Wild Whole Abalone each

鲍汁扣日本北海道刺参 88/位
Braised Hokkaido Sea Cucumber per pax
with Signature Sauce

澳洲龙虾刺身

Australian Lobster Sashimi

鲜活澳洲龙虾，薄切呈献，片片晶莹剔透。不施多余调味，仅凭食材本身，便得天然清甜与爽脆之味。每一片皆是对至鲜至纯的敬意，亦是粤式食鲜哲学最静默而深刻的呈现。

Thinly sliced to reveal its crystal-clear translucence, the live Australian lobster is served over ice to preserve its clean and crisp bite. Every slice honours the Cantonese reverence for freshness.



鲜活龙虾

LIVE LOBSTER

澳洲龙虾 Australian Lobster

48/100g

烹调方式

金银蒜粉丝蒸 | 姜葱炒 |
泡饭汤 (+20/位)

Cooking Method

Steamed with Garlic and Vermicelli |
Sautéed with Spring Onion and Ginger |
Poached Rice (+20/pax)

西澳龙虾 West Australian Lobster

118/只
each

烹调方式

金汤焗 | 蛋白花雕蒸 | 金银蒜粉丝蒸 |
姜葱炒 | 泡饭汤 (+20/位)

Cooking Method

Baked with Superior Stock |
Steamed with Chinese Huadiao Wine and Egg Whites |
Steamed with Garlic and Vermicelli |
Sautéed with Spring Onion and Ginger |
Poached Rice (+20/pax)



阿拉斯加帝王蟹

Alaskan King Crab

阿拉斯加帝王蟹以天然甘甜、细腻嫩滑的口感而享誉四方。
作为海洋珍馐的臻品，它是极致餐饮的华美典范。

*Harvested from the deep, cold Alaskan waters, the King Crab
is celebrated for its natural sweetness and sublime texture.
A true taste of the ocean's finest, this symbol of indulgence
is the ultimate statement of luxury dining.*



鲜活螃蟹

LIVE CRAB

皇帝蟹 (需预定)

88/100g

Australian King Crab (Advance order required)

烹调方式

二十年花雕鸡油蒸 | 金汤焗 | 星洲辣椒 |
黑胡椒 | 白胡椒

Cooking Method

Steamed with 20-year Huadiao Wine |
Baked with Superior Stock | Singapore-style Chilli Sauce |
Sautéed in Black Kampot Pepper Sauce |
Sautéed in White Pepper Sauce

阿拉斯加蟹

32/100g

Alaskan King Crab

烹调方式

二十年花雕鸡油蒸 | 金汤焗 | 星洲辣椒 |
黑胡椒 | 白胡椒

Cooking Method

Steamed with 20-year Huadiao Wine |
Baked with Superior Stock | Singapore-style Chilli Sauce |
Sautéed in Black Kampot Pepper Sauce |
Sautéed in White Pepper Sauce

斯里兰卡大肉蟹

26/100g

Sri Lankan Crab

烹调方式

🍷 星洲辣椒 | 黑胡椒 |
姜葱炒 | 三椒炒

Cooking Method

🍷 Singapore-style Chilli Sauce |
Sautéed in Black Kampot Pepper Sauce |
Sautéed with Spring Onion and Ginger |
Sautéed with Peppercorn, Black and White Pepper



星洲辣椒配手工馒头
Singapore-style Chilli Sauce
with Handmade Mantou

鲜活蟹和贝类

LIVE CRAB AND SHELLFISH



法式焗蟹盖 (至少两份)

French-baked Stuffed Crab Shell with Cheese
(minimum order of two pieces)

48/只
each

松露油鲜蟹肉炒蛋白

Stir-fried Fresh Crab Meat and Egg White in Truffle Oil

138

加拿大象拔蚌

Canadian Geoduck Clam

40/100g

烹调方式

刺身 | X.O 酱炒 | 油泡 | 金汤过桥 (+30)

Cooking Method

Sashimi | Sautéed in X.O Sauce | Splash-fried |
Blanched in Lobster Stock (+30)

苏格兰竹蚌, 特大 (至少两份)

Scotland Bamboo Clam, extra large
(minimum order of two pieces)

24/只
each

烹调方式

金银蒜粉丝蒸 | 豉汁蒸

Cooking Method

Steamed with Garlic and Vermicelli |
Steamed with Black Bean Sauce



东星斑

Coral Trout

清蒸东星斑，肉质细腻紧实，洁白如玉。淋以香气馥郁的黄椒麻香汁，微麻轻辣，层次分明，恰到好处地衬托出鱼肉天然的鲜甜本味，余韵清亮悠长。

Delicately steamed and prized for its firm, pearly flesh, finished with a vibrant yellow peppercorn sauce. Fragrant, gently numbing and lightly spicy, the sauce lifts the natural sweetness of the fish with a bright, lingering heat.



忘不了 (需预定) 160/100g
Empurau (Advance order required)

❀ 老鼠斑 78/100g
Humpback Grouper

红瓜子斑 (需预定) 市价
Red Coral Grouper (Advance order required) seasonal price

野生黄皮老虎斑 48/100g
Wild-caught Tiger Grouper

东星斑 30/100g
Coral Trout

多宝鱼 22/100g
Turbot

笋壳鱼 20/100g
Marble Goby

烹调方式

❀ 黄椒酱蒸 (+30) | 港式清蒸 | 油浸 |
蒜香火腩生焗 | 砂煲豆酱生焗 (+30) |
川式水煮 (+30) | 潮式蒸 (+30)

Cooking Method

❀ Steamed with Yellow Peppercorns Spicy Sauce (+30) |
Steamed in Supreme Soya Sauce |
Deep-fried with Supreme Soya Sauce |
Casserole-stewed with Pork Belly and Minced Garlic |
Casserole-stewed with Bean Sauce (+30) |
Sichuan-style with Chopped Red Chilli and Minced Garlic (+30) |
Teochew-style Steamed with Tofu, Tomato,
Plum and Mustard Greens (+30)

热炒海鲜

WOK-FIRED SEAFOOD

荔茸凤尾虾

Wok-fried Fantail Prawns wrapped in Taro

42/6只

6 PCS



红胡椒干焗海虾

Baked Sea Prawns in Red Peppercorn

48/400g

X.O酱芦笋炒带子

Sautéed Scallops and Asparagus in X.O Sauce

48

大虾球

Prawns

42/例

per portion

烹调方式

咸蛋黄焗 | 芥末酱炒 | 香芒沙律 |
翡翠炒 | 宫保腰果

Cooking Method

Stir-fried with Salted Egg Yolk | Stir-fried with Wasabi Mayonnaise |
Stir-fried with Mango Sauce | Stir-fried with Vegetables |
Sautéed with Dried Chilli and Cashew Nuts in Sichuan Style

鳕鱼

Chilean Cod

36/位

per pax

烹调方式

港式清蒸 | 酱汁香煎 | 黄椒酱蒸

Cooking Method

Steamed with Supreme Soya Sauce |
Pan-fried with Superior Sauce | Steamed with Yellow Pepper Sauce



辛辣特色

SPICY SPECIALTIES

- | | | |
|---|---|----|
| ✿ | 星斑球酸菜汤
Coral Trout Fillet in Pickled Cabbage Broth | 78 |
| | 星斑球水煮鱼
Sichuan-style Poached Coral Trout Fillet | 78 |
| ✿ | 麻辣干锅猪鸡煲
Spicy Mala Pork & Chicken Casserole | 78 |
| | 水煮美国牛肉
Sichuan-style Poached US Beef Slices | 60 |
| | 川香青椒牛肉
Sichuan-style Beef with Green Peppers | 42 |
| | XO酱小炒王
Stir-Fried Supreme Vegetables with Dried Shrimp XO Sauce | 40 |
| | 花胶土豆丝
Stir-fried Fish Maw with Golden Shredded Potato | 38 |
| | 川式小炒肉
Sichuan-style Stir-fried Pork | 36 |
| ✿ | 重庆辣子爆鸡丁 (无骨)
Chongqing Dried Chilli Diced Chicken with Sichuan Peppercorns (without bones) | 32 |



牛羊和鹅肝

BEEF, LAMB AND
FOIE GRAS

- | | | |
|---|--|-----------------|
|  | 陈皮文火A5和牛
Slow-braised A5 Wagyu with Aged Orange Peel | 238/220g |
|  | 顶级头抽香煎日本A5和牛
Pan-fried Japanese A5 Wagyu Steak with
Premium Soy Sauce | 138/120g |
|  | 海盐香煎日本A5和牛
Pan-fried Japanese A5 Wagyu with Sea Salt | 98/80g |
| | 孜然焗羊架 (至少两份)
Roasted Lamb Chops with Cumin
(minimum order of two pieces) | 32/位
per pax |
| | 香煎鹅肝 (至少两份)
Pan-seared Foie Gras
(minimum order of two pieces) | 28/位
per pax |
|  | 蒜片牛柳粒
Sautéed Beef Cubes with Crispy Garlic Slices | 58 |
| | 三椒牛柳粒
Sautéed Beef Cubes with Tri-Peppercorn Sauce | 58 |
| | 滋味美国牛尾
Braised US Oxtail in Brown Sauce | 48 |
| | 沙爹金菇肥牛煲
Satay Beef with Enoki Mushrooms in Claypot | 42 |

葱油鸡

Scallion Oil Chicken

鲜嫩滑鸡淋上滚烫葱油，葱香与蒜香瞬间迸发，
肉质细腻多汁，咸香浓郁，回味悠长。

*Our signature poached chicken, elevated with sizzling
scallion oil that releases an intense,
savoury fragrance and natural sweetness.
Exceptionally silky, tender and subtly indulgent.*



猪和鸡

PORK AND CHICKEN

黄酒生蚝焖走地鸡

Free-range Chicken and Fresh Oysters,
Braised in Yellow Wine with Black Fungus

98/半只
half



葱油鸡

Scallion Oil Chicken

56/半只
half

脆皮咕噜肉 (伊比利亚黑猪肉)

Crispy Sweet and Sour Iberico Pork

52

干葱豆豉鸡

Claypot Chicken with Aged Soy Glaze

48/半只
half

梅香马友咸鱼蒸肉饼

Steamed Minced Pork with Salted Fish

40

X.O酱爆猪颈肉

Stir-fried Pork Collar with X.O Sauce

38



招牌红烧肉

Braised Pork Belly

38

烧汁爆猪颈肉

Stir-fried Pork Jowl with BBQ Sauce

38

果仁宫保鸡球

Kung Pao Diced Chicken with Cashew Nuts

36

菠萝咕噜鸡球

Sweet and Sour Chicken with Pineapple

36



豆腐

TOFU (BEANCURD)

虾子海参豆腐煲	52
Claypot Tofu with Shrimp Roe and Sea Cucumber	
松露海鲜豆腐煲	46
Truffle Seafood and Tofu Claypot	
豉香澳洲带子蒸豆腐	42
Steamed Tofu with Australian Scallops in Black Bean Sauce	
 和牛麻婆豆腐	42
Minced Wagyu Mapo Tofu	
松茸玉子豆腐	42
Braised Matsutake and Egg Tofu	
咸鱼鸡粒豆腐煲	36
Salted Fish and Diced Chicken Tofu Claypot	

时蔬

VEGETABLES

生拆蟹肉西兰花 42
Braised Broccoli topped with Fresh Crab Meat

海味什菜煲 36
Stewed Sea Delicacies and Vegetables served in Claypot

咸鱼肉碎焖茄子煲 32
Stewed Eggplant with Salted Fish and
Minced Pork served in Claypot

有机番茄百合浸时蔬 32
Poached Seasonal Vegetables with
Organic Tomatoes and Lily Bulb

清炒时蔬 28
Stir-fried Vegetables
菠菜 | 苋菜 | 白菜苗 | 香港菜心 | 青龙菜
Arrowhead Spinach | Baby Spinach |
Young Cabbage | Hong Kong Cai Xin | Royale Chives

蒜蓉炒时蔬 28
Stir-fried Vegetables with Garlic
菠菜 | 苋菜 | 白菜苗 | 香港菜心 | 青龙菜
Arrowhead Spinach | Baby Spinach |
Young Cabbage | Hong Kong Cai Xin | Royale Chives

上汤浸时蔬 32
Poached Vegetables
菠菜 | 苋菜 | 白菜苗 | 香港菜心 | 青龙菜
Arrowhead Spinach | Baby Spinach |
Young Cabbage | Hong Kong Cai Xin | Royale Chives

金银蛋浸时蔬 32
Vegetables with Salted Egg and
Preserved Egg in Superior Stock
菠菜 | 苋菜 | 白菜苗 | 香港菜心 | 青龙菜
Arrowhead Spinach | Baby Spinach |
Young Cabbage | Hong Kong Cai Xin | Royale Chives

松茸竹笙炖菜胆

Double-boiled Matsutake and Bamboo Pith
with Cabbage (Bok Choy)

26/位
per pax

四川酸辣素汤

Hot and Sour Soup

22/位
per pax

竹笙罗汉斋豆腐

Bamboo Pith and Luohan Tofu

竹笙, 冬菇, 黄耳, 雪耳, 云耳, 豆腐, 时蔬

Bamboo Pith, Shiitake Mushroom, Yellow Fungus,

Snow Fungus, Cloud Ear Fungus, Tofu, Seasonal Vegetables

36

南乳素斋煲

Red Fermented Tofu Claypot

豆根, 冬菇, 茄子, 粉丝, 木耳, 草菇, 时蔬

Beancurd Stick, Shiitake Mushroom, Eggplant, Vermicelli,

Wood Ear Fungus, Straw Mushroom, Seasonal Vegetables

32

素食

VEGETARIAN

碧绿百合炒羊肚耳	32
Sautéed Greens with Yang Du Fungus and Lily Bulb	
日本花菇扒菠菜	32
Braised Japanese Mushroom with Arrowhead Spinach	
虫草花百合浸苋菜	32
Poached Baby Spinach with Cordyceps Flower and Lily Bulb	
多菇红烧豆腐	32
Braised Tofu with Assorted Mushrooms	
咕嚕鸡腿菇	30
Sautéed Mushroom with Sweet and Sour Sauce	
黑胡椒板栗豆根	30
Stir-fried Chestnut and Beancurd Stick in Black Pepper Sauce	
素粒炒饭	30
Fried Rice with Assorted Mushrooms and Vegetables	
千丝焖米粉	32
Braised Rice Vermicelli	



海鲜焖伊面
*Braised Ee-Fu Noodles
with Seafood*

驰名干炒牛河粉
*Stir-fried Rice Noodles (Hor Fun)
with Sliced Beef and Bean Sprout*



NOODLES

	龙虾汤海鲜泡拉面 Poached La Mian Noodles with Seafood in Lobster Stock	23/位 per pax
	黄豆酱香煎带子什菌焖拉面 Hand-pulled Noodles with Pan-seared Scallops and Mixed Mushrooms in Aged Soy Bean Sauce	42
	海鲜焖伊面 Braised Ee-Fu Noodles with Seafood	42
	滑蛋海鲜炒河粉 Stir-fried Rice Noodles (Hor Fun) with Seafood in Egg Gravy	42
	银芽韭黄肉丝两面黄 Crispy Noodles with Shredded Pork, Bean Sprout and Royal Chives	40
	驰名干炒牛河粉 Stir-fried Rice Noodles (Hor Fun) with Beef Slices and Bean Sprout	38
	豉油皇吊片炒面 Stir-fried Noodles with Dried Cuttlefish in Supreme Soy Sauce	38
	豉汁肥牛炒河 Stir-fried Rice Noodles (Hor Fun) with Beef Slices in Black Bean Sauce	38
	家乡炒面线 Traditional Stir-fried Wheat Vermicelli with Shrimp and Shredded Pork	32



龙虾汤海鲜泡饭

Poached Rice with Seafood in Lobster Stock

上等海鲜与香脆米泡，佐以浓郁龙虾金汤，
层次丰富、鲜香醇厚

Premium seafood served with crisped rice in a rich golden lobster broth, delivering layers of natural sweetness, fragrance and comforting depth.



饭

RICE

	龙虾汤海鲜泡饭 Poached Rice with Seafood in Lobster Stock	23/位 per pax
	翡翠明玉炒饭 Fried Rice in Asparagus Extract with Diced Scallops	42
	鲍汁荷叶饭 Lotus Leaf Rice in Abalone Sauce	52
	砂锅和牛炒饭 Claypot Wagyu Fried Rice	42
	蟹肉瑶柱蛋白炒饭 Fried Rice with Fresh Crab Meat, Conpoy and Egg Whites	40
	蟹籽海鲜炒饭 Fried Rice with Seafood and Crab Roe	38
	扬州炒饭 Yang Zhou Fried Rice	36



蟹籽海鲜炒饭
Fried Rice with Seafood
and Crab Roe

翡翠明玉炒饭
Fried Rice in Asparagus
Extract with Diced Scallops

蟹肉瑶柱蛋白炒饭
Fried Rice with Fresh Crab
Meat, Conpoy and Egg Whites

甜品

DESSERT

	冰花炖官燕	78
	Double-boiled Swiftlet Nest with Rock Sugar	
	椰皇黑糯米雪糕球	16
	Chilled Black Glutinous Rice with Ice-Cream served in Coconut	
	杨枝甘露	14
	Chilled Cream Mango Sago and Pomelo	
	双色雪糕球	12
	Double-Scoop Ice-Cream	
	姜茶汤圆(热)	12
	Glutinous Rice Balls in Ginger Tea (Hot)	
	杏仁茶(热)	12
	Apricot Kernal Tea (Hot)	
	黑枸杞子炖桃胶	10
	Double-boiled Peach Gum with Black Wolfberries	
	芒果小玉兔	12/3粒
	Chilled Mango Milk Rabbit	3 PCS
	流沙包	8.80/3粒
	Steamed Lava Salted Egg Yolk Bun	3 PCS
	寿桃包(至少六粒)	3/粒
	Peach Birthday Buns (Min. order of six)	1 PC

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Prices are subject to prevailing GST and service charge.