# DIM SUM SET DINNER

## CHINESE COLD APPETISER

- Marinated jelly fish, cucumber, aged vinegar
- Tossed Yunnan wild mushroom, whelk
- Braised beef shank, Sichuan pepper
- Shredded chicken, coriander
- Tossed bean sprout, cordyceps
- Marinated black fungus, chili
- Braised bean curd sheet, wild mushrooms
- Sweetened honey dates, wolfberries

## DUMPLING

- Shrimp
- Shrimp, fish roe
- Sui mai, crab roe
- Bamboo, “Chaozhou” style
- Wild mushroom

## BUN

- BBQ pork
- Egg custard
- Egg yolk, lotus paste
- Sesame, peanut

## BAKED PUFF

- Egg custard
- BBQ pork
- Turnip

## STEAMED

- Chicken feet
- Beef belly, Chuhou paste
- Chitterlings, black pepper sauce
- Chicken, glutinous rice, conpoy
- Spare ribs, black bean-garlic sauce
- Beef ball, seasonal vegetable

## FRIED

- Pan-fried water-chestnut cake
- Deep-fried spring roll, shrimp
- Deep-fried spring roll, cabbage, pork
- Stir-fried turnip cake, XO sauce

## STEAMED RICE NOODLE ROLL

- Shrimp, Chinese leek
- BBQ pork
- Vegetable

## CONGEE

- Beef, egg
- Minced pork, preserved egg
- Vegetable, cordyceps

## DESSERT

- Sweet bean paste, red bean ice cream
- Mochi, rose petals

Six courses: CNY180 - Eight courses: CNY240.
All price are subject 15% service charge.

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