

金冠閣

YUM CHA



Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays.

CHINESE TEA

price per person

Pu'Er 陳年普洱

5 years-old

5.00

35 years-old

38.00

Pu'Er is named after the village from Yunnan Province; it is a broad-leaf tea which needs a minimum of 5 years to mature. Earthy and woody flavours are predominant in the tea. It is said to aid in digestion and breaks down fat and cholesterol.

Oolong 烏龍

5.00

Chinese for 'Black Dragon' This tea offers a woody and roasted aromatic flavour.

It is considered as full bodied tea. It breaks down fat and cholesterol and promotes digestion and metabolism.

Tie Guan Yin 鐵觀音

5.00

In mandarin, Tie Guan Yin means 'Iron Goddess of Mercy', a name derived

from a local legend. Tie Guan Yin is a style of green tea with sweet floral flavours, assists with indigestion and lowering cholesterol.

West Lake Long Jing 西湖龍井

8.50

This premium green tea is grown on the hills of Hang Zhou. The tea has a refreshing taste with a hint of floral, grassy sweetness. This tea is believed to be good for anti-stress and well-being.

Jasmine 茉莉花茶

5.00

Green tea base scented with jasmine blossoms. Sweet fragrant with a soothing effect to revitalise the spirit and restore energy.

Yellow Chrysanthemum 菊花

5.00

One of the most popular decaffeinated herbal teas. This tea is well known for its cooling properties that help to decrease body heat and is recommended for those suffering a sore throat and other flu symptoms. The flavour is slightly sweet with hay and floral undertones.

Da Hong Pao 大紅袍

20.00

A heavily oxidized tea within Oolong family. It is usually brought out for guests of honour within the Chinese region due to its high quality. It is a full bodied tea with an earthy and roasted aroma, mild sweetness, unique woody character and fruity muscatel tones.

STEAMED

蒸點

Supreme Dishes

13.00 per serve (3 pieces each)

至尊特級點心

Lobster, ginger and spring onion dumpling with tobiko

薑蔥龍蝦魚子餃

Crystal skin prawn dumpling

晶瑩鮮蝦餃

Sweet corn scallop dumpling

粟米帶子餃

Prawn and Chinese chive dumpling

鮮蝦韭菜餃

Garlic shoot wagyu dumpling

蒜苗和牛餃

Sea treasure dumpling

海皇餃

Glutinous skin prawn and vegetable dumpling

鮮蝦粉粿



STEAMED

蒸點

Deluxe Dishes

11.00 per serve (3 pieces each)

特級點心

Chicken siu mai

雞肉燒賣

Pork xiao long bao

上海小籠包

Steamed BBQ pork buns

蜜汁叉燒包

Steamed salted egg yolk bun

黃金流沙包

Jade skin vegetarian dumpling (V)

翡翠碧綠上素餃

Spicy pork wonton with chilli oil

紅油抄手

Chicken feet with chilli black bean sauce

豉汁蒸鳳爪

Steamed spareribs with black bean sauce

豉汁蒸排骨

Prawn bean curd skin rolls in oyster sauce

蠔油鮮竹卷

Steamed beef tendon in chu hou sauce

炆牛根腩

Glutinous rice wrapped in lotus leaf

荷葉飯

BAKED AND PAN FRIED

烘烤 & 煎炸類

Berkshire char siu pork puffs (3 pieces each) 黑毛豬肉叉燒酥	11.00 per serve
Pan fried Sichuan chicken dumpling (3 pieces each) 香煎四川雞肉鍋貼	
Crispy Cantonese prawn wonton (3 pieces each) 香脆廣東炸餛飩	
Pan fried turnip cake 香煎蘿蔔糕	
Xi'an flaky bread Minced lamb with cumin, chillies 西安孜然羊肉薄餅	
Crispy white bait with dried chilli, garlic and spring onion 避風塘白飯魚	
Crispy silken tofu with spices and pepper (V) 椒鹽豆腐	
Crispy prawn and pork rice paper roll 酥炸米紙龍王卷	
Vegetarian spring roll (V) 素春卷	10.00 per serve (3 pieces each)
Prawn spring roll 香脆蝦春卷	
Roasted Peking duck Wrapped in a thin pancake, cucumber, spring onions and plum sauce 北京片皮鴨 (每片)	10.00 per serve (1 piece each)
BBQ Combination 燒味拼盤	
2 selections of your choice: 燒味雙拼	29.00
4 selections of your choice: 燒味四拼	49.00
Char siu pork, soy chicken, roasted duck, honey mustard crispy pork, marinated baby octopus and jellyfish 蜜汁叉燒, 燒鴨皇, 玫瑰豉油雞, 脆皮燒腩拌芥末醬, 涼拌八爪魚, 海蜆頭	

(V) Vegetarian 素

CONGEE

粥

15.00 per serve

Braised duck shreds and salted egg congee

黃金鴨絲粥

Crab meat, salted fish and peanut congee

蟹肉咸魚鬆花生粥

Pork and preserved egg congee

皮蛋瘦肉粥

Conpoy and shredded chicken congee

瑤柱雞絲粥

NOODLES

麵類

22.00 per serve

Coral trout slices with rice vermicelli and pickled vegetable soup

酸菜星班湯米線

Wok-fried vermicelli with duck and pickled cabbage

鴨絲炒米粉

Crispy noodles with braised seafood

海鮮煎生麵

Supreme soy stir fried noodles (V)

豉油皇炒麵

Flat rice noodles stir fried with Tender Valley beef

乾炒牛肉河粉

DESSERT

甜品

Red bean pancake 豆沙鍋餅	15.00
Mango pudding with mango pearls 忌廉香芒珍珠布甸	12.00
Double-boiled snow fungus and pear with Chinese almonds (Please allow 20 minutes) 南北杏雪耳燉津梨 (制作需時20分鐘)	18.00
Portuguese egg tarts 葡式蛋撻	15.00

