

翠庭中餐廳港式點心菜單

特點	Chef Recommended Dim Sum	每份		每份
	魚翅灌湯包	NT\$260	韭黃鮮蝦腸	NT\$180
	Steamed Shark's Fin Dumpling in Chicken Broth		Steamed Shrimp and Leek Rice Sheet Rolls	
	鯛魚卷	NT\$180	鮮蝦腐皮捲	NT\$180
	Deep-fried Fish and Mushroom Rolls		Deep-fried Shrimp Bean Curd Skin Rolls	
	天成蝦餃皇	NT\$180	翡翠鮮蝦餃	NT\$140
	Steamed Shrimp Dumplings		Steamed Shrimp and Pork Dumplings	
	鮮蝦韭菜餃	NT\$140	芙蓉珍珠丸	NT\$140
	Steamed Shrimp Dumplings with Spinach		Steamed Rice Meat Ball with Egg White	
	蜜汁叉燒酥	NT\$140	蟹黃蒸燒賣	NT\$140
	B.B.Q. Pork Pastry		Steamed Shao Mai with Crab Roe	
	南瓜三鮮蒸餃	NT\$140	玉米燒賣	NT\$140
	Steamed Shrimp Dumplings with Pumpkin		Steamed Shao Mai with Corn	
	蘿蔔絲餅	NT\$140	天成小籠包	NT\$140
	Radish Pastry		Cosmos Home-made Pork Dumplings	
大點	Premium Dim Sum			
	香煎花枝餅	NT\$120	港式炸春捲	NT\$120
	Pan-fried Shrimp and Squid Cake		Deep-fried Spring Rolls	
	豉汁蒸排骨	NT\$120	家鄉鹹水餃	NT\$120
	Steamed Pork Ribs with Black Bean Sauce		Deep-fried Salty Dumplings	
	蜜汁叉燒包	NT\$120	臘味芋頭糕	NT\$120
	B.B.Q. Pork Buns		Steamed Taro Cake	
	香煎蘿蔔糕	NT\$120	豉汁蒸鳳爪	NT\$120

Radish Cake 素齋春捲	NT\$120	Steamed Chicken Feet with Black Bean Sauce 天成流沙包	NT\$120
Deep-fried Vegetarian Spring Rolls 黑金奶皇流沙包	NT\$120	Custard Bun 萌菇流沙包	NT\$120
Custard Bun 荷葉珍珠雞	NT\$120	Custard Bun 鴻運豬豬包	NT\$120
Steamed Glutinous Rice with Chicken and Salty Egg Yolk in Lotus Leaf		Red Beans Bun 炸兩腸粉	NT\$120
		Steamed Rice Sheet Rolls Stuffed with Fritters	

中點 Popular Dim Sum

千層糕	NT\$100	豆沙芝麻球(素)	NT\$100
Steamed Melaleuca Cake 柳葉素蒸餃(素)	NT\$100	Sesame Ball Stuffed with Red Bean Paste (Vegetarian) 楊枝甘露(夏季限定)	NT\$90
Steamed Bok Coy Vegetarian Dumplings (Vegetarian)		Mango Pomelo Sago	

小點 Regular Dim Sum

香酥銀絲卷	NT\$80	杏仁香豆腐	NT\$80
Deep-fried Bun Rolls 山藥娘惹捲(素)	NT\$80	Almond Tofu 馬蹄條	NT\$80
Deep-fried Yam and Nyonya Rolls (Vegetarian) 冰糖雪耳蓮子湯	NT\$80	Deep-fried Water Chestnut Rolls 紅豆紫米露	NT\$80
Snow Fungus and Lotus Seeds Sweetened Soup 桃膠水果露	NT\$80	Red Beans and Purple Rice Soup	
Peach Gum and Mixed Fruit Sweetened Soup			