



YUM CHA

- 紅茶** 紅棗紅袍 red dates red tea
- 綠茶** 玄米綠茶 toasted buckwheat green tea
- 花茶** 杭州白菊 white chrysanthemum (caffeine free)

TO START



5001 小吃拼盤 appetizer platter \$109

- A** 可於A組選任何 2 款小吃 any 2 appetizers from A group
- B** 可於B組選任何 1 款例牌小吃 any 1 appetizer from group B regular size

- 1001 呷醋木耳 (份) \$49 pickled black fungus & lily bulbs
- 1002 七彩茄子 (份) \$49 peppered eggplant
- 1004 香菜豆腐 (份) \$49 pickled veg. & silken tofu
- 1005 皮蛋豆腐 (雪花糖心) (份) \$49 1,000 yrs duck eggs & silken tofu
- 1022 川醬皮蛋 (雪花糖心) (份) \$49 spicy 1,000 years duck egg
- 1023 橙棍冬瓜 (份) \$49 orange wintermelon
- 1007 雞絲拉皮 (份) \$59 sesame chicken rice noodles salad
- New** 1026 寶石蘭度 (份) \$59 pomegranate & curly kale

- 1024 太子麻菜 (份) \$59 crab roe sesame spinach
- 1010 青瓜皮蝦 (份) \$69 shrimp rolls
- 1012 三杯醉雞 (份) 例\$69 Regular Large
- 1013 3 cups drunken chicken
- B** 1014 流口水雞 (份) 例\$69 大\$109
- 1015 青瓜皮蝦 (份) 例\$69 大\$109
- 1016 沙薑蔥雞 (份) 例\$69 大\$109
- 1017 豉汁蒸雞 (份) 例\$69 大\$109
- 1018 鹽水泡鴨 (份) 例\$69 大\$109
- 1019 豉汁蒸雞 (份) 例\$69 大\$109
- 1020 豬手豬腳 (份) 例\$69 大\$109
- 1021 豉汁蒸雞 (份) 例\$69 大\$109



SOUP

- 2001 泉水燉湯 (位) \$59 double-boiled soup
- 2002 椰皇老雞 (鮑魚仔) (位) \$79 chicken soup in young coconut (baby abalone)



DIM SUM

- 3005 手抓蔥餅 (2件) \$39 seared chinese pancakes (2pcs)
- 3006 香茅牛球 (3件) \$49 lemongrass beef pops (3pcs)
- 3007 南乳金角 (3件) \$49 minced puff (3pcs)
- 3012 尖筒糯米 (4件) \$49 sticky rice dumplings (4pcs)
- 3002 一籠八戒 (3件) \$49 BBQ piggy buns (3pcs)
- 3013 睇住流奶 (3件) \$49 hot custard molten buns (3pcs)
- New** 3046 吉川奶子 (3件) \$49 green tea custard molten buns (3pcs)
- 3009 透明波波 (4件) \$49 naked veg dumpling (4pcs)
- 3001 胭脂玫瑰 (3件) \$49 steamed rose floret buns (3pcs)
- New** 3050 狗不理腸 (2件) \$59 doggy sausage rolls (2pcs)
- New** 3053 蟹籽燒賣 (4件) \$59 crab roe & pork dumplings (4pcs)
- 3014 布拉叉腸 (1條) \$59 BBQ pork rice roll (1pc)
- 3016 布拉蝦腸 (1條) \$59 shrimp rice roll (1pc)
- New** 3049 皺皮雲吞 (6件) \$59 crispy sweet sour wonton (6pcs)
- 3015 大雞春卷 (2件) \$59 chicken spring rolls (2pcs)
- 3008 有色蝦餃 (3件) \$59 shrimp & veg dumplings (3pcs)
- 3040 鴿吞鳳梨 (3件) \$59 baked pineapple puff (3pcs)
- 3018 紅油抄手 (6件) \$59 chili pork dumplings (6pcs)
- 3020 珍珠雲吞 (6件) \$59 shrimp dumplings in soup (6pcs)
- 2003 干媽蘿蔔 (份) \$59 spicy turnip cake
- 2039 炒蝦腸粉 (份) \$69 shrimp & rice rolls
- New** 3051 大碼拉糕 (份) \$69 "XL" size sponge cake





## CHEF'S SPECIALS



- New** 2059  雙龍蛋白 (位) ..... \$69  
lobster, shrimp & egg white cup
- New** 2058  椒鹽鬚鬚 (份) ..... \$79  
salt pepper squid
- 2037  辣蟻粉絲 (份) ..... \$79  
spicy minced pork & vermicelli
- 2006  舉手雞花 (4件) ..... \$79  
sticky honey balsamic wings (4pcs)
- 2009  生菜吞鴨 (份) ..... \$89  
minced duck lettuce wrap
- 2008  鳳梨咕嚕 (份) ..... \$89  
sweet & sour pork
- 2007  恐龍排骨 (份) ..... \$99  
jumbo pork ribs in shrimp paste
- New** 2064  焦糖魚丁 (份) ..... \$99  
caramel dragon well tea & fish cubes
- New** 2057  牛魔咖喱 (份) ..... \$109  
slow-braised beef curry



- New** 2065  紅酒牛尾 (份) ..... \$109  
red wine braised ox tail
- New** 2055  三杯石蝦 (6件) ..... \$129  
hot stone 3 cups prawns (6pcs)
- 2016  麥皮塘蝦 (份) ..... \$129  
oatmeal prawns
- New** 2060  當紅龍王 (份) ..... \$169  
spicy rock lobster
- New** 2062  鹽燒鱸魚 (份) ..... \$199  
salt-baked whole seabass
- 2017  原條鮮魚 (黑醋汁/香檳汁) ..... \$239
- 2018  whole seabass (honey balsamic sauce or champagne sauce)



## RICE & NOODLES



- 3026  污糟拌麵 (位) ..... \$59  
messy pork noodles
- 3023  擔擔湯麵 (位) ..... \$59  
dan dan noodles
- 3021  雲吞湯麵 (位) ..... \$69  
egg noodles soup + shrimp wontons
- 3025  雲吞擔擔 (位) ..... \$69  
dan dan noodles + shrimp wontons
- 3022  雞扒湯麵 (位) ..... \$79  
egg noodles soup + chix chop
- 3024  雞扒擔擔 (位) ..... \$79  
dan dan noodles + chix chop
- 3027  紅燒牛麵 (位) ..... \$79  
braised beef noodles soup
- 2027  野菌泡飯 (份) ..... \$89  
rice in wild mushroom soup
- 2034  大馬貴叨 (份) ..... \$99  
penang rice noodles
- 2035  松露攪伊 (份) ..... \$109  
truffle e-fu noodles
- 2030  近朱者赤 (咸魚+雞粒) (份) ..... \$109  
beetroot w/ salted fish & chix fried rice
- 2031  近墨者黑 (海鮮+蛋白) (份) ..... \$109  
egg white & seafood fried rice
- 2028  龍皇泡飯 (份) ..... \$109  
double rice in seafood soup



- 2029  櫻花蝦飯 (份) ..... \$109  
shrimp & fish fried rice
- 2032  安格牛河 (份) ..... \$119  
fried angus beef rice noodles
- 2036  花膠蒸飯 (鮑汁) (份) ..... \$129  
fish maw rice in lotus leaf wrap
- 2038  絲苗白飯 ..... \$19  
steamed jasmine rice
- New** 2061  鳳梨星米 (份) ..... \$119  
pineapple singapore vermicelli
- New** 2066  綉球麵黃 (鴨絲) (份) ..... \$119  
shredded sm. duck noodle balls



## GREENS



- 2019  時令菜苗 (蒜茸/上湯) ..... \$79  
seasonal veg (w/ garlic or in soup)
- 2020  龍鬚芥蘭 (份) ..... \$89  
dragon beard kale
- 2024  花腿娃娃 (份) ..... \$89  
baby cabbage w/ parma ham
- 2026  上湯野菌 (份) ..... \$99  
wild mushroom in superior soup
- 2021  干煸四季 (鹹蛋/碎豬) (份) ..... \$99
- 2022  green bean (w/ salted egg yolk or chili pork)
- 2023  羽衣甘蘭 (份) ..... \$109  
organic kale w/ garlic
- New** 2056  花膠扒菜 (份) ..... \$119  
braised fish maw w/ vegetables



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- 所有菜式均不加味精烹調  
no added MSG
- 價格以港元計算, 另加一服務費  
all prices in HKD, subjected to 10% service charge
- 每位茶芥港幣15元  
hk\$15 tea charge per person
- 開瓶費: 葡萄酒每支港幣\$200; 香檳每支港幣\$300  
wine corkage, \$200 per wine & \$300 per champagne
- 切餅費, 每個蛋糕港幣\$200  
cake cutting charge, \$200/whole cake
- 外賣盒或碗每個3元  
hk\$3 per takeaway box or bowl

