

## 即拉布腸粉 Steamed Rice Rolls

供應至下午三時  
Available until 3pm

### 03 招牌瑤柱海皇腸

Signature rice rolls filled with shrimp spring roll

### 蔥爆安格斯牛肉腸

Steamed rice rolls with Angus beef

### 韭黃鮮蝦腸粉

Steamed rice rolls with prawns and chives

### 蜜汁叉燒腸粉

Steamed rice rolls with barbecued pork

### 懷舊車仔腸粉

Steamed plain rice rolls

### 陳皮牛肉腸粉

Steamed rice rolls with minced beef & preserved tangerine peel

## 蔬菜 Vegetable

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### 白灼田園蔬

Poached vegetables

菜心 芥蘭 西生菜 翡翠苗  
Choi sum Chinese kale Lettuce Pea sprout

### 鮮腐竹豆漿泡翡翠苗

Poached pea sprouts with tofu sheets in soy bean soup

### 米湯杞子泡菜遠

Poached vegetables with wolfberries in rice soup

### 竹笙鼎湖上素

Sautéed assorted vegetables & bamboo pith

### 珍菌手搵豆腐

Poached tofu with dried shrimps, assorted mushrooms & vegetables

### 花菇紅燒豆腐

Braised deep-fried tofu with mushrooms and vegetables

### 鮮菌銀芽翡翠苗

Stir-fried mushrooms, bean sprouts & pea sprouts

### 麻醬涼拌羅馬生菜茄子

Romaine lettuce & eggplant with sesame dressing

相片只供參考  
photo for reference only

另加茶位費、前菜費及加一服務費  
plus tea charge, pre-meal snacks charge and 10% service charge



## 主食 Rice & Noodle

### 一品砂窩飯

Braised rice with diced scallops, roasted duck, conpoy and mushrooms

### 醬油安格斯牛肉炒飯

Fried rice with Angus beef

### 蟹肉蟹子燴伊麵

Braised e-fu noodles with crabmeat and crab roe

### 薑蔥叉燒撈麵

Noodles with barbecued pork, ginger & scallion

### 海鮮揚州窩麵

Braised noodles with assorted seafood in soup

### 古法炒牛河

Stir-fried flat rice noodles with beef

### 肉絲炒麵

Stir-fried noodles with pork

### 迷你桶仔飯

Fried rice in mini wooden pot

### 韭黃銀絲細麵

Egg noodles with chives in soup

### 燒味湯瀨粉或飯

Siu mei with rice or noodles

單拼 One item 雙拼 Two items

選一款 1 selection

河粉 flat rice noodles  
米粉 rice vermicelli  
瀨粉 rice noodles  
飯 rice  
生麵 noodles

選一款或兩款 1 selection / 2 selections

叉燒 barbecued pork  
油雞 soy sauce chicken  
燒鵝 roasted goose  
貴妃雞 poached chicken  
燒腩仔 roasted pork belly

## 下午茶8折優惠 20% Off Afternoon Tea

只適用於星期一至五(公眾假期除外)之下午2時至3時30分(以入座時間計算)•另收茶位費、前菜費及加一服務費(以原價計算)•優惠受有關條款及細則約束 Only valid from Monday to Friday (exclude Public Holiday) and from 2pm to 3:30pm (valid for table seated after 2pm)•Plus tea charge, pre-meal snacks charge & 10% service charge (based on original price)•Terms & conditions apply.



11 瑤柱貴妃雞(細)

09 翠園燒鵝皇(細)

10 蜜汁叉燒皇(細)

## 燒味 Siu Mei

### 炭烤安格斯叉燒

Honey-glazed barbecue Angus beef

### 陳年花雕醉乳鴿

Drunken pigeon

### 燒味雙拼

Two assortments of siu mei specialties

### 09 翠園燒鵝皇

Roasted goose

### 無骨燒鵝皇

Boneless roasted goose

### 10 蜜汁叉燒皇

Honey-glazed barbecue pork

### 11 瑤柱貴妃雞

Poached chicken in conpoy sauce

### 頭抽類倫雞

Marinated chicken in soy sauce

### 脆皮豉油雞

Crispy marinated soy chicken

## 即叫生滾粥 Congee

供應至下午三時 Available until 3pm

### 廣州荔灣艇仔粥

Congee with seafood, peanuts and pork

### 粟米魚肚瑤柱粥

Congee with fish tripe and conpoy

### 西洋菜陳腎鹹骨粥

Congee with duck gizzard, pork bone and watercress

### 黃沙豬潤粉腸粥

Congee with pig's liver and chitterlings

### 生菜陳皮鯪魚球粥

Congee with mud carp fish balls and lettuce

粥品配油條一件 Served with deep-fried dough fritter

## 甜品 Dessert

早上11時後供應 Available after 11am

### 楊枝甘露

Chilled sago cream with mango purée and pomelo

### 香芒凍布甸

Chilled mango pudding

### 蛋白杏仁茶

Ground almond purée with egg white

### 酥炸蛋黃蓮蓉包

Deep-fried egg yolk and lotus seed paste buns

### 順德雙皮奶

Steamed double skin milk

### 一桶豆腐花

Tofu pudding

### 龍鬚糖脆麻花

Deep-fried egg cracker

### 懷舊脆皮馬蹄條

Crispy water chestnut sticks

### 酥炸豆沙香蕉球

Deep-fried banana & red bean paste balls

# 翠園

JADE GARDEN  
- SINCE 1971 -







廣州人地道「一盅兩件」又稱「飲茶」，一盅香濃茗茶配上熱騰騰的精緻點心，與摯愛親朋共聚休閒時光。快來挑選您喜歡的茶品吧！

Indulge in delightful company, delectable dim sum, and a pot of tea brewed to perfection – all part of the quintessential Cantonese **yum cha** experience. Come pick your favourite Chinese tea!

## 懷舊名點 Classic Cantonese Dim Sum

### 雀籠點心

(筍尖鮮蝦餃, 碧綠帶子菜苗餃, 帶子燒賣, 一口南非鮑魚撻, 香麻叉燒酥, 鵝頭鳳尾香芋酥) (每款各2件)

Dim sum in the cage (2 pieces of each)

(Steamed shrimp dumplings, Steamed vegetable & scallop dumplings, Steamed pork dumplings with scallop, Baked South African abalone tarts, Barbecued pork puff pastries, Deep-fried taro & shrimp dumplings)

### 06 翠園上湯煎粉果

Crispy minced shrimp and vegetable dumplings (served with soup)

### 甜醋豬腳薑雞蛋

Braised pig's knuckle and egg with ginger & vinegar

### 冶味椒鹽魷魚鬚

Deep-fried squid with pepper & salt

### 砂煲鮑魚汁炆鳳爪

Braised chicken feet in abalone sauce

### 燒汁煎釀三寶

Pan-fried chilli pepper, tofu & eggplant coated with minced mud carp, shrimp & pork paste

### 07 羊城鳳凰煎米雞

Pan-fried glutinous rice stuffed with chicken, barbecued pork & mushroom

### 酥炸順德鯪魚丸

Deep-fried mud carp balls

### 08 懷舊鮮蝦蒸粉果

Steamed shrimp & vegetable dumplings

### 04 脆皮龍鳳大春卷

Spring roll with shrimp, chicken, carrot & mushroom



01 三式美點

· 鮑魚燒賣 · 黑金流沙包 · 鵝頭鳳尾香芋酥



02 “真的”菠蘿餐包



03 招牌瑤柱海皇腸



04 脆皮龍鳳大春卷



05 翠園四式燒賣皇



06 翠園上湯煎粉果



07 羊城鳳凰煎米雞



08 懷舊鮮蝦蒸粉果

## 翠園精點 Signature Dim Sum

### 竹笙狀元大蝦餃

Steamed prawn dumpling

### 酥皮龍蝦湯拼蒜香卷

Deep-fried garlic rolls with lobster broth

### 一口南非鮑魚撻

Baked South African abalone tarts

### 松茸蘑菇包

Steamed matsutake & mushroom buns

### 鵝頭鳳尾香芋酥

Deep-fried taro & shrimp dumplings

### 黑金流沙包

Steamed egg custard black buns

### 02 “真的”菠蘿餐包

Baked pineapple buns

## 蒸點炸點 Dim Sum

**優惠** 星期一至五下午茶  
Afternoon Tea Offer

### 鬆脆雞絲春卷

Shredded chicken spring rolls

### 四寶滑雞扎

Steamed chicken & fish maw wrapped in tofu sheet rolls

### 甫魚滑燒賣

Steamed pork, flat fish & shrimp dumplings

### 欖豉蒸排骨

Steamed spare ribs with preserved olive & black bean sauce

### 北菇棉花雞

Steamed chicken with fish tripe & chinese mushroom

### 碧綠帶子菜苗餃

Steamed vegetable & scallop dumplings

### 百花釀魚肚

Steamed fish tripe stuffed with minced pork & shrimp

### 潮州蒸粉果

Steamed dumplings stuffed with peanut & dried shrimp

### 陳皮牛肉球

Steamed minced beef balls

### 紫菜海鮮卷

Steamed seaweed seafood rolls

### 筍尖鮮蝦餃

Steamed shrimp dumplings

### 05 翠園四式燒賣皇

(鮑魚燒賣, 帶子燒賣, 鵝肝燒賣, 原隻鮮蝦燒賣) (每款各1件)

Steamed pork dumplings

(Topped with abalone, scallop, goose liver and shrimp)

(1 piece of each)

### 花膠瑤柱灌湯餃

Fish maw & conpoy dumpling in soup

### 炸釀阿拉斯加蟹鉗

Deep-fried Alaska crab claws

### 香麻叉燒酥

Barbecued pork puff pastries

## 蒸點炸點 Dim Sum

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### 柚皮蒸豉汁鳳爪

Steamed chicken feet with pomelo skin

### 蜜汁叉燒包

Steamed barbecued pork buns

### 仿翅瑤柱餃

Steamed mock shark's fin and conpoy dumplings

### 鮑魚汁素千層

Braised layered tofu sheets with abalone sauce

### 香滑奶皇包

Steamed egg custard buns

### 荷香珍珠雞

Steamed glutinous rice wrapped in lotus leaf

### 鮮蝦炸雲吞

Deep-fried shrimp wontons

### 香煎芋頭糕

Pan-fried taro cakes

### 鮮蝦腐皮卷

Deep-fried minced pork, shrimp and tofu sheet rolls

### 香煎蘿蔔糕

Pan-fried turnip cakes

## 前菜 Appetizer

爽、翠、一口牛 (海蜇頭、陳醋田七苗、蒜片牛柳粒)  
Jellyfish with sesame oil, Tian Qi with vinegar, pan-fried beef dices

### 脆皮五層肉

Roasted pork belly

### 回味豬仔腳

Marinated pork knuckle

### 拍蒜青瓜拌雲耳

Cucumber and fungus with garlic

### 椒鹽脆豆腐

Deep-fried tofu with spiced salt

### 如來素鴨方

Marinated bean curd sheets

### 涼拌海蜇螺片

Shredded jellyfish and sliced whelk

### 爽脆海蜇頭

Jellyfish with sesame oil

## 點心拼盤 Dim Sum Combo

### 雙式美點

Dim Sum Duo

鵝肝燒賣 拼 松茸蘑菇包

Steamed pork dumpling with goose liver, Steamed matsutake & mushroom bun

鮑魚燒賣 拼 黑金流沙包

Steamed pork dumpling with abalone, Steamed egg custard black bun

### 三式美點

Dim Sum Trio

01 鮑魚燒賣 · 黑金流沙包 · 鵝頭鳳尾香芋酥

Steamed pork dumpling with abalone, Steamed egg custard black bun, Deep-fried taro & shrimp dumpling

帶子燒賣 · 松茸蘑菇包 · 炸釀阿拉斯加蟹鉗

Steamed pork dumpling with scallop, Steamed matsutake & mushroom bun, Deep-fried Alaska crab claw

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