

## 甜品 DESSERT

驢打滾

“Rolling Donkey” (glutinous rice cake, rolled with red bean paste, toasted peanut) (V)

椰汁紅豆糕

Coconut milk red bean pudding

桂花陳酒酒釀丸子

Osmanthus and aged rice wine soup with house made glutinous rice dumpling (V)

巧克力洛神花戚風

Chocolate chiffon cake

糖漬紅棗費南雪

Red Date Financier

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## THE BAO BRUNCH 奧卑利週末早午餐

任點任食即製小籠包、江南點心及佳餚

每位港幣四百八十元 / 十歲以下小童每位港幣二百元  
包括無限添飲無酒精飲品：多款手工益生紅茶菌氣泡冷飲、  
汽水及礦泉水

另加每位港幣二百二十元  
無限添飲酒精飲品：巴黎之花香檳、特調雞尾酒、紅白餐酒  
及上列無酒精飲品

星期六、日及公眾假期供應。設加一服務費。

All you can eat xiaolongbao, Jiangnan dimsum, dishes and more, served fresh to your table.

**\$480 per person / \$200 per child below 10**

A free-flow of house made kombucha, soft drinks and select non alcoholic beverages.

**+ additional \$220 per person**

A free-flow of Perrier Jouët Grand Brut NV Champagne, Bloody Marys, Spritzes, red and white wines and the above soft beverages.

Served on Saturday, Sunday and public holidays.

All prices are in Hong Kong dollars.

10% service charge applies.

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## 自助餐區 SELF SERVICE STATION

熱有機豆漿

Organic soy milk soup (v)

熱有機黑豆漿

Organic black soy milk soup (v)

上海鹹有機豆漿

Shanghai-style savory organic soy milk soup

手工糰飯

Shanghai-style glutinous rice roll, Chinese doughnut, pork floss, preserved mustard green

## 點心 DIM SUM

每款點心兩件 (2 pieces per portion)

肉骨茶黑豚肉小籠包

Bak kut teh xiaolongbao  
(Herbal Iberico pork soup dumpling)

灌湯黑豚肉小籠包

Xiaolongbao (Iberico pork soup dumpling)

麻辣黑豚肉小籠包

Mala xiaolongbao (Spicy Iberico pork soup dumpling)

素菜蒸餃

Steamed vegetarian dumpling (v)

黑豚肉紅油抄手

Wonton with Iberico pork in Shanghai chili sauce

上海春卷

Shanghainese spring roll (v)

## 飯麵 RICE & NOODLES

上海咸肉有機菜飯

Steamed rice, salted pork and chopped organic seasonal greens

上海粗炒

Shanghai-style wok-fried noodles

嫩雞煨麵

Chicken noodle soup

酥炸排骨湯麵

Deep fried spare ribs noodle soup

雪菜肉絲煨麵

Shredded pork with preserved mustard green noodle soup

## 冷盤 APPETIZER

有機蘋果醋青瓜卷

Cucumber peel roll, organic apple cider vinegar (v)

揚州肴蹄

Yangzhou crystal pork terrine

金陵鹽水鴨

Nanjing salted duck

陳醋青瓜黑木耳

Marinated black fungus and cucumber, aged black vinegar (v)

麻香嫩雞伴粉皮

Shredded chicken and mung bean sheet, sesame dressing

天白菇烤麩

Marinated bran dough and shiitake mushroom, fresh soybean (v)

醬蘿蔔萵筍

Sautéed celtuce with house made pickled turnip (v)

香干馬蘭頭

Finely minced malantou and pressed bean curd (v)

麻香本地鮮腐竹

Fresh local bean curd sheet, sesame oil (v)

雪里紅毛豆

Fresh soybean, salted mustard green (v)

## 熱葷 FROM THE WOK

苔條黃魚柳

Jiangnan seaweed battered yellow croaker fillet

宮保炒雞丁

Wok-fried Gongbao chicken

川汁炒蝦球

Wok-fried chilli prawns

魚湯鮮茄浸有機時蔬

Braised seasonal organic greens, tomato, fish broth

白灼有機時蔬

Poached seasonal organic greens (v)