

## 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)

是日精選蛋糕 (由茶家提供)

Cake of the day by Teakha

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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

### 海皇酸辣羹

Hot and sour seafood soup

### 熱有機豆漿

Organic 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)

- 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)
- 醬蘿蔔莴筍  
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
- 白灼有機時蔬  
Poached seasonal organic greens
- 家鄉杭椒茄子  
Village-style sautéed Hangzhou green chilli, aubergine (v)
- 有機麻婆豆腐  
Organic mapo bean curd (v)