

勿开口

Contemporary Chinese Cuisine

KIDS MENU

湯

SOUPS

CHICKEN CREAM CORN SOUP 80g (雞茸玉米湯) 125
Coconut Cream, Ginger, Roasted Corn Kernel

SHRIMP & PORK WONTONS, HONG KONG STYLE 50g | 2pcs (鮮蝦雲吞麵) 250
Garlic Oil, Spring Onion, Baby Bok Choy

精美點心

DIM SUM

STEAMED SIU MAI 50g | 2pcs (鮮蝦蒸燒賣) 140

STEAMED BBQ PORK BUN 17g | 2pcs (蜜汁焗燒包) 125

PAN FRIED PORK BUN 20g (香煎肉飽) 110

PAN FRIED PORK & SHRIMP POTSTICKER 40g | 2pcs (粵式煎鍋貼) 200

CRAB WONTON RANGOON 52g | 2pcs (蟹肉芝士炸雲吞) 160
Cream Cheese, Mascarpone Cheese, Sweet and Sour Sauce

主菜

ENTRÉES

LEMON CHICKEN 100g (香酥檸檬雞) 175
Carrot, Asparagus, Honey Lemon Sauce serve with Steamed Jasmine Rice

主菜

ENTRÉES

SWEET AND SOUR PORK 100g (聯餐肉) 225
Crusted Egg Batter, Pineapple serve with Steamed Jasmine Rice

STEAMED CATCH OF THE DAY 100g (清蒸魚) 600
Scallion Oil Glazed, Ginger, Coriander, Lime, Soy serve with Steamed Jasmine Rice

FRIED CHICKEN ROLLS SERVE WITH FRENCH FRIES 100g (炸鸡卷配炸薯条) 150
Carrot, Asparagus, Ketchup and Sweet Yellow Mustard Dressing

DAO COMBINATION 30g (雜錦炒飯) 295
Beef, Chicken, Shrimps, Carrot, Asparagus, Onion, Garlic

甜品

DESSERTS

DAO ORANGE MOUSSE (道橙慕斯) 140

CHILLED MANGO SAGO CREAM (楊枝甘露) 140

GREEN TEA CRÈME BRÛLÉE AND STRAWBERRY ICE-CREAM (綠茶焦糖布丁) 140

ICE-CREAM OR SORBET (冰淇淋或者雪芭) 140