



Dim Sum Cruise

prepared by Chefs from Dim Sum Library

XO醬菠菜餃

Shrimp & Spinach Dumpling in XO seafood sauce

黑松露蝦餃

Black truffle har gau shrimp dumpling

黑蒜燒賣

Black garlic siu mai pork dumpling

紅菜頭野菌餃

Wild mushroom dumplings with beetroot

松茸冬菇包

Steamed matsutake mushroom bao

黑椒和牛酥

Wagyu beef puff with black pepper

蟹肉春卷

Hokkaido king crab spring roll

瑤柱蛋白炒飯

Dried scallop fried rice with egg white

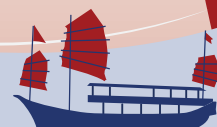
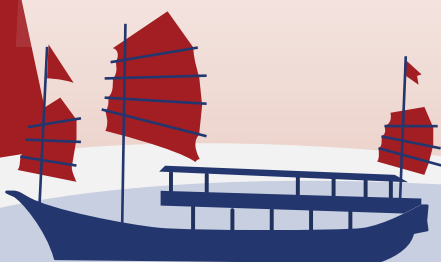
懷舊酥皮蛋撻

Classic egg tart

With one soft drink per guest

upgrade soft drink to bottle of Mini Moët Champagne 20 cl for HK\$150

Dishes may be subject to changes



FRANCE 1793
MOËT & CHANDON
CHAMPAGNE