

FB-WLH009_Insert_DIM SUM_CHI_ENG

Opened size: 420 X 275(h)mm

Folded size: 210 X 275(h)mm

Color: cover - 2C (179U, Black) + 1C (179U);
inside pages - 1C + 1C (Black)

Finishing: SPOT UV pattern

Paper stock: Natural Fine Paper, Natural, 160gsm, NA160FSC, Polytrade

Binding: Saddle stitch

Page: 16 pages including cover (4 pp)

精美點心

D I M S U M

Spot UV Pattern
(no print color)



Department	Signature	Date	Department	Signature	Date
Graphic Designer	Natalie	28 Feb 2018	Director Responsible		
Project Initiated By			End User		
Manager Responsible					

MMS Code:

Ref. No: FB-WLH009_Insert_DIM SUM

First Draft Date: 01 Feb 2018

Revision Date:

Draft No: 1

Final artwork

即蒸點心

STEAMED DIM SUM

	MOP
懷舊經典魚翅灌湯餃 (每位) Shark's fin and seafood dumpling in superior soup (per person)	130
永利金榜蝦餃皇 Steamed prawn dumplings	70
北菇花枝燒賣 Steamed pork dumplings with squid and mushrooms	70
黑蒜澳洲菠菜餃 Steamed shrimp dumplings with baby spinach and black garlic	70
雲南珍菌小粉粿 Steamed Yunnan mixed mushrooms dumplings	70
櫻花蝦荷香糯米雞 Steamed glutinous rice with red cherry shrimp and assorted fillings in lotus leaf	70
雪裡紅金冠蒸餃 Steamed pork, conpoy, crab roe and preserved vegetable dumplings	50
鮑魚黑毛豬燒賣皇(每件) Steamed Iberico pork dumplings with whole abalone (per piece)	40

即蒸點心
S T E A M E D D I M S U M

	MOP
紅腰豆蒸排骨 Steamed pork ribs with red kidney bean	50
象生自家製核桃包 Steamed walnut buns	50
豆漿千層魚蓉腐皮夾 Steamed layered bean curd skin with fish paste in soy bean soup	50
山竹陳皮牛肉球 Steamed beef balls with sun-dried tangerine peel	50
香芋鴨腳扎 Steamed duck web with taro and mushroom	50
蒸黑毛豬叉燒包 Steamed barbecued Iberico pork buns	40
妙醬蒸鳳爪 Steamed chicken feet with homemade sauce	40
柱候牛仔根 Braised beef tendon with bean and garlic sauce	40

煎及炸點

PAN-FRIED AND DEEP-FRIED DIM SUM

	MOP
鮑魚燒雞酥 Baked abalone puffs with roasted chicken	90
燒汁鰻魚酥 Baked puffs stuffed with roasted eel	60
香芒海鮮卷 Crispy roll with seafood and mango in mayonnaise sauce	60
松茸魚肉釀尖椒 Green pepper stuffed with fish paste and matsutake mushrooms	50
黑椒燒鵝咸水角 Deep-fried glutinous dumplings with diced black pepper goose	50
沙律蝦春卷 Deep-fried shrimp spring rolls in mayonnaise sauce	50
煎巴拿馬火腿蘿蔔糕 Pan-fried turnip cake with Parma ham	50
手撕雞芋絲糕 Pan-fried shredded taro, pumpkin and chicken	50
香煎韭菜餃子 Pan-fried pork dumplings with fish paste and chives	50
雪影叉燒焗餐包 Baked barbecued pork buns with sweetened crust	40

粥品及腸粉

C O N G E E A N D S T E A M E D R I C E C R E P E

	MOP
花膠蟹肉燕窩粥 (每位) Bird's nest congee with fresh crabmeat and fish maw (per person)	400
天麻帶子豬潤粥 (每位) Scallop congee with pork liver and Tian ma (per person)	380
鵪鶉杞子雞球粥 (每位) Congee with chicken, quail and wolfberries (per person)	60
北海道帶子腸粉 Steamed rice crepe filled with Hokkaido scallops	80
紅米金蝦脆皮腸粉 Steamed wild rice crepe filled with shrimp and scallop crispy rice roll	60
韭黃鮮蝦腸粉 Steamed rice crepe filled with shrimp and yellow chives	50
蜜汁叉燒腸粉 Steamed rice crepe filled with barbecued pork	50
大頭蔥菜牛肉滑腸粉 Steamed rice crepe filled with beef and preserved vegetable	50
爽滑淨腸粉 Steamed rice crepe	30

精美甜品

DESSERTS

	MOP
冰花燉血燕 可選配冰糖、人參汁、杏汁或椰汁 Double-boiled ruby bird's nest Choices: crystal sugar, dried ginseng juice, almond cream or coconut cream	810
百搭汁燉官燕 可選配冰糖、人參汁、杏汁或椰汁 Double-boiled superior bird's nest Choices: crystal sugar, dried ginseng juice, almond cream or coconut cream	710
原個椰皇蛋白燉鮮奶 (製作需時約二十分鐘) Double-boiled fresh milk with egg white in whole coconut (Please allow 20 minutes for preparation time)	70
川貝南北杏燉原個雪梨 (製作需時約二十分鐘) Double-boiled white pear with apricot kernels and fritillary bulbs (Please allow 20 minutes for preparation time)	70
楊枝甘露 Chilled mango and sago cream with pomelo	50
皂角米金瓜露 Sweetened pumpkin soup with gleditsia rice	50
精美時令果盤 Seasonal fresh fruit platter	40

*以上甜品款式，價目均以每位計算

*The above desserts are priced per person

精美甜品

DESSERTS

	MOP
酥皮雞蛋撻 (製作需時約十分鐘) Baked homemade egg tarts (Please allow 10 minutes for preparation time)	40
燕麥千層馬拉糕 Steamed Chinese sponge cake with oatmeal	40
薑汁棗皇糕 Red date cake with ginger sauce	40
日本栗子紅薯棗 Crispy sweet potato dumpling with Japanese chestnut	40
流沙煎堆仔 Crispy sesame glutinous dumplings with egg yolk custard	40

