



MARCO PIERRE WHITE
THE ENGLISH HOUSE

香港點心

CLASSIC HONG KONG DIM SUM

十二月 24 - 26 日 | DECEMBER 24 - 26TH

Handmade daily

蒸 STEAMED

鮮蟹肉蝦餃

Fresh Crabmeat & Prawn Dumpling 8 (1 piece)

蔬菜松露餃

Vegetarian & Truffle Dumpling 8 (1 piece)

鵝肝燒賣

Foie Gras Pork Dumpling,
Fresh Crabmeat, Prawn 8 (1 piece)

傳統有機雞包

Organic Chicken Bun 6 (2 pieces)

煎 / 炸 / 烘 PAN FRIED / DEEP FRIED / BAKED

鮮蝦腐皮卷

Crispy Prawn Beancurd Roll 8 (1 piece)

蔬菜腐皮卷

Crispy Vegetarian Beancurd Roll 6 (1 piece)

傳統鮮蝦多士

Classic Hong Kong Prawn Toast 18 (4 pieces)

Bread by Akira Maekochi

芋絲豆沙鍋餅

Yam & Red Bean Pancake 8 (4 pieces)

HONG KONG CLASSICS

小吃 CANAPÉ

陳年花雕醉雞

Drunken Chicken in Aged Hua Diao Wine 25

湯 SOUP

是日炖湯

Daily Double Boiled Soup 25

燒烤 BBQ

(30分鐘預備時間 30 minutes preparation time)

蜜汁日本黑豬叉燒

Honey Glazed Kurobuta (Kagoshima) 30/200g

蜜汁牛肋骨

Honey Glazed Beef Rib 45/200g

特式砂煲菜 CLAYPOT DISHES (一位用 Serves 1 person)

香芒菠蘿日本黑豬咕嚕肉

Hong Kong's Classic Sweet & Sour Kurobuta (Kagoshima)
with Fresh Mango and Pineapple 22

川辣麻婆豆腐 (和牛 或 有機雞)

Braised Beancurd in Spicy Szechuan Peppercorn Sauce 22
(Wagyu Beef or Organic Chicken)

松露蛋白炒蟹肉

Stir Fried Fresh Crabmeat with Truffle & Egg White 25

蒜茸時蔬

Stir-fried Seasonal Vegetables with Fresh Garlic 15

分享 SHARING (二至三位用 Serves 2-3 persons)

荷葉鮑汁海鮮飯

Supreme Seafood Fried Rice with Abalone Sauce in Lotus Leaf 75

Lobster, Onagawa Scallop, Fresh Prawns, Fresh Crabmeat

(40 minutes preparation time)

10% Service Charge and Prevailing Government Tax will be added to your bill.