天龍軒
TIN LUNG HEEN

Dim Sum

Weekday

Crispy beef brisket with citrus and bonito sauce
Chilled shredded abalone with jelly fish in sesame oil
Deep-fried shrimp toast
Deep-fried shredded eel in sweet and sour sauce
Wok-fried frog's legs with salt and chili
Crispy roasted pork belly
Pan-fried bean curd sheet filled with tomato and pepper
Tossed bean noodle with shredded chicken
Soup dumpling with fish maw in supreme stock
Golden shrimp dumplings with bamboo shoots and asparagus
Steamed crab meat dumplings with conpoy and cabbage
Pork and prawn dumpling with coriander Per person
Pork and scallop dumpling with tomato
Barbecued pork buns
Vegetables dumplings with sea moss and Shiitake mushroom

Steamed chicken feet in supreme black bean sauce
Braised pork belly with supreme black vinegar
Minced beef balls with Chinese herbs in chicken stock
Glutinous rice with abalone and Chinese mushroom wrapped in lotus leaf
Pork wontons with ginger and spring onion
Steamed rice roll with barbecued Iberian pork
Steamed rice roll with shrimps and morel mushroom
Steamed rice roll with conpoy and dried shrimps
Baked abalone puffs with minced chicken
Baked conch puffs with mushroom and cream sauce
Deep-fried glutinous rice dumplings with conpoy
Deep-fried scallop rolls with mustard sauce
Pan-fried pumpkin puddings
Baked barbecued pork buns with crust

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Weekend

Crispy beef brisket with citrus and bonito sauce
Chilled shredded abalone with jelly fish in sesame oil
Deep-fried shrimp toast
Deep-fried shredded eel in sweet and sour sauce
Wok-fried frog's legs with salt and chili
Crispy roasted pork belly
Pan-fried bean curd sheet filled with tomato and pepper
Tossed bean noodle with shredded chicken
Soup dumpling with fish maw in supreme stock
Golden shrimp dumplings with bamboo shoots and asparagus
Steamed crab meat dumplings with conpoy and cabbage
Steamed garoupa and crab meat dumplings with egg white in X.O. chili sauce
Pork and prawn dumpling with coriander
Pork and scallop dumpling with tomato
Pork ribs with garlic

Vegetables dumplings with sea moss and shiitake mushroom
Minced cuttlefish balls stuffed in winter melon
Chicken feet in soy sauce
Minced beef balls with Chinese herbs in chicken stock
Barbecued pork buns
Pork wontons with ginger and spring onion
Steamed chicken feet in supreme black bean sauce
Braised pork belly with supreme black vinegar
Glutinous rice with abalone and Chinese mushroom wrapped in lotus leaf
Traditional sponge cake with taro curd
Steamed rice roll with barbecued Iberian pork
Steamed rice roll with shrimps and morel mushroom
Steamed rice roll with scallops
Steamed rice roll with beef, water chestnut and bamboo piths
Steamed rice roll with conpoy and dried shrimps

Baked abalone puffs with minced chicken
Pan-fried Wagyu beef buns with black pepper
Baked conch puffs with mushroom and cream sauce
Deep-fried glutinous rice dumplings with conpoy
Deep-fried scallop rolls with mustard sauce
Pan-fried pumpkin puddings
Baked barbecued pork buns with crust
Roasted barbecued pork puffs
Deepfried foie gras dumplings wrapped with shredded pastry

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DESSERT

Double-boiled milk custard with ginger and bird's nest
Chilled milk pudding with black truffle
Baked egg custard tarts with caramel
Chilled coconut and red date jelly
Deep-fried egg pastry with condensed milk
Deep-fried sesame dumplings filled with egg custard
Chilled mango cream with sago, pomelo and aloe vera
Sweetened longan soup with lotus seeds and red dates

A La Carte

APPETIZERS, COLD DISHES AND SNACKS

Chilled shredded abalone with jelly fish in sesame oil
Deep-fried shrimp toast
Deep-fried shredded eel in sweet and sour sauce
Wok-fried frog's legs with salt and chili
Crispy beef brisket with citrus and bonito sauce
Wok-fried soft shell crab with port wine sauce
Crispy roasted pork belly
Pan-fried bean curd sheet filled with tomato and pepper
Tossed bean noodle with shredded chicken

BARBECUED SPECIALTIES

Tin Lung Heen Peking duck
Roasted crispy suckling pig served with Chinese puff
Char-grilled barbecued Iberian pork
Roasted goose with plum sauce
Deep-fried chicken in X.O. chili sauce
Half piece
Marinated duck in traditional "Chiu Chow" style
Whole piece
Chef's signature barbecued combination (Three kinds)
Marinated chicken in soy sauce of your choice
Roasted goose with plum sauce
Crispy roasted pork belly
Marinated beef shin

Pig knuckle or
Jelly fish

BIRD'S NEST

Braised lobster, superior bird's nest with egg white
Braised bamboo piths filled with superior bird's nest and caviar
Steamed crab claw with superior bird's nest
Braised superior bird's nest with crab roe
Bird's nest soup with crab meat
Bird's nest soup with scallop and Jin Hua ham

ABALONE AND DRIED SEAFOOD

Braised whole Yoshihama abalone (16 head) in supreme sauce
Braised whole Yoshihama abalone (28 head) in supreme sauce
Braised abalone cube with sea cucumber in supreme sauce
Braised sea cucumber with whole garlic and bean paste
Braised superior sea cucumber filled with shrimp mousse and crab roe
Braised goose web with Shiitake mushroom in supreme sauce
Braised sliced abalone in supreme oyster sauce

SOUPS

Double-boiled chicken with fish maw in baby coconut
Double-boiled conch with dendrobium and dried fig
Double-boiled wild chicken with deer sinew and cordyceps
Braised crab meat soup with edamame
Braised scallop soup with lily bulbs
Hot and sour soup with lobster
Braised shredded abalone and roasted duck soup with bamboo piths
Double-boiled winter-melon with conpoy and Jin Hua Ham

LIVE SEAFOOD

Steamed Live Fish
Spotted garoupa, pink garoupa
Red spotted garoupa or others
Live Lobster
Wok-fried with spring onion and ginger;
Steamed with garlic;
Stir-fried in black bean sauce;
Stewed with superior soup;
Steamed with Jinhua ham and Hua Diao wine
Live Prawns
Poached;

Salted and chili;
Pan-fried in soy sauce;
Steamed with garlic;
Drunken with Hua Diao wine
Flambé

Live Crab

Steamed with ginger and green onion;
Wok-fried with spring onion and ginger;
Steamed with Hua Diao wine;
Stir-fried in black bean sauce;
Salted and chili;
Wok-fried in soy sauce;
Steamed with egg white

SEAFOOD

Steamed crab claw with egg white in Hua Diao wine
Deep-fried crab shell filled with crab meat and onion
Braised king prawn with garlic and butter
Steamed abalone with black truffle and egg
Stewed jumbo oyster in port wine sauce
Sautéed lobster with porcini mushrooms and coriander in superior sauce
Sautéed prawns skewed with Jinhua ham and vegetables
Sautéed sliced conch with white asparagus in chili bean paste
Wok-fried scallops with bamboo shoots
Wok-fried garoupa fillet with Sakura shrimp
Braised garoupa belly with Shiitake mushroom in chu hou sauce

MEAT

Pan-fried Kurobuta pork rolled with foie gras
Braised pork belly with supreme black vinegar
Sautéed Wagyu beef with Japanese green pepper
Braised beef brisket with turnip in fermented bean paste
Braised sliced lamb with straw mushroom and scallions
Steamed minced pork with dried shrimp and conpoy
Sautéed beef fillet with pumpkin in sweet and sour sauce

POULTRY

Stir-fried sliced pigeon with fungus in black bean sauce
Stir-fried minced pigeon with pine nuts and chives
Deep-fried crispy chicken
Stewed chicken with mined ginger
Stewed chicken with preserved vegetable
Deep-fried sliced duck with pineapple and young ginger
Stir-fried shredded duck with bamboo shoot in satay sauce

VEGETARIAN

Braised bamboo piths filled with black truffle
Stir-fried seasonal crunchy vegetables served in a crispy nest
Braised assorted vegetables and deep-fried shredded mushroom in honey sauce
Braised bean curd with shiitake mushroom and vegetable
Steamed bean curd skin rolled with edamame and ginseng
Stir-fried pitaya flower with mushroom and preserved vegetables

RICE AND NOODLES

Fried rice with diced abalone duck and shrimp wrapped in lotus leaf
Fried rice with egg white and conpoy
Fried rice with pine nuts, taro and preserved vegetables in coconut sauce
Fried rice noodle with beef fillet in dark soy sauce
Stewed e-fu noodle with seafood and shiitake mushroom
Tossed thick noodle with bean sprouts in abalone sauce
Fried vermicelli with pork and shrimps in sweet and sour sauce
Crispy noodle with abalone and chicken in fermented bean paste

DESSERTS

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