

## Dim Sum

### Weekday

- Chilled shredded abalone with jelly fish in sesame oil
- Deep-fried shrimp toast
- Deep-fried scallops in pineapple sauce
- Deep-fried frog legs with mustard
- Crispy beef brisket with garlic
- Wok-fried soft shell crab with chili bean sauce
- Crispy roasted pork belly
- Pan-fried lotus root filled with assorted vegetables
- Tossed bean noodle with shredded chicken and spring onion
- Soup dumpling with fish maw in supreme stock
- Steamed pork and prawn dumpling with coriander
- Steamed pork and scallop dumpling with tomato
- Steamed golden shrimp dumplings with bamboo shoots and asparagus
- Steamed shrimp dumplings with green vegetable and black truffle
- Steamed barbecued pork buns
  
- Steamed assorted vegetable dumplings with morel mushroom
- Steamed chicken feet in supreme black bean sauce
- Braised pork belly with supreme black vinegar
- Simmered minced beef balls with shiitake mushroom in superior soup
- Steamed glutinous rice with abalone and shiitake mushroom wrapped in lotus leaf
- Pork wontons with chili oil
- Steamed rice roll with barbecued Iberian pork
- Steamed rice roll with shrimps and caviar
- Steamed rice roll with conpoy and spring onion
- Baked abalone puffs with roasted goose
- Baked conch puffs with mushroom in Portuguese sauce
- Deep-fried glutinous rice dumplings with minced chicken and shrimp
- Deep-fried scallop rolls with mustard sauce
- Pan-fried turnip cake in supreme X.O. chili sauce
- Baked barbecued pork buns with almond flakes
  
- Double-boiled milk custard with brown sugar and bird's nest
- Chilled milk pudding with red bean and almond syrup
- Baked egg custard tarts with caramel
- Deep-fried egg pastry with citrus syrup and honey
- Deep-fried sesame dumplings filled with egg custard

**Chilled mango cream with sago, pomelo and aloe vera**

**Double-boiled papaya with red dates and white fungus**

*If you have any concerns regarding food allergies, please inform your server before ordering*

*Menu items and prices are subject to change without further notice.*

*The Ritz-Carlton, Hong Kong reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.*

## **Weekend**

**Chilled shredded abalone with jelly fish in sesame oil**

**Deep-fried shrimp toast**

**Deep-fried scallops in pineapple sauce**

**Deep-fried frog legs with mustard**

**Crispy beef brisket with garlic**

**Wok-fried soft shell crab with chili bean sauce**

**Crispy roasted pork belly**

**Pan-fried lotus root filled with assorted vegetables**

**Tossed bean noodle with shredded chicken and spring onion**

**Soup dumpling with fish maw in supreme stock**

**Steamed pork and prawn dumpling with coriander**

**Steamed pork and scallop dumpling with tomato**

**Steamed golden shrimp dumplings with bamboo shoots and asparagus**

**Steamed shrimp dumplings with green vegetable and black truffle**

**Steamed egg white dumplings with bird's nest and Jin Hua Ham**

**Steamed pork ribs with garlic in supreme black bean sauce**

**Steamed assorted vegetable dumplings with morel mushroom**

**Steamed fish maw filled with shrimp mousse and caviar**

**Braised chicken feet in soy sauce**

**Simmered minced beef balls with shiitake mushroom in superior soup**

**Steamed barbecued pork buns**

**Steamed egg custard buns**

**Pork wontons with chili oil**

**Steamed chicken feet in supreme black bean sauce**

**Braised pork belly with supreme black vinegar**

**Steamed glutinous rice with abalone and shiitake mushroom wrapped in lotus leaf**

**Steamed sponge cake with taro curd**

**Steamed rice roll with barbecued Iberian pork**

**Steamed rice roll with shrimps and caviar**

**Steamed rice roll with scallops and asparagus**

**Steamed rice roll with beef, preserved vegetable and bamboo fungus**

**Steamed rice roll with conpoy and spring onion**

**Baked abalone puffs with roasted goose**  
**Pan-fried Wagyu beef buns with leek**  
**Baked conch puffs with mushroom in Portuguese sauce**  
**Deep-fried glutinous rice dumplings with minced chicken and shrimp**  
**Deep-fried scallop rolls with mustard sauce**  
**Pan-fried turnip cake with supreme X.O. chili sauce**  
**Baked barbecued pork buns with almond flakes**  
**Roasted barbecued pork puffs**  
**Deep-fried foie gras dumplings wrapped with shredded pastry**  
**Double-boiled milk custard with brown sugar and bird's nest**  
**Chilled milk pudding with red bean and almond syrup**  
**Baked egg custard tarts with caramel**  
**Baked sago pudding with minced chestnut**

**Deep-fried egg pastry with citrus syrup and honey**  
**Deep-fried sesame dumplings filled with egg custard**  
**Chilled mango cream with sago, pomelo and aloe vera**  
**Double-boiled papaya with red dates and white fungus**

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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 scallops in pineapple sauce**  
**Deep-fried frog legs with mustard**

**Crispy beef brisket with garlic**  
**Wok-fried soft shell crab with chili bean sauce**  
**Crispy roasted pork belly**  
**Pan-fried lotus root filled with assorted vegetables**  
**Tossed bean noodle with shredded chicken and spring onion**

## **Barbecued Specialties**

**Tin Lung Heen Peking duck (Half piece one course)/ (Whole piece one course)**  
**Roasted crispy suckling pig served with Chinese puff**  
**Barbecued Iberian pork with honey**  
**Roasted goose with plum sauce**  
**Marinated chicken in soy sauce**  
**Marinated duck in sea salt and osmanthus**  
**Chef's signature barbecued combination (Three kinds of your choice)**  
Marinated chicken in soy sauce  
Roasted goose with plum sauce  
Crispy roasted pork belly  
Marinated beef shin  
Pig knuckle or  
Jelly fish

## **Bird's Nest**

**Braised lobster and bamboo fungus with superior bird's nest**  
**Steamed egg white with superior bird's nest and caviar**  
**Steamed spotted garoupa with superior bird's nest and perilla leaf**  
**Braised superior bird's nest with Jin Hua ham, spring onion and crab roe**  
**Bird's nest soup with scallops and pumpkin**  
**Bird's nest soup with minced garoupa and coriander**

## **Abalone and Air Dried Seafood**

**Braised whole Yoshihama abalone (16 head) in supreme sauce**  
**Braised whole Yoshihama abalone (28head) in supreme sauce**  
**Braised abalone cube with soft shell turtle in supreme oyster sauce**  
**Braised sea cucumber with pearl onion in supreme sauce**  
**Braised superior sea cucumber with French foie gras paste**  
**Braised goose web and deer sinew in supreme sauce**  
**Braised sliced abalone in supreme oyster sauce**

## **Soups**

**Double-boiled chicken soup with fish maw in baby coconut**  
**Double-boiled conch soup with dendrobium and dried fig**

**Double-boiled fresh abalone soup with superior sea cucumber, red date and wolfberry**

**Braised spinach soup with crab meat**

**Braised seafood soup with bamboo fungus**

**Hot and sour soup with fish maw**

**Braised beef soup with water chestnut and coriander**

## **Live Seafood**

### **Steamed Live Fish**

Spotted garoupa, Pacific garoupa

Red spotted garoupa or others

### **Live Lobster**

Wok-fried with ginger and spring onion;

Steamed with garlic;

Stir-fried in black bean sauce;

Stewed with superior soup;

Steamed with Jin Hua ham and Hua Diao wine

### **Live Prawns**

Poached;

Salt and chili;

Pan-fried in soy sauce;

Steamed with garlic;

Drunken with Hua Diao wine

Flambé

### **Live Crab**

Steamed with ginger and spring onion;

Wok-fried with ginger and spring onion;

Steamed with Hua Diao wine;

Stir-fried in black bean sauce;

Salt 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**

**Simmered king prawn with milk and almond flakes**

**Steamed abalone with shiitake mushroom and Jin Hua ham in lotus leaf**

**Deep-fried jumbo oyster in sweet and sour sauce**

**Sautéed lobster with Porcini mushroom and coriander in superior sauce**

**Sautéed prawns skewed with Jin Hua ham and vegetables**

**Wok-fried shrimps with salted egg yolk and vegetables**

**Sautéed sliced conch with kale in X.O. chili sauce**

**Stir-fried scallops with green pepper and ginger**

**Sautéed garoupa fillet with dried salmon**

**Braised garoupa belly with bean curd in black bean sauce**

## **Meat**

**Pan-fried Kurobuta pork rolled with foie gras**

**Braised pork belly with supreme black vinegar**

**Stir-fried Wagyu beef with pearl onion**

**Simmered Wagyu beef cheek with Japanese ginkgo in red wine sauce**

**Braised lamb loin with matsutake mushroom and lotus seeds**

**Steamed minced pork with conpoy and preserved meats**

**Sautéed beef fillet with chestnut in sweet and sour sauce**

## **Poultry**

**Deep-fried crispy chicken**

**Stewed chicken with minced ginger**

**Stewed chicken with preserved vegetable**

**Sautéed duck fillet with pineapple in sweet and sour sauce**

**Stir-fried sliced duck with spicy red pepper**

**Simmered sliced pigeon with mushroom in abalone sauce**

**Sautéed minced pigeon with pumpkin and black bean**

## **Vegetarian**

**Braised bamboo fungus with spinach and black truffle**

**Stir-fried white asparagus with Japanese ginkgo**

**Braised assorted vegetables and deep-fried shiitake mushroom in honey sauce**

**Deep-fried bean curd with yellow fungus in curry**

**Steamed bean curd skin rolled with sea moss**

**Sautéed dried bean curd with bean sprouts and black truffle**

## **Rice and Noodles**

**Fried rice with diced abalone, duck and shrimp wrapped in lotus leaf**

**Fried rice with seafood, egg white and garlic**

**Fried glutinous rice with preserved meats**

**Fried rice noodle with Wagyu beef fillet in X.O. chili sauce**

**Stewed E-Fu noodle with crab meat**

**Tossed thick noodle with conpoy, ginger and spring onion**

**Stewed vermicelli with sea cucumber, sliced duck and preserved vegetable**

**Crispy fried noodle with fresh abalone, shrimp, bell pepper and black bean**

## **Desserts**

**Double-boiled milk custard with brown sugar and bird's nest**

**Chilled milk pudding with red bean and almond syrup**

**Baked egg custard tarts with caramel**

**Deep-fried egg pastry with citrus syrup and honey**

**Deep-fried sesame dumplings filled with egg custard**

**Chilled mango cream with sago, pomelo and aloe vera**

**Double-boiled papaya with red dates and white fungus**

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