

## 點心 DIM SUM

烝 點 郑	STEAMED	
00342	富臨蠔皇叉燒飽 Steamed Barbecued Pork Bun with Premium Oyster Sauce	\$90
00422	銀芽紫薑滑雞卷 Steamed Chicken Bun with Bean Sprout and Ginger	\$90
00343	阿一蝦餃皇 Ah Yat Steamed Premium Shrimp Dumpling	\$100
00220	北海道帶子燒賣皇 Steamed Pork Dumpling with Hokkaido Scallop	\$100
00170	黑虎掌野菌餃 Steamed Wild Mushroom and Sarcodon Aspratus Dumpling	\$90
00169	碧綠鮑魚餃 Steamed Abalone and Vegetable Dumpling	\$100
00164	濃湯小籠飽 Steamed Pork Bun with Crab Meat	\$90
00221	金沙豬膶燒賣 Steamed Pork Dumpling with Pork Liver	\$80
00162	黑椒蒸金錢肚 Steamed Beef HoneycombTripe with Black Pepper	\$80
00041	陳皮豆豉蒸排骨 Steamed Pork Ribs with Premium Black Bean Sauce	\$80
00344	荷香棉花雞 Steamed Chicken and Fish Maw with Lotus Leaf	\$90
00389	鮮淮山蒸雞扎 Steamed Bean Curd Sheet Roll Stuffed with Chicken and Fish Maw	\$90
00312	北菰炆鵝掌 Braised Goose Web with Mushroom	\$80
00345	陳皮牛肉球 Steamed Minced Beef Ball with Dried Mandarin Peel	\$80
00346	魚湯蒸蘿蔔糕 Steamed Turnip Cake with Fish Soup	\$80
腸粉類	RICE ROLL	
00347	富臨海蝦腸粉 Steamed Rice Roll with Shrimp	\$110
00348	南澳帶子脆米腸 Crispy Rice Roll Stuffed with Scallop	\$110
00350	陳皮牛肉腸 Steamed Rice Roll with Beef and Dried Mandarin Peel	\$110
00423	竹笙上素腸 Steamed Rice Roll with Bamboo Fungus and Mixed Vegetable	\$110
00424	手撕咸雞腸 Steamed Rice Roll with Hand-shredded Chicken	\$110
00416	千里醬煎腸粉 Pan-fried Rice Roll with Forum Special Sauce	\$100

<sup>・</sup>加收 10% 服務費・茶毎位 30元・果仁毎碟 30元・富臨秘醬毎碟 30元・開瓶費毎瓶 500元・兩小時泊車 140元

<sup>·</sup> Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each

 $<sup>\</sup>cdot \ Forum \ Special \ Sauce \ \$30 \ for \ Each \ \cdot \ Corkage \ Fee \ \$500 \ for \ Each \ Bottle \ \cdot \ Parking \ Service \ \$140 \ for \ 2 \ Hours$ 



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煎炸炸	類   PAN-FRIED/ DEEP-FRIED/ OTHERS	
00352	西班牙火腿蘿蔔糕 Pan-fried Turnip Cake with Iberico Ham	\$90
00327	芋絲南瓜餅 Deep-FriedTaro cake Stuffed with Pumpkin	\$90
00022	意大利芝士蝦春卷 Deep-fried Spring Roll with Prawn and Cheese	\$90
00330	鵝肝芋角酥 Deep-friedTaro Dumpling with Foie Gras	\$90
00425	黑椒豚肉咸水角 Deep-fried Minced Pork and Black Pepper Dumpling	\$90
00321	蘿蔔絲酥餅 Deep-Fried Radish cake Stuffed with Preserved Meat	\$90
富臨米	青選   FORUM SPECIALITIES	
00317	阿一菠蘿飽 Ah Yat Pineapple Bun	\$100
00357	豬腳薑醋 Stewed Pork Trotter with Ginger & Sweetened Vinegar	\$220
00358	魚翅蟹肉灌湯餃 Steamed Crab Meat and Shark Fin Dumpling in Supreme Soup	\$360
00408	懷舊瑤柱干蒸湯餃 Traditional Steamed Pork and Conpoy Dumpling	\$200
00381	鳳凰煎米雞 Pan-fried Glutinous Rice with Conpoy, Scallop and Chicken	\$120
00361	金湯腐皮卷 Pan-fried Bean Curd Sheet Roll Served with Supreme Soup	\$170
00417	黃橋燒餅 Pan-fried Huangqiao Sesame Cake	\$110
00426	金湯上海菜肉雲吞 Pork and Vegetable Wonton in Supreme Soup	\$160

<sup>・</sup>加收 10% 服務費・茶每位 30元・果仁每碟 30元・富臨秘醬每碟 30元・開瓶費每瓶 500元・兩小時泊車 140元・Plus 10% Service Charge・Tea \$ 30 for Each Person・Nuts \$ 30 for Each・Forum Special Sauce \$ 30 for Each・Corkage Fee \$ 500 for Each Bottle・Parking Service \$ 140 for 2 Hours



## 中式茗茶/飲料 BEVERAGE LIST

	中國茗茶 CHINESE TEA	
普洱	Aged Puer	<b>\$30</b> /位
鐵觀音	Tie Guan Yin	<b>\$30</b> /位
香片	Jasmine Tea	<b>\$30</b> /位
龍井	Loong Cheng	<b>\$30</b> /位
菊花茶	ChrysanthemumTea	<b>\$30</b> /位
壽眉	Shou Mei	<b>\$30</b> /位
	礦泉水 MINERAL WATER	
法國礦場	泉水 Abatilles Still Water — 750ml	<b>\$60</b> /支
法國有象	氣礦泉水 Abatilles Sparkling Water — 750ml	<b>\$60</b> /支
	汽水 soft drinks	
可樂	Coke	<b>\$35</b> /支
零糖可樂	Coke Zero	\$35/支
雪碧	Sprite	<b>\$35</b> /支
忌廉	Cream Soda	<b>\$35</b> /支
	鮮果汁 FRESH JUICE	
橙汁	Orange juice	<b>\$60</b> /杯
蘋果汁	Apple juice	\$60/杯
	咖啡 COFFEE	
香濃咖啡	Regular Coffee	\$50/杯
泡沫咖啡	Cappuccino	\$50/杯
鮮奶咖啡	Caffe Latte	<b>\$50</b> /杯
特濃咖啡	Espresso / Double Espresso	\$50/杯