



點心
DIM SUM

蒸點類 | STEAMED

00342	富臨蠔皇叉燒包 Steamed Barbecued Pork Bun with Oyster Sauce	\$100
00343	富臨蝦餃皇 Forum Steamed Shrimp Dumpling with Pork	\$100
00029	潮州粉果 Teochew Dumpling with Peanut & Chinese Celery	\$100
00186	鹿茸菌小籠包 Steamed Pork Soup Dumpling with Dried Velvet Mushroom	\$100
00487	醬皇鳳爪 Steamed Chicken Feet with Forum Special Sauce	\$90
00218	懷舊蟹籽燒賣 Steamed Pork Dumpling with Crab Roe	\$90
00234	金粟野菌餃 Steamed Vegetarian Dumpling with Sweet Corns	\$90
00041	陳皮豆豉蒸排骨 Steamed Pork Ribs with Premium Black Bean Sauce	\$90
00344	荷香棉花雞 Steamed Chicken and Fish Maw with Lotus Leaf	\$90
00312	北菇炆鵝掌 Braised Goose Web with Mushroom	\$90
00345	陳皮牛肉球 Steamed Minced Beef Ball with Dried Mandarin Peel	\$90
00346	魚湯蒸蘿蔔糕 Steamed Turnip Cake with Fish Soup	\$90

腸粉類 | RICE ROLL

00488	蝦醬腩片竹笙腸 Steamed Rice Roll with Shrimp Paste, Pork Belly and Bamboo Fungus	\$120
00482	香脆鵝肝炸兩腸 Steamed Rice Roll with Chinese Fried Dough Stick and Foie Gras	\$130
00347	富臨海蝦腸 Steamed Rice Roll with Shrimp	\$120
00348	北海道帶子脆米腸 Crispy Rice Roll Stuffed with Hokkaido Scallop	\$120
00433	蔥花蝦米腸 Steamed Rice Roll with Dried Shrimp and Scallion	\$120
00416	千里醬煎腸粉 Pan-fried Rice Roll with Forum Special Sauce	\$120

• 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 • 切餅費每個 300 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 • Cakeage Fee \$300 for Each



點心
DIM SUM

煎炸焗類 | PAN-FRIED/ DEEP-FRIED/ OTHERS

00352	西班牙火腿蘿蔔糕 Pan-fried Turnip Cake with Iberico Ham	\$90
00028	懷舊雞絲春卷 Deep-fried Spring Roll with Shredded Chicken	\$90
00355	安蝦咸水角 Deep-fried Minced Pork and Dried Shrimp Dumpling	\$90
00465	雜菜蘿蔔絲酥餅 Deep-fried Turnip Pastry Stuffed with Pickled Mustard Greens	\$90
00330	鵝肝芋角酥 Deep-fried Taro Dumpling with Foie Gras	\$120
00489	生煎韭菜鍋貼 Pan-fried Shrimp Dumpling Pork and Chinese Chive	\$120

富臨精選 | FORUM SPECIALITIES

00317	迷你菠蘿包 Mini Pineapple Bun with Barbecued Pork	\$120
00490	燒汁百花釀茄子 Deep-fried Eggplant Stuffed with Minced Shrimp	\$120
00475	鮮芒果黃金蟹肉卷 Deep-fried Crab Meat Roll with Mango and Egg Yolk	\$120
00491	鮑魚粒燒餅 Pan-fried Abalone Pancake with Chicken, Pork and Mushroom	\$150
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
00381	鳳凰煎米雞 Pan-fried Glutinous Rice with Scallop, Conpoy and Chicken	\$120
00361	金湯腐皮卷 Pan-fried Bean Curd Sheet Roll Served with Supreme Soup	\$180
00492	紹菜菇粒瑤柱豬肉餃 Poached Pork and Celery Cabbage Dumpling in Supreme Soup	\$200

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· 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 · Cakeage Fee \$300 for Each

中式茗茶 / 飲料 BEVERAGE LIST

中國茗茶 CHINESE TEA

普洱	Aged Puer	\$30 / 位
鐵觀音	Tie Guan Yin	\$30 / 位
香片	Jasmine Tea	\$30 / 位
龍井	Loong Cheng	\$30 / 位
菊花茶	Chrysanthemum Tea	\$30 / 位
壽眉	Shou Mei	\$30 / 位

礦泉水 MINERAL WATER

法國礦泉水	Abatilles Still Water — 750ml	\$60 / 支
法國有氣礦泉水	Abatilles Sparkling Water — 750ml	\$60 / 支

汽水 SOFT DRINKS

可樂	Coke	\$35 / 支
零糖可樂	Coke Zero	\$35 / 支
雪碧	Sprite	\$35 / 支
忌廉	Cream Soda	\$35 / 支

鮮果汁 FRESH JUICE

橙汁	Orange juice	\$60 / 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	\$50 / 杯
特濃咖啡	Espresso / Double Espresso	\$50 / 杯

精選甜點 / 甜品

DESSERT

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|--|---|------------------------------------|
|  | 古早蛋黃蓮蓉包 | \$90 |
| | Steamed Lotus Seed Bun With Egg Yolk | |
|  | 欖仁馬拉糕 | \$90 |
| | Steamed Sponge Cake With Olive Kernels | |
|  | 栗茸西米焗布甸 | \$90 |
| | Baked Sago Pudding With Chestnut Paste | |
|  | 黃金煎堆仔 | \$90 |
| | Deep-Fried Sesame Glutinous Ball | |
| | 桂花馬蹄卷 | \$90 |
| | Chilled Chinese Water Chestnut Jelly Roll With Osmanthus | |
| | 椰汁馬豆糕 | \$90 |
| | Chilled Coconut Split Pea Jelly | |
| | 紫米砵仔糕 | \$90 |
| | Steamed Rice Cup Cake With Black Glutinous Rice | |
| | 陳皮紅豆沙 | \$90 |
| | Sweetened Red Bean Soup With Dried Mandarin Peel | |
| | 桂花九年百合黃耳燉雞頭米 | \$90 |
| | Stewed Euryale Seeds And Yellow Fungus | |
| | Sweet Soup With Aged Lily Bulbs And Osmanthus | |
|  | 香滑合桃露 | \$90 |
| | Hot Walnut Cream | |
|  | 蛋白杏仁茶 | \$90 |
| | Hot Almond Cream With Egg White | |
| | 王亨之糖水雪糕 | \$138 |
| | Dried Longan, Red Dates, Lotus Seed And Lily Bulb Ice Cream | |
| | 紅棗燉官燕 | (預訂 Pre-Order Required) \$680 |
| | Double-Boiled Bird's Nest With Red Dates | |
| | 原燉蓮子紅棗 | (預訂 Pre-Order Required) \$2500/四位用 |
| | Double-Boiled Red Dates & Lotus Seed | (for 4 persons) |
|  | 富臨官燕八寶飯 | (預訂 Pre-Order Required) \$2500/四位用 |
| | Forum Steamed Glutinous Rice With Bird's Nest & Eight Treasures | (for 4 persons) |

 含果仁 contains nuts

 含花生 contains peanuts

設加一服務費
Subject to 10% service charge