



BRASSERIE DU DRAGON

Table # _____

蒸點心 STEAMED DIM SUM

—	豉汁排骨	Pork Spare Ribs in Black Bean Sauce	\$4
—	豉汁鳳爪	Chicken Feet in Black Bean Sauce	\$4
—	蜜汁叉燒包	Roast Pork Bun (3)	\$4
—	羅漢八寶袋	Buddhist Dumpling (3)	\$4
—	蝦子燒賣皇	Superior Shao Mai with Shrimp Roe (4)	\$5
—	瑤柱鳳眼餃	Dry Scallop Dumpling (3)	\$5
—	蟹肉荳苗餃	Crab Meat Pea Leaf Dumpling (3)	\$5
—	騰龍閣蝦餃	B.D.D. Shrimp Dumpling (4)	\$6

煎炸焗點心 FRIED & BAKED DIM SUM

—	安蝦咸水角	Savory Pork & Shrimp Turnover (3)	\$3
—	羅漢素春捲	Vegetarian Spring Roll (2)	\$4
—	煎釀百花青椒	Pan Fried Bell Pepper with Stuffed Shrimp (3)	\$5
—	煎釀百花茄子	Pan Fried Eggplant with Stuffed Shrimp (3)	\$5
—	脆皮百花捲	Fried Shrimp Roll (4)	\$5
—	* XO醬蘿蔔糕	Pan Fried Turnip Cake in XO Sauce	\$6

甜點心 SWEETS

—	蓮蓉煎堆仔	Sesame Balls with Lotus (3)	\$3
—	奶黃豬仔包	Egg Custard Piggy Bun (3)	\$4
—	雷沙湯丸	Black Sesame Rice Dumpling (3)	\$4
—	仁心南瓜果	Pumpkin Dumpling (3)	\$5
—	芒果布丁	Mango Pudding	\$5
—	楊枝金露	Chilled Mango Sago Cream with Pomelo	\$6