

# 勿開口

Contemporary Chinese Cuisine

## KIDS MENU

湯

### SOUPS

- CHICKEN CREAM CORN SOUP** 80g (雞茸玉米湯) 125  
Coconut Cream, Ginger, Roasted Corn Kernel
- SHRIMP & PORK WONTONS, HONG KONG STYLE** 50g | 2pcs (鮮蝦雲吞麵) 250  
Garlic Oil, Spring Onion, Baby Bok Choy

精美點心

### DIM SUM

- STEAMED SIU MAI** 50g | 2pcs (鮮蝦蒸燒賣) 140
- STEAMED BBQ PORK BUN** 17g | 2pcs (蜜汁焗燒包) 125
- PAN FRIED PORK BUN** 20g (香煎肉飽) 110
- PAN FRIED PORK & SHRIMP POTSTICKER** 40g | 2pcs (粵式煎鍋貼) 200
- CRAB WONTON RANGOON** 52g | 2pcs (蟹肉芝士炸雲吞) 160  
Cream Cheese, Mascarpone Cheese, Sweet and Sour Sauce

主菜

### ENTRÉES

- LEMON CHICKEN** 100g (香酥檸檬雞) 175  
Carrot, Asparagus, Honey Lemon Sauce serve with Steamed Jasmine Rice

主菜

### ENTRÉES

- SWEET AND SOUR PORK** 100g (聯餐肉) 225  
Cruised Egg Batter, Pineapple serve with Steamed Jasmine Rice
- STEAMED CATCH OF THE DAY** 100g (清蒸魚) 600  
Scallion Oil Glazed, Ginger, Coriander, Lime, Soy serve with Steamed Jasmine Rice
- FRIED CHICKEN ROLLS SERVE WITH FRENCH FRIES** 100g (炸鸡卷配炸薯条) 150  
Carrot, Asparagus, Ketchup and Sweet Yellow Mustard Dressing
- DAO COMBINATION** 30g (雜錦炒飯) 295  
Beef, Chicken, Shrimps, Carrot, Asparagus, Onion, Garlic

甜品

### DESSERTS

- DAO ORANGE MOUSSE** (道橙慕斯) 140
- CHILLED MANGO SAGO CREAM** (楊枝甘露) 140
- GREEN TEA CRÈME BRÛLÉE AND STRAWBERRY ICE-CREAM** (綠茶焦糖布丁) 140
- ICE-CREAM OR SORBET** (冰淇淋或者雪芭) 140