

# ALL YOU CAN EAT DIM SUM

Daily Lunch

11:30 - 14:30



**WEEKDAYS**

**VND 598,000<sup>++</sup>/GUEST**

*including free flow of Chinese tea*

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Price is quoted in ,000 VND, subject to 5% of service charge and prevailing tax  
Giá được tính theo đơn vị nghìn đồng, chưa bao gồm 5% phí dịch vụ và thuế hiện hành  
如有任何特别膳食要求, 敬请通知餐厅服务员  
Please highlight any specific food allergies or intolerances to your server before ordering

# SPECIAL 特色 DISHERS 菜式

每逢周六日  
Available on Saturdays and Sundays

**B** 黑松露玉米鲜蔬饺 🍲 🌱  
Black truffle, corn  
and vegetables dumpling  
*Cào bắp rau củ dầu nấm truffle*

🍲 黄金咸蛋鲜虾 **D**  
Golden salted egg yolk prawn  
*Tôm sốt trứng muối*




**A** 北京式鸭卷 🍲  
Roasted Peking duck with condiments  
and sauce rolled in Chinese pancakes  
*Thịt vịt cuộn với bánh tráng*

蟹肉海鲜芝士春卷 **C**  
Crab meat, seafood and cheese spring roll  
*Chả giò hải sản thịt cua phô mai*

# 蒸点心类

Steamed dim sum | *Dim sum hấp*



**01** 御厨水晶蝦饺皇   
Yu Chu crystal prawn dumplings (har gow)  
*Há cảo thủy tinh*

**02** 鱼籽鲜虾猪肉烧麦  
Pork, prawn and mushroom  
siu mai with fish roe  
*Xiu mai trứng tôm*





**03** 经典带子海鲜饺  
Classic scallop seafood dumplings  
*Cảo sò điệp hải sản*

**04** 上海小笼包  
Shanghai pork dumplings  
(Xiao Long Bao)  
*Bánh bao Thượng Hải*



**05** 蜜汁叉烧包  
Hong Kong barbecue pork buns  
*Bánh bao xá xíu*


  **06** 牛油黑椒鲜虾菠菜饺  
Butter peppered shrimp  
and spinach dumplings  
*Cảo bó xôi tôm tiêu đen*



**07** 回香海鲜龙抄手   
Seafood dumplings  
served in chilli spiced sauce  
*Cảo hải sản sốt ớt*






**08** 咸蛋奶黄流沙包  
Creamy buns with steamed egg yolk  
*Bánh bao kim sa*



**09** 上素野菌鲜菇饺   
Steamed assorted mushrooms  
and vegetable dumplings  
*Cảo nấm hấp*

 **10** 僧侣疏香饺  
Monk vegetables dumplings  
*Cảo Tam Tạng*



 Vegetarian  Contains Nuts  Spicy  Extra Spicy  Signature


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# 经典古早味点心类



Classic dim sum collection | *Dim sum truyền thống*




11 豉汁蒸凤爪   
Steamed chicken feet with black bean sauce  
*Chân gà hấp tàu xì*

 梅子酱蒸排骨 12  
Steamed pork spare ribs  
with pickled plum sauce  
*Sườn non hấp sốt tương xì muối*



13 川味香辣金钱肚    
Steamed beef honeycomb tripe  
with Szechuan sauce  
*Tổ ong bò kiểu Tứ Xuyên*

 极品XO酱蒸鱿鱼头 14  
Steamed squid head in premium XO sauce  
*Râu mực hấp sốt XO thượng hạng*



15 马来糕  
Cantonese sponge cake  
*Bánh bò Mã Lai*

16 荷香冬菇腊肠糯米鸡  
Steamed chicken with glutinous rice  
and Chinese sausage in lotus leaf  
*Xôi gà lá sen*



17 港式香炒萝卜糕  
Hong Kong style wok-fried radish cake  
*Bánh củ cải kiểu Hồng Kong*






 鲜虾肠粉卷 18  
Steamed rice flour rolls with prawns  
*Bánh cuốn tôm tươi*



19 叉烧肠粉卷  
Steamed rice flour rolls  
with barbecue pork  
*Bánh cuốn xá xíu mật ong*

20 香煎海鲜酿油条配秘制沙律酱  
Crispy dough fritter  
stuffed with mixed seafood  
served with sweet soya mayonnaise  
*Bánh quẩy chiên giòn  
với hải sản sốt mayonnaise*



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# 煎炸点心类

## Pan and deep-fried dim sum | *Dim sum chiên*



21 海鲜腐皮卷  
Crispy bean curd rolls with seafood  
*Tàu hủ ky hải sản chiên giòn*

 猪肉荔茸芋头角 22  
Classic spiced pork taro puffs  
*Bánh khoai môn xá xíu chiên xù*




23 香煎中式香料牛肉饺  
Pan-fried Chinese spiced beef dumplings  
*Cảo chiên thịt bò*

风味玉米鸡肉酥 24  
Baked aromatic chicken and corn puffs  
*Bánh nướng thịt gà và bắp*





脆炸虾米肉碎咸水角 25  
Dried shrimp and minced pork  
stuffed in glutinous rice dumplings  
*Cảo chiên thịt heo với tôm khô*



26 杏仁鲜虾带子球配甜辣酱   
Fresh shrimp and scallop almond balls  
*Bánh tôm và sò điệp hạnh nhân*

港式香煎葱油饼 27  
Hong Kong style pan-fried scallion pancake  
*Bánh hành chiên kiểu Hong Kong*








28 辣子蟹柳海鲜生煎包    
Chilli vinaigrette crab meat bun with seafood  
*Bánh bao chiên thịt cua  
và hải sản sốt giấm cay*

 香脆素香春卷 29  
Crispy vegetable spring rolls  
*Chả giò rau củ*



30 生煎韭菜粉丝饼   
Pan-fried chive and glass noodle dumplings  
*Bánh chiên nhân hẹ và miến*


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## 汤类和粥类

Soup and congee | *Súp và cháo*



**31** 海鲜饺子金瓜汤   
Seafood dumpling  
served in pumpkin soup  
*Súp bí đỏ với cảo hải sản*






 **32** 川式鸡丝酸辣羹  
Szechuan hot and sour soup  
with shredded chicken  
*Súp chua cay gà sợi Tứ Xuyên*



**33** 皮蛋猪肉碎粥  
Century egg and minced pork congee  
*Cháo thịt heo băm với trứng bắc thảo*

**34** 港式鱼片粥  
Cantonese style fish congee  
*Cháo cá kiểu Quảng Đông*



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## 潮州卤水和经典烧腊

Teochew Style Spiced Soya Braised,  
Classic BBQ & Roasted | *Phá lấu Triều Châu & Món quay*



**35** 港式烧鸭   
Hong Kong style roasted duck  
*Vịt quay kiểu Hong Kong*

**36** 玫瑰露蜜汁叉烧  
Honey-glazed  
barbecue pork "char siew"  
*Xá xíu nướng mật ong*



**37** 脆皮烧肉  
Traditional rock salt roasted pork belly  
*Ba rọi quay giòn*

**38** 潮州卤水三宝：  
卤蛋，卤猪耳朵，卤豆干  
Teochew style trio  
spiced soya braised combination:  
Pork ear, egg and bean curd  
*Khai vị phá lấu Triều Châu kết hợp:  
Trứng gà, tai heo, đậu hủ*



**39** 葱油滑鸡  
Poached chicken in  
superior scallion soya sauce  
*Gà xốt hành nước tương*

# 御厨主菜小炒

## Main course selections | Món chính



### 石榴咕嚕肉 40

Sweet and sour pork with pomegranate  
*Thịt heo cuộn xào sốt chua ngọt thạch lựu*



### 41 辣醋香脆香排骨王

Crispy pork ribs with  
Chef Kim's aromatic spicy sauce  
*Sườn chiên giòn với sốt giấm ớt*



### 白萝卜焖牛腩 42

Double-cooked beef brisket and white radish  
*Bò nạm hầm củ cải trắng*



### 43 蒙古酱炒牛柳片

Wok-fried beef sliced with Mongolian sauce  
*Bò xào sốt Mông Cổ*



### 姜葱爆炒鸡球 44

Stir-fried chicken with ginger and spring onion  
*Gà xào hành gừng*



### 45 台式三杯鸡球

Taiwanese style stewed chicken  
and sweet basil leaves in casserole  
*Gà hầm lá húng quế kiểu Đài Loan*



### 46 川味香辣炒虾

Prawns in Szechuan-Xiang La style  
*Tôm xào kiểu cay Tứ Xuyên*



### 红烧香焖鲈鱼片 47

Aromatic spiced soya braised seabass fillet  
*Cá chẽm phi lê hồng xú*



### 48 艳红七味豆腐

Crispy bean curd with seven spices  
*Đậu hủ chiên với bột 7 vị*



### 金银蛋上汤波菜 49

Poached spinach with salted egg yolk  
and century egg in superior broth  
*Cải bó xôi sốt trứng muối và bắc thảo*



### 50 冬菇蚝王扒西兰花

Poached broccoli in mushroom oyster sauce  
*Bông cải xanh sốt dầu hào*



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## 面和饭类

Rice and noodles | *Cơm và mì*



叉烧炒香饭 51  
Fried fragrant rice  
with barbecue pork  
*Cơm chiên xá xíu*

52 香辣豆豉虾粒炒饭   
Spicy black bean  
fried rice with shrimps  
*Cơm chiên tôm với sốt tàu xì cay*



野菌菇豉油王炒面 53  
Wok-fried yellow noodles  
with assorted mushrooms  
*Mì xào nấm thập cẩm*

54 干炒牛河  
Wok-fried rice noodles  
with sliced beef  
*Hủ tiếu xào bò*



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## 甜品

Desserts | *Tráng miệng*



蛋挞仔 55  
Mini egg tart, Hong Kong style  
*Bánh trứng nướng*



56 菠萝蜜椰汁芋香西米露   
Chilled jackfruit sago  
in taro puree and coconut cream  
*Chè mít với khoai môn  
bột báng nước cốt dừa*

57 红枣冰糖炖雪耳莲子  
Double-boiled lotus seeds  
and snow fungus sweetened soup  
*Táo đỏ hầm hạt sen với nấm tuyết*



58 杨枝甘露   
Chilled sago with mango and pomelo  
*Chè dương chi bột báng*

59 冰鲜水果拼盘  
Seasonal fresh fruit platter  
*Trái cây theo mùa*









御厨  
yu chu  
IMPERIAL KITCHEN

