



## DINNER STORIES AT PACIFIC PLACE

Free-flow dishes | 17:30 – 21:00

### STEAMED DIM SUM 蒸

擔擔湯包 Dan dan xiaolong bao	黑蒜燒賣 Black garlic siu mai – pork & shrimp dumpling
叉燒包 Steamed barbecue pork bao	水晶蝦餃 Crystal har gau - shrimp dumpling
胭脂帶子餃 Scallop & beetroot dumpling	香蔥黑毛豬腸粉 Roasted Iberico pork with spring onion cheung fun
紅菜頭野菌餃 (素) Wild mushroom & beetroot dumpling (V)	松茸冬菇包 (素) Steamed matsutake mushroom bao (V)

### FRIED DIM SUM 炸

黑椒和牛酥 Wagyu beef puffs with black pepper	黑炭魚香咸水角 Yuxiang crispy pork dumpling
金不換攪菜蝦春卷 Prawns spring roll with olive vegetable and sweet basil	椒蜆蜂巢芋角 Deep-fried clam & taro puff with black bean sauce

### MAINS 主菜

豚肉麻婆豆腐 Mapo tofu served with diced Iberico pork	乾煸四季豆 Stir-fried string beans with pork and shrimp
XO 醬西芹炒蝦球 Stir-fried prawn & celery with XO sauce	椒鹽豆腐 (素) Fried bean curd with salt and pepper (V)
鴛鴦菠蘿咕嚕肉 Sweet and sour pork with pineapple	塔香米椒和牛肉 Stir-fried wagyu beef with crispy rice, pepper and basil
三蔥香筍 (素) Stir-fried celtuce with spring onions, shallots & onions (V)	櫻花蝦魚香脆茄子 Crispy aubergine tossed with salted fish & sakura shrimps
沙薑雞炆飯 Braised aromatic ginger chicken rice in stone pot	素菜粒蛋白炒飯 (素) Fried rice with egg white & mixed vegetables (V)
薑蔥撈麵 (素) Noodles tossed with ginger & spring onion (V)	上海燻蛋擔擔麵 Dan dan pork noodles with Shanghainese coddled egg & sakura shrimp in soup
蒜蓉清炒時令蔬菜 (素) Stir-fried seasonal vegetables with garlic (V)	

### DESSERT 甜品

流心海鹽焦糖朱古力糯米糍 Lava sea salt caramel & chocolate mochi	烏釀蛋 (素) Oolong crème brûlée (V)
---	------------------------------------

Enjoy a complimentary glass of prosecco per guest

Mon to Thurs HK\$438 per person

2 hours of unlimited dim sum & dishes  
All prices are subject to 10% service charge