

精選點心

DIM SUM MENU

茶葉選擇 Tea Options

- ☐ 茉莉花茶
Jasmine Green Tea
- ☐ 普洱茶
Pu-erh

- ☐ 鐵觀音
Tie Guan Yin
- ☐ 菊花
Chrysanthemum

茶芥 \$2.5/位
Tea & sauce charge
\$2.5 per pax.

蒸點心 STEAMED DIMSIM



蝦餃 (Har Gau)
Prawn Dumpling



帶子餃
Scallop Dumpling



潮州粉果
Chaozhou Dumpling



韭菜餃
Garlic Chive Dumpling



菠菜餃
Spinach Dumpling



羅漢齋餃
Vegetarian Dumpling



燒賣
Pork & Shrimp Siu Mai



海皇燒賣
Seafood Siu Mai



牛肉球
Beef Meat Balls



豉汁鳳爪
Chicken Feet in
Black Bean Sauce



牛百葉
Beef Bible Tripe



牛肚
Beef Tripe



牛筋
Beef Tendon



流沙包
Salted Egg Custard Buns



蓮蓉包
Lotus Paste Buns



叉燒包
Char Siu Buns



蒸奶黃包
Classic Custard Buns



糯米雞
Sticky Rice Chicken
wrapped in Lotus Leaf



鮮竹卷
Pork & Shrimp
Beancurd Sheet Rolls



蒸釀豆腐
Tofu stuffed with
Shrimp Paste



金銀蛋燒賣
Chicken & Shrimp with
Egg Roll Dumpling



蒸釀茄子
Eggplant stuffed with
Shrimp Paste



豉汁排骨
Pork Spareribs in
Black Bean Sauce



黑椒牛仔骨
Beef Short Ribs with
Black Pepper Sauce



腸粉 RICE- ROLLS

腸粉
Steamed Plain Rice-Roll
(Cheung Fun)



炸兩 (Zhaliang)
Steamed Rice-Roll
with Fried Dough



鮮蝦腸粉
Steamed Rice-Roll
with Shrimps



牛肉腸粉
Steamed Rice-Roll
with Beef



叉燒腸粉
Steamed Rice-Roll
with BBQ Pork

烘烤 BAKED



叉燒餐包
Baked Char Siu Bun



菠蘿奶皇餐包
Baked Custard Bun



叉燒酥
BBQ Pork Puff



皮蛋酥
Preserved Egg Puff

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新州公眾假期附加費10%。
感謝您的理解與支持。

Surcharge applied if pay by card.
10% surcharge on Public Holidays.
Thank you for your understanding!

煎炸小食

PAN / DEEP FRIED



炸鮮蝦雲吞
Deep Fried Prawn
Dumpling



芝麻蝦卷
Sesame Prawn Roll



炸蝦棗
Chaozhou Prawn Stick



芋角
Deep Fried Taro Puff



豆沙角
Red Bean Puff



黑芝麻球
Sesame Seed Balls



齋春卷
Vegetarian Spring Rolls



煎三色糕 (3件)
Mix Fried Cakes (3pcs)



煎蘿蔔糕
Pan Fried Turnip Cake



鹹水角
Deep Fried Chicken Mince
& Mushroom Dumpling



煎蝦米腸粉
Pan-Fried
Rice-Roll with Dried
Shrimp



炒糕
Stir Fried Rice Cake
with Eggs



羅漢齋卷
Deep Fried Vegetarian
Bean Curd Roll

其他 OTHERS



皮蛋瘦肉粥
Congee with Pork and
Century Eggs



秘製牛雜
Braised Beef Offal



韭菜豬紅
Braised Pork Blood
with Chives



生菜水餃
Boiled Dumpling with
Lettuce



油菜
Poached Chinese
Broccoli with Oyster
Sauce

主廚特色菜

CHEF'S SPECIALS

serve at 12:00pm



豉油皇炒麵
Cantonese Soy Sauce
Fried Noodles



小籠包
Xiao Long Bao



生煎包
Pan Fried Pork Bun



酥炸魷魚須
Deep Fried Squid
Tentacles



化皮燒肉
Roasted Crispy Pork
Belly



明爐燒鴨
Roasted Crispy
Cantonese Duck



蜜汁叉燒
Roasted Honey
Char Sui

甜點 DESSERT



芒果班戟
Mango Pancake



芒果布丁
Mango Pudding



蛋撻
Egg Tart



豆腐花
Sweet Bean Curd



馬拉糕 (Ma Lai Gao)
Steamed Brown Sugar
Sponge Cake



彩虹啫喱
Rainbow Jelly

S/小	\$7.3	M/中	\$9.3
L/大	\$10.3	SP/特	\$11.3
EX/頂	\$14.3	K.SP/廚特	\$16.3

Images displayed are for reference only.
Price subject to change without notice.

TRADING HOUR

Monday to Friday: 10:00-15:00
Saturday to Sunday: 9:30-15:00
Public Holiday: 9:30-15:00

溫馨提示：部分菜餚可能含有食物過敏原，例如味精、堅果、花生油等。請注意，食物是在共用廚房環境中準備的，因此無法完全避免堅果和過敏原的存在。

FRIENDLY REMINDER: Some dishes may contain food allergens. E.g. MSG; Nuts; Peanut oil; etc. Traces of nuts and allergens may be present in all dishes as preparation is done in our shared kitchen environment.