

傳統+創意 FUSION DIM SUM



A1 麻辣秘製小鮑魚 ❶
Mini Abalone with
Sichuan Chili Oil



A2 鮑汁鵝掌
Braised Goose Web in
Abalone Sauce



A3 松露黑金蝦餃皇
Shrimp Dumplings with
Truffle Cuttlefish Sauce



A4 紅菜頭豆苗帶子餃
Scallop & Peapod Stems
with Beet Dumplings



A5 金沙鮮蝦紅米卷
Crispy Shrimp Red Rice Rolls



A7 玉子豆苗腸
Egg Tofu and Peapods Stem
Rice Rolls



A8 川味牛肉腸 ❶
Sichuan Style Steamed
Rice Rolls with Beef



A9 黑金爆漿流沙包
Salty Egg Yolk Lava Buns with
Bamboo Charcoal Powder



A10 芝士焗糯米雞
Cheese Baked Glutinous Rice
with Chicken



A6 墨魚汁金沙帶子卷
Scallop Rice Rolls with
Cuttlefish Sauce



A11 大良酥皮炸鮮奶
Crispy Fresh Milk Nuggets



A12 脆皮蝦茸玉子豆腐
Crispy Egg Tofu with
Pasted Shrimp



A13 港式黃金
咖喱魚蛋 ❶
Fish Cakes with Curry Sauce



A14 陳醋鳳爪
Chicken Claws with
Aged Vinegar



A15 當歸鳳爪
Stewed Chicken Claws
with Angelica



A16 紅油拍黃瓜 ❶
Marinated Cucumber
in Chili Oil

廚味
推薦

上午十一時後供應

SUGGESTIONS
Available after 11 am



K1 豉汁炒蜆
Fresh Clams with
Black Bean Sauce



K2 蒜蓉粉絲蒸
貴妃蚌 (兩隻)
Steamed Surf Clams with
Minced Garlic & Vermicelli (2 pcs)



K3 椒鹽貴妃蚌 ❶
Salt & Pepper
Surf Clams



K4 椒鹽北極甜蝦 ❶
Salt & Pepper
Sweet Shrimp



K5 椒鹽鮮魷魚鬚 ❶
Salt & Pepper
Calamari Tentacles



K6 椒鹽多春魚 ❶
Salt & Pepper
Capelin



K7 椒鹽雞翼 ❶
Salt & Pepper
Chicken Wings



K8 泰式香辣雞翼 ❶
Thai Chicken Wings



K9 風沙雞翼
Spicy Garlic Crispy
Chicken Wings



K10 陳醋鳳爪
Chicken Claws
with Aged Vinegar



K11 白雲鳳爪
Chicken Claws Marinated
in Wine Sauce



K12 紅燒乳鴿
Crispy Squab



K13 百花釀蟹钳
Fried Crab Claw Stuffed
with Minced Shrimp



K14 酥炸大腸
Crispy Pork Intestine



K15 五香牛什 ❶
Braised Beef Offal
with Spices



K16 涼拌海蜇
Marinated Jelly Fish



K17 蠔油芥蘭
Chinese Broccoli
with Oyster Sauce



K18 蠔油菜心
Choy Sum with
Oyster Sauce



K19 蠔油豆苗
Peapod Stem
with Oyster Sauce



K20 XO 醬炒腸粉
Sautéed Rice Rolls
with XO Sauce



K21 XO 醬炒蘿蔔糕
Sautéed Turnip Cake
with XO Sauce



K22 XO 醬豉油皇炒麵
Stir-fried Noodles
with XO Sauce



K23 生炒糯米飯
Stir-fried Sticky Rice



K24 干炒牛河
Beef Chow Fun
(Dry)



K25 濕炒牛河
Beef Chow Fun
with Sauce



K26 海鮮炒烏冬
Sautéed Seafood
Udon



K27 星洲炒米
Singapore Rice Noodles
(Curry)

飲品
酒水

DRINKS

B1 各式汽水
Sodas

B2 老虎堂
黑糖奶茶
Tiger Sugar Milk Tea

B3 王老吉
Wang Lao Ji

B4 豆奶
Soy Milk



B5 喜力啤酒
Heineken

B6 青島啤酒
Tsing Tao

B7 札幌啤酒
Sapporo



❶ Items are hot and spicy.
Ask for mild, medium or extra spicy.

顧客如對某食物有任何敏感，請預先知會服務員。

Dietary Restrictions

Before placing your order, please inform your server
if a person in your party has a food allergy.

價格如有更改恕不另行通知。

Prices subject to change without notice.
Massachusetts Meal Tax 7%.



大點

LARGE DIM SUM



L1 水晶鮮蝦餃
“HAR KAU”
Shrimp Dumplings



L2 鮮蝦燒賣
“SIU MAI” Pork &
Shrimp Dumplings



L3 水晶韭菜餃
Shrimp & Chives
Dumplings



L4 香煎韭菜餃
Pan Fried Shrimp &
Chives Dumplings



L5 炸韭菜角
Deep Fried Chives
Dumplings



L6 鳳冠魚翅餃
Pork & Vegetables
Dumplings



L7 豉汁蒸鳳爪
Chicken Claws in
Black Bean Sauce



L8 清蒸牛柏葉
Steamed Ox Tripe



L9 豉汁蒸排骨
Steamed Spareribs in
Black Bean Sauce



L10 蒸排骨腸粉
Steamed Spareribs
with Rice Rolls



L11 蠔油鮮竹卷
Beancurd Sheet Roll w/
Minced Pork & Shrimp in Oyster Sauce



L12 蒸蝦丸
Steamed Shrimp Balls



L13 鮮竹牛肉球
Beef Meatball with
Bean Curd Sheets



L14 黑椒牛仔骨🔥
Beef Short Ribs in
Black Pepper Sauce



L15 沙爹蒸牛肚
Honeycomb Ox Tripe
in Satay Sauce



L16 荷香糯米雞
Sticky Rice with Chicken
Wrapped in Lotus Leaf



L17 香煎鯪魚餅
Pan-Seared Fish Cake



L18 香芹鮮蝦卷
Crispy Shrimp &
Celery Roll



L19 煎釀魚茸茄子
Fried Eggplants w/
Pasted Fish & Black Bean Sauce



L20 煎釀蝦茸豆腐
Fried Tofu w/
Pasted Shrimp & Black Bean Sauce



L21 小籠包
Xiao Long Bao



L22 脆皮叉燒包
Fluffy BBQ Pork
Buns (3)



L23 紅糖核桃包
Brown Sugar
Walnut Buns



L24 酥皮流沙包
Fluffy Pastry with
Egg Yolk Custard (3)



L25 豬仔流沙包
Steamed Salty Egg
Yolk Lava Buns



L26 抹茶紫薯芝士包
Matcha and Purple Yam
with Cheese Buns (3)



L27 生煎包
Pan Fried Pork Buns



L28 香滑炸脆脷
Steamed Rice Rolls with
Crispy Fried Dough



L29 爽滑鮮蝦腸
Steamed Rice Rolls
with Shrimp



L30 香茜牛肉腸
Steamed Rice Rolls
with Beef & Cilantro



L31 香茜叉燒腸
Steamed Rice Rolls
with BBQ Pork



L32 芫茜蔥齋腸粉
Steamed Rice Rolls with
Cilantro & Scallions



L33 香煎蝦米腸
Pan-fried Rice Rolls
with Dried Shrimp



L34 葡式蛋撻
Baked Portuguese
Egg Tarts



L35 飄香榴槤酥
Baked Sweet Durian
Pastry



L36 蜂巢炸芋角
“WU KOK”
Fluffy Taro Puff

中點

MEDIUM DIM SUM



M1 香芋水晶球
Pork & Taro Dumpling



M2 百花魚丸
Fish & Shrimp Meatballs



M3 潮洲蒸粉粿
Chiu Chow Pork
Dumplings with Peanuts



M4 蒸叉燒包
Steamed BBQ Pork
Buns



M5 香菇滑雞包
Chicken & Mushroom
Buns



M6 香滑奶黃包
Creamy Egg Yolk
Custard Buns



M7 軟滑齋腸粉
Steamed Plain Rice Rolls



M8 香煎蘿蔔糕
Pan Fried Turnip Cake



M9 清蒸蘿蔔糕
Steamed Turnip Cake



M10 黃金馬蹄糕
Golden Water Chestnuts
Cake



M11 麻香叉燒酥
Baked BBQ Pork Pie



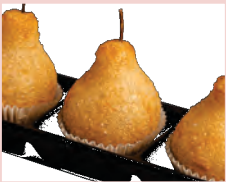
M12 酥皮蛋撻
Baked Egg Tarts



M13 上海春卷
Crispy Spring Rolls



M14 香滑豆腐花
Bean Curd Pudding



M15 雪梨咸水角
Crispy Pears Sticky
Rice Dumplings

小點

SMALL DIM SUM



S1 紫薯芝麻球
Crispy Sesame Glutinous
Ball with Purple Yam



S2 桂花糕
Sweet Wolfberries
and Osmanthus Jelly



S3 小黃鴨
芒果布丁
Ducky Mango Pudding



S4 白兔椰汁糕
Rabbit Coconut Pudding



S5 椰汁西米露
Coconut Milk Sago



S6 小綿羊
可樂布丁
Little Ram Cola Pudding

生滾粥

CONGEE

- J1 艇仔粥
Sampan Congee
- J2 干貝瑤柱粥
Fresh & Sundried Scallops Congee
- J3 魚片粥
Fish Filet Congee
- J4 皮蛋瘦肉粥
Pork & Preserved Egg Congee
- J5 牛肉粥
Beef Congee
- J6 鴨紅粥
Ducky Blood Jelly Congee



- J7 龍蝦粥 (4-6人)
Lobster Congee (4-6 people)
- J8 田雞粥 (4-6人)
Frog Congee (4-6 people)
- J9 滑雞粥 (4-6人)
Chicken Congee (4-6 people)



- J10 明火白粥
Plain Congee
- J11 油條
Fried Dough