



01

SIGNATURE BAKED  
BARBECUE PORK BUNS  
招牌酥皮焗叉烧包

○ \$7.80/3pcs

STEAMED DIM SUM 蒸品

03



SHRIMP DUMPLINGS  
晶莹鲜虾饺  
○ \$5.80/3pcs

04



STEAMED FISH FILLET  
WITH BLACK BEAN SAUCE  
豉汁蒸鱼片  
○ \$8.80

05



BEANCURD SKIN WITH  
PORK & SHRIMP  
蚝皇鲜竹卷  
○ \$5.80/3pcs

06



PORK & SHRIMP DUMPLINGS  
鲜虾烧卖皇  
○ \$5.80/3pcs

07



PORK RIBS WITH  
BLACK BEAN SAUCE  
豉汁蒸排骨  
○ \$6.80

08



GLUTINOUS RICE  
IN LOTUS LEAF  
古法糯米鸡  
○ \$6.80/1pc

09



SPINACH DUMPLINGS  
WITH ENOKI MUSHROOM  
金菇菠菜饺  
○ \$4.80/3pcs

10



STEAMED SPONGE CAKE  
香滑马拉糕  
○ \$4.80

11



GOLDEN LAVA SALTED  
EGG BUNS (STEAMED)  
黄金流沙包 (蒸)  
○ \$6.80/3pcs



02

SIGNATURE BARBECUE  
SPANISH PORK  
招牌蜜汁叉烧

○ \$16.80

BAKED/FRIED DIM SUM 烤炸菜品

12



EGG WHITE SPRING  
ROLL WITH SHRIMP  
蛋白芙蓉虾仁春卷  
○ \$5.80/3pcs

13



FRIED SHRIMP DUMPLINGS  
WITH AVOCADO MOUSSE  
牛油果佐脆水饺  
○ \$7.80/3pcs

14



FRIED BEANCURD  
SKIN WITH SHRIMP  
鲜虾腐皮卷  
○ \$7.80/3pcs

15



PAN-FRIED RADISH  
CAKE  
香煎萝卜糕  
○ \$5.80/3pcs

16



GOLDEN LAVA SALTED  
EGG BUNS (FRIED)  
黄金流沙包 (炸)  
○ \$6.80/3pcs

17



FRIED TARO DUMPLINGS  
WITH CHICKEN  
家乡炸芋角  
○ \$5.80/3pcs

18



HONG KONG-STYLE  
EGG TART  
港式黄金蛋挞  
○ \$4.80/3pcs

STEAMED RICE ROLLS 肠粉

19



CRISPY SHRIMP RED RICE  
ROLLS WITH ROSELLE SAUCE  
洛神花红米肠粉  
○ \$9.80/6pcs

20



SHRIMP RICE ROLLS  
韭黄鲜虾肠粉  
○ \$7.80/3pcs

21



BARBECUE PORK  
RICE ROLLS  
蜜味叉烧肠粉  
○ \$6.80/3pcs

22



MUSHROOM &  
VEGETABLE RICE ROLLS  
蘑菇蔬菜肠粉  
○ \$5.80/3pcs

CONGEE, RICE & NOODLES 粥,饭,面



23  
PORK CONGEE WITH  
CENTURY & SALTED  
EGGS  
皮蛋瘦肉粥  
○ \$7.80



24  
FLAT FISH,  
MEATBALLS &  
PEANUT CONGEE  
柴鱼花生肉丸粥  
○ \$7.80



25  
HONG KONG-STYLE  
BRAISED BEEF  
NOODLE (SOUP)  
港式牛腩面 (汤)  
○ \$12.80



26  
HONG KONG-STYLE  
BRAISED BEEF  
NOODLE (DRY)  
港式牛腩面 (干)  
○ \$12.80



27  
STEAMED PORK PATTY &  
SALTED FISH WITH RICE  
咸鱼蒸肉饼饭  
○ \$8.80



28  
STEAMED CHICKEN RICE  
WITH SCALLION GINGER  
姜蓉蒸鸡拌饭  
○ \$8.80



29  
BARBECUE PORK RICE  
蜜汁叉烧饭  
○ \$12.80



30  
BARBECUE PORK  
NOODLES (DRY)  
蜜汁叉烧面 (干)  
○ \$11.80



31  
HONG KONG-STYLE  
PORK CHOP FRIED RICE  
港式头抽猪排炒饭  
○ \$12.80



32  
SHRIMP WONTON  
NOODLE SOUP  
鲜虾云吞面  
○ \$9.80/4pcs



33  
SPICY DUMPLINGS  
WITH NOODLES  
秘制红油抄手拌面  
○ \$9.80/4pcs



34  
VEGETABLE SOY  
SAUCE NOODLES  
豉油皇炒面  
○ \$7.80

35 FRAGRANT WHITE RICE 香米饭 ○ \$1.80

Allergen Notice

Please inform your server of  
any food allergies  
如有食物过敏, 请告知您的服务员

While we do our best to accommodate, our kitchen uses milk, eggs, soy,  
wheat, peanuts, shellfish, and other allergens. We cannot guarantee that  
any menu item is completely free from cross-contact.

尽管我们会尽力满足您的需求, 但本厨房使用牛奶、鸡蛋、大豆、小麦、花生、  
贝类及其他过敏原。我们无法保证任何菜单项完全不含交叉接触的风险。


MEAT-FREE  
无肉

SIGNATURE DISH  
招牌菜




## SOUPS & SIDES 汤品与配菜


- 36




**BRAISED CHICKEN FEETS IN ABALONE SAUCE**  
鲍汁焖凤爪  
○ \$6.80
- 37




**WOK-FRIED SPICY RADISH CAKE WITH SHRIMP**  
香辣虾仁炒萝卜糕  
○ \$10.80
- 38




**PORK & SHRIMP DUMPLINGS IN SPICY SAUCE**  
秘制红油抄手  
○ \$7.80/6pcs
- 39




**DEEP-FRIED GARLIC PEPPER PORK CHOP**  
椒盐蒜蓉猪排  
○ \$7.80
- 40




**PRAWN PASTE CHICKEN MID-JOINT**  
虾酱鸡中翅  
○ \$8.80
- 41




**LOTUS ROOT PORK RIB SOUP**  
莲藕排骨汤  
○ \$6.80
- 42




**SHRIMP WONTON SOUP**  
鲜虾净云吞  
○ \$9.80/6pcs
- 43




**BRAISED BEEF BRISKET & TENDON WITH RADISH**  
柱候萝卜焖牛腩  
○ \$11.80
- 44



**BRAISED ASSORTED VEGETABLES IN FERMENTED RED BEANCURD SAUCE**  
南乳焖斋菜  
○ \$7.80 ✓
- 45



**POACHED FRESH LETTUCE**  
白灼脆生菜  
○ \$6.80 ✓
- 46



**POACHED SEASONAL VEGETABLES WITH GARLIC**  
白灼蒜蓉时蔬  
○ \$6.80 ✓

## DESSERTS 甜点

- 47



**OSMANTHUS JELLY WITH GOJI BERRIES**  
杞子桂花糕  
○ \$3.80/3pcs ✓
- 48



**MANGO POMELO WITH POPPING BOBA**  
爆珠杨枝甘露  
○ \$3.80 ✓
- 49



**PEACH GUM, GOJI BERRIES & COCONUT DESSERT**  
桃胶杞子椰奶露  
○ \$3.80 ✓
- 50



**TANGERINE PEEL RED BEAN SOUP WITH GLUTINOUS RICE BALL**  
陈皮红豆汤加汤圆  
○ \$3.80 ✓

## HONG KONG CLASSICS 港式饮品

- 51



**BLACK & WHITE HONG KONG MILK TEA**  
黑白港式奶茶  
○ HOT/热 \$3.50  
○ COLD/冷 \$4.00
- 52



**SEA SALT CREAM CAP ALMOND MILK TEA**  
海盐奶盖杏仁奶茶  
○ HOT/热 \$4.00  
○ COLD/冷 \$4.50
- 53



**HOMEMADE LEMON TEA**  
自制柠檬茶  
○ HOT/热 \$3.50  
○ COLD/冷 \$4.00
- 54



**COKE WITH LEMON**  
柠檬可乐  
○ COLD/冷 \$3.50
- 55



**SALTY LEMON SPRITE**  
咸柠七  
○ COLD/冷 \$4.00

## PREMIUM CHINESE TEAS 精品茶

- 56



**WHITE PEACH OOLONG**  
白桃乌龙  
Oolong blends with dried peaches, offering sweet flavor  
○ HOT/热 \$3.00 per pax 每位  
○ COLD BREW/冷萃茶 \$3.00 per 330ml
- 57



**ROSE LYCHEE BLACK**  
瑰荔堂煌  
Fragrant blend of French rose, sweet lychee, & smooth black tea  
○ HOT/热 \$3.00 per pax 每位  
○ COLD BREW/冷萃茶 \$3.00 per 330ml
- 58



**GINSENG OOLONG**  
人参乌龙  
Oolong with delicate aftertaste of Ginseng's sweetness  
○ HOT/热 \$3.00 per pax 每位  
○ COLD BREW/冷萃茶 \$3.00 per 330ml
- 59



**SUPREME PU-ERH**  
高级普洱  
Yunnan large-leaf black tea, aiding digestion  
○ HOT/热 \$3.00 per pax 每位

## LOCAL BEVERAGES 本地饮品

- 60



**SOURSOP JUICE**  
酸甜番荔枝  
○ COLD/冷 \$4.00
- 61



**HOMEMADE BARLEY**  
自制薏米水  
○ WARM/温 \$3.00  
○ COLD/冷 \$3.50
- 62

**COKE**  
可口可乐  
○ \$3.50
- 63

**COKE ZERO**  
可口可乐无糖  
○ \$3.50
- 64

**SPRITE**  
雪碧  
○ \$3.50
- 65

**QOO WHITE GRAPE**  
QOO白葡萄  
○ \$3.50
- 66

**BOTTLED DRINKING WATER**  
瓶装食用水  
○ \$1.50

ORDER METHODS |  DIM SUM SHEET  MOBILE ORDERING



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