



小点 - SMALL (S) \$5.50  
中点 - MEDIUM (M) \$6.50  
大点 - LARGE (L) \$7.25

特点 - X LARGE (XL) \$7.95  
点心必食-DIMSUM SPECIAL (DS) \$8.50  
厨师精选-KITCHEN SPECIAL (KS) \$11.95

**STEAMED - 蒸蒸日上**

M – STEAMED PORK RIBS  
豉汁蒸排骨

*Pork ribs marinated in a savory sauce with taro steamed to succulent tenderness*



M – STEAMED CHICKEN FEET  
豉汁蒸凤爪

*Braised to perfection, tender and richly flavored chicken feet with peanut*



XL – HONG KONG STICKY RICE  
珍珠糯米鸡

*Comforting blend of glutinous rice, sausage, chicken, and mushrooms encased in lotus leaf*



L – STEAMED BEAN CURD ROLLS  
鲜竹腐皮卷

*Savory mixture of pork, shrimp, and vegetables delicately wrapped in soft bean curd skin*



XL – STEAMED BEEF TRIPE  
极品牛柏叶

*Thin and perfectly seasoned Beef Tripe infused with the delicate flavors of ginger and green onion*



M – STEAMED BEEF MEATBALLS  
陈皮牛肉丸

*Juicy and flavorful, Beef Meatballs with herbs seasoned with a blend of traditional spices*



DS – BLACK PEPPER BEEF SHORT RIBS  
黑椒牛仔骨

*Beef short ribs marinated in a savory black pepper sauce steamed to succulent tenderness*



XL – CRYSTAL SHRIMP DUMPLING  
水晶虾饺皇

*Delicate and translucent homemade wrappers encase tender and succulent shrimp*



L – PORK & SHRIMP SIU MAI  
至尊烧卖王

*A harmonious blend of juicy pork and fresh shrimp, wrapped in a thin wonton skin*



DS – SEAFOOD SIU MAI  
海鲜烧卖王

*A savory blend of scallop, shrimp, crabmeat wrapped in a tender wonton skin*



DS – CRABMEAT DUMPLING  
蟹肉凤眼饺

*Delicate and translucent homemade wrappers encase succulent shrimp and crabmeat*



DS – BLACK TRUFFLE SHRIMP DUMPLING  
黑松露虾饺

*Delicate and aromatic homemade wrappers encase tender and succulent shrimp*



XL – CRYSTAL SHRIMP CHIVE DUMPLING  
水晶韭菜虾饺

*Delicate and translucent homemade wrappers encase tender and succulent shrimp and chives*



XL – CRYSTAL PORK & PEANUT DUMPLING  
水晶粉果

*Delicate and translucent homemade wrappers encase pork, mini shrimp, vegetable, and crunchy peanuts*

**BAKED AND FRIED - 煎炸焗点心**

S – PAN FRIED TURNIP CAKE  
香煎萝卜糕

*Shredded turnip and rice flour, infused with a subtle flavor of preserved pork and shrimp*



XL – DEEP FRIED SHRIMP BALL  
黄金炸虾球

*Crisp and golden on the outside with juicy shrimp inside*



L – PAN FRIED CHIVE DUMPLING  
黄金韭菜饼

*Fresh chives and shrimp wrapped in a tender wonton skin*



S – DEEP FRIED SESAME BALL  
豆沙芝麻球

*Golden, crispy shell covered in sesame seeds encases a sweet, chewy filling of red bean paste*

M – DEEP FRIED STICKY PORK DUMPLING  
家乡咸水角

*Crispy on the outside and chewy inside Rice flour filled with savory pork, shrimp, and vegetables*



L – DEEP FRIED TARO CAKE  
蜂巢炸芋角

*Crispy on the outside with a creamy flavorful taro, pork, mini shrimp and vegetable filling*

L – STUFFED EGGPLANT  
酿茄子

*Lightly fried tender eggplant stuffed with flavorful shrimp paste served with savory sauce*



L – BAKED EGG TART  
港式蛋挞

*Flaky, buttery crust filled with smooth, creamy egg custard*

M – BAKED BBQ PORK PUFF  
焗叉烧酥

*Flaky pastry encases tender, flavorful BBQ pork*



XL – BAKED PORTUGUESE EGG TART  
澳门葡挞

*Rich, creamy custard encased in a buttery, flaky crust*



## RICE ROLLS - 长长久久

### XL – SHRIMP RICE ROLLS 布拉鲜虾肠

*Silky rice noodles wrapped around succulent tender shrimp served with savory sweet soy sauce*



### XL – BEEF RICE ROLLS 布拉牛肉肠

*Silky rice noodles wrapped around tender grounded beef served with savory sweet soy sauce*

### L – PORK RICE ROLLS 布拉叉烧肠

*Silky rice noodles wrapped around roast pork and cilantro served with savory sweet soy sauce*



### L – TWISTED CRULLERS RICE ROLLS 怀旧炸两

*Silky rice noodles wrapped around crispy fried crullers served with savory sweet soy sauce*

### M – PLAIN RICE ROLLS 素肠粉

## BUNS AND CONGEE - 包罗包有 - 老火靚粥

### M – BAKED BBQ PORK BUNS 焗叉烧包

*Soft and fluffy buns filled with a savory and slightly sweet BBQ pork mixture*



### M – BAKED PINEAPPLE BUNS 焗菠萝包

*Sweet and crumbly topping with a soft and fluffy bun filled with creamy egg custard*

### M – STEAMED PORK BUNS 蒸叉烧包

*Tender and fluffy buns filled with a flavorful and savory pork filling*



### XL – CHARCOAL & EGG YOLK BUNS 极品金箔流沙包

*Soft and fluffy bun filled with rich and creamy egg yolk custard*

### M – STEAMED CREAM BUNS 香滑奶皇包

*Light and airy buns filled with a smooth, sweet cream filling*



### S – CHINESE FRIED DOUGHNUT 炸油条

*Crispy and golden exterior with light and airy interior, perfect pairing with congee*

### KS – PRESERVED EGG & PORK CONGEE 皮蛋瘦肉粥

*Savory rice porridge gently spiced cooked with tender pork and rich preserved eggs*



### KS – SLICE FISH CONGEE 香滑鱼片粥

*Light and flavorful rice porridge cooked with delicate slice of fish and hints of ginger*

### KS – MINCED BEEF CONGEE 生滚牛肉粥

*Savory rice porridge cooked with minced beef*



### L – PLAIN CONGEE 明火白粥

*Light and savory rice porridge*

## KITCHEN SPECIAL- 厨师精选

### KS – HONG KONG ROASTED DUCK 明炉烧鸭

*Succulent and flavorful Roasted Duck with crispy skin and tender meat*



### KS – HONEY GLAZED BBQ PORK 蜜汁叉烧

*Tender slices of pork glazed with sweet and savory honey sauce*

### KS – SALT & PEPPER CALAMARI 椒盐尤鱼

*Crispy and golden fried Calamari in our signature salt and pepper blend*



### KS – CHINESE BROCCOLI W. OYSTER SAUCE 蠔油唐兰

*Fresh Chinese broccoli is lightly steamed and topped with a savory oyster sauce*

### KS – JELLY FISH SALAD 凉拌海蜇

*delicate strips of jellyfish with cilantro marinated in a tangy and slightly spicy dressing*



### KS – RICE NOODLES W. XO SAUCE XO酱炒肠粉

*Silky rice noodles stir-fried in our rich and flavorful signature XO sauce*

### KS – TURNIP CAKE WITH SPICY XO SAUCE XO酱炒萝卜糕

*Crispy pan fried turnip cake stir-fried in our rich and flavorful signature XO sauce*



### KS – HONG KONG SOY SAUCE NOODLES 豉油王炒面

*Tender egg noodle with vegetable stir-fried in savory soy sauce*

## DESSERT- 甜甜蜜蜜

### S – COCONUT CAKE 香滑椰子糕

*Light and refreshing, delicate, jelly-like dessert made with creamy coconut milk*



### S – MANGO PUDDING 芒果布丁

*Tropical delight made with ripe, juicy mangoes blended into a creamy pudding*