



DIM SUM 精美點心

8.88 PER DISH

Steamed BBQ Pork Buns (3 pcs.)
蜜汁叉燒包

Steamed Chicken Feet
豉汁蒸鳳爪

Pan Fried Pork & Chive Dumplings (3 pcs.)
香煎韭菜餃

Baked Egg Custard Tarts (3 pcs.)
酥皮蛋撻

Vegan White Lotus (3 pcs.)
豆苗餃

9.88 PER DISH

Steamed Shiu Mai (3 pcs.)
鮮蝦蒸燒賣

Almond Shrimp Balls (3 pcs.)
杏片百花球

Steamed Shanghainese Pork Soup Dumplings (3 pcs.)
上海小籠包

Steamed Prawn Dumplings (3 pcs.)
水晶鮮蝦餃

Pork Wontons, Red Chili (6 pcs.)
紅油抄手

DIM SUM SAMPLERS 精美點心拼盤

Tasting for Two

Shiu Mai, Prawn Dumplings, Steamed BBQ Pork Buns

點心品嚐供兩位

28.88

Grand Platter

Intended for up to 4 guests to share, featuring a wide array of Dim Sum hand-selected by Chef

點心拼盤供四位

68.88

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

SOUPS 熱湯

Oxtail 牛尾湯	13.88
Classic Hot & Sour 經典酸辣湯	13.88

HOT & COLD APPETIZERS 冷熱前菜

Marinated Cucumber Salad 黃瓜沙律	10.88
Field Greens with Peking Duck, Peanut, Truffle 北京鴨沙拉	18.88
Malaysian Chicken Satay, Chunky Peanut Sauce 沙爹雞	10.88
French Cut Green Beans, Ginger Sauce 薑汁扁豆	8.88
Crispy Shrimp Toast 蝦吐司	15.88
Crab Rangoon 蟹肉芝士炸雲吞	9.88

BARBECUE SELECTIONS 明爐燒烤

Assorted Barbecue Platter 燒味拼盤	28.88
Roasted Duck 燒鴨	23.88
Barbecue Pork, Maple Syrup 蜜汁叉燒	23.88
Crispy Roasted Pork Belly 脆燒腩	23.88
Chilled Marinated Chicken, Supreme Soy Sauce 香露油雞	23.88

IMPERIAL PEKING DUCK 北京鴨

Roast duck, originally named "Shaoyazi" (燒鴨子), has been a delicacy in China since the 5th century. It was first prepared for the Emperor in the Yuan Dynasty & became one of the main dishes on Imperial Court menus. By the time of the Qing Dynasty in the 18th century the popularity of Peking Duck had spread to the masses, & by the mid-20th century, Peking Duck had become a national symbol of China.

Historically, Peking Duck is prized for its succulent meat & thin, crisp skin. Enjoy!

Intended for 2-4 guests to share.
Choice of steamed buns or mandarin crêpes and served with cucumber, scallions and hoisin sauce

北京鴨

88.88

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

WOK-FRIED NOODLES 炒粉麵

Pad Thai Flat Rice Noodles with Shrimp 22.88
泰式炒河粉-蝦

Singapore Curry Rice Vermicelli,
Shredded Pork, Shrimp, Egg, Bean Sprouts 19.88
星洲炒米

Hong-Kong Style Crispy Noodles
with Seafood 23.88
港式海鮮煎麵

Chow Mein 炒麵
Chicken or BBQ Pork 雞肉或叉燒 21.88
Shrimp or Beef 鮮蝦或牛肉 23.88

HOR FUN 河粉

Hor Fun is a traditional wide rice noodle said to have originated from the town of Shahein Guangzhou, China. Dating back to the Ming Dynasty, this noodle has become synonymous with the best Cantonese kitchens of the world. Chef Ivan Yuen has mastered the art of noodle-making & prepares fresh Hor Fun daily. These noodles are stir-fried creating a savory yet delicate experience.

Choice of: Cantonese Dry-Seared or Penang-Style
可選 乾炒

Chicken or Vegetable 雞肉或蔬菜 21.88

Beef or Shrimp 鮮蝦或牛肉 23.88

FRIED RICE 精選炒飯

Salted Fish & Diced Chicken 20.88
鹹魚雞粒炒飯

Red 8 Combination, Beef, Chicken, Shrimp 23.88
紅8雜錦炒飯

Vegetable Fried Rice, Sweet Potato,
Sugar Peas 19.88
素菜炒飯

Yangzhou Style, Shrimp, Barbecued Pork 21.88
揚州鮮蝦炒飯

Steamed Rice, Jasmine White or Brown 2.88
白米飯/黃米飯

VEGETABLES 素菜

Chinese Greens, Sautéed or Poached 13.88
清炒菜遠 或 白灼菜遠

Sautéed String Beans, XO Sauce 17.88
XO醬四季豆

Wok-Fried Chinese Lettuce, Preserved Tofu 12.88
腐乳生菜

Baby Bok Choy, Dried Scallop Sauce 18.88
瑤柱扒白菜

Stir-Fried Mixed Vegetables 16.88
蒜茸炒雜

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NOODLE SOUP SPECIALTIES 特色湯麵

All noodles are made fresh daily.

Choose your style of noodle & pair with any of the broth-based preparations below.

Udon • Egg Noodle • Hor Fun • Handmade Cat Ear

烏冬 • 蛋麵 • 河粉 • 猫耳朵

Stewed Beef & Tomato 蕃茄牛腩湯底	15.88	Fish Balls & Fish Cakes 魚丸和魚餅	15.88
Braised Beef Brisket 原汁牛筋腩麵	16.88	Shrimp & Ground Pork Wontons 鮮蝦雲吞麵	16.88

RAMEN 拉麵

Served with traditional toppings

Shoyu Ramen 清湯海鮮拉麵	18.88	Soy Broth, Seafood
Tonkotsu Ramen 濃湯燒肉拉麵	18.88	Pork Broth, BBQ Pork

CONGEE 生滾粥

Served with Chef's selection of condiments

Plain Congee 白粥	13.88
Pork & Preserved Egg Congee 皮蛋瘦肉粥	15.88

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ENTRÉES 主菜

Mongolian Beef 蒙古牛肉	21.88	MaPo Tofu, Spicy Ground Pork 麻婆滑豆腐	17.88
Beef Tenderloin, Black Pepper Sauce 黑椒牛柳	33.88	Crispy Pork, Sweet & Sour Sauce 咕嚕肉	21.88
Kung Pao Chicken 宮寶雞	19.88	Kung Pao Shrimp 宮保蝦	23.88
Lemon Chicken, Honey Lemon Sauce 香酥檸雞	21.88	Sichuan Chili Prawns 四川蝦球	22.88
General Tsao's Chicken, Balsamic Chili Sauce 左宗雞	22.88	Honey Glazed Walnut Prawns 核桃鮮蝦球	25.88

LIVE SEAFOOD 海中游

Alaskan Geoduck Clam 198.88 / ea
Choice of: Sashimi*, Poached
or as a Duo of Wok-Tossed & Sampan-Style
亞拉斯加象拔蚌

Maine Lobster 78.88 / ea
Choice of: Ginger & Scallions or Sampan-Style
緬因州龍蝦

Alaskan King Crab 108.88 / lb
Choice of: Garlic Steamed or Sampan-Style
帝皇蟹

Seasonal Live Fish 188.88 / ea
Choice of: Steamed with Ginger & Scallions
or Black Bean Sauce
大紅袍

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DESSERTS 甜品

Classic Steamed Cake 蒸糕 Basil, Mandarin Orange, Apple	12.88
Black Sesame Panna Cotta 黑芝麻奶凍 Apricot Sorbet, Cherry, Soy Caramel	12.88
The Coconut 椰奶芒果西米露 Mango, Sago, Coconut Cream, Chocolate Shell	12.88
Caramel Banana Dim Sum 焦糖香蕉 Vanilla, Marzipan	10.88
Matcha Ice Cream 抹茶冰淇淋	6.88
Sorbet Lychee or Peach Ginger 冰糕,荔枝,桃姜	6.88

COFFEE & ESPRESSO 咖啡,濃縮咖啡

Coffee 咖啡	3.88
Espresso 義式濃縮咖啡	3.88

TEA (PER PERSON) 各式名茶

GREEN TEAS

Dragon Well 咖啡	5.88
Jasmine Pearl 咖啡	5.88

BLACK TEAS

Oriental Beauty 義式濃縮咖啡	5.88
Pu-erh Mini Tuo-Cha 義式濃縮咖啡	5.88

HERBAL TEAS

Chrysanthemum 咖啡	5.88
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