



Authentic Cantonese Cuisine

Dim Sum Menu

蒸點

Steamed / Món Hấp



02



03



04



05



06



07

01. 晶瑩鮮蝦餃 (4粒)
Steamed Prawn Dumplings (4pcs)
Há Cảo Tôm Thủy Tinh
75,000
02. 蟹子蒸燒賣 (4粒)
Steamed Pork Dumplings with Crab
Roe (4pcs)
Xiu Mai Gạch Cua
70,000
03. 酸辣四川餃
Steamed Seafood Dumplings,
topped with Szechuan Sauce (3pcs)
Bánh Xếp Hải Sản Tứ Xuyên
70,000
04. 香菇上素餃 (上素餃)
Steamed Vegetarian Jade
Dumpling (3pcs)
Cảo Chay Thượng Hạng
45,000
05. 鮮蝦菠菜餃
Steamed Seafood and Spinach
Dumpling (3pcs)
Cảo Hải Sản Bó Xôi
85,000
06. 竹筴灌湯餃 (每位)
Seafood Dumplings with Bamboo
Pith Soup (Per person)
Súp Bánh Xếp Hải Sản
70,000
07. 海鮮帶子餃
Steamed Seafood and Scallop
Dumplings (3pcs)
Cảo Hải Sản Sò Điệp
85,000



08

08. 南翔小籠飽
Shanghainese Pork Dumplings (3pcs)
Bánh Bao Thượng Hải
55,000



09

09. 蜜汁叉燒飽
Steamed Glazed BBQ Pork Buns (3pcs)
Bánh Bao Xá Xíu
60,000



10

10. 雞肉花菇飽
Steamed Chicken and Mushroom Buns
(3pcs)
Bánh Bao Gà, Nấm
55,000



11

11. 奶皇流沙飽
Steamed Custard Buns (3pcs)
Bánh Bao Trứng Sữa
45,000



12

12. 柱候金錢肚
Steamed Beef Honeycomb with Chu
Hou Sauce
Tổ Ong Bò Hấp Tương Chu Hou
90,000



13

13. 薑蔥牛百葉
Steamed Beef Tripe with Ginger and
Spring Onion
Lá Xách Hấp Hành Gừng
90,000



14



15



16



17

14. 蠔油鮮竹卷
Steamed Beancurd Skin Rolls with
Prawns in Oyster Sauce (3pcs)
Đậu Hũ Ky Cuốn Tôm Sốt Dầu Hào
75,000

15. 豉汁蒸排骨
Steamed Spareribs in Black Bean Sauce
Sườn Heo Hấp Tàu Xì
55,000

16. 豉椒蒸鳳爪
Steamed Chicken Feet in Black
Bean Sauce
Chân Gà Hấp Tàu Xì
55,000

17. 荷香珍珠雞
Steamed Glutinous Rice with Chicken
wrapped in Lotus Leaf (2pcs)
Xôi Nếp Gà Lá Sen
55,000

18. 翡翠肉卷
Steamed Pork with Vegetables, wrapped
in Tientsin Cabbage (2 rolls)
Thịt Cuốn Cải Thảo Hấp Dầu Hào
55,000

19. 鮮蝦滑腸粉
Home-made Shrimp Rice Rolls
Bánh Cuốn Tôm
85,000

20. 香滑叉燒腸粉
Home-made Glazed BBQ Pork
Rice Rolls
Bánh Cuốn Xá Xíu
85,000

21. 家鄉蒸齋腸粉
Home-made Vegetarian Rice Rolls
“Country Style”
Bánh Cuốn Chay Đồng Quê
55,000



18



19



20



21



煎炸 / 烘焙

Deep-fried / Baked • Món Chiên / Nướng

22. 鮮蝦腐皮卷
Deep-fried Beancurd Skin Rolls with Prawns (3pcs)
Đậu Hủ Ki Cuốn Tôm Chiên
75,000
23. XO 醬炒蘿蔔糕
Stir-fried Turnip Cakes with XO Chili Sauce
Bánh Củ Cải Xào Tương XO
75,000
24. 芝士脆春卷 (3 件)
Deep-fried Prawn Cheese Rolls (3pcs)
Chả Giò Tôm Phô Mai
75,000
25. 果仁叉燒酥
Oven Baked Glazed BBQ Pork Pastries (3pcs)
Bánh Xốp Xá Xíu Đút Lò
75,000
26. 蝦米醬煎腸粉
Pan-fried Dried Shrimp Rice Rolls
Bánh Cuốn Chiên Sốt Tôm Khô
75,000
27. 生煎菜肉飽
Pan-fried Pork Buns (3pcs)
Bánh Bao Thịt Chiên
75,000



23



24



25



26



27



28



29



30

28.

娘惹咖喱角

Deep-fried Chicken Curry
Dumpling (3pcs)

Bánh Xếp Cà Ri Gà

75,000

29.

脆口咸水角

Deep-fried Pork & Dried
Shrimp Glutinous Rice
Dumplings (3pcs)

Bánh Xếp Thịt Chiên Giòn

55,000

30.

荔蓉蟹柳角

Deep-fried Crab Taro Puff
(3pcs)

Bánh Khoai Môn Thịt Cua

55,000

31.

香煎韭菜糕

Pan-fried Chives and Prawn
Dumplings (3pcs)

Bánh Hẹ Tôm Chiên

55,000

32.

香煎蘿蔔糕

Pan-fried Turnip Cakes (3pcs)

Bánh Củ Cải Chiên

45,000

33.

酥皮蛋撻仔 (3件)

Oven-baked Egg Tarts (3pcs)

Bánh Trứng Nướng

45,000

34.

雷沙芝麻棗

Deep-fried Sesame and
Peanut Paste Balls (3pcs)

Bánh Cam Mè, Đậu Phộng
Chiên

45,000

35.

脆皮炸鮮奶

Crispy fried Milk Rolls
(3 rolls)

Sữa Tươi Cuốn Chiên Giòn

45,000

36.

豆沙香蕉卷

Fried Crispy Banana & Red
Bean Paste Roll (3 rolls)

Bánh Chuối Cuốn Đậu Đỏ
Chiên Giòn

45,000



31



32



33



34



35



36



午市推介

Lunch Suggestion / Bếp Giới Thiệu

37. 什果脆蝦丸

Fried Shrimp Paste Ball, Served with Fruits & Mayonnaise Sauce (6pcs)
Tôm Viên, Trái Cây Sốt Mayonnaise
200,000



38

酥香脆雞丁
Fried Crispy Spicy Chicken Fillet, Served with Hot & Sour Sauce
Phi Lê Gà Cay Chiên Giòn, Sốt Chua Cay
150,000



39

鹵水浸鴨腎
Marinated Duck Gizzard and Jelly Fish in Chinese Herbal Sauce
Sứa Biển, Mề Vịt Phá Lấu
150,000



40

海蜇葷蹄
Marinated Pork Leg and Jelly Fish
Giò Heo Sứa Biển
100,000



41

鹵水花生蹄筋
Marinated Pork Tendon and Peanuts in Chinese Herbal Sauce
Phá Lấu Gân Heo & Đậu Phộng
100,000



42

黃金脆豆腐
Deep-fried Beancurd with Salted Egg Yolk
Đậu Hũ Hoàng Kim
75,000



43

白雲鳳爪
Chilled marinated Chicken Claw in Vinegar and Chinese Herbs
Chân Gà Bạch Vân
75,000



44

鹵水豬仔腳
Marinated Suckling Pig Trotter in Chinese Herbal Sauce
Giò Heo Sứa Phá Lấu
75,000



45

冰爽洋蔥回焗肉卷
Cold Pork Belly wrapped with Cucumber & Onion, Served with Peanut Sauce
Thịt Cuốn Hành Tây và Sốt Đậu Phộng
75,000



粥

Congee / Cháo

46. 生滾斑球粥
Grouper Fillet Congee
Cháo Cá
130,000



47

- 瑤柱靚白粥
Dried Scallop Congee
Cháo Trắng Sò Điệp
Khô
75,000



48

- 魚膘生蠔粥
Canadian Oyster and
Fish Maw Congee
Cháo Hào, Bóng Cá
130,000



49

- 香茜牛肉粥
Beef Congee
Cháo Thịt Bò
130,000



50

- 皮蛋瘦肉粥
Century Egg and
Lean Meat Congee
Cháo Bắc Thảo &
Thịt Heo
75,000

麵

Noodle/ Mì

51.
香菇肉碎撈麵
Dried Noodle with Minced Pork, Chinese
Sausage & Mushroom
Mì Trộn Thịt Bằm, Lạp Xưởng và Nấm Đông Cô (Khô)
100,000



51



52

- 柱候牛腩麵
(乾撈 / 湯)
Beef Brisket Noodle
(Dry / Soup)
Mì Bò Kho
(Khô / Nước)
150,000



53

- 燒鴨湯生麵
Noodle Soup with
Roasted Duck
Mì Vịt Quay
150,000



54

- 叉燒雲吞麵
(乾撈 / 湯)
Glazed BBQ Pork
with Wonton Noodle
(Dry / Soup)
Mì Hoàng Thánh Xá
Xiu (Khô / Nước)
170,000



55

- 四川擔擔麵
“Dan Dan Noodle”
Szechuan Style
Mì Trộn “Dan Dan”
Kiểu Tú Xuyên
75,000



甜品

Dessert / Tráng Miệng



57

56. 楊枝甘露雪糕
Chilled Mango Puree with
Ice-Cream
Chè Xoài Trái Cây và Kem Vanila
90,000



58

57. 秘制龜苓膏
Chilled Herbal Jelly Served with
Chrysanthemum Honey
Qui Linh Cao
90,000



59

58. 椰盅燉鮮奶
Steamed Whole Coconut with
Milk and Egg Whites
Dừa Tiềm Sữa Tươi
90,000

59. 薑汁湯丸
Glutinous Sesame Rice Balls in
Ginger Syrup
Chè Trôi Nước Mè Đen
70,000



60

60. 薑汁豆腐花
Home-made Sweetened Beancurd
with Ginger Syrup
Chè Đậu Hũ
70,000