

# Yum Cha Menu



Chef Recommendation

(V) Vegetarian

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## Steamed

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Fresh Crab Meat Xiao Long Bao (4)	鮮蟹肉小籠包	\$16
Pork Xiao Long Bao (6)	灌湯小籠包	\$14
King Prawn and Bamboo Shoot Dumpling (3)	筍尖蝦餃皇	\$12
Prawn and Kimchi Dumpling (3)	鮮蝦泡菜餃	\$10
Prawn and Garlic Chive Dumpling (3)	鮮蝦韭菜餃	\$10
Prawn and Snow Pea Dumpling (3)	鮮蝦荷豆餃	\$10
Prawn and Sweet Corn Dumpling (3)	鮮蝦玉米餃	\$10
Scallop and Caviar Shumai (3)	帶子魚籽燒賣	\$12
Prawn and Pork Shumai (3)	鮮蝦豬肉燒賣	\$10
Spicy Chicken Shumai (3)	香辣雞肉燒賣	\$10
Black Pepper Beef Shumai (3)	黑椒牛肉燒賣	\$10
(V) Wild Mushroom Dumpling (3)	雜菌素餃	\$10
(V) Baby Spinach Dumpling (3)	菠菜素餃	\$10
Steamed BBQ Pork Bun	蜜汁叉燒飽	\$10
Steamed Custard Bun (Sweet)	蛋黃奶皇飽	\$10
(V) Steamed Vegetable Bun	素雜菜飽	\$10
Steamed Sticky Rice in Lotus Leaf	珍珠糯米雞	\$10
Steamed Pork Ribs in Mild Chilli Sauce	椒絲蒸排骨	\$10
Steamed Chicken Feet in Black Bean Sauce	豉汁蒸鳳爪	\$10


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## Fried

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Chicken Spring Roll (3)	雞肉春卷	\$10
Prawn and Garlic Chive Spring Roll (3)	鮮蝦韭菜春卷	\$10
Vegetarian Spring Roll (3)	素菜春卷	\$10
Sesame Prawn Roll (3)	芝麻蝦卷	\$10
Curry Chicken Samosa (3)	咖喱雞角	\$10
Combination Dumpling (3)	咸水角	\$10
(V) Spring Onion Pancake (3)	蔥油餅	\$10
Panfried Pork Shanghai Dumpling (3)	豬肉白菜鍋貼	\$10
Panfried Prawn and Kimchi Shanghai Dumpling (3)	鮮蝦泡菜鍋貼	\$10
Panfried Pork Bun (3)	上海生煎包	\$10
Black Sesame Custard Ball (Sweet) (3)	黑芝麻奶皇煎堆	\$10

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## Baked


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(V) Vegetarian Curry Pastry (3)	素咖哩酥	\$10
BBQ Pork Pastry (3)	叉燒酥	\$10
 Custard Tart (3)	酥皮蛋撻	\$10

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## Cheung Fan (Steamed Rice Noodle Roll)

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 King Prawn and Goji Berries Rice Noodle Roll	大蝦杞子腸粉	\$13
BBQ Pork Rice Noodle Roll	蜜汁叉燒腸粉	\$11
Beef and Coriander Rice Noodle Roll	香茜牛肉腸粉	\$11
Panfried Rice Noodle Roll w/ Dried Shrimp & Chive	煎蔥花蝦米腸粉	\$10
(V) Plain Rice Noodle Roll	香滑白腸粉	\$ 8
(V) Vegetable Rice Noodle Roll	菜遠齋腸粉	\$10

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## Sweet




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 Mango Pancake (2)	芒果班戟	\$10
Mango Pudding	芒果布甸	\$ 8
Layered Rainbow Jelly	彩虹啫喱	\$ 8
Coconut Jelly	椰汁糕	\$ 8

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## Kitchen Snacks

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(V) Fried Egg Noodle in Supreme Soy Sauce	豉油皇炒面	\$14
 (V) Chinese Broccoli in Oyster & Soy Sauce	蠔油芥蘭	\$13
Sweet Chilli Chicken Cubes	泰汁雞塊	\$14
Pork Rib in Dark Vinegar Sauce	鎮江肉排	\$14
 D/F White Bait in Spicy Salt & Chilli	椒鹽白飯魚	\$14
D/F Calamari in Spicy Salt & Chilli	椒鹽鮮魷	\$14
Steamed Scallop w/ Vermicelli in XO Chilli Sauce (3)	XO粉絲蒸帶子	\$24
 D/F Lobster Tails	椒鹽龍蝦尾	\$39

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## Roast Meat

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 Roast Duck	燒鴨	\$18
BBQ Pork	叉燒	\$18
Roast Pork	燒肉	\$18