



Dim Sum

Dim sum is the name for a Chinese cuisine which involves a wide range of light dishes served alongside Chinese tea. It can include dishes based on meat, seafood, vegetables, as well as desserts and fruit. The various items are usually served in a small steamer basket or on a small plate. Yum cha (literally "tea drinking") is the actual term used to describe the dining session, especially in contemporary Cantonese.



Chef Recommendation

Sunday Only: 11:30am - 3pm (★ with Steamed Rice)



港式合桃蝦 ★
Hong Kong Walnut Shrimp
\$17.95



炒青菜 ★
Stir-Fried Fresh Vegetables
\$8.45



鹹魚雞粒炒飯
Salted Fish & Chicken Fried Rice
\$10.95



港式炒飯
Hong Kong Fried Rice
\$10.95



星洲海鮮炒河
Singapore Seafood Fried
Flat Rice Noodle
\$14.95



芝麻雞 ★
Sesame Chicken
\$12.75



宮保雞 ★
Kung Pao Chicken
\$12.50



甜酸什錦 ★
Sweet & Sour Delight
\$18.25



左宗雞 ★
General Tso's Chicken
\$12.75



青菜牛 ★
Beef Kow
\$12.95



蒙古牛 ★
Great Khan Mongolian Beef
\$12.95



本樓炒麵
Chef Special Cantonese Chow Mein
\$14.95



台式炒米粉
Rice Vermicelli Amoy Style
\$11.75



干炒牛河
Gan Chow Beef Rice Noodles
\$11.45



雞絲炒粉絲
Special Vermicelli Noodle
\$10.95



豉油皇炒麵
Longevity Noodles
\$10.45