

羊

YANG SING

城

點心

DIM SUM MENU

## DIM SUM TRADITION

We have an extensive range of dim sum dishes, perfect for sharing or to delight in all by yourself.

Traditionally served from breakfast through to afternoon tea, dim sum has its origins in the tea houses of Southern China. Our secrets and techniques have been passed down through the generations and closely follow the recipes of the old masters.

We are passionate about dim sum and keen to share this with you, so just let us know what you like and don't hesitate to ask us for recommendations.

### TEA

#### 中国茶

All our teas are premium first pick loose leaf teas. We have worked alongside our tea master Mr Wong, in Hong Kong for over 4 decades, carefully tasting and studying his recommendations before selecting and importing direct.

£2.50 per pot and 50p per additional cup

#### Pu'er

##### 普洱

A woody and detoxing red tea that works well as a digestive aid

#### Orange Pekoe

##### 六安

A medium dark tea, amber in colour, similar to a breakfast tea

#### Shui Xin

##### 水仙

Full bodied Oolong with a delicate, sweet after taste

#### Oolong

##### 乌龙

Rich, orchid fragranced Oolong with a golden honey after taste

#### Shou Mei

##### 寿眉

White tea with strong flavour, milder than a green tea

#### Dragonwell

##### 龙井

Soothing green tea with delicate nutty flavours

#### Jasmine

##### 香片

A floral and refreshing green tea, ideal for cleansing the palate

ⓐ Gluten free ⓑ Halal Ⓒ Contains nuts ⓓ Suitable for vegetarians  
ⓔ Vegetarian option available ⓕ Contains shellfish  
ⓖ Contains egg ⓗ Contains milk ⓘ Contains mushroom

## STEAMED DIM SUM

### 豉汁蒸肉排

Steamed mini belly ribs  
in garlic & blackbean sauce  
£3.90

### 蜜汁叉燒飽

Steamed BBQ pork, char siu buns (L) (N)  
£3.90

### 時菜牛肉賣

Steamed coriander beef balls  
£3.90

### 柱候醬豉汁鳳爪

Chicken's feet in spicy black bean sauce,  
steamed until the meat falls of the bone (N)  
£3.90

### 薑蔥牛肉餃

Steamed beef dumplings  
in a ginger & spring onion sauce  
£3.90

### 蟹黃干蒸賣

Sui Mai  
Prawn & pork dumplings (M) (S)  
£4.20

### 砵仔蘿蔔糕

Steamed potted mooli cake  
with diced Chinese chorizo & dried baby shrimp (S)  
£4.20

### 椰汁香芋海鮮窩

Steamed seafood & yam tart (L) (M) (S)  
£4.20

### 潮州蒸粉果

Spicy pork & nut dumplings (N) (V) (M) (S)  
£4.20

### 竹笙花素餃

Steamed flower dumplings with  
a mixed funghi & root vegetable filling (V) (M)  
£4.20

### 鳳冠菲菜餃

Steamed prawn & Chinese chive dumplings (S)  
£4.20

(G) 不含麩質 (H) 清真 (N) 含果实  
(V) 适合素食者 (V) 可转素食 (S) 含贝壳类  
(E) 含蛋类 (L) 含奶类 (M) 含菇类

天津狗不理飽

Steamed Tianjin pork buns  
with wood fungus & Chinese celery (L) (M)  
£4.20

腐皮上素卷

Steamed root vegetables & water chestnuts  
in a beancurd wrap (M) (V)  
£4.20

豉汁蒸釀茄子

Steamed aubergine with minced hake, dried shrimp  
& wind dried pork stuffing in black bean sauce (S)  
£4.40

冬筍蝦餃皇

Har Kau  
Steamed prawn dumplings (S)  
£4.40

蛋黃迷你珍珠雞

Steamed sticky rice with shredded duck,  
pork & shiitake mushrooms wrapped  
in fragrant lotus leaf (E) (M) (S)  
£4.40

竹筒臘味糯米飯

Steamed sticky rice with Chinese chorizo,  
homemade wind dried meat & baby shrimp (S)  
£4.40

魚香肉鬆蒸釀豆腐

Double cooked tofu stuffed  
with minced hake & wind dried pork (S)  
£4.40

薑蔥牛柏葉

Steamed ox tripe with ginger & spring onion (G)  
£5.50

菠菜海鮮餃

Steamed prawn & red root spinach dumplings (M) (S)  
£5.50

沙嗲金錢肚

Steamed honeycomb ox tripe in satay sauce (N) (S)  
£5.50

素菜（蒸 / 煎）餃子

Steamed or pan fried pak choi  
& root vegetable dumplings (V) (M)  
£5.80

灌湯小籠飽

Shanghai style pork dumplings 'xiaolongbau'  
£5.80  
*+Black truffle +70p per dumpling*

極品竹笙魚翅灌湯餃

Mock shark's fin soup dumplings (M) (S)  
£6.30

## CONGEE

### 咸蛋瘦肉粥

Congee with salted egg & shredded lean pork (G)  
£4.40

## PAN FRIED DIM SUM

### 臘味蘿蔔糕

Pan fried beancurd wrap  
with duck, wood ear & vermicelli (S)  
£3.90

### 腐皮鴨絲卷

Pan fried beancurd wrap  
with duck, wood ear & vermicelli (M)  
£4.20

### 菲皇香煎腐皮卷

Pan fried beancurd wrap  
with prawns & Chinese chives (G) (S)  
£4.40

### 五香紙包肉排

Double cooked, five spice pork chops  
£5.50

### 上海生煎飽

Shanghai style pan fried pork buns (L)  
£5.80

### 生煎鍋貼

Double cooked pan fried pork dumplings - war tip (V)  
£5.80

## BAKED

### 蜜汁叉燒酥

Honey roasted char sui pork pastry topped  
with black sesame (limited availability) (N)  
£3.90

## FRIED DIM SUM

### 蜂巢香芋角

Fried yam croquette with diced char siu pork  
& straw mushrooms (M) (S)  
£3.90

### 安蝦咸水角

Fried mixed meat croquette with dried shrimp,  
diced turnip, straw mushrooms & five spice (M) (S)  
£3.90

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鴨絲炸春卷

Shredded duck & root vegetable spring rolls  
vegetarian option available (V) (M)  
£3.90

脆皮炸雲吞

Fried prawn wonton (S)  
£4.20

香芝麻雞餅

Chicken & sesame cake (H)  
£4.20

粟米鸡粒角

Chicken & sweetcorn parcel (L) (H)  
£4.20

蔥花脂油酥餅

Spring onion pancake (V)  
£4.20

蘿蔔絲酥餅

Shredded mooli pastry (V)  
£4.20

鮮蝦炸粉果

Fried prawn crescent (S)  
£4.40

沙律明蝦角

Fried prawn envelope (S)  
£4.40

桂林炸蝦條

Paper wrapped prawns with  
water chestnuts & coriander (G) (S)  
£4.40

嗡嗡小蜜蜂

Fried cuttlefish bumblebee  
£4.40

檸葉花姿餅

Fried cuttlefish cake with shredded lime leaf  
£4.40

咖哩炸魷魚鬚

Squid tentacles in a lightly curried batter  
(limited availability)  
£5.50

脆炸尖椒子

Fried chillis stuffed with minced prawn (S)  
£6.30

SWEET DIM SUM

麒麟馬拉糕

Cantonese steamed sponge cake - ma lai go (L)  
£3.90

桂林馬蹄糕

Pan fried water chestnut cake - ma tai gow  
£3.90

陳皮紅豆沙

Sweet red bean soup  
£3.90

噏酥蛋撻仔

Baked mini egg tartlets (L) (limited availability)  
£3.90

酥皮雞蛋撻

Sweet puff pastry egg tart (L) (limited availability)  
£3.90

各式凍芒果

Mango blancmange (L)  
£3.90

酥皮蛋黃蓮蓉飽

Steamed bun with a sweet lotus seed filling  
- leen yung bau (E) (L)  
£3.90

蒸奶黃包

Steamed crème patissiere bun - lai wong bau (L)  
£4.20

播沙滑湯丸

Sticky hot mochi balls  
with a sweet molten black sesame filling  
£4.20

脆皮奶黃小刺蝟

Fried crème patissiere 'hedgehog' - lai wong bau (L)  
£4.40

煎豆沙窩餅

Fried sweet red bean paste pancake (L)  
£5.80

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We are celebrating our 40th anniversary in 2017.  
Thank you for your support and  
patronage over the years.

我们将在2017年庆祝羊城楼营业40周年  
感谢您对我们的长期支持