

# DIM SUM

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.

## 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) £3.90

**蛋黃雞飽仔**  
Steamed chicken & bamboo shoot buns (E) (L) (M) £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 and spring onion sauce £3.90

**蟹黃干蒸賣**  
Sui Mai  
Prawn & pork dumplings (M) (S) £4.20

**碎仔蘿蔔糕**  
Steamed potted mooli cake with diced Chinese chorizo and dried baby shrimp (S) £4.20

**椰汁香芋海鮮窩**  
Steamed seafood & yam tart in a coconut sauce (L) (M) (S) £4.20

**潮州蒸粉果**  
Spicy pork & nut dumplings  
vegetarian option available (N) (V) (M) (S) £4.20

**竹笙花素餃**  
Steamed flower dumplings with a mixed fungus & root vegetable filling (V) (M) £4.20

**鳳冠菲菜餃**  
Steamed prawn & Chinese chive dumplings (S) £4.20

**天津狗不理飽**  
Steamed Tianjin pork buns with wood fungus and Chinese celery (L) (M) £4.20

**腐皮上素卷**  
Steamed root vegetables & water chestnuts in a beancurd wrap (V) (G) (M) £4.20

**豉汁蒸龍蝦**  
Steamed aubergine with minced hake, dried shrimp and wind dried pork stuffing in black bean sauce (S) £4.40

**花姿石榴球**  
Steamed pomegranate of seafood dumplings (M) (S) £4.40

**冬筍蝦餃皇**  
Har Kau  
Steamed prawn dumplings (S) £4.40

**蛋黃迷你珍珠雞**  
Steamed glutinous rice with shredded duck, pork and 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 and baby shrimp in a bamboo pot (S) £4.40

**瑤柱貢菜餃**  
Steamed seafood, pork & preserved vegetable dumplings (M) (S) £4.40

**魚香肉鬆蒸釀豆腐**  
Double cooked tofu stuffed with minced hake and wind dried pork (S) £4.40

**薑蔥牛柏葉**  
Steamed ox tripe with ginger & spring onion (S) £5.50

**菠菜海鮮餃**  
Steamed prawn and red root spinach dumplings (M) (S) £5.50

**沙嗲金錢肚**  
Steamed honeycomb ox tripe in satay sauce (N) (S) £5.50

**冬蔞水餃**  
Tom Yam Gung soup dumplings (M) (S) £5.50

**雲揚水餃盅**  
Double cooked prawn dumplings in consommé (M) (S) £5.50

**過橋非黃水餃**  
Blanched pork dumplings with chinese chives £5.80

**素菜(蒸/煎)餃子**  
Steamed or pan fried pak choi and root vegetable dumplings (V) (M) £5.80

**灌湯小籠飽**  
Shanghai style pork dumplings 'xiaolongbau' £5.80

**極品竹筍魚翅灌湯餃**  
Mock shark's fin soup dumplings (M) (S) £6.30

## CHEUNG FAN RICE ROLLS

**蜜汁叉燒腸**  
Steamed rice roll with char siu pork £4.20

**陳皮牛肉腸**  
Steamed rice roll with minced beef, coriander & a touch of tangerine peel £4.20

**滑蛋蝦仁腸**  
Steamed rice roll with prawns (S) £4.40

**郊菜鴛鴦腸**  
Assiette of steamed rice rolls with seasonal vegetables, beef & char sui pork £4.40

**竹筍上素腸**  
Steamed rice roll with bamboo pith and seasonal root vegetables (V) (M) £4.40

**麻醬蔥花齋腸**  
Steamed plain rice roll with sesame dip and a sprinkle of spring onion (V) (N) £4.40

**XO醬皇炒腸粉**  
Pan fried rice rolls in XO sauce (S) £4.40

**梅菜扣肉碎仔腸粉**  
Steamed rice roll with braised belly pork & preserved cabbage £5.80

**羊城腸粉皇**  
Assiette of steamed rice rolls with fish fillet, prawns, seasonal shellfish and seasonal vegetables (S) £5.80

## CONGEE

**咸蛋瘦肉粥**  
Congee with salted egg and shredded lean pork (S) £4.40

## PAN FRIED DIM SUM

**臘味蘿蔔糕**  
Pan fried turnip cake with wind dried pork and dried baby shrimp (S) £3.90

**腐皮鴨絲卷**  
Pan fried shredded duck and bean curd roll with shredded wood ear and vermicelli (M) £4.20

**韭皇香煎腐皮卷**  
Pan fried tofu wrap with prawns & Chinese chives (S) (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 £5.80

## BAKED

**蜜汁叉燒酥**  
Honey roasted char sui pork pastry topped with black sesame (limited availability) £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

**鴨絲炸春卷**  
Shredded duck and root vegetable spring rolls vegetarian option available (M) £3.90

**脆皮炸雲吞**  
Fried wonton (S) £4.20

**香芝麻雞餅**  
Chicken & sesame cake £4.20

**粟米雞粒角**  
Chicken & sweetcorn parcel (L) £4.20

**蟹肉靚殼酥**  
Minced pork & crab with chives in a light puff pastry (S) £4.20

**蔥花脂油酥餅**  
Spring onion pancake (V) £4.20

**蘿蔔絲酥餅**  
Shredded mooli in a puff pastry casing (V) £4.20

**鮮蝦炸粉果**  
Fried prawn crescent in a wheat pastry (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 (S) (S) £4.40

**香蝦爆漿花卷**  
Cuttiefish ball in panko bread crumbs with a shrimp sauce centre £4.40

**嗡嗡小蜜蜂**  
Fried cuttlefish bumblebee £4.40

**檸檬花卷餅**  
Fried cuttlefish cake with shredded lime leaf £4.40

**芝士炸石班卷**  
Fried fish thins with a cheesy dressing £4.40

**咖哩炸魷魚麵**  
Squid tentacles in a lightly curried batter £5.50 (limited availability)

**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

**鴛鴦椰汁糕**  
Coconut blancmange (L) (served cold) £3.90

**陳皮紅豆沙**  
Sweet red bean soup £3.90

**啲酥蛋撻仔**  
Baked mini egg tartlets (L) £3.90 (limited availability)

**酥皮雞蛋撻**  
Sweet puff pastry egg tart (L) £3.90 (limited availability)

**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

**豆沙煎軟糰**  
Pan fried sticky rice cake with sweet red bean paste £4.20

**千層馬拉卷**  
Steamed Cantonese sponge roll (L) £4.20

**蒸奶黃包**  
Steamed crème patissiere bun - lai wong bau (L) £4.20

**軟滑銀絲卷**  
Fried threaded bread bun with a sweet milk accompaniment (L) £4.20

**播沙滑湯丸**  
Sticky hot mochi balls with a sweet molten black sesame filling £4.20

**蛋黃千層糕**  
Steamed layer cake with salted egg (L) £4.40

**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

(N) Contains nuts (V) Suitable for vegetarians (L) Contains milk (M) Contains Mushroom (G) Gluten free (S) Contains Shellfish (E) Contains egg (●) Shaded items are available after 6pm