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DIM SUM

<i>Fried dough stick</i>	\$2
<i>Sticky Rice roll with diced pork and mushroom.</i>	\$5
<i>BBQ Pork Bun (2 buns)</i>	\$6
<i>Pork Sui Mai (4 pieces)</i>	\$8
<i>Prawn Dumpling (4 pieces)</i>	\$9

STEAMED RICE IN HOTPOT

<i>with Chinese pickle and minced pork.</i>	\$8
<i>with air dried sausage, mushrooms and chicken pieces.</i>	\$11

CONGEES

<i>Fish balls</i>	\$8
<i>Minced beef with raw egg</i>	\$8
<i>Pork balls</i>	\$9
<i>Pork with century eggs</i>	\$9
<i>Fish slice</i>	\$10
<i>Fresh prawn</i>	\$11

STEAMED RICE

<i>with BBQ pork</i>	\$9
<i>with braised pork knuckle</i>	\$9
<i>with beef brisket and tendons</i>	\$9
<i>with BBQ duck</i>	\$10



SOUP NOODLE

<i>Plain noodle/flat rice noodle</i>	\$6
<i>with fish balls</i>	\$8
<i>with prawn and pork wontons</i>	\$8
<i>with BBQ pork</i>	\$8
<i>with braised beef brisket and tendon</i>	\$9
<i>with braised pork knuckle</i>	\$10

DRY NOODLE

<i>plain noodle with oyster sauce</i>	\$6
<i>with prawn and wontons</i>	\$8
<i>with sliced BBQ pork</i>	\$9
<i>with slow-cooked beef brisket and tendon</i>	\$10
<i>with Zhia Jiang past sauce</i>	\$10

VEGETABLE

<i>Blanched chinese seasonal vegetable with oyster sauce</i>	
<i>- small plate</i>	\$5
<i>- larger plate</i>	\$8