



Dim Sum Menu



茶

"Cha" is the name for tea in Chinese. It was first recorded in Chinese history in 1066 B.C. Chinese have been enjoying tea for thousands of years regardless of their geographic differences. The first book of tea was written by Mr Luk Yu around 758 A.D. (Tang Dynasty).

According to his book, tea is not simply a beverage but also has medicinal effects such as reducing grease, improving digestive system, eliminating sputum, adjusting body temperature and tranquillising. In a normal growing environment, tea trees can grow up to 15-30m in height and at least 1.5m in diameter. In 1961, in Yunnan province, a tea tree was found 1500m above sea level which had grown to 32.12m in height and 2.9m in diameter. It was estimated to be at least 1700 years old.

Tea is divided into six groups based on the producing process and degree of fermentation: black, red, oolong, yellow, green and white. The darker the colour, the higher the degree of fermentation. The teas most welcomed by Chinese are: po-lei (black tea), ti-quan-yin (oolong tea), long-jeng (green tea) and sao-mei (white tea). Jasmine tea, the most recognisable tea in the west, is a green tea mixed with Jasmine petals. Traditionally, yum cha, is an art practised by savouring the delicate flavour of tea, which clears people's "body and mind". But in Cantonese terms, yum cha is not only drink tea but also eating Dim Sum at the same time. With the wide selection of dim sum, it can be made into a meal as light or as heavy as you like. It is never meant to be a proper meal but the purpose of yum cha remains - to relax and enjoy good tea with handmade dim sum in a pleasant environment - to enjoy life.

One of the favourite snacks of Southern Chinese, especially the Cantonese, is called Dim Sum. Dim Sum is many different kinds of bite-sized snacks, handmade and steamed in a bamboo steamer. As time has gone by, Dim Sum is no longer restricted to Southern China, but now has become a popular snack in Northern China and even other countries such as Vietnam, Thailand and Japan.

如何泡茶 *How to enjoy tea*

To enjoy tea at its best, always purchase good quality tea in small quantities to reduce the risk of exposure. Store your tea in an airtight container away from direct sunlight and strong odour. All tea should be stored in a cool, dry place.

Always start with fresh cold water and only heat it once. Warm the teapot before adding the leaves. Pour on hot water to rinse the tea leaves and quickly discard the water so as not to lose the flavour of the tea through over washing. Add freshly boiled water (95°C) into the teapot and put the lid on. Brew for about three - four minutes and serve. Tea should be drunk hot and savoured in small mouthfuls. Do not brew the same tea leaves for more than three times. Discard tea when it becomes cold.

茶葉類別 *Tea Menu*

- Black Tea: Po-lei, Luk-on
- Oolong Tea: Oolong, Te-quan-yin
- Green Tea: Long-jeng, Heung-pin
- White Tea: Sao-mei

Sundried chrysanthemum can be added for extra aroma.

Recommended tea for such combinations are Po-lei and Sao-mei.

招牌點心 House Special Dim Sum



1/ Deep fried shredded mooli puff paste £5.70

千絲蘿蔔酥

2/ Treasure steamed rice rolls £6.30

白雪藏珍卷

(Not available after 5pm)



3/ Diced seafood dumpling in high stock £6.30

海皇灌湯餃

4/ King prawns dumplings with sliced bamboo shoot £6.30

筍尖鮮蝦餃



5/ Pork dumplings garnished with fish eggs £5.70

魚子蒸燒賣

蒸品廊 Steamed Dim Sum

6/ 薑蔥牛肉餃 Beef dumplings with ginger and spring onion £5.30

7/ 潮式蒸粉果 Steamed Chiu Chow Fan Gor (Filled with prawns, meat, preserved spicy vegetables and nuts parcels).....£5.00

8/ 鮮蝦韭菜餃 Minced prawns dumplings and chives £5.70

9/ 灌湯小籠包 Mini steamed buns stuffed with minced pork £5.30

10/ 豉汁蒸鳳爪 Chicken feet in blackbean sauce..... £5.30

11/ 蒜香蒸排骨 Steamed spare ribs with blackbean sauce & garlic £5.30

12/ 柱候金錢肚 Beef honeycomb with spicy sauce £5.70

13/ 時菜牛肉球 Minced beef with greens.....£5.00

14/ 薑蔥牛柏葉 Beef tripe with ginger and spring onion..... £5.30

15/ 蜜汁叉燒包 Honey roast pork buns..... £5.30

16/ 香芒奶皇包 Steamed buns stuffed with mango paste and cream custard £5.30

煎炸坊 Deep Fried Dim Sum

17/ 生煎菜肉包 Shallow fried buns stuffed with pork, prawns and vegetables.....£5.30

18/ 特色叉燒酥 Crispy "Char Siu" pork puff paste.....£5.30

19/ 酥皮焗蛋撻 Egg Tart£5.30

20/ 沙律海鮮角 Deep fried diced seafood spring rolls with salad dip £5.70

21/ 鮮蝦腐皮卷 Crispy prawns beancurd rolls..... £6.30

22/ 脆皮鍋貼餃 Shallow fried crispy pork dumplings.....£5.30

23/ 臘味蘿蔔糕 Pan fried sliced savoury mooli cakes.....£5.30

24/ XO醬炒蘿蔔糕 Shallow fried sliced mooli cakes with XO sauce £6.30

25/ 桂林馬蹄糕 Pan fried savoury sliced chestnuts paste.....£5.00

26/ 鮮蝦炸雲吞 Fried 'won-tons' with sweet & sour dip.....£5.30

27/ 脆炸素雲吞 Deep fried vegetarian butterfly 'won-tons'.....£5.00

28/ 生炸魷魚鬚 Crispy squid tentacles with sweet & sour sauce £5.70

29/ 安蝦咸水角 Savoury meat and minced prawn croquette.....£5.00

30/ Deep fried crispy shredded chicken spring rolls £5.30

手撕雞炸春卷



31/ 上素齋炸春卷 Deep fried vegetarian spring rolls£5.30

32/ 炸香芒奶皇包 Deep fried crispy buns stuffed with mango paste £5.70



33/ Deep fried stuffed prawn meat dumplings 'Fan Gor' £5.30

鮮蝦炸粉果

34/ Deep fried king prawns dumplings with salad dip £6.30

沙律明蝦角



甜點軒 Dessert

35/ 芒果凍布甸 Sweet mango pudding.....£5.00

36/ 南國椰汁糕 Coconut pudding.....£5.00

腸粉檔 Cheung Fun Steamed Rice Roll

(Not available after 5pm)

37/ 晶瑩鮮蝦腸 Steamed king prawns rice rolls..... £6.30

38/ 炭燒叉燒腸 Steamed charcoal pork rice rolls£5.30

39/ 香茜牛肉腸 Steamed beef with coriander rice rolls.....£5.30

40/ 黃金炸兩腸 Fried dough stick rice rolls..... £5.70