

Dim Sum - Steamed



Steamed Prawn Dumplings
D1 水晶蝦餃 EX ☐



Steamed Prawn & Spinach
Dumplings
D2 菜肉餃 L ☐

Steamed Minced Pork &
Nut Dumpling
D3 潮州粉果 L ☐



Steamed Pork Siu Mai
D4 蝦皇燒賣 L ☐



Steamed Beef Tripes
with Black Bean Sauce
D5 金錢牛肚 L ☐

Steamed Vegetarian
Dumplings
D6 花素菜餃 L ☐



Steamed Prawn & Chive
Dumplings
D7 韭菜餃 L ☐



Steamed Beef Ball
D8 山竹牛肉 L ☐



Steamed Beef Tripes with
Ginger & Shallot
D9 牛百葉 L ☐



Steamed Tofu Roll
D10 蝦皇鮮竹卷 L ☐



Steamed Sticky Rice in
Lotus Leaf
D11 荷香糯米雞 L ☐



Steamed Pork Rib with
Black Bean Sauce
D12 豉汁蒸排骨 L ☐



Shanghai Xiao Long Bao
D13 小籠包 S ☐



Steamed Stewed Beef
Tendon in Scallops Sauce
D14 柱侯牛筋 S ☐



Steamed Snow Pea with
Scallop Dumplings
D15 荷豆帶子餃 EX ☐



Steamed Chicken Feet with
Black Bean Sauce
D16 豉汁雞腳爪 L ☐



Pan Fried Salty Pancake
F14 鹹煎餅 L ☐



Steamed Rice Noodle
with BBQ Pork
R1 叉燒腸粉 S ☐

Steamed Rice Noodle
with Beef
R2 牛肉腸粉 S ☐



Steamed Rice Noodle
with King Prawn
R3 鮮蝦腸粉 D ☐

Rice Noodle
with Shrimp & Shallot
R4 蔥蝦米煎腸粉 S ☐

Steamed Vegetarian
Rice Noodle
R5 羅漢齋腸粉 S ☐

Steamed Rice Noodle
R6 香滑白腸 L ☐



Steamed Rice Noodle
with Shallot wrap
Chinese Bread
R7 蔥花炸兩 S ☐



Shepherd's Purse & Pork
Wontons, Chili oil
R8 紅油抄手 EX ☐



Pork & Chive Dumplings
R9 韭菜水餃 EX ☐



Radish Puff Pastry
R10 蘿蔔絲酥餅 L ☐

中點 - M :

大點 - L :

特點 - S :

特大 - EX :

頂點 - D :

Table : _____ Person : _____

Dim Sim - Fried



Salt & Pepper Calamari
F1 魷魚絲 S ☐



Fried Shrimp & Pork Pastry
F2 家鄉鹹水角 L ☐



Pan Fried Pork Dumplings
F3 鍋貼 S ☐



Shallots Pan Cake
F4 蔥油餅 EX ☐



Deep Fried Vegetarian
Spring Roll
F5 素春卷 M ☐



Fried Chive Pancake
F6 韭菜薄餅 L ☐



Deep Fried Spring Roll
F8 春卷 M ☐



Deep Fried Scallop
F16 炸帶子 D ☐



Fried Taro Pastry
F7 蜂巢芋角 L ☐



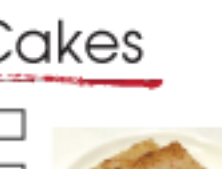
Fried Sesame Prawn Roll
F9 芝麻蝦卷 L ☐



Deep Fried Scallop Pastry
F11 炸帶子盒 L ☐



Deep Fried Prawn Pastry
F12 炸明蝦角 L ☐



Steamed Eggplant Stuffed
with Prawn Mince
F13 釀茄子 L ☐

Pan Fried Cakes

Chinese Radish Cake C1 蘿蔔糕 L ☐

Water Chestnut Cake C2 馬蹄糕 L ☐

Taro Cake C3 芋頭糕 L ☐

3 Colour Cakes C7 煎三色糕 L ☐



HOUSE OF TONG
Chinese Seafood Restaurant
Yum Cha & Fine Chinese Cuisine

Bun



Sweet and Sour
Pork
K15 咕嚕肉 ☐



BBQ Pork Bun
B1 叉燒包 L ☐



Salted Egg Yolk Cream
Custard Bun
B2 流沙包 L ☐



BBQ Pork Pastry
B3 叉燒酥 L ☐



Pastry Egg Custard Bun
B4 菠蘿奶黃包 L ☐



Baked BBQ Pork Bun
B5 叉燒餐包 L ☐



Chicken Bun
B6 雞包 L ☐



Steamed Chinese
Sausage Rolls
B7 臘腸卷 L ☐



Shanghai Pan Fried Pork
Dumplings
F10 生煎包 S ☐

Kitchen



Stir Fried Egg Noodle
with Soy Sauce
K1 豉油皇炒麵 ☐



Stir Fried Minced Pork
with Snake Beans
K2 四季豆 ☐



Steamed Chinese Vegetable
with Oyster Sauce
K3 油菜 ☐



Salt & Pepper Chicken Wings
K4 椒鹽雞翼 ☐



Salt & Pepper White Bait
K5 椒鹽白飯魚 ☐



Fried Rice
K6 炒飯 ☐



Salt & Pepper Bean Curd
K7 椒鹽豆腐 ☐



Roast Duck
K8 燒鴨 ☐



BBQ Pork
K9 叉燒 ☐



Roast Pork
K10 燒肉 ☐



Peking Duck - 1 Pc
K11 片皮鴨 ☐



Stir Fried Beef Noodle
K12 乾炒牛河 ☐



Stir Fried Rice
Vermicelli
K13 家鄉炒米 ☐



House Special
Sticky Rice
K14 生炒糯米飯 ☐



Preserved Egg and Pork Congee
C4 皮蛋瘦肉粥 ☐



Goji Minced Pork Congee
C5 枸杞肉碎粥 ☐



Cod Fillet Congee
C6 斑片粥 ☐

Sweet



Mango Pancake
S1 芒果樹糕 L ☐



Egg Tart
S2 酥皮蛋撻 M ☐



Steamed Milk Pudding
S5 雙皮奶 M ☐



Sesame Ball
S6 芝麻湯圓 M ☐



Pan Fried Red Bean
Pancake
S7 豆沙鍋餅 EX ☐



Chinese Sponge Cake
S12 原味馬拉糕 ☐



Chinese Fried Dough
F15 牛軋酥 M ☐

Congee

* No refunds or exchanges
on sale items, unless due
to major fault or not fit
for consumption.