

## Weekend Dim sum Lunch

### All-You-Can-Eat

#### Appetizer

- 1 Three kinds of appetizer
- 2 Today's appetizers

#### Soup

- 3 Corn
- 4 Hot and sour seafood ⑤
- 5 Wonton

#### Dim Sum

- 6 Today's dim sum
- 7 Chef's recommended dim sum
- 8 Xiaolongbao ⑤
- 9 Deep-fried spring roll, pork and crab
- 10 Pan-fried radish cake Chinese sausage
- 11 Pan-fried dumpling pork and cabbage
- 12 Deep-fried vegetable dumpling
- 13 Pan-fried dumpling pork, shrimp and green chive
- 14 Wok-fried takana leaf bun
- 15 Deep-fried bean curd skin and meat
- 16 Deep-fried chicken
- 17 Steamed shrimp dumpling
- 18 Boiled pork dumpling
- 19 Steamed seafood dumpling
- 20 Steamed pork dumpling
- 21 Steamed mushroom dumpling
- 22 Steamed pork spare ribs, black bean
- 23 Steamed pork bun
- 24 Steamed Chinese rice
- 25 Braised pork Chinese bread

#### Main Dish

- 26 Today's seafood dish
- 27 Braised shrimp, squid, chili sauce
- 28 Wok-fried shrimp, mayonnaise
- 29 Wok-fried crab meat and egg
- 30 Today's meat dish
- 31 Wok-fried pork, sweet sour sauce
- 32 Wok-fried pork black vinegar sauce
- 33 Wok-fried shredded beef, green pepper
- 34 Wok-fried green vegetables
- 35 Braised vegetables, cream sauce
- 36 Szechuan braised tofu, minced meat ⑤

#### Noodle, Rice

- 37 Fried rice BBQ pork
- 38 Fried noodles Shanghai style
- 39 Noodle soup Leek
- 40 star anise spicy noodle soup ⑤
- 41 Szechuan Dandan noodles

#### Dessert

- 42 Apricot seed dessert, two kinds
- 43 Mango pudding
- 44 Steamed sweet bun
- 45 Baked egg custard tart
- 46 Today's sweet dim sum
- 47 Today's ice cream

Peking Duck orders are limited to 6 pieces per person.

⑤ Signature dish