

Steamed Special Dim Sum 蒸点



9. Pork Ribs in Black Bean Sauce
金蒜豉汁排骨



10. Chicken Feet in Special Sauce
百合酱凤爪



11. Sticky Rice wrapped in Lotus Leaf
珍珠糯米鸡



12. Steamed Bean Curd Roll
蚝皇鲜竹卷



13. Beef Ribs in Black Pepper Sauce
秘制黑椒牛仔骨



14. Beef Belly in Satay Sauce
沙爹金钱肚



15. Beef Tendon in Curry Sauce
和味牛筋



16. Beef Tripe with Ginger and Shallots
姜葱牛柏叶



17. Beef and Coriander Ball
陈皮牛肉球



18. Steamed BBQ Pork Buns
蚝皇叉烧包



19. Steamed Egg Yolk Buns
凤凰流沙包



20. Steamed Sponge Cake
清香马拉糕

Deep Fried Dim Sum 酥炸类



21. Salt and Pepper Squid Tentacles
椒盐鱿鱼须



22. Prawn Bean Curd Roll
鲜虾腐皮卷



24. Deep Fried Prawn Dumplings
沙律明虾角



26. Seaweed Prawn Roll
日式脆皮紫菜卷



23. Vegetarian Bean Curd Roll
腐皮斋卷



25. Vegetarian Spring Roll
斋春卷



27. Salt and Pepper Soft Shell Crab
椒盐软壳蟹

Baked/Fried 焗烤/炸类



28. Baked BBQ Pork Buns
蜜汁焗餐包



32. Chicken Football
五香咸水角



36. Prawn
爽滑鲜虾肠



40. Chinese Doughnut
鬼马炸俩



29. Snow Mountain Egg Yolk Buns
焗雪山流沙包



33. Black Sesame Ball
香芝麻煎堆



37. Crispy Prawn
脆皮鲜虾肠



41. Dried Shrimp (Steamed/Pan Fried)
蒸/煎 虾米肠



30. Egg Tarts
酥化鸡蛋挞



34. Yam Puff
荔浦芋角



38. Beef and Coriander
香菜牛肉肠



42. Scallop
澳洲带子肠



31. Portuguese Egg Tarts
葡式蛋挞



35. BBQ Pork Puff
蜜汁叉烧酥



39. BBQ Pork
叉烧肠



43. Plain
斋肠

Special Dim Sum 其它



44. Kai Lan with Oyster Sauce
蚝油芥兰



45. Stir fried Radish Cake with XO sauce
XO酱炒萝卜糕



46. Pan Fried Radish Cake
煎萝卜糕



47. Pan Fried Prawn and Chives Cake
生煎韭菜虾饼



48. Pan Fried Pork and Prawn Dumplings
脆皮锅贴

Pricing 价格

Please refer to the Dim Sum Ticket for pricing, Thank You!

价格请参考点心卡, 谢谢!

Rice 饭

Steam Rice Bowl 米饭	3.0
Special Fried Rice 特别炒饭	19.8
Chicken/BBQ Pork/Beef Fried Rice 鸡肉/叉烧/牛肉炒饭	19.8
Seafood Fried Rice 海鲜炒饭	29.8
Salted Fish Chicken Fried Rice 咸鱼鸡粒炒饭	21.8
Egg Fried Rice 蛋炒饭	15.8

Porridge 粥类



Fish Fillet	鱼片粥
Century Egg and Pork	皮蛋瘦肉粥
Chicken and Mushroom	鸡肉冬菇粥
Beef Fillet	牛肉粥
Seafood (+ \$5)	海鲜粥

Kitchen 厨房

Black Vinegar Fungus 陈醋云耳	14.8
Sichuan Style Beancurd Skin 凉拌腐竹	14.8
Hot and Spicy Fried Chicken 辣子鸡	25.8
Sliced Beef in Sour & Spicy Soup 金汤肥牛	35.8
Sichuan Style Pig Ear 麻辣猪耳	16.8

Vegetables 蔬菜

Styles: Garlic / Oyster Sauce / Ginger / Sambal
口味: 蒜蓉 / 蚝油 / 姜汁 / 叁巴酱

Pak Choi 小白菜	17.8
Mix Vegetables 炒杂菜	19.8
Spinach 菠菜	18.8
Kai Lan 芥兰	18.8

Noodles 粉面

Stir Fried Noodles 炒面

- Pick a Noodle Type 粉面类别
- Chow Mein (Thin Egg Noodle) 蛋面
 - Ho Fun (Flat Rice Noodle) 河粉
 - Thin Rice Noodle 米粉

Pick a Cooking Style 炒法

- Gravy 湿炒
- Dry 干炒

Choose a Protein 主菜肉类

- BBQ Pork / Chicken / Beef / Vege
叉烧 / 鸡肉 / 牛肉 / 时蔬 21.8
- Combination 杂烩 25.8
- Seafood 海鲜 32.8

Stir Fried E-fu Noodle with Seafood 海鲜焗伊面 32.8

Stir Fried Ho Fun with Bitter Melon and Black Bean
Beef/Pork Ribs
豉汁牛肉凉瓜 / 豉汁排骨凉瓜炒河粉/面 26.8

Vermicelli Soup with Fish Fillet, Coriander and
Century Eggs 香茜皮蛋鱼片汤米 S: 21.8
L: 38.8

Stir Fried Soy Sauce Noodle 豉油皇炒面 15.8

Singaporean Style Rice Noodle 星洲炒米 19.8

Wonton Noodle Soup 云吞汤面 18.8

Budhist Supreme Noodle/Hofun 罗汉斋炒面/河粉
(干炒/湿炒) 19.8

Please note that a surcharge of 15% applies on Public Holidays.
We cannot guarantee completely allergy-free meals due to
potential allergen traces from the working environment. Pictures are
for reference only.



Pearl Dim Sum
珠江汇

Dim Sum Menu

点心菜单

Steamed Trolley Dumplings 蒸饺



1. Prawn Dumpling
珠江虾饺皇



2. Pork and Prawn
Siu Mai
鲜虾蟹籽烧卖



3. Scallop and
Prawn Siu Mai
鲜虾带子烧卖



4. Prawn and
Chive Dumpling
鲜虾韭菜饺



5. Prawn and
Coriander Dumpling
鲜虾香菜饺



6. Prawn and Scallop
Dumpling
鲜虾带子饺



7. Shanghai Soup
Pork Dumpling
上海小笼包



8. Vegetarian
Dumplings
斋饺

= Vegetarian / 素食

= Contains Nuts / 含果仁