

# 敦城海鮮酒家

Asian Jewels Seafood Restaurant

## 點精 心美

小(S)..... \$ 3.95  
中(M)..... \$ 4.95  
大(L)..... \$ 5.95

精(Top)..... \$ 6.35  
特(SP)..... \$ 7.95  
頂(G)..... \$ 9.95

超(XSP)..... \$ 13.95

Mon. - Fri.: 10:00 am - 4:00 pm  
Sat. - Sun.: 9:00 am - 4:00 pm

### 蒸點 Steamed Dim Sum

- |  |   |   |   |  |
|--|---|---|---|--|
| 1. (T)水晶蝦餃 _____<br><i>Shrimp Dumpling</i>                     | 7. (M)蒜茸蒸排骨 _____<br><i>Spare Ribs w. Garlic</i>                  | 13. (T)黑椒金錢肚 _____<br><i>Beef Tripe w. Black Pepper</i>   | 19. (M)蜜汁焗叉燒包 _____<br><i>Baked Roast Pork Bun</i>        | 24. (M)白雪公主包 _____<br><i>Snow White Pork Bun</i> |
| 2. (M)鮮蝦燒賣皇 _____<br><i>Shrimp &amp; Pork Siu Mai</i>          | 8. (M)鮮竹牛肉球 _____<br><i>Minced Beef Ball</i>                      | 14. (L)蠔油鮮竹卷 _____<br><i>Meat In Bean Sheet Roll</i>      | 20. (SP)冰皮榴蓮 _____<br><i>Durian Ice Cake</i>              | 25. (SP)香脆榴蓮酥 _____<br><i>Crispy Durian Cake</i> |
| 3. (L)菠菜鮮蝦餃 _____<br><i>Shrimp Dumpling w. Spinach</i>         | 9. (M)豉味蒸鳳爪 _____<br><i>Chicken Feet w. Black Bean Sauce</i>      | 15. (T)海鮮蝦丸 _____<br><i>Steam Shrimp Ball</i>             | 21. (M)雞肉蝦燒賣 _____<br><i>Chicken &amp; Shrimp Siu Mai</i> | 26. (SP)咖喱魚蛋 _____<br><i>Fish Balls w. Curry</i> |
| 4. (M)鮮菌素餃 _____<br><i>Mushroom Dumpling</i>                   | 10. (M)潮州蒸粉果 _____<br><i>Chiew-Chow Style Dumpling</i>            | 16. (SP)珍珠糯米雞 _____<br><i>Sticky Rice in Lotus Leaves</i> | 22. (T)沙爹蒸牛筋 _____<br><i>Steamed Tendon w. Satay</i>      | 27. (M)生炒糯米飯 _____<br><i>Fried Sticky Rice</i>   |
| 5. (SP)小籠包 _____<br><i>Pork Soup Dumpling</i>                  | 11. (T)黑椒牛仔骨 _____<br><i>Beef Ribs w. Black Pepper Sauce</i>      | 17. (M)蜜汁蒸叉燒包 _____<br><i>Roast Pork Bun</i>              | 23. (M)鱸魚球 _____<br><i>Fish Ball</i>                      | 28. (M)臘腸卷 _____<br><i>Sausage Roll</i>          |
| 6. (M)香芋臘味餃 _____<br><i>Taro &amp; Preserved Pork Dumpling</i> | 12. (T)薑蔥牛百葉 _____<br><i>Beef Tripe w. Ginger &amp; Scallions</i> | 18. (M)蛋撻 _____<br><i>Egg Custard</i>                     |   |  |

### 腸粉

#### Steamed Rice-Rolls Dim Sum

29. (T)韭王鮮蝦腸 \_\_\_\_\_  
*Steamed Rice-Rolls w. Shrimp & Yellow Chives*
30. (L)蜜汁叉燒腸 \_\_\_\_\_  
*Steamed Rice-Rolls w. Honey Roast Pork*
31. (L)香茜牛肉腸 \_\_\_\_\_  
*Steamed Rice-Rolls w. Beef Parsley*
32. (L)金銀炸兩腸 \_\_\_\_\_  
*Steamed Rice-Rolls w. Twisted Cruller*
33. (L)淨齋腸 \_\_\_\_\_  
*Steamed Plain Ice-Rolls*
34. (T)香煎蝦米腸 \_\_\_\_\_  
*Pan-Fried Rice-Rolls w. Minced Shrimp*
35. (T)脆皮蝦腸 \_\_\_\_\_  
*Steamed Plain Ice-Rolls w. Crispy Fried Shrimp*
36. (L)肉碎蛋腸 \_\_\_\_\_  
*Steamed Rice-Rolls w. Minced Pork & Egg*

### 煎炸點

#### Deep Fried & Pan Fried Dim Sum

37. (L)生煎韭菜餅 \_\_\_\_\_  
*Pan-Fried Chives Cake*
38. (M)香煎羅白糕 \_\_\_\_\_  
*Pan-Fried Turnip Cake*
39. (L)羅漢煎腐皮卷 \_\_\_\_\_  
*Buddhist Style Vegetarian Rolls*
40. (T)煎釀百花茄子 \_\_\_\_\_  
*Pan-Fried Stuffed Eggplant*
41. (T)煎釀牛角椒 \_\_\_\_\_  
*Pan-Fried Stuffed Hot Pepper*
42. (M)蜂巢酥芋角 \_\_\_\_\_  
*Fried Taro Dumpling*
43. (M)安蝦咸水角 \_\_\_\_\_  
*Crispy Fried Dumpling*
44. (M)脆皮春卷 \_\_\_\_\_  
*Deep Fried Spring Roll*
45. (T)桂林炸蝦丸 \_\_\_\_\_  
*Crispy Fried Shrimp Balls*
46. (M)叉燒酥 \_\_\_\_\_  
*Baked Roast Pork Pie*
47. (M)南瓜煎餅 \_\_\_\_\_  
*Pumpkin Pan Cake*
48. (M)芝麻煎堆 \_\_\_\_\_  
*Fried Dumpling w. Sesame Seed*
49. (T)鮮蝦腐皮卷 \_\_\_\_\_  
*Fried Bean Curd Skin Spring Roll*
50. (L)香脆鮮蝦條 \_\_\_\_\_  
*Fried Shrimp Stick*

### 精美廚點

#### Chef Dim Sum

(上午11時後供應)

51. (G)椒鹽魷魚 \_\_\_\_\_  
*Salt & Pepper Fried Squid*
52. (G)郊外油菜 \_\_\_\_\_  
*Vegetables W/Oyster Sauce*
53. (SP)脆皮炸豆腐 \_\_\_\_\_  
*Fried Stuffed Bean Curd*
54. (XSP)豉汁炒蜆 \_\_\_\_\_  
*Clam w. Black Bean Sauce*
55. (G)乳香脆排骨 \_\_\_\_\_  
*Crispy Spare Ribs*

### 甜品

#### Dessert

56. (S)香滑椰汁糕 \_\_\_\_\_  
*Cold Coconut Cake*
57. (L)金牌流沙包 \_\_\_\_\_  
*Sweet Milk Custard Bun*
58. (M)香滑豆沙包 \_\_\_\_\_  
*Red Bean Paste Bun*
59. (M)奶黃馬拉卷 \_\_\_\_\_  
*Sweet Sponge Roll w. Milk Custard*
60. (M)楊枝甘露 \_\_\_\_\_  
*Mango Smoothie w. Sago & Grapefruit*
61. (M)凍香芒布甸 \_\_\_\_\_  
*Cold Mango Pudding*
62. (S)熱豆腐花 \_\_\_\_\_  
*Sweet Bean Curd Soup (Hot)*
63. (M)菠蘿奶黃包 \_\_\_\_\_  
*Special Milk Custard Bun*

### 粥品

#### Congee

64. (M)皮蛋瘦肉粥 \_\_\_\_\_  
*Congee w. Thousand Year Egg & Pork*
65. (M)南瓜滑雞粥 \_\_\_\_\_  
*Congee w. Chicken & Pumpkin*

### 巧手小食 Snack

66. (SP)五香牛雜 \_\_\_\_\_  
*Braised Beef Tripe*
67. (SP)煙肉蝦卷 \_\_\_\_\_  
*Bacon & Shrimp Roll*
68. (SP)白果胡椒豬肚 \_\_\_\_\_  
*Pig Stomach w. Ginkgo & Pepper*
69. (SP)藥膳雞腳 \_\_\_\_\_  
*Chicken Feet w. Chinese Herb*

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經手人: \_\_\_\_\_

檯號: \_\_\_\_\_