

敦城海鮮酒家

Asian Jewels Seafood Restaurant

點精 心美

小(S)..... \$ 3.99
中(M)..... \$ 5.39
大(L)..... \$ 6.39

精(Top)..... \$ 6.69
特(SP)..... \$ 8.39
頂(G)..... \$ 11.39

超(XSP)..... \$ 15.99

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

蒸點 Steamed Dim Sum

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|--|---|---|---|--|
| 1. (T)水晶蝦餃 _____
<i>Shrimp Dumpling</i> | 7. (M)蒜茸蒸排骨 _____
<i>Spare Ribs w. Garlic</i> | 13. (T)黑椒金錢肚 _____
<i>Beef Tripe w. Black Pepper</i> | 19. (M)蜜汁焗叉燒包 _____
<i>Baked Roast Pork Bun</i> | 24. (M)白雪公主包 _____
<i>Snow White Pork Bun</i> |
| 2. (M)鮮蝦燒賣皇 _____
<i>Shrimp & Pork Siu Mai</i> | 8. (M)鮮竹牛肉球 _____
<i>Minced Beef Ball</i> | 14. (L)蠔油鮮竹卷 _____
<i>Meat In Bean Sheet Roll</i> | 20. (SP)冰皮榴蓮 _____
<i>Durian Ice Cake</i> | 25. (SP)香脆榴蓮酥 _____
<i>Crispy Durian Cake</i> |
| 3. (L)菠菜鮮蝦餃 _____
<i>Shrimp Dumpling w. Spinach</i> | 9. (M)豉味蒸鳳爪 _____
<i>Chicken Feet w. Black Bean Sauce</i> | 15. (T)海鮮蝦丸 _____
<i>Steam Shrimp Ball</i> | 21. (M)雞內蝦燒賣 _____
<i>Chicken & Shrimp Siu Mai</i> | 26. (SP)咖喱魚蛋 _____
<i>Fish Balls w. Curry</i> |
| 4. (M)鮮菌素餃 _____
<i>Mushroom Dumpling</i> | 10. (M)潮州蒸粉果 _____
<i>Chiew-Chow Style Dumpling</i> | 16. (SP)珍珠糯米雞 _____
<i>Sticky Rice in Lotus Leaves</i> | 22. (T)沙爹蒸牛筋 _____
<i>Steamed Tendon w. Satay</i> | 27. (M)生炒糯米飯 _____
<i>Fried Sticky Rice</i> |
| 5. (SP)小籠包 _____
<i>Pork Soup Dumpling</i> | 11. (T)黑椒牛仔骨 _____
<i>Beef Ribs w. Black Pepper Sauce</i> | 17. (M)蜜汁蒸叉燒包 _____
<i>Roast Pork Bun</i> | 23. (M)鱈魚球 _____
<i>Fish Ball</i> | 28. (M)臘腸卷 _____
<i>Sausage Roll</i> |
| 6. (M)香芋臘味餃 _____
<i>Taro & Preserved Pork Dumpling</i> | 12. (T)薑蔥牛百葉 _____
<i>Beef Tripe w. Ginger & Scallions</i> | 18. (M)蛋撻 _____
<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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Fax: 718-359-7766

經手人: _____

檯號: _____