

敦城海鮮酒家

Asian Jewels Seafood Restaurant

Tel: 718-359-8600 Fax: 718-359-7766

點心

精美

小(S).....\$ 4.59

中(M).....\$ 5.99

大(L).....\$ 6.99

精(Top).....\$ 7.39

特(SP).....\$ 8.99

頂(G).....\$ 12.99

超(XSP).....\$ 16.99

Mon. - Fri.: 10:00 am - 3:30 pm

Sat. - Sun.: 9:00 am - 3:30 pm

蒸點 Steamed Dim Sum

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| 1. (T)水晶蝦餃(4)_____ | 2. (M)柱侯蒸鳳爪 _____ | 15. (M)蜜汁蒸叉燒包(3)_____ | 22. (M)白雪公主包(3)_____ | 28. (L)雪菜四川餃(4)_____ |
| Steamed Shrimp Dumplings | Steamed Chicken Feet w. Chu Hou Paste | Steamed Roast Pork Buns | Baked Snow White Roast Pork Buns | Sichuan Spicy Pork Dumplings |
| 2. (L)鮮蝦燒賣皇(4)_____ | 9. (M)潮州蒸粉果(3)_____ | 16. (M)北菇滑雞包(3)_____ | 23. (SP)香脆榴蓮酥(4)_____ | 29. (SP)豆苗蟹肉蝦餃皇(3)_____ |
| Steamed Shrimp & Pork Siu Mai | Steamed Chiew-Chow Style Dumplings | Steamed Chicken & Mushroom Buns | Fried Crispy Durian Cakes | King Crab w. Snow Pea Dumplings |
| 3. (M)鮮菇花素餃(3)_____ | 10. (SP)黑椒牛仔骨 _____ | 17. (M)蜜汁焗叉燒包(3)_____ | 24. (SP)咖喱猪皮魚蛋 _____ | 30. (T)羊肚菌釀鮮蘑菇(3)_____ |
| Steamed Mushroom Dumplings | Steamed Beef Ribs w. Black Pepper Sauce | Baked Roast Pork Buns | Fish Balls & Fried Pig Skin w. Curry | Morel Mushroom w. Mix Mushrooms, Shrimp, Chicken & Black Mushroom |
| 4. (SP)小籠包(5)_____ | 11. (T)薑蔥牛百葉 _____ | 18. (SP)冰皮榴蓮(3)_____ | 25. (L)生炒糯米飯 _____ | 31. (T)北菇蒸雞扎(2)_____ |
| Steamed Pork Soup Dumplings | Steamed Beef Tripes w. Ginger & Scallions | Durian Ice Cakes | Fried Sticky Rice | Steamed Chicken in Bean Sheet Rolls |
| 5. (L)香芋臘味餃(4)_____ | 12. (L)蠔油鮮竹卷(3)_____ | 19. (M)雞肉蝦燒賣(4)_____ | 26. (M)臘腸卷(3)_____ | |
| Steamed Taro & Preserved Pork Dumplings | Steamed Meat in Bean Sheet Rolls | Steamed Chicken & Shrimp Siu Mai | Steamed Sausage Buns | |
| 6. (M)蒜茸蒸排骨_____ | 13. (T)海上鮮蝦丸(3)_____ | 20. (T)沙爹蒸牛筋 _____ | 27. (L)流沙紫薯餅(3)_____ | |
| Steamed Spare Ribs w. Garlic | Steamed Shrimp Balls | Steamed Beef Tendon w. Satay | Lava Sweet Purple Potato Cake | |
| 7. (M)鮮竹牛肉球(3)_____ | 14. (SP)珍珠糯米雞(2)_____ | 21. (M)鯪魚球(4)_____ | | |
| Steamed Minced Beef Balls | Steamed Sticky Rice in Lotus Leaves | Steamed Fish Balls | | |

甜品 Dessert

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| 70. (S)香滑椰汁糕(3)_____ |
| Cold Coconut Cakes |
| 71. (L)金牌流沙包(3)_____ |
| Sweet Milk Custard Buns |
| 72. (S)香滑桂花糕(3)_____ |
| Osmanthus Crystal Cakes |
| 73. (M)奶黃馬拉卷(3)_____ |
| Sweet Sponge Rolls w. Milk Custard |
| 74. (M)楊枝甘露 _____ |
| Mango Smoothie w. Sago & Grapefruit |
| 75. (T)凍香芒布甸(2)_____ |
| Cold Mango Pudding |
| 76. (S)熱豆腐花 _____ |
| Sweet Bean Curd Soup (Hot) |
| 77. (M)菠蘿奶黃包(3)_____ |
| Special Milk Custard Buns |
| 78. (T)香芒銀沙糯米糍(3)_____ |
| Mango w. White Chocolate Mochi |
| 79. (L)楊枝甘露 _____ |
| Mango Smoothie w. Sago Grapefruit |

巧手小食 Snack

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| 61. (SP)五香牛雜 _____ |
| Braised Beef Tripes |
| 62. (SP)煙肉蝦卷(5)_____ |
| Fried Crispy Bacon Wrapped Shrimp Rolls |
| 63. (SP)白果胡椒豬肚 _____ |
| Pig Stomach w. Ginkgo & Pepper |
| 64. (SP)藥膳雞腳 _____ |
| Chicken Feet w. Chinese Herb |

精美廚點 Chef Dim Sum

(上午11時後供應)

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| 65. (G)椒鹽鮮魷魚 _____ |
| Fried Crispy Squid w. Salt & Pepper |
| 66. (G)郊外油菜 _____ |
| Vegetables w. Oyster Sauce |
| 67. (SP)脆皮炸豆腐 _____ |
| Fried Stuffed Bean Curd |
| w. Minced Shrimp |
| 68. (XSP)豉汁炒蜆 _____ |
| Clam w. Black Bean Sauce |
| 69. (G)乳香脆排骨 _____ |
| Fried Crispy Spare Ribs |

經手人: _____

檯號: _____

腸粉

Steamed Rice-Rolls Dim Sum

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| 32. (T)明珠鮮蝦腸(3)_____ |
| Steamed Rice-Rolls w. Shrimp |
| 33. (L)蜜汁叉燒腸(3)_____ |
| Steamed Rice-Rolls w. Honey Roast Pork |
| 34. (L)香茜牛肉腸(3)_____ |
| Steamed Rice-Rolls w. Beef Parsley |
| 35. (L)金銀炸兩腸 _____ |
| Steamed Rice-Rolls w. Twisted Cruller |
| 36. (L)淨齋腸 _____ |
| Steamed Plain Ice-Rolls |
| 37. (T)香煎蝦米腸 _____ |
| Pan-Fried Rice-Rolls w. Minced Shrimp |

粥品 Congee

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| 38. (L)皮蛋瘦肉粥 _____ |
| Congee w. Thousand Year Egg & Pork |
| 39. (M)南瓜滑雞粥 _____ |
| Congee w. Chicken & Pumpkin |

煎炸點 Deep Fried & Pan Fried Dim Sum

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| 40. (L)上海蔥油餅(3)_____ | 50. (M)蜜汁叉燒酥(4)_____ |
| Scallion Pancakes | Baked Roast Pork Pies |
| 41. (L)香煎菠菜餃(4)_____ | 51. (M)酥皮蛋撻(3)_____ |
| Pan-Fried Pork & Shrimp | Egg Custards |
| Spinach Dumplings | 52. (M)芝麻煎堆(3)_____ |
| 42. (L)梅菜生煎肉包(4)_____ | Fried Dumplings w. Sesame Seed |
| Pan-Fried Pork Buns | 53. (T)鮮蝦腐皮卷(3)_____ |
| 43. (L)生煎韭菜餅(3)_____ | Fried Bean Curd Skin Spring Rolls |
| Pan-Fried Chives Cakes | 54. (L)香脆鮮蝦條(5)_____ |
| 44. (M)香煎羅白糕(3)_____ | Fried Shrimp Sticks |
| Pan-Fried Turnip Cakes | 55. (T)新疆羊肉鍋貼(4)_____ |
| 45. (T)煎釀百花茄子(3)_____ | Pan-Fried Lamb Dumplings |
| Pan-Fried Stuffed Eggplants | 56. (T)角椒天婦羅(3) _____ |
| w. Minced Shrimp | Shrimp & Green Pepper Tempura |
| 46. (M)蜂巢酥芋角(3)_____ | 57. (T)香煎蓮藕餅(4) _____ |
| Fried Taro Dumplings | Lotus Roots & Shrimp Cake |
| 47. (M)安蝦咸水角(3)_____ | 58. (T)韭黃四菇腐皮卷(3) _____ |
| Fried Crispy Dumplings | Crispy Mix Mushroom & Chives |
| 48. (M)鮮菇味菜春卷(3)_____ | Bean Curd Skin Roll |
| Deep Fried Mix Mushrooms & | 59. (SP)西檸帶子盒(4) _____ |
| Pickled Mustard Greens Spring Rolls | Crispy Scallop & Shrimp w. Mustard |
| 49. (T)桂林炸蝦丸(3)_____ | 60. (T)香脆鮮蝦角(4) _____ |
| Fried Crispy Shrimp Balls | Crispy Shrimp Dumplings |