



Dim Sum Brunch served Saturday-Sunday 11:30am – 3:00pm

特色小菜 Cold Platter

素鹅 6.95
Vegetarian Goose

熏鱼 6.95
Smoked Fish

镇江水晶肴肉 5.95
Crystal Pork

绍兴醉鸡 6.95
Drunken Chicken

上海烤夫 5.95
Kao-Fu (Gluten Dough)

五香牛肉 7.95
Five Spices Beef

辣黄瓜 5.50
辣 Shanghai Cucumber

麻辣牛肚丝 6.95
辣 Beef Tripe in Hot Chili
Sauce

凉拌海蜇 6.95
Cold Jellyfish Salad

甜酸白菜 5.50
Sweet & Sour Chinese
Cabbage

点心 Dim Sum

油条 2.25
Chinese Fried Dough

咸豆浆 2.25
Soy Bean Milk (Salty)

甜豆浆 1.95
Soy Bean Milk (Sweet)

淮扬小笼 (6) 6.95
Little Dragon Pork Bun

鲜肉生煎包 (4) 5.50
Shanghai Pan-Fried Pork
Bun

香葱鸡馅饼 (2) 4.95
Pan-Fried Chicken Bun

牛肉馅饼 (2) 4.95
Pan-Fried Beef Bun

水晶虾饺 (4) 5.75
Emerald Shrimp Ravioli

牛肉夹饼 7.95
Beef Scallion Pie **Must try!**

自制美味烧卖 (4) 4.95
House Shao Mai

三鲜水饺 (6) 5.95
Three Delight Ravioli

红油抄手 4.95
辣 Sichuan Spicy Pork Wontons

韭菜盒子 (2) 4.50
Garlic Chive Calzone

台式炒米粉 7.95
Taiwanese Style Rice Noodle

炸酱面 6.95
Peking Noodle

干炒牛河 (鸡, 海鲜) 7.95
Beef Chow Foon

油豆腐粉丝汤 5.95
Fried Tofu Ball and Cellophane
Noodle Soup

川味牛肉面 7.95
辣 Sichuan Style Beef Noodle
Soup

汤年糕, 炒年糕 7.95
Rice Cake with Pork, Beef or
Chicken (Soup or Stir-fried)

汤乌东, 炒乌东 8.95
Shanghai Udon Noodles with
Pork, Beef or Chicken (Soup or
Stir-fried) **Must try!**

豆沙锅饼 6.95
Pan-Fried Red Bean Cake (sweet
dessert)

辣 Items are Spicy